

News from Around the Table



37
DAYS

7
HOURS

59
MINUTES

3
SECONDS

Powered by MotionMail ©

Chopped, Chopped, Chopped

Our frenzied fun chef competition and fundraiser happens June 24 – tickets are now on sale and going fast! Come watch our three celebrity chefs duke it out in the kitchen to own the title of Best Chopped Chef. Who will be cooking?

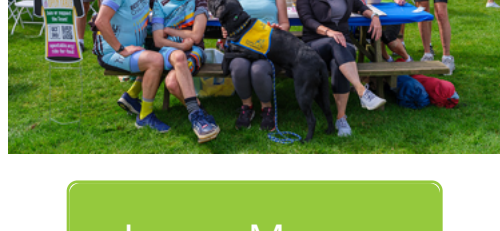
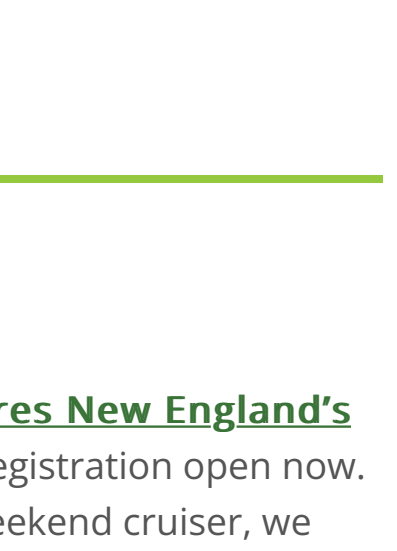
Chef Didem Hosgel brings her Turkish background to the table. With a degree from Cambridge School of Culinary Arts, she has worked at Oleana, as the Chef to the Turkish Consulate of Boston, and as the Chef de Cuisine of Sofra Bakery and Café.

Chef Lucmann Pierre came from Haiti at 13 and received his training from some of the Culinary Institute of America's top chefs while at Marriott Corp. He launched [Le Pierre Caterers](#) serving people throughout the greater New York City area, and is a James Beard award recipient and cookbook author.

Chef Jordan Mackey is the Chef-Owner of [Nan's Rustic Kitchen and Market](#) in Stow and [Sobre Mesa](#) Tequila Bar in Sudbury. A graduate of the New England Culinary Institute, he has had stages with Roy Yamaguchi of Roy's restaurants and Austrian Master Chef Wilhelm Gahabka.

Get all the great info, buy tickets, or make a donation here.

Get Chopped!



Ride, Ride, Ride!

Our favorite fall event, [Three Squares New England's Ride for Food](#), is gearing up with registration open now. Whether you're an avid biker or a weekend cruiser, we want you on our team! The event itself is a joyous day of riding, then eating and celebrating. But we'll use the summer for training rides and get-togethers so everyone is ready to roll come October 2.

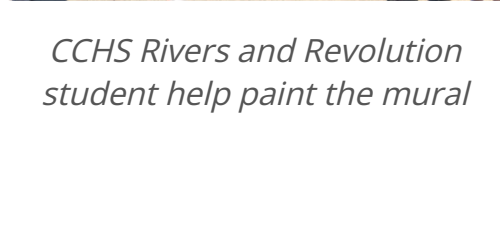
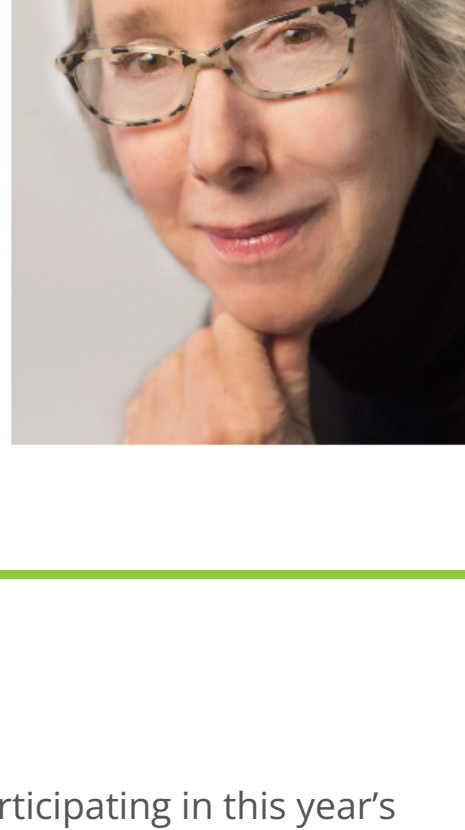
Learn More...

On the day of the ride, you can choose to ride 25 or 50 miles. OR ride virtually, if that's more your thing. No matter how you participate, you'll be raising money to feed grateful families and individuals in our communities.

Like organizing? This event could also use a co-chair! Contact Patsy at pcoffin@opentable.org to learn more.

Sad Passing Note

Longtime Open Table supporter and owner of [Debra's Natural Gourmet](#), **Debra Stark**, died unexpectedly last month. She was a mover and shaker in the West Concord community, hosting classes and events and bringing organic, natural food and products to the area. Debra was a Business 500 contributor to our capital campaign, which enabled us to purchase and renovate our own space in Maynard. She has also generously supported Open Table with food and monetary donations. A true bright light, she will be deeply missed.



CCHS Rivers and Revolution student help paint the mural

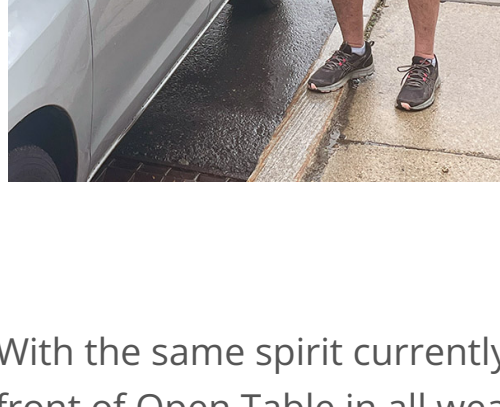
Spring into Spring

We're kicking off spring by participating in this year's **Spring Into West Concord Junction, Saturday, May 21 from 10-3**. Come out and see all West Concord has to offer, including a plant sale, free massages, and a free walking tour. We'll have our new mural on display at our food storage facility on Beharrel Street. And there will be a healthy food drive in honor and remembrance of Debra Stark. Come support our West Concord neighbors!

ps. Find a scavenger hunt flower at our donation center!

A More Functional Office

In the past few years, Open Table has made huge strides in building out both a permanent pantry space and adjacent administrative offices. But volunteer Laura Moore, principal at [ClutterClarity](#), realized that the hand-me-down furniture in the office was not all that functional. She worked with interior designer Nan Krueger, of [groovyhome](#), who developed a new floor plan and a list of furniture, and spearheaded a proposal to [Environments at Work](#) president Ken Patrick and project manager Linh Nguyễn. Environments at Work donated and installed the new furniture. As Jeanine notes, the resulting, more functional administrative space "makes it so much easier for all our staff and our increasing number of partners as we work to expand both the reach and impact of Open Table." Thank you!



Volunteer Spotlight

Deb Roussell is a fixture at Open Table as well as the town of Maynard. Deb seems to know everyone, from other volunteers and clients to people just walking down Main Street. And it's no surprise; she has lived in Maynard for 26 years and taught science at the middle school for 20 of them.

Deb has volunteered at Open Table for 7 years holding many volunteer positions. Pre-pandemic found Deb volunteering as "Line Monitor" during Senior Pantry with a friendly word for each of the clients.

With the same spirit currently, you'll find Deb working as Distribution Shift Leader, out front of Open Table in all weather conditions, greeting clients of the Tuesday Senior Pantry as they pull around the building to receive their groceries. Additionally, she cooks meals in the kitchen on Monday afternoons and helps deliver Healthy Helpings meals and groceries to the Carlisle mobile pantry on Thursdays.

When asked why she chooses to donate her time to Open Table, she responded: "I love to help people. After my retirement, Open Table gave me a place to serve the community and give back. It gives me a purpose every day when I'm there."

Favorite vegetable?

I love butternut squash. There are a variety of ways to prepare it. My favorite is roasted.

Restaurant or local business to recommend?

There are so many great restaurants in Maynard, but [Gigi's](#) is my favorite. They use fresh vegetables and every meal is clean. By that, I mean, not mass produced. Each meal is prepared at the moment the order is put into the kitchen. The owners are great people and make you feel like you're at their home while there.

Spring and Summer Volunteer Help Needed

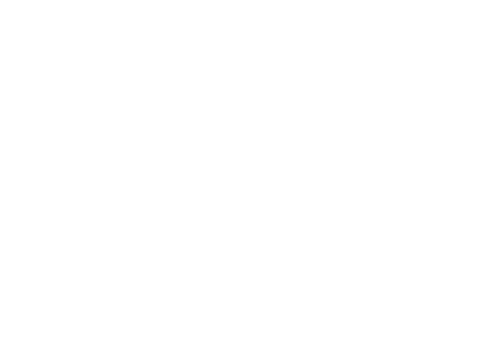
It's the season of graduations and end of year events followed by summer travel for many of our regular volunteers. The months of May and June are traditionally difficult months to fill shifts. Please consider becoming a volunteer! Or if you are already volunteering, grab an extra shift if you are able or bring a friend and introduce someone to the joy of volunteering at Open Table. Shifts especially in need of help are Monday afternoon Pick and Pack and Tuesday and Thursday afternoon distribution.

Volunteer Info

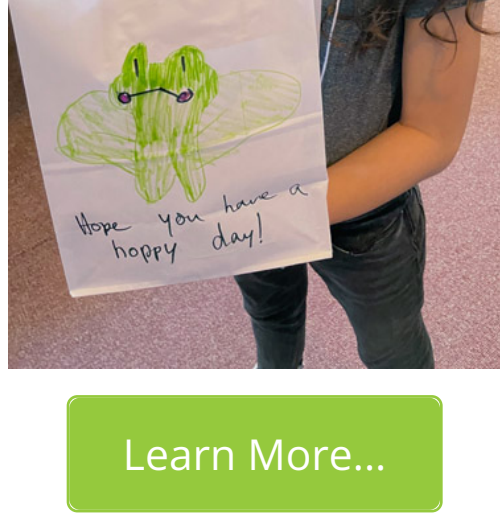
Are Your Kids Hungry to Help?

We are thrilled to partner with the [Concord Free Public Library](#) to offer a monthly, hands-on program for elementary-aged children. We will use different stories and activities each month to help educate and facilitate discussion on food insecurity. Children will decorate and fill a Kids Bag. They will learn about Open Table and the positive impact their help makes to children and others in their community. Non-perishable food donations are welcome at this free event. The first session will be held:

Wednesday, May 25, 3:00-4:00 pm, in the new Children's Activity Room at the Main Library, 129 Main Street, Concord.



Learn More...

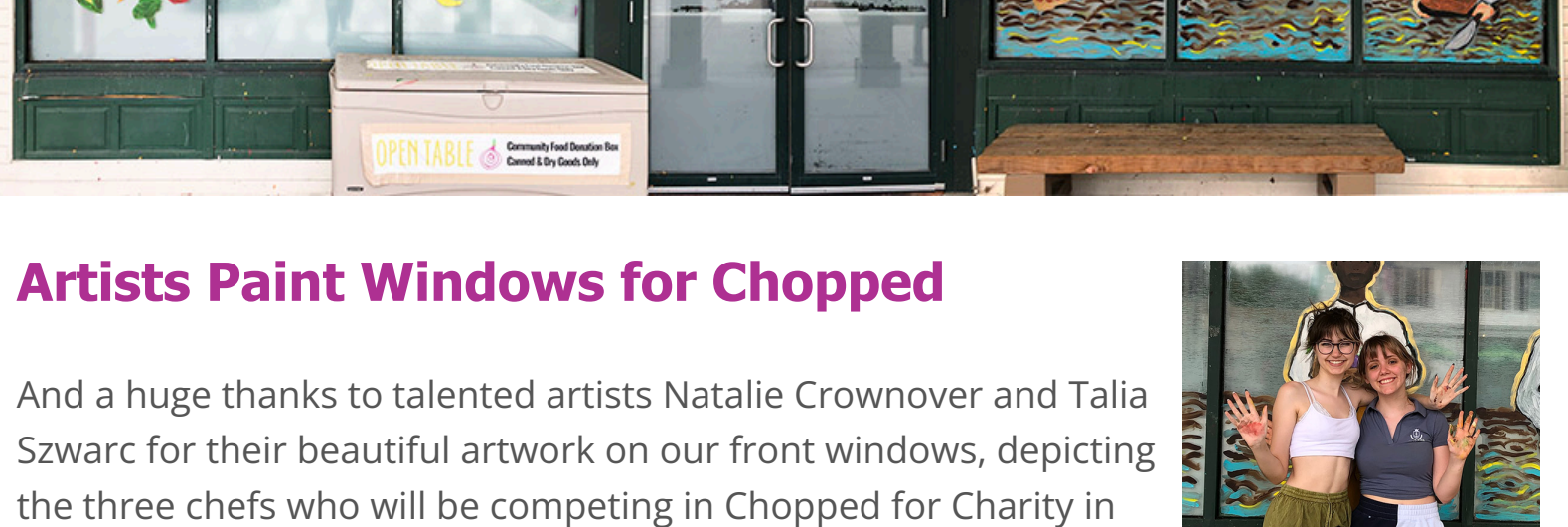


So Much to Be Thankful For

Open Table relies year-round on community donations to support our vital food programs - 24% of the food we distribute comes from **you**, the community. Organizations like [Kerem Shalom](#) know how important food donations are outside of typical "holiday giving" time. Kerem Shalom kids recently donated 92 kids bags and extra supplies totaling 592 pounds. They have also provided food for Afghan families resettling in the area. If you would like to learn more about creating kids bags or running a food drive to provide much needed nonperishable food, please visit our [Donations Activities](#) page.

This month we would also like to thank these generous donors:

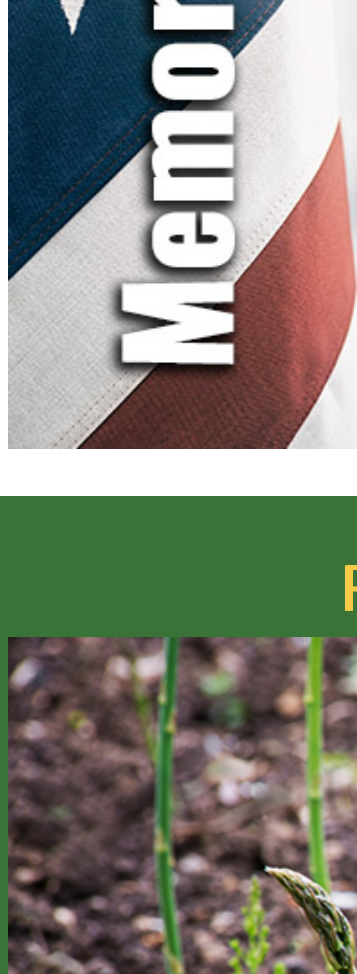
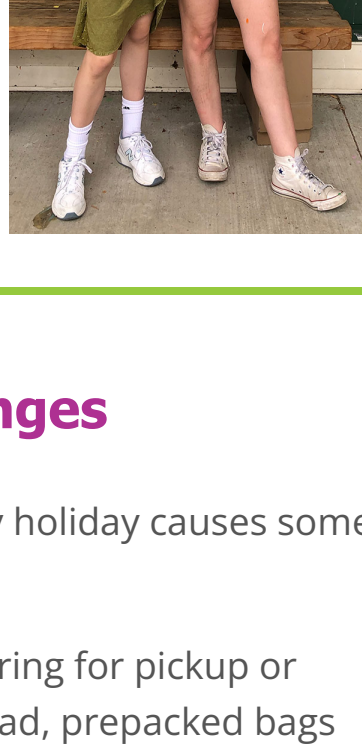
- Acton Girl Scout Troop 67504
- [Acton Boxborough United Way](#)
- [Alcott Elementary School](#)
- [Barrett Sotheby's International Realty](#)
- Concord Brownie Troop #67509
- [ClutterClarity](#)
- Elias Schwartz and his Bar Mitzvah guests
- [Emerson 5K Run Walk for Cancer Care Committee](#)
- [Environments at Work](#)
- [ETM Manufacturing](#)
- [First Parish in Lincoln](#)
- [groovyhome](#)
- [Greater Lowell Community Foundation](#)
- Joan & Peter Hilton
- [Journey Wealth Partners](#)
- [Kerem Shalom](#)
- Krysta Johnson
- [Lions Club of Concord](#)
- [National Association of Letter Carriers](#)
- [St. John Lutheran Church](#)



Artists Paint Windows for Chopped

And a huge thanks to talented artists Natalie Crownover and Talia Szware for their beautiful artwork on our front windows, depicting the three chefs who will be competing in Chopped for Charity in June. We hope it gets you as excited as we are for Chopped!

Get Chopped!

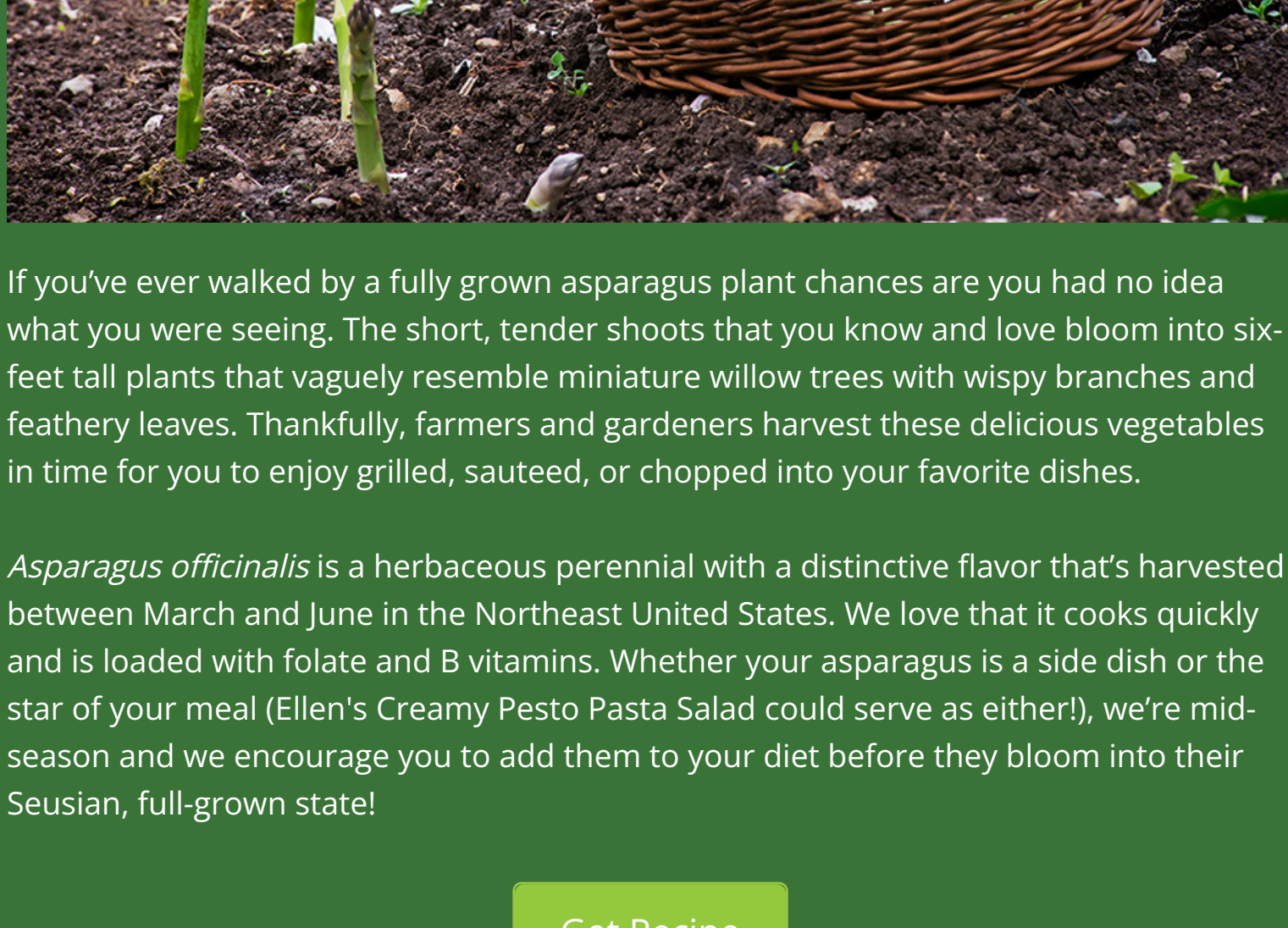


Memorial Day Schedule Changes

Just a quick reminder that the Memorial Day holiday causes some changes in our normal schedule:

- There will be no online or phone ordering for pickup or delivery the week of **May 30th**. Instead, prepacked bags with modest choice will be provided for all programs that week.
- There will be no **Tuesday, May 31st** Drive-thru pantry in Maynard.
- All clients are welcome to attend our extended Thursday Drive-thru hours on **June 2nd from 1pm to 6:30pm**.
- All other programs including Mobile Pantry and Meals Programs will run as usual Tuesday through Thursday.
- Volunteers whose shifts have been cancelled will be notified.

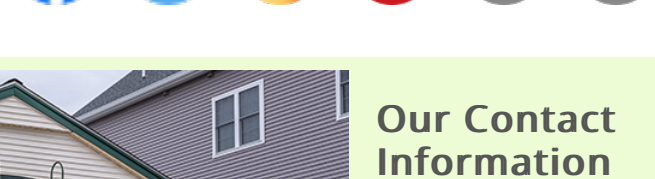
Fun Food Facts: Asparagus



If you've ever walked by a fully grown asparagus plant chances are you had no idea what you were seeing. The short, tender shoots that you know and love bloom into six-foot tall plants that vaguely resemble miniature willow trees with wispy branches and feathery leaves. Thankfully, farmers and gardeners harvest these delicious vegetables in time for you to enjoy grilled, sauteed, or chopped into your favorite dishes.

Asparagus officinalis is a herbaceous perennial with a distinctive flavor that's quickest between March and June in the Northeast United States. We love that it cooks quickly and is loaded with folate and B vitamins. Whether your asparagus is a side dish or the star of your meal (Ellen's Creamy Pesto Pasta Salad could serve as either!), we're mid-season and we encourage you to add them to your diet before they bloom into their Seussian, full-grown state!

Get Recipe



Our Contact Information
 {{Organization Name}}
 {{Organization Address}}
 {{Organization Phone}}
 {{Organization Website}}
 {{Unsubscribe}}

Platinum Transparency 2022
 Candid.

Donate Now

