

News from Around the Table



Chopped for Charity 2023

Our signature fundraising event, Chopped for Charity is coming up quickly! Watch three local chefs compete for the title of 2023 Champion, emceed by TV and radio personality Chef Joe Gatto. There will be music, food, prizes – all the fun you could want while raising money to provide food to people in our local communities.

This year's event will honor Jill Block and Wade Rubinstein, and in memoriam, Debra Stark of Debra's Natural Gourmet. It all takes place at Nashawtuc Country Club in Concord on Friday, April 28th.

There are just a few in-person tickets left, so if you haven't already, head over to our website to grab a one before they're gone!

Even if you can't attend you can still be a part of the program! Help us celebrate by purchasing space in our event program to write a personal tribute to our Honorees, Chefs, or Judges, recognize your favorite volunteer, or advertise your business/organization. Deadline for ad submission is March 31, 2023. Visit <https://www.opentable.org/chopped/ads> for more information.

Want to become a Sponsor of Chopped for Charity? We have limited opportunities remaining. Email JMagasanik@OpenTable.org for information.

[Learn More...](#)

[Get Tickets!](#)



Chef Ben Elliot of *Saltbox Kitchen*, Chef Kelly Scolnick of *Wright-Locke Farm*, and Chef Matt Kenah of *WECO Hospitality* will be competing in Chopped for Charity 2023!

Join the Walk - For Hunger

Wanna take a fun-filled walk around Boston Common for a great cause? We have your event! Join our Open Table Walk for Hunger team now and we'll get you going with an easy donation website page. Then join us on May 7th for a great walk with fun people. It's a perfect activity for families, friend groups or individuals – you bring the people, we'll coordinate the details. Interested? Email events@opentable.org.



Volunteer Spotlight: Nancy Hendrie

A resident of Concord/Carlisle for over 60 years, Dr. Nancy Hendrie was the Pediatrician for dozens of local kids for more than 26 years and ultimately Chief of Staff at Emerson Hospital. With the urge to serve the less fortunate, she "retired" in 1997, went to Cambodia, and she founded The Sharing Foundation for residential, medical, and educational care of kids in this ninth poorest country of the world.

Now nearly 91 years old, Nancy has amassed approximately 300 hours in the 1.5 years she has volunteered with Open Table.

Nancy volunteers three days a week, serving in Pick and Pack – shopping online orders and bagging produce – and Transportation, picking up between 50-100lbs of food weekly from Crosby's and delivering it to the Beharral community donation center in West Concord.

Nancy's inexhaustible energy and dedication to volunteering at Open Table is an inspiration to all who work with her. When asked why she chooses to volunteer her time with Open Table, Nancy responded that she "appreciates that Open Table strives hard to fill ever-increasing fresh food and grocery needs in local communities. This fits my interests perfectly, as well as providing me with physical activity and social connection in my three brief shifts a week."



Summer Internship Program

Planning for the third Summer of Open Table's Student Internship Program is underway. Interns will again volunteer for 40 hours over a two-week session gaining first-hand experience in non-profit food relief through volunteering and giving back to their community. **Application opens April 1st.**

[Learn More](#)

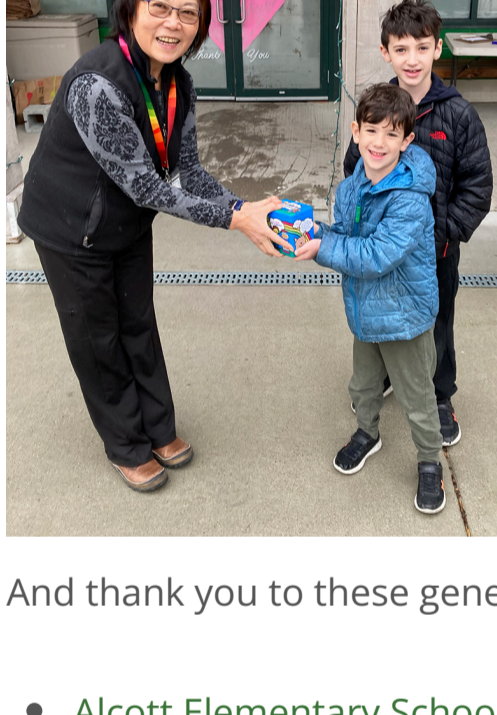
Still Needed: Kitchen Assistant

Want to use your cooking talents to make a positive impact? Join our team! We're looking for a part-time Kitchen Assistant in our Maynard kitchen, where you'll work with the kitchen manager and a group of committed volunteers to create healthy, prepared meals for our Mobile Meals program. **Join a great team and put your talents to good use!**



[Learn More...](#)

Full job description can be found [HERE](#). To apply, send a cover letter and resume to jhackney@opentable.org.



A Special Delivery and Thanks

Sometimes it's the youngest among us who show us how to be. Four-year-old Nathan Brown-Klein of West Concord did just that when he donated his "tzedakah," money for charity in the Jewish tradition, to Open Table. Even better, when Nathan came in with his 8-year-old brother Max to give us his donation, he saw exactly how his money would be put to use, as he watched the groceries and meals being given out to our clients during his visit. Thank you for helping us spread More Love, Less Hunger, Nathan!

And thank you to these generous donors who also came through this month:

- [Alcott Elementary School](#)
- [Cohen + Associates, LLC](#)
- [Congregation Kerem Shalom](#)
- [Crosby's MarketPlace](#)
- [Debra's Natural Gourmet](#)
- [Donelan's Supermarket, Acton](#)
- [Gaining Ground](#)
- The Gilson Family Foundation
- Goldsman Sachs
- Hanscom AFB
- [Joy Street Gifts](#)
- [Marx Running & Fitness](#)
- [Memorial Congregational Church of Sudbury](#)
- [Middlesex Savings Bank](#)
- [Nashoba Valley Technical High School](#)
- [Open Door Education](#)
- [RISE Dispensaries](#)
- [Roche Bros., Acton](#)
- [Rotary Club of Concord](#)
- [Shaker Lane Elementary School](#)
- [Siena Farms](#)
- John Skelly
- [Stop & Shop of Acton](#)
- [Sudbury Farms](#)
- [The Taylor School](#)
- [Trader Joe's](#)
- [Trinity Congregational Church](#)
- [United Way of Massachusetts Bay](#)
- [United Way of Tri-County](#)
- [Verrill Farm](#)
- [Wayside Youth & Family Support](#)
- Isabella Wellington
- Layli White

Most Wanted in March

A big part of feeding people where they are is providing culturally significant foods. For anyone living far from their original home, wanting specific food for a holiday, or having special dietary needs, it means the world to get the RIGHT food. It makes them feel seen and cared for, supported and loved. So this month, we're asking for these items that our Latin American clients frequently request:



- Dried black beans
- Dried dark red kidney beans
- Jars of instant coffee
- Honey
- Strawberry jelly
- Guava jelly
- Mango jelly
- Orange marmalade
- MASECA traditional instant corn masa flour, 4 Lb
- Hot sauces (Brands Cholula, Tapatio, and possibly Valentina)
- Tortilla chips
- Sugar



THE UMBRELLA

Or bring a donation to [The Umbrella's Open Studios](#) on March 18th and 19th, 12-5 pm. The event will include live music, hands-on artist demos, Ceramics Studio sales, and exhibition. Celebrate art and culture!

Fun Food Facts: Peas



It may not SEEM like spring, but it will be here sooner than you know, and one of the first spring beans is peas. Peas are not actually veggies but legumes, similar to lentils, chickpeas, beans and peanuts. They're a good source of plant-based protein, and they come in cute pods! When ripe, the pods are plump and easy to pop open and release the little green orbs. In honor of peas, we bring you this timely vegetarian [split-pea soup](#) recipe. But note: split peas are actually dried peas, available in our pantry right now; you won't use fresh peas for this. Which is good, because those fresh peas are a long way from being ready to pick. Just like spring seems to still be far off now.

[Get Recipe](#)



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