

News from Around the Table



Thank You for Chopping Away at Hunger

We had a fantastic night on May 3rd at the Nashawtuc Country Club for Chopped for Charity 2024! Thank you to everyone who helped us raise over \$180,000 to further our mission.

We would like to send a special thank you to our Planning Committee members, including Committee Chairs Jonathan Magasanik and Norma Frye, for their countless hours bringing this event together.

We also want to send a thank you to our Sponsors: JP Morgan, Tito's Handmade Vodka, Debra's Natural Gourmet, Open Table Board of Directors, Anonymous, The Pesce Network Dunkin', Avidia Bank, and the Open Table Investment Committee. You can see more wonderful photos and information on the event [here](#).

[Learn More...](#)



Dunkin' Joy in Childhood Grant

We were thrilled to welcome volunteers from local Dunkin' stores operated by the Pesce Network and the Dunkin' Joy in Childhood Foundation into our facility on Friday, April 26. Megan and Mark Pesce, along with their team, presented our Executive Director, Alex DePalo, with a \$50,000 check as part of a grant from Dunkin' Joy to support Open Table's food programs for children. Thirty percent of Open Table's overall client base comprises children under the age of 18, and 45% of the families using Open Table's drive-thru pantry service have young children. This generous gift will go a long way in supporting these clients. Thank you, Dunkin' Joy, for helping us spread More Love, Less Hunger!



Memorial Day

Memorial Day Program Changes

Please be advised of the following Program Changes for Memorial Day Week:

- We are open Tuesday, May 28 and Thursday, May 30 for regular pantry pickup.
- There will be no online or phone ordering for pickup or delivery the week of May 27th. Instead, prepacked bags with modest choice will be provided for all programs that week.
- There will be no home deliveries to Concord or Carlisle the week of May 27th.
- Other delivery schedules will remain unchanged.
- Some volunteer pick and pack shifts are changed; current volunteers, please see CERVIS for adjustments.

If you have any questions, please email info@opentable.org.

Volunteer Spotlight: Patsy Coffin

Patsy Coffin, a dedicated volunteer at Open Table since 2017, began her journey sorting donated food and stocking the pantry. She quickly became involved in various roles, including co-captain of the Open Table Ride for Food team and serving on multiple committees. Patsy has been instrumental in organizing special events and managing the ticketing process for Chopped for Charity. A resident of Sudbury since 1980, Patsy enjoys outdoor activities like cycling and tennis and has a passion for raw veggies, especially in salads. Her commitment and energy continue to inspire and support our mission.

Learn more about Patsy and her commitment to Open Table on our [website](#).



[Read More](#)

Annex Update

If you've been to our Maynard building recently, you will have noticed that we've raised the roof! The walkway between the buildings is now covered; this will help ensure easy transfer of products between our spaces during all weather conditions. And on the inside, we had concrete pads poured to support our new walk-in refrigerators and freezers, which will allow us to store more prepared meals and other foods safely.

[See More Photos](#)



Ride or Walk to Relieve Hunger

Registration is now open for the 2024 Ride for Food! Join the fun with the Open Table Team and either walk a 5K or cycle 25, 50, or 62.2 miles with us on Sunday, October 6, at the beautiful Noble and Greenough campus in Dedham. Alternatively, choose the Off the Beaten Path option and run, swim, cycle, hike, or engage in any activity you enjoy on your own time. We'll have group training rides, walks, and other fun activities throughout the summer – so join now and don't miss out. Every mile helps relieve hunger.

[Learn More...](#)

[Join The Team](#)

Thanks for Stamping Out Hunger

The National Association of Letter Carriers held their annual Stamping Out Hunger food drive this month, and you delivered! Over 2,770 pounds of non-perishable items were collected in Concord and Maynard and donated to Open Table. A heartfelt thank you to the postal workers, volunteers, and everyone who participated in helping to spread More Love, Less Hunger right from your mailboxes!

This month, we would also like to publicly thank the following donors who have made a real difference for local families facing food insecurity:

- Assabet Co-op Market
 - Aurelia's Garden
 - Boston Area Gleaners
 - Carroll School
 - Crosby's Marketplace
 - Cumberland Farms, Maynard
 - Debra's Natural Gourmet
 - Discovery Museum
 - Donelan's Supermarket
 - Drumlin Farm
 - The Flower Pot
 - Gaining Ground
 - Hanscom AB Commissary
 - Harrington Elementary School
 - Itsuko and Greg Herrema
 - Holy Family & St. Irene's Parishes
 - Household Goods
- Intel Corporation
 - Lexington High School
 - Nashoba Brooks School
 - Megan Potterbusch
 - Roche Bros, Acton
 - The Ridge Neighborhood
 - Saint Matthew's United Methodist
 - Charlie Santoro
 - Sally and Michael Schnitzer
 - Stop & Shop of Acton
 - Sudbury Farms
 - Sudbury United Methodist
 - Trader Joe's
 - Verrill Farm
 - WECO Hospitality
 - Welch Foods
 - Barbara Wyman



Fun Food Facts: Radishes



If you are like most of us, you buy a bunch of bright red radishes, slice one to add a little spicy crunch to a salad, and the rest languish in the refrigerator, moving gradually to the back until they are completely forgotten. But there are so many ways to use and prepare these little nutritional powerhouses that there's really no excuse not to eat every last one.

Radishes are easy to grow and reach maturity quickly, with some varieties ready in as little as three weeks. There are many varieties, shapes, and colors—even black, and ones that look like a slice of watermelon when cut open.

Like many foods, radishes have their own festivals. In Spain, radishes are thought to ward off evil. In January, someone dons a costume to represent evil, and the rest of the citizenry pelts them with radishes. (Yes, there have been injuries.) In Mexico, the festival is near Christmas, featuring elaborate radish sculptures, both religious and secular.

There are so many ways to use them. Of course, you can always add radishes to a salad or top a taco. If you like the bite of them raw, try generously buttering toast or a baguette, add a layer of thinly sliced radishes, and sprinkle with salt. And if you have never tried cooking these beautiful vegetables, you are in for a pleasant surprise. The spiciness disappears, and the result is juicy and sweet.

[Roasted Radishes](#)

Our Contact Information

{{Organization Name}}

{{Organization Address}}

{{Organization Phone}}

{{Organization Website}}

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