

OPEN TABLE

MORE LOVE — LESS HUNGER

News from Around the Table



Jason Gentles



Shaun Coen



Aaron Furmanek



Watch the chefs compete
Friday, May 30th

Get tickets at www.opentable.org

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Tickets are on sale NOW - Chopped for Charity 2025

Our Chopped for Charity chefs are ready for the competition to begin! The evening kicks off with a VIP hour featuring live music and a fabulous wine tasting, then heats up as our three talented chefs take the stage to cook up a storm. Chef Lucmann Pierre returns as head judge, joined by two lucky guests who will win their spots through our live auction. Fan-favorite past contestants are also back with exciting auction items of their own, including unique private chef experiences you won't want to miss. Add in delicious food, a silent auction, and the opportunity to spread *More Love, Less Hunger*—and you've got a night to remember. **Get your tickets before we sell out!**

Friday, May 30, 2025

Nashawtuc Country Club, Concord

VIP Tickets: \$250 – Reception starts at 5:30pm

General Admission: \$175 – Doors open at 6:00pm

[Purchase Tickets](#)

[Learn More...](#)

Longtime Supporters Brew Up Kindness for Open Table

"We like to support local organizations, especially those that address food need in the community," says Megan Pesce. She and her husband Mark, Concord residents and owners of over 50 Dunkin' locations, have been longtime supporters of Open Table through their company, The Pesce Network/Dunkin'. From hands-on volunteering to generous financial support, their commitment to fighting food insecurity is both personal and impactful.

[Read the Story](#)



"Everybody at Open Table is so cheerful and helpful. Sometimes the conversation I have when I come to pick up my food is is the only conversation I have all day."

– Anonymous Client

Help Grow Our Mission: Employment Opportunity

Open Table seeks a Chief Development Officer (CDO) to lead and expand our fundraising efforts. This is a new position that will help ensure we have the resources we need to sustain and grow our mission. As a key member of our team, the CDO will provide strategic direction and oversight for our fundraising and development initiatives, and will be actively engaged in regular in-person meetings and events. Our ideal candidate is a talented fundraising professional with a strong track record of building meaningful donor relationships.

[Learn More...](#)

Stamp Out Hunger - May 10th

The Postal Workers' Food Drive returns on **Saturday, May 10, 2025!** As part of this nationwide effort by the National Association of Letter Carriers (NALC), mail carriers will collect **non-perishable, non-expired food donations** along their regular routes.

Open Table will receive donations from residents in **Maynard and Concord**—so leave a bag by your mailbox and help fight hunger in your community!



Uncertain Times, Unwavering Mission

Federal funding cuts could soon impact food banks and local hunger relief efforts. While uncertainty lies ahead, we remain committed to ensuring families in our community have access to fresh, healthy food. Learn more about what's changing—and how you can help.

[Read the Article](#)

West Concord Donation Bin

Open Table is excited to announce a new home for our donation bin—now located at the Concord Human Services building at **55 Church Street** in West Concord! We're grateful to Assistant Town Manager Jessica Porter for being on hand to welcome the bin and to the Town of Concord for generously hosting it.

The bin is ready to receive non-perishable food donations, which will be picked up regularly by Open Table volunteers and distributed to individuals and families in need. Community donations are essential to our work, helping us provide groceries to clients in Concord and across the 20 other towns we serve. Check out our list of most needed items [HERE](#).



We are grateful to the many individuals and organizations who supported us this past month. While we can't list them all, we'd like to highlight a few:

- ArtSpace Maynard
- Assabet Co-op Market
- Boston Area Gleaners
- Carlisle Friday Night Live
- Concord Baha'i Community
- Concord Market
- Debra's Natural Gourmet
- Donelan's Supermarket, Acton
- Gilson Family Foundation
- Greater Lowell Community Foundation
- Hanscom AFB Commissary
- Hanscom Cub Scout Pack 173
- Beverly Hill
- Mass General Brigham
- Roche Bros., Acton
- Rotary Club of Concord
- Shaw's, Stow
- Ann Soydan
- St. Anne in the Field's
- St. Brigid Catholic Church
- Stop & Shop of Acton
- Theodore Edson Parker Foundation
- Trinitarian Congregational Church
- Verrill Farm
- Welch Foods
- Will Young

Fun Food Facts: Parsnips



The much overlooked parsnip is a hearty, cream-colored root vegetable that was once a staple in European diets before the arrival of the potato. They look like pale carrots but have a sweeter, nuttier flavor, especially after a frost, which converts their starches into natural sugars. In fact, the sweetest parsnips are left in the ground all winter and harvested in early spring.

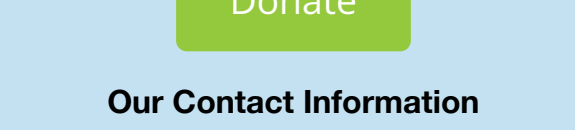
Rich in fiber, vitamin C, potassium, and folate, parsnips are a nutritious addition to many meals. Their high fiber content supports digestion, while potassium helps regulate blood pressure and support heart health.

In recent years parsnips have had a resurgence among chefs looking for rustic ingredients with high flavor. They are incredibly versatile and can be roasted, mashed, steamed, or added to soups and stews for a subtly sweet and earthy depth. Thinly sliced and baked, they even make delicious vegetable chips. For a twist, try pureeing them with garlic and olive oil for a comforting, creamy side dish.

If you are looking for something new with an old-world history, pick up a pound of parsnips during your next trip to the grocery store.

[Carrot Parsnip Soup](#)

[Mashed Carrots and Parsnips](#)



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