



The Berkshire Food Project seeks to alleviate hunger, food insecurity, and social isolation by serving healthy, no cost meals and connecting people to other resources, all in a dignified and respectful manner.

Our current lunch distribution schedule is:

Monday, Wednesday and Friday from 11:30 AM to 1:00 PM.

Each day we distribute two meals. ALL are welcome - no questions asked.

Through August 19, we have provided 51,526 meals in 2020!

Round Up for Change at Wild Oats



Did you happen to round up your purchase at Wild Oats in July?

If so you contributed to \$2,338.02 in funding received by the Berkshire Food Project in early August - the result of this promotion at Wild Oats Market in Williamstown. If you shop there, if you are a member-owner or staff there, THANK YOU!!!

COMMUNITY

The Berkshire Food Project is part of many different communities - some not as obvious as others.

First and foremost, we are part of this community of the northern Berkshires that also includes people who dine with us, volunteer, who donate goods and services and who are always letting us know they appreciate the BFP. The economic impact that COVID has had on many households this year has led some of our supporters to our door for meals. We are so happy to be here for them after they've been here for us for over 30 years. It doesn't matter whether you are dining with us or supporting us - we are grateful that we are all part of the same community.

We are members of the safety net in northern Berkshire, working together with Interfaith Action Initiative at the Al Nelson Friendship Center Pantry, Louison House, the Berkshire Taconic Community Foundation, nbCC, BCAC, 18 Degrees, BFAIR, local faith based institutions and educational institutions, Northern Berkshire Transport, the North Adams Farmers Market and more to ensure that social services and resources are getting to those who need them.

We are also part of the food system - this year has really strengthened our relationships with restaurants, farmers and others in the food business. Finding ways to help each other during the COVID crisis has created some terrific opportunities and relationships - perhaps the silver lining of the dark cloud of this pandemic.

Recently John Dolan and Justin Burke from the Berkshire Taconic Community Foundation visited the BFP during lunch distribution. One of the things we have really missed during the pandemic is the opportunity for our colleagues and neighbors to join us in the dining room - not just to break bread but to experience the BFP in action. John took some photos and was kind enough to share them with us.

This day our staff was wearing matching shirts with the design from an MCLA student that incorporated our name with the rose window from the First Congregational Church where we are located. The shirts were printed by Keith Bona at the Berkshire Emporium. This is a popular design and we get a new batch of shirts every now and then - let us know if you'd like to purchase a shirt and show your support of the BFP and we will include you in the next round!



You may also be able to tell that we all wore matching masks for the photo - we are quite grateful to Berkshire Helping Hands for providing us with masks several times this spring and summer - staff, volunteers and diners have all appreciated the beautiful masks they have made and provided.

When will the dining room be open? We don't know...

First and foremost is our abundance of caution - we are absolute in our commitment to providing meals in the safest manner possible. Right now there is still significant concern about large groups of people dining together, especially indoors where there is not adequate ventilation to remove the danger of COVID spreading. While restaurants may be open for reduced capacity crowds, with tables spread out and ventilation systems lowering the risk, we aren't in a position to do that. Space is limited, there is not a ventilation system in the dining room - the windows don't even open.

Additionally, we continue to serve an unprecedented number of meals. In order to prepare hundreds of meals at a time, while keeping our staff and volunteers safely, socially distanced, we are using much of the dining room as extra work space. Volunteers prepare food, package food, process donations and pack boxes for the deliveries done by Northern Berkshire Transport in the dining room (and kitchen). As long as we are having so many meals being requested, we will need to continue using the space in this way.

All of us here at the BFP long for the sanctuary of our sit down meals - breaking bread with our community as we all take brief respite from the rest of the world. It will happen again! We are not sure when, but we are sure that we will open the dining room up for in house dining again. We will keep you posted.

We provide prepared meals to take home and heat up every Monday, Wednesday and Friday from 11:30 AM to 1:00 PM. This schedule remains in effect for the foreseeable future. There is NO criteria and no questions asked.

We encourage families to send a single person to pick up to reduce the number of people standing in line.

Masks and social distancing required in line and in the building.

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