



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 temporary pandemic meal 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.**

## A Thanksgiving Like NO Other But Also Very Much Like Others

This Thanksgiving was difficult for everyone. Having spent so much of the year isolated it was really hard to continue staying safe during a holiday that focuses on coming together for a communal meal. We all know that it's not safe to eat indoors with people you don't live with... but that didn't make it any easier, did it? We provided over 500 Thanksgiving feasts - turkey, mashed potatoes, stuffing, squash, turnips, cranberry sauce, gravy and pie. This is the first time, though, that those meals were provided as a take and heat and eat meal... We've already been hearing rave reviews of the meal, and we appreciate that. We also know it was disappointing that we didn't get to sit down and eat together. We look forward to a day when that happens, and it WILL. But for now, the pandemic created a very different holiday celebration.



Perhaps you have noticed the new outdoor art around town- this bright scene is displayed at the corner of Ashland and Summer Streets right by our entrance. We will enjoy the flowers all winter! Thanks Ashland Street Initiative!

That said, we still felt the love and support of our community as we planned and prepared and served this feast.

Long before the meal was provided, we began planning. The pandemic has changed everything about how the BFP operates and we knew that we would have very little refrigerator or freezer space prior to the holiday due to the way we prepare and store meals every day.

Due to the pandemic we were hearing that turkey would be in demand - if we waited too long we might not be able to get as much as we needed. So, we ordered our turkeys and had them delivered straight to The Capitol Restaurant where Mark stored them safely until we were ready to cook them and then delivered them to us! Half of those turkeys then went right to the BreakRoom at Greylock Works where Brian prepped and roasted them - we only had the capacity to cook about half of them this year as we prepare our regular daily meals. And in what has become a tradition since BEFORE they even opened, Aaron from AOK Berkshire BBQ came and carved all the turkey! Another tradition that survived the pandemic was the pie! Even though they were not able to hold the annual pie contest, the congregation at the First Congregational Church in Williamstown provided pies for our feast! Over 250 generous slices... and then even more whole pies! And, due to the pandemic, and our limited capacity to have volunteers working in the building at the same time, the First Church volunteers cut and packaged every slice!

It was an isolated holiday. It was not the way a lot of people would have liked it to be - including our staff and volunteers. That said, we are quite thankful for the feast we were able to provide our community. Thank you to all who helped make it happen!

## Want to Know More About Some of Our Thanksgiving Supporters?

Click on the Links Below

[AOK Berkshire Barbecue](#)

[The BreakRoom at Greylock Works](#)

[The Capitol Restaurant](#)

[First Congregational Church of Williamstown](#)

## Other Support To Note

### Williams College Dining Services



Our long history of receiving support from Williams College includes many volunteers. Even during the pandemic students, staff and faculty have all taken on volunteer shifts. We also often receive donations of food from Dining Services - including a truckload of snack items recently. We have shared the bounty with the Al Nelson Friendship Center Pantry, Louison House and the Roots Teen Center.

Each year Berkshire Magazine holds a photography contest and the entry fees are donated to local nonprofits. This year the BFP was one of the recipients!

You probably know that the Sweetbrook facility in Williamstown has closed. Their former employees donated their employee fund to the BFP! This fund was created by the employees fundraising efforts.



[Berkshire Magazine](#)

## \*IMPORTANT INFO:

As we prepare for continued pandemic difficulties this winter, the BFP has decided that the best way we can ensure our staff is able to provide excellent service this winter is for them to be at their best - healthy, energized and ready for the new challenges the pandemic presents each day. We've been providing take-out meals from the first days of the pandemic - over nine months, and most months, double the number of meals we would typically provide. We realize our staff needs to re-energize if they are to continue at this pace all winter. So, we are **CLOSING for ONE WEEK. From December 7 - 11, 2020** the BFP will be closed. We will be providing lots of extras all next week (11/30 - 12/4). We're working with our partners in the community to ensure there are resources available for those unexpectedly in crisis. It's a very difficult thing for us to do - but we also know it's vital if we are going to be in pandemic mode throughout this winter and into the spring. If you have any questions or concerns about this, PLEASE reach out!

[E-mail kim@berkshirefoodproject.org](mailto:kim@berkshirefoodproject.org) or call 413-664-7378.

Thank you to everyone who continues to support the BFP during these uncertain times.

Each week we see new faces - people who are often facing challenges and crisis due to the pandemic and its rippling effects. We are so grateful that we have enough for everyone thanks to all of the wonderful people who support us. Thank you!

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 - but **not** forever (we promise). 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.

The Berkshire Food Project • 134 Main Street, PO Box 651 • North Adams, MA 01247 • 413-664-7378

Kim McMann, Executive Director • Darlene Ellis, Kitchen Manager • Caitlyn Johnson, Kitchen Manager Assistant  
[info@berkshirefoodproject.org](mailto:info@berkshirefoodproject.org)

[www.berkshirefoodproject.org](http://www.berkshirefoodproject.org)