



Berkshire Food Project
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The Berkshire Food Project seeks to alleviate hunger, food insecurity, and social isolation by serving healthy and dignified noontime meals every weekday, by providing education in making good nutritional choices and by helping people access available food resources.

The Volunteers' Update MARCH 2018

There's Always Something For Lunch

From day to day, week to week, month to month, there are many factors that can impact how many people come to the dining room to have lunch with us. Generally speaking, we seldom have more than 100 people, so if we prepare lunch for 100 we expect leftovers. That said, some days we find the portion size we planned on is too small, or there are many people seeking seconds or to go meals – and suddenly it seems like there may not be enough to serve lunches right up until one o'clock. Don't worry - there's always something to serve!

If you notice that we are starting to run low on any item being served, please let staff know. We will then determine if the day's back up plan should kick in. Often that plan is to make some tunas salad or chicken salad sandwiches or to pop a quiche in the microwave. There is always a backup plan and we never want anybody to come into the dining room and leave hungry.

We also always try to have a plan for vegetarians. While there is sometimes enough being served for vegetarians to eat, if that's not the case, we generally will be able to find something - perhaps tomato soup or a grilled cheese sandwich.

While our pantry stock changes every day and we can't promise exactly the same solution every time – we always have a solution and we don't ever want to turn anyone away hungry.

Remember – our mission is to alleviate hunger. We want people to have enough to eat when they come for lunch. And we never want to turn anybody away without serving them something.

BFP Empty Bowl

Williams Empty Bowl Event



On a cold Saturday night in early March the dining room at Dodd House on the campus of Williams College was packed with students. The pottery club had made over 100 beautiful bowls, students and dining services has joined forces to make delicious soups and student organizers raised awareness and nearly \$1,400 for the Berkshire Food Project! It was an incredible event and we are so grateful for the continued support from Williams students – many new volunteers have been in since the event.



Winter Weather Continues

We hope the winter weather ends soon – but remember, we never want our volunteers to put themselves in danger! If the BFP is open but you don't think you can get here safely, please don't try! Just let us know you aren't coming at 413-664-7378 and stay safe!

On **Friday, May 4** the Berkshire Food Project will hold our biennial fundraising event – the Empty Bowl. The meal is held at the First Congregational Church of Williamstown, with seatings at 5 PM and 7 PM. Tickets will be available next month and often sell out. The ticket price includes pick of a handcrafted bowl and unlimited soup of many varieties.

Local potters from southern Vermont, the Berkshires and eastern New York donate all of the bowls – this includes clay, paint, kiln expense AND their time. It's a huge show of support from artisans around the region. Each bowl is unique and each is piece of art as well as a beautiful piece of dinnerware. The bowls are all dishwasher safe and microwave safe too! These are pieces of art that are meant to be used.

The soup is donated by area restaurants and chefs and provides an opportunity to taste many of the best soups being served in local restaurants. The variety ensures there is something for every taste.

The generosity of the potters and chefs combined creates our biggest fundraising event, held only in even numbered years. We are so grateful to them for making the event possible!

While we hope many of you will want to buy a ticket and attend the event, we also need many extra hands on deck that day. We will serve our usual lunch at the BFP in addition to serving soup to about 300 people at the event that evening. Staff will be at both locations for most of the day, as well as transporting bowls and soup.

Please consider joining us on Friday, May 4 even if it's not your usual day to volunteer. There's a sign up in the kitchen – please let us know if you plan to help.

THANK YOU!

Kim