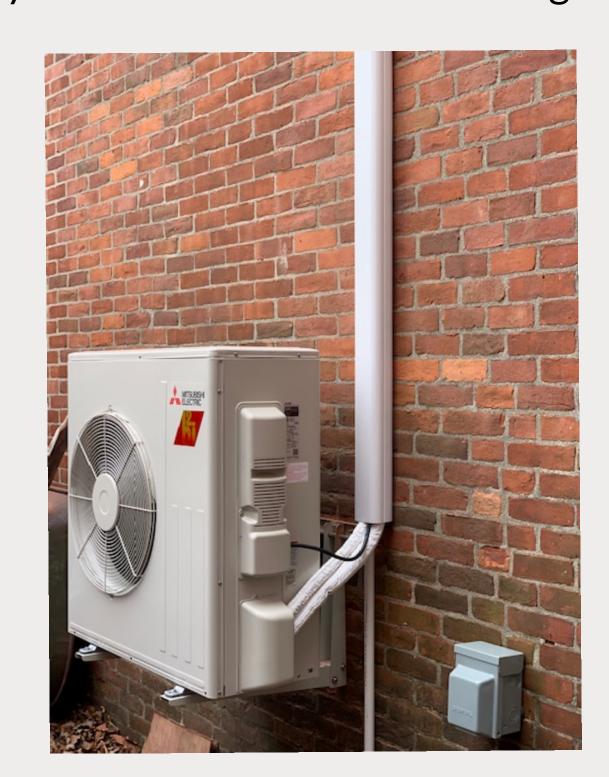


The Berkshire Food Project seeks to alleviate hunger, food insecurity, and social isolation by serving healthy, no cost meals and connecting people to other resources, all in a a dignified and respectful manner.

Kitchen Renovation Done! (almost)

We recently had a new HVAC until installed in the kitchen, replacing a radiator that had to be removed when we moved the range and adding a cooling and dehumidifying capacity that we've never had in the kitchen. No longer will we have days when the kitchen is simply too hot for preparing food when we are in the middle of a heat wave! As you can see in the photos below, the energy efficient unit is quite small, mounted over the cabinets on the north wall of the kitchen. The biggest part is actually mounted outside the building!







At the end of last summer our barbecue grill was retired - as it was falling apart. A new unit was donated and recently some of our volunteers put it together! Now we are just waiting for nicer weather so we can start having cookouts again!

Volunteering at the BFP

Our volunteers are the reason we are able to serve a meal every weekday! We simply couldn't do it without them. We know many people are unable to volunteer on weekdays when we are open and we've been trying to have alternative opportunities on Saturday mornings. We will break from those Saturdays over the summer - look for weekend volunteer days again in the fall. Not all of our volunteer jobs are in the kitchen and dining room on weekdays. There are many different ways that you might find to volunteer with us - we are always happy to talk about volunteering with prospective volunteers!



Executive Director Kim McMann, Kitchen Manager Darlene Ellis, Outreach Coordinator Barb Worthington and 2018 Volunteer of the Year Bob Simons at the meeting on April 29.

On April 29 we gathered at The Green at 85 Main to honor some people and tell the community what we've been up to. Over 50 people joined us in honoring Helga Berger's many years of service to the BFP's Board of Directors as well as recognizing Bob Simons' incredible commitment to the BFP with over 700 hours of volunteer time logged in 2018. We also recognized Cumberland Farms for their partnership and donations of food. Our Board President, Jim Mahon, updated the community on our financials too. Thank you to all who attended! And if you missed it but want to see the presentation, you can find a video of it on our Facebook page!

Ticket to Fun! Save the Date

We are going to have a FUN fundraiser on June 19th ... Save the date!!! Paint and Sip with us!

Paint & Sip

6 - 8

PM

Click anywhere on the ticket to link to the ticket sale website.

The BFP CODE of Conduct

We treat everyone with dignity and respect.

We keep it simple.
We make it easy for people to have enough to eat and connect to resources.

We care.
We always show empathy and support all who are in need.

Everyone who volunteers with us, everyone who dines with us, we ask that everyone follow this simple code of conduct. Our dining room and kitchen are always places of dignity and respect for all. It's not always easy with so many different personalities and abilities- but we do our best to make sure everybody feels safe and respected when they are at the BFP.

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