

## Kitchen Renovation Done! (almost)



## Volunteering at the BFP

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!](#)

# 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.

Kim McMann, Executive Director • Darlene Ellis, Kitchen Manager  
info@berkshirefoodproject.org