



Berkshire Food Project  
Contact Information:

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

Executive Director

Kim McMann

[kim@berkshirefoodproject.org](mailto:kim@berkshirefoodproject.org)

cell 518-805-9066

Kitchen Manager

Darlene Ellis

[Darlene@berkshirefoodproject.org](mailto:Darlene@berkshirefoodproject.org)

Kitchen Assistant

Eric Engel

Outreach & Event Coordinator

Barbara Worthington

413-664-7378

134 Main Street

PO Box 1651

North Adams, MA 01247

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 April 2018

### The Empty Bowl is Coming!

On Friday, May 4 the biennial fundraising event that so many people in our community look forward to, the Empty Bowl, will finally happen! We are currently collecting bowls (about 300!) from local potters and finalizing the soup plans with local restaurants and chefs. It is going to be another wonderful evening with a surprise or two also! You may hear that the kitchen at the First Congregational Church in Williamstown is not going to be finished in time for our event – don't worry! We have a solid plan for safely heating and transporting soup to the site if needed – and a big thank you goes out to the Dining Services Team at Williams College for that!

If you are volunteering on Friday, May 4, please sign up for a specific time slot between April 23- 27. The sign up sheet will be in the kitchen but you can also call Kim and sign up for a slot over the phone if you are not going to be in during the week (or if you forget when you are here). Our number is 413-664-7378.

The Empty Bowl tickets are currently on sale – at the Berkshire Food Project and at Wild Oats in Williamstown, as well as via our website for a small fee (\$2.50). Tickets are \$30 and include your selection of a beautiful hand crafted bowl and all the soup you'd like to fill it with. Every bowl is a beautiful piece of functional art – dishwasher safe, microwave safe and lovely to look at.

At the Empty Bowl we will also be raffling off two large serving bowls made by internationally recognized potter Ray Bub (who also will be making many of the soup bowls). With retail prices of \$250 each, these bowls are an amazing prize to take home – raffle tickets are only \$10! You can see the bowls at Mezze or Wild Oats in Williamstown.

## Seems Awfully Busy Around Here

It's been a very busy month at the Berkshire Food Project – Mayor Tom Bernard has even been in for lunch!

There is a lot of work going on – many different building projects are happening. You may see various people working, using the pantry stairs, going in the basement and using the breezeway entrance.

We were even closed one day because the work required the building to be empty for a day. We hope not to have to close another day – but if we do, we will again post it on Facebook, change our phone message to explain, put signs on the door and call those we are expecting to volunteer that day.

The hoses that are sometimes blocking the kitchen entrance are pumping insulation into the building, which will have a great impact on climate control in both winter and summer. Please navigate the hoses carefully! And if you notice the hoses have not been moved during the time we are open for lunch, please let BFP staff know so we can ensure all of our diners have access to lunch.

If you see tools, masks or materials that seem to have been left behind, let us know that as well – so we can make sure everybody stays safe.

Ultimately, the First Congregational Church will be in fantastic shape – we are really lucky our home is being so well maintained!

## Next Volunteer Workshop

We had planned to have another volunteer workshop before now, but first we chose to wait until the snow wouldn't be a likely factor, and then between the Empty Bowl preparations and the building work, we just decided it was too busy. We will be scheduling something in June and if you have a preference of an evening or weekend event, please let Kim or Darlene know.

## Volunteer Recognition

Recently Bob, Patrick and Tony went above and beyond the role of volunteer and joined the entire BFP staff to get over 600 pounds of food into the building as quickly as possible. On the day that we were closed we had a large order from the Food Bank of Western MA coming and we coordinated with the volunteers from the Friendship Center who pick up our order each week to take delivery despite the building being closed. You may have been part of the crew who cleared space the day before so we could quickly get food into the refrigerator and freezer and get out of the building. We were able to do so within the time limit the construction crew suggested would be safe. We are really fortunate to have all of our volunteers – we couldn't put lunch on every day without you. But this particular day Bob, Patrick and Tony really went that extra mile and deserve to be recognized. THANK YOU GENTLEMEN!!

*Kim*