



ANNUAL REPORT

July 1, 2021 - June 30, 2022



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MISSION

Our mission is to actively engage the community to provide medically tailored, nutritious, scratch-made meals to chronically and critically ill individuals and their families. We commit, in all our programs and business practices, to prioritize racial and economic justice and health equity.

We envision a world in which everyone has access to the nutritious food they need for health and wellbeing as a fundamental right, and we actively engage healthcare and policy leaders to advocate for the integration of medically tailored meals into the public and private healthcare models and systems.

Since our founding in 1990, we have provided more than 11 million medically tailored meals (MTMs) to our clients across Massachusetts who are experiencing severe critical and chronic illnesses such as HIV, cancer, diabetes, and kidney disease.

A LETTER FROM CEO DAVID B. WATERS

Dear Friends,

It's been an incredible year for the 'Food is Medicine' movement and Community Servings.

As the only full-scale medically tailored meals (MTM) provider in New England, we served a record 2,200 people daily across Massachusetts, Southern New Hampshire, and Rhode Island, and our kitchen team hand-crafted over 20,000 of our nutritious, life-saving meals weekly.

For context, our workload was 130% higher than in March 2020 in the early days of COVID. In our last fiscal year, we prepared and home-delivered a total of 980,000 MTM. **The ability to cope with such volume speaks to the dedication and perseverance of our staff and the generosity of the 100+ daily volunteers who worked alongside them in our kitchens every day.** Their commitment to those we serve is both awe-inspiring and humbling.

Additionally, it was rewarding for everyone at Community Servings to see that our MTM intervention continued to attract the attention of healthcare providers and payers, and federal policymakers, including the Biden-Harris Administration, which held the first White House conference on hunger, nutrition, and health since 1969.



In the months ahead, we anticipate even more sustained growth while absorbing higher food and fuel costs in a climate of global financial uncertainty – factors we know will severely impact the people we serve. So, to help our already stretched team cope with this growth, we're ramping up staffing. Hiring will remain critical in the coming months as we expand our services to better support high-risk pregnant people and roll out a dedicated pediatric meals program to lessen the impact of chronic conditions like childhood obesity and diabetes - illnesses we know disproportionately impact low-income households and communities of color.

Right now, we project our team will **prepare and home-deliver more than 1.1M scratch-made MTM over the next fiscal year to more than 5,500 neighbors** experiencing a range of critical and chronic illnesses like HIV/AIDS, diabetes, cancer, heart disease, and more. Our meals serve as a lifeline for people in our communities impacted by severe critical and chronic illnesses.

I hope you'll keep standing with us so we can continue serving the most vulnerable among us who need our help.

A handwritten signature in black ink that reads "David".

David B. Waters

MEDICALLY TAILORED MEALS

Medically tailored meals (MTM) are meals approved by a registered dietitian nutritionist that reflect appropriate dietary therapy based on evidence-based practice guidelines.

At Community Servings, we offer 15 medical diets designed to help people improve their health through nutritionally-appropriate food scratch-made from wholesome ingredients. Diet tracks are recommended by on-staff Registered Dietitian Nutritionists based on a nutritional assessment and a referral by a health care provider to address a medical diagnosis, symptoms, allergies, medication management and side effects to ensure the best possible nutrition-related health outcomes.

Annually, we make and home-deliver **about a million meals** to thousands of families, helping them improve and maintain their health through the power of nutritious food.

This year our team of RDNs completed **3,380 client assessments, 1,727 counseling sessions, and 109 nutrition education workshops** in the local community.

The meals and clients we serve have increased by **130%** since FY2020.

In FY2022, we served:

980,532

meals

5,111

clients



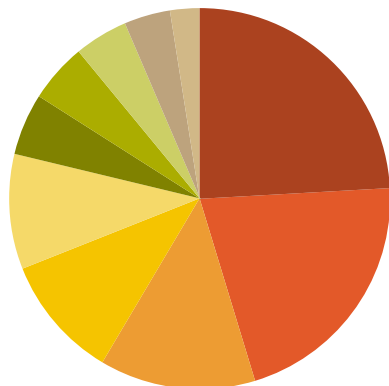
“Community Servings’ meals help me take care of myself and stay healthy. I’m immunocompromised, essentially homebound, so the fact that they come right to my door helps keep me safe. I know the team will be there for me no matter what.”

A CLIENT WITH CANCER

WHO WE SERVE

One hundred percent of our clients are experiencing one or more critical or chronic illnesses. Many are experiencing poverty and managing multiple illnesses. A significant percentage identify as Black or Latin American. Almost half of the meals we prepare are delivered to families.

Primary Diagnosis

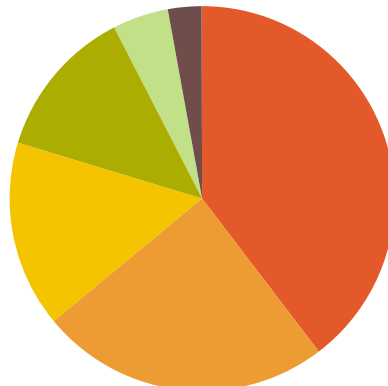


Other Illnesses*	24%
Diabetes	21%
Unknown**	13%
Cardiac Illness	11%
HIV/AIDS	10%
Behavioral Health	5%
Cancer	5%
Renal Illness	5%
COVID-19	4%
Lung Disease	2%

*Other Illnesses includes: GI Disease, Joint Replacement Surgery, High Risk Pregnancy, Lupus, MS, Hepatitis C and others

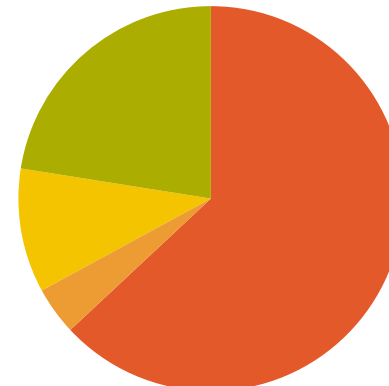
** Unknown diagnosis of 13% exists due to missing data caused by external integration challenges which are currently being addressed

Race/Ethnicity



Not Reported	40%
White	24%
Black/African American	16%
Hispanic	13%
Asian/Pacific Islander	4%
Multiple Races/Ethnicities	3%

Primary Language



English	63%
Not Reported	22%
Spanish	11%
Other*	4%

* includes American Sign Language, Criuolo, French, Haitian Creole, Portuguese and others

93% of clients are living under 200% of the Federal Poverty level.*

14% are experiencing unstable housing.

9.8% are under the age of 18.**

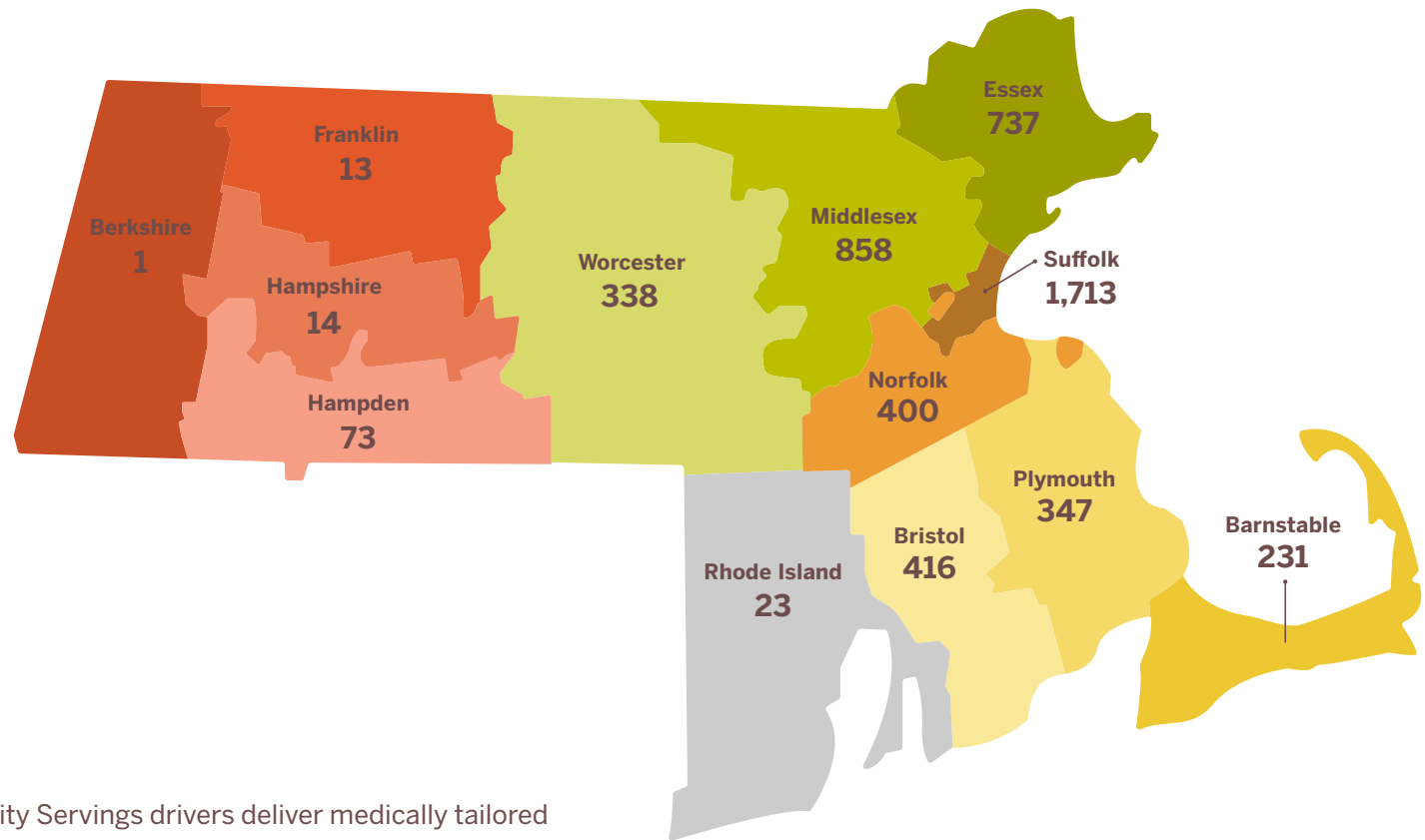
68% are over the age of 45.

* The Federal Poverty Level is \$27,180 for an individual, \$36,620 for a household of 2, and \$55,500 for a household of 4

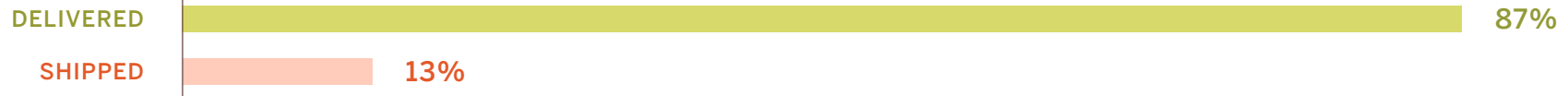
**50% growth since FY20

WHERE WE SERVE

County	Clients*
Suffolk	1,713
Middlesex	858
Essex	737
Bristol	416
Norfolk	400
Plymouth	347
Worcester	338
Barnstable	231
Hampden	73
Rhode Island	23
Hampshire	14
Unknown	14
Franklin	13
Berkshire	1



Our dedicated team of Community Servings drivers deliver medically tailored meals to clients in Greater Boston, from Suffolk County to Worcester County. As a state-wide program, clients who reside outside of our delivery area receive meals via UPS.



*A small number of clients who moved counties during FY22 may be counted twice.

CLIENT VOICES: ANN



56-year-old client Ann is a self-described “sports freak” who roots for players, not teams.

A divorced mom of three, she resides in Amesbury and has been on the North Shore for about 15 years.

Ann is living with AIDS, experiences migraine headaches, and has mobility issues related to peripheral neuropathy, though she can move around her home without assistance and drive.

Ann was diagnosed with AIDS in 1999 when she was hospitalized following a severe bout of food poisoning and had a hard time recovering. She believes she first contracted HIV around 1996. The news came as a shock to Ann. So much so that she spent years in denial and refused treatment for her illness until 2004, when she became so weak, she was hospitalized. The state of denial nearly cost Ann her life. It took a year-long hospitalization to stabilize her health. She was bedridden for six months. She “went home” in 2006 and has been on antiviral medications since.

“The meals you send motivate me to eat despite feeling nauseous from my medications a lot of the time. I know I’m getting the nutrients I need too – which alleviates some of the mental stress caused by my illness.”

While keeping her “healthy,” Ann’s medication regimen isn’t without consequences. The prescriptions she takes cause her to be severely fatigued. As a result, she frequently feels nauseous, which impacts her appetite.

While unable to work, Ann describes her current support system as strong. She is comforted knowing she can count on the many advocates, counselors, doctors, and nurses who have stood by her all these years.

Ann first learned about Community Servings from her nutritionist, Paula, at the Quest program in Gloucester. She became a client in October 2021 and currently receives a Mild Diet with Lactaid milk.

Some of her favorite items from Community Servings’ kitchen are mashed cauliflower and soup. Ann says, “I love all the homemade soups you send. I could eat them 24 hours a day! Each one of them is awesome. So good and tasty!”

HEALTHCARE CONTRACTS

Through MassHealth's 1115 waiver and their innovative Flexible Services Program, MassHealth Accountable Care Organizations (ACOs) were able to partner with Community Servings to provide life-saving nutrition support in the form of medically tailored meals to MassHealth members.

Since March 2020, we've home-delivered our proven intervention to hundreds of food-and nutrition-insecure MassHealth patients experiencing diet-related illnesses. In FY22, we maintained contracts with 11 Accountable Care Organizations through MassHealth's Flexible Service Program.

We also proudly provided medically tailored meals and nutrition counseling services to patients experiencing critical and chronic diet-related illnesses referred to us by our following healthcare contract partners:

- 3 Home Hospital Contracts
- 1 Commercial Health Plan Contract
- 1 Medicaid/Medicare Contract
- 1 Medicare Advantage Contract
- 1 Provider Network

Since 2020, our Healthcare Contract partnerships have funded our efforts to prepare and deliver 400,000 meals – meeting the tailored nutritional needs of more than 4,000 newly-served clients.

263% increase

in healthcare contract clients since FY20



245% increase

in meals paid for by health insurance since FY20



Our Partners

Beth Israel Deaconess Care Organization
Boston Accountable Care Organization
Cambridge Health Alliance
Commonwealth Care Alliance
Community Care Cooperative (C3)
Integra Community Care Network
Mass General Brigham
Mass General Brigham Health Plan

Merrimack Valley Accountable Care Organization
Southcoast Health
United Healthcare OneCare
Wellforce Accountable Care Organization

THE TEACHING KITCHEN

Our *Teaching Kitchen* job training program provides twelve weeks of free food service training and life skills education to people in our community facing multiple significant barriers to employment. In addition to hands-on work experience, trainees in the *Teaching Kitchen* receive comprehensive case management and job placement support, along with an earned wage.

Individuals enrolled in the program may have limited formal education, be unhoused, in substance abuse recovery, have gaps in employment, or be returning to the workforce after incarceration. Trainees range in age from 18-65 and are often single parents.

Trainees learn in Community Servings' state-of-the-art industrial kitchen, an exceptional venue for applying this well-structured and immersive learning experience. The *Teaching Kitchen's* curriculum covers all facets of working in a professional kitchen, including food safety, knife skills, cooking techniques, and nutrition.

Following graduation, our trainees work in a variety of food service settings, including colleges and universities, nonprofits, catering businesses, grocery stores, hotels, and restaurants.



IN FY2022

- » Number of Trainees: 41
- » Graduation Rate: 76%
- » ServSafe Pass Rate: 97%
- » Wage Recipients: 100%
- » Number of Classes Doubled from 4-8



"The Teaching Kitchen gave me a sense of purpose, and a boost in my self-confidence. It gave me a reason to get up and go every day. After graduating, I got a job that I see myself having for the next 25 years."

A CLASS 51 GRADUATE

VOLUNTEER

We rely on the generosity of community members to help our team accomplish this critical work. Every week, hundreds volunteer their time to peel and chop fresh veggies, portion soups and salads, and pack meal bags for delivery. We couldn't do what we do without the incredible contributions of our dedicated volunteers.

We frequently welcome corporate groups of varying sizes. Our high-impact, hands-on experience is a great way to strengthen bonds between coworkers while giving back to the community.

Volunteers are assigned roles in our prep, packing, and packaging kitchens for a 3-hour shift. On your first day, you will receive a 20-minute orientation and food safety training.

We offer three shifts daily Monday through Friday:

9 a.m. – 12 p.m.

1 p.m. – 4 p.m.

4 p.m. – 7 p.m.



“The Community Servings staff and fellow volunteers will teach you whether you are a beginner or a lifelong home cook like me. The opportunity to work in a professional kitchen is marvelous, making the work of feeding so many people not only possible, but easy.”

A VOLUNTEER

In FY2022

5,380
volunteers

50,219
donated hours



A NATIONAL LEADER IN MTM RESEARCH

In partnership with Dr. Seth Berkowitz of the University of North Carolina School of Medicine and Massachusetts General Hospital, Community Servings has conducted four published research studies demonstrating that medically tailored meals improve health outcomes, reduce healthcare costs, and improve quality of life for individuals experiencing diet-related chronic illnesses. These studies have been published in the academic journals *Health Affairs*, *JAMA*, the *Journal of General Internal Medicine*, and *BMC Endocrine Disorders*.

The Food as MedicinE “FAME” Studies

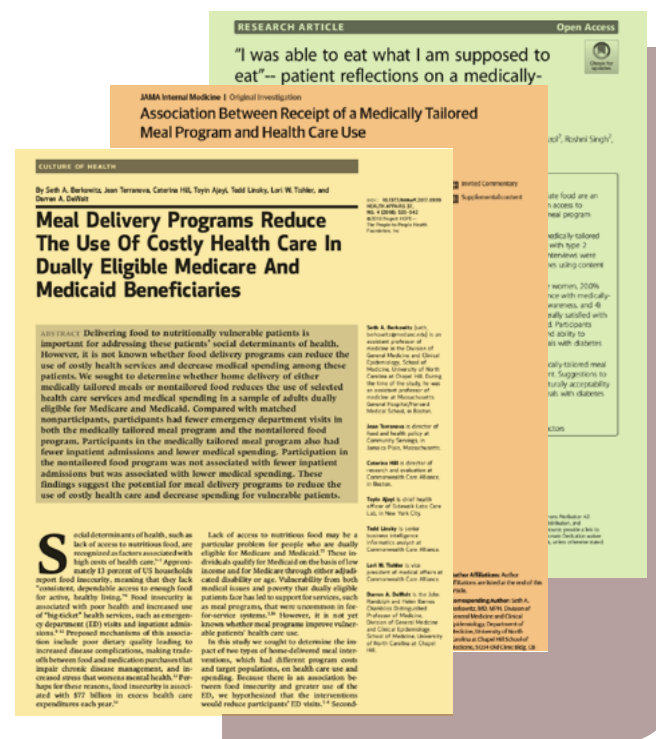
Community Servings is currently conducting two studies examining the impact of using Food As MedicinE (FAME). The studies are R01 NIH-funded randomized clinical trials being conducted in partnership with researchers from Massachusetts General Hospital and the University of North Carolina School of Medicine.

STUDY 1 – FAME-D: This study examines the impacts of medically tailored meals and structured nutrition counseling on the health outcomes of individuals living with type 2 diabetes and experiencing food insecurity.

STUDY 2 – FAME-H: This study examines the impacts of a yearlong one-on-one structured nutrition counseling, coupled with our medically tailored meals on health outcomes for individuals living with HIV, type 2 diabetes and experiencing food insecurity.

The Evaluation Consortium

Community Servings has recently been awarded a **third NIH grant** in partnership with the Tufts Friedman School of Nutrition Science and Policy and the University of Massachusetts Medical School. This study will examine the impacts of medically tailored meals on obesity, diabetes control, blood pressure control and healthcare utilization for individuals we have served through the MassHealth Flexible Services Program. This will be the largest study of the impact of MTM in the country, involving over 5,000 individuals.



ADVOCACY PARTNERS

The Food is Medicine Coalition (FIMC)

Community Servings is a founding partner of FIMC, a national association of not-for-profit providers of medically tailored meals and medically tailored food and nutrition services whose goal is to broaden access to these services through education, research, and advocacy.

Community Servings and FIMC are proud to support the Medically Tailored Home-Delivered Meal Demonstration Pilot Act introduced by Rules Committee Chairman Jim McGovern (D-MA), the late Congresswoman Jackie Walorski (R-IN), Congresswoman Chellie Pingree (D-ME), and Congressman Dwight Evans (D-PA). This Bill is an important step in our mission to reach those living with serious illnesses who are unable to shop or cook for themselves.

FIMC Accelerator

An initiative led by FIMC, Community Servings, God's Love We Deliver in New York, the Nonprofit Finance Fund, and the Center for Health Law and Policy Innovation of Harvard Law School, The Food is Medicine Accelerator trains and incubates new MTM providers with an intensive one-year course for other nonprofit food programs. The goal is to ensure that people coping with food insecurity and severe illness have access to MTM, regardless of where they reside nationally.

Food is Medicine Massachusetts

FIMMA is a Massachusetts based coalition of community-based organizations providing a broad range of medically appropriate nutrition services, health care payer and providers, and academic institutions, and policy leaders whose goal is to broaden access to these services within the state of Massachusetts.



Rules Committee Chairman Jim McGovern (D-MA) celebrates our 10 millionth meal with Chief Culinary Officer Brian Hillmer, CEO David B. Waters, and Board Chair Peter Zane.



Packaging Kitchen Manager Nick Bruning shows this year's FIMC Accelerator cohort how we package meals.

SIGNATURE & PARTNERED EVENTS



Pie in the Sky

Pie in the Sky began 29 years ago as a grassroots community bake sale that helped fund efforts to prepare and deliver hot nutritious meals to people living with HIV/AIDS. Over the decades, and with support from more than 150 Boston-area chefs, bakers, caterers, and restaurants that generously donated pies, the fundraiser has grown to become known as the “World’s Greatest Bake Sale” – selling as many as 25,000 pies annually in support of food and nutrition-insecure people and families individuals impacted by critical and chronic illnesses.

Each donated pie is picked up from one of our 50 locations across Eastern Massachusetts and enjoyed on Thanksgiving. The cost of one pie funds a week’s worth of our medically tailored meals for a neighbor in need.



LifeSavor

Dubbed “Boston’s Best Dinner Party with a Conscience,” *LifeSavor* traditionally brings together Boston’s best chefs and restaurants to raise money to provide nutritious meals to homebound critically ill individuals and their families. This year’s *LifeSavor*, our first post-pandemic, was held June 8 at the Museum of Fine Arts and attended by hundreds of guests.

The event featured cocktails, delectable hors d’oeuvres, live entertainment, and exciting surprises – culminating with a take-home dinner prepared by Community Servings’ talented kitchen team under the direction of Chief Culinary Officer Brian Hillmer.

The cocktail party format this year was chosen to give Community Servings’ many restaurant partners, who generously donated exclusive dinners for previous *LifeSavor* events, a much-needed pause from charitable requests as they continue to recover from the pandemic. The fundraiser was held virtually the previous two years because of COVID-19 precautions. We look forward to celebrating 2023 with the dine-around format Community Servings pioneered 31 years ago.

SIGNATURE & PARTNERED EVENTS



Meals4Moms

We've proudly partnered with Boston-based McCrea's Candies for *Meals4Moms*, our annual Mother's Day fundraiser providing nourishing meals to local moms and families impacted by critical and chronic illnesses like HIV/AIDS, diabetes, cancer, kidney disease, and more.

Gift givers sent the mother-figure in their life a box of handcrafted caramels – available in two sizes, 40 pieces or 80 pieces – with a Lake Champlain chocolate heart nestled within the box. The gift included a card designed by local artist Susy Pilgrim Waters inscribed with a personalized message.

In addition to McCrea's Candies and Pilgrim Waters Design, *Meals4Moms* is sponsored by Gold Star Studios and Franklin Printing.



Dinners4Dads

Community Servings proudly collaborated with Massachusetts-based Eastern Standard Provisions for *Dinners4Dads*. Proceeds from their gourmet pretzel and Liege waffle gift boxes helped our team provide local dads experiencing critical and chronic illnesses with two to three weeks of fresh, scratch-made, medically tailored meals.

The gift included a card designed by local artist Susy Pilgrim Waters inscribed with a personalized message. In addition to Eastern Standard Provisions and Pilgrim Waters Design, *Dinners4Dads* is sponsored by Gold Star Studios and Franklin Printing.



COMMUNITY PARTNERS

Our goal is to provide the freshest foods with the highest level of nutrients to our clients, maximizing the role of nutrition in their fight against illness.

Through partnerships with local farms, purveyors, and food rescue groups, we receive fresh food that remains unsold or left in the fields.

The 100,000 pounds of donated produce we receive each year allows us to provide our clients with beautiful meals made with local produce and reduce food waste.

Thank you to our generous partners: Boston Area Gleaners, Community Harvest Project, Greater Boston Food Bank, Land's Sake Farm, Lovin' Spoonfuls, Red's Best, and Vermont Food Collaborative.

In FY2022, we received:

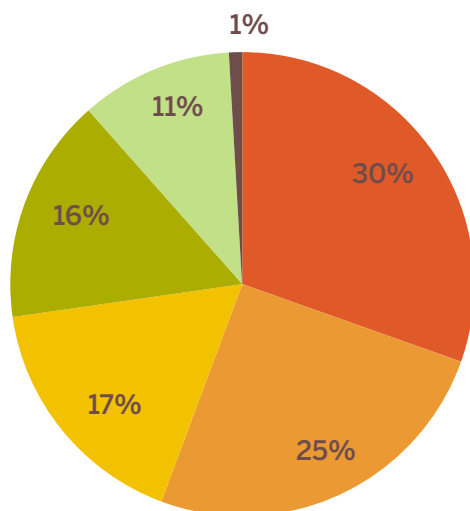
100,000 lbs
donated produce



Land's Sake Farm

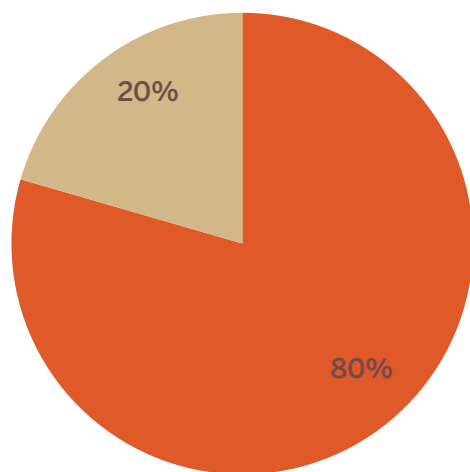


FY22 FINANCIALS



Revenue

● Healthcare Contracts	\$ 4,676,994
● Corporate and Foundation Grants	\$ 3,840,889
● Individual Donors	\$ 2,625,631
● Government Contracts	\$ 2,416,980
● Events	\$ 1,641,570
● Donated Goods and Services	\$ 127,102
Total Revenue	\$ 15,329,165



Expenses

● Programs	\$ 10,848,095
● Fundraising & Administration	\$ 2,792,373
Total Expenses	\$ 13,640,468



CORPORATE & FOUNDATION PARTNERS

\$100,000+

The Aetna Foundation
Bank of America
Beth Israel Deaconess
Medical Center
Hannaford Charitable
Foundation and Hannaford
Supermarkets
The Hearst Foundation, Inc.
Mass General Brigham
Takeda
TJX Foundation, Inc.

\$50,000-\$99,000

Alletess Medical Laboratories
Arthur F. Blanchard Trust
The Baupost Group, LLC
Citizens Charitable Foundation
CVS Health
Doe Family Foundation
Eugene M. Lang Foundation
The Janey Fund
The Klarman Family Foundation
Liberty Mutual Foundation
Ludcke Foundation
Mabel Louise Riley Foundation
Sanofi
Silicon Valley Bank
Yawkey Foundation

\$25,000-\$49,999

Alkermes, Inc
AstraZeneca
Broadway Cares/Equity Fights AIDS
Cummings Foundation
Digital Federal Credit Union (DCU)
Highland Street Foundation
J.E. & Z.B. Butler Foundation
Jack & Kathy Shields Family
Foundation
Lawrence J. and Anne Rubenstein
Charitable Foundation
Leaves of Grass Fund
Linde Family Foundation
Lovett-Woodsum Foundation
One8 Foundation
Plymouth Rock Assurance Foundation
State Street Foundation, Inc.
Two Anonymous Funders

\$10,000-\$24,999

A.C. Ratshesky Foundation
Ansara Fund
Boston Scientific
Bushrod H. Campbell and Adah F. Hall
Charity Fund
Church on the Hill
Definitive Healthcare
Essex County Community Foundation
Fred Harris Daniels Foundation
Gardiner Howland Shaw
Foundation
Gravestar Foundation

Greater Worcester Community
Foundation
GW&K Investment Management
HarborOne Foundation
Henry J. Kaiser Family Foundation
M-A-C Viva Glam Fund / The Estée
Lauder Companies Charitable
Foundation
Medical Information Technology, Inc.
Mollie Baldwin Foley Charitable Trust
Novartis US Foundation
P&G Fund
Rockland Trust – Blue Hills
Charitable Foundation
Shirley S. Windsor Charitable Trust
Stop & Shop
Timothy Smith Trust
Toast, Inc
Vela Foundation
One Anonymous Funder

\$1,000-\$9,999

Ameriprise Financial
Birch Hill Investment Advisors LLC
Cambridge Community Foundation
Chadwick Martin Bailey and the ITA
Group Foundation
Enhancing Tomorrow
The Four Leaf Clover
Foundation
The Frederick E. Weber
Charities Corporation
Goldman Sachs

The Great Island Foundation
The Grey Rocks Foundation
Hoche-Scofield Foundation,
Bank of America, N.A.,
Co-Trustee
Hologic Charitable Fund
Income Research and
Management
The Lois and Richard England
Family Foundation
The Memorial Church at
Harvard University
National Grid Foundation
Northern Trust Company
Parkinson's Foundation
People's United Community
Foundation
Richard and Susan Smith
Family Foundation
Seres Therapeutics
Target
Thomas Anthony Pappas
Charitable Foundation, Inc.
Trinitarian Congregational
Church

THE CHEF'S TABLE

The Chef's Table members provide the vision and resources to help realize our mission. Membership ensures that we have the means to stock our pantries with the freshest foods available, fire up our ovens, and fuel our delivery vans.

Iron Chef

Mimi Jigarjian
Brian and Marie Rothwell
Three Anonymous Donors

Master Chef

Robert Pemberton
Seth and Beth Klarman
Brian and Missy Lagarto
Diane Leclair and Melissa Baughman
Josh and Jessica Lutzker
Neil and Jane Pappalardo
Charles Roussel
Kirk and Nancy Smith
Peter and Ellen Zane
One Anonymous Donor

Executive Chef

Scott and Laurie Haig
Terese and Daniel Heintzelman
Matthew and Lesley McCaffrey
Jeffrey Naylor and Shawn Baker
Tristram Oakley and Rob Stringer
Jeanne Smith

Chef de Cuisine

Lawrence and Adele Fleet Bacow
Bria and Eric Ballhaussen
Grace Berestecki
Helen and Joe Bouscaren
Karl and Chris Fritton
Dave Hamilton
Charlotte Hemr
Anna and Peter Kolchinsky
Mary Lapointe and Jim Mattimore
Patricia McGrath
Meredith McRae
James and Barbara O'Brien
Maggie Schmidt and Kenneth Danila
James Sloman and Nora Devlin
Edwin Taff
Four Anonymous Donors

Sous Chef

Stephen Bertolami and Lee Rich
Gordon Bither
Elaine Bonoma
Karen Bressler and Scott Epstein
Andrew Colameta
Barbara and Jim Conen
Pamela Cooke

Thank you so much to our FY2022 supporters!

Ellen and Michael Davin
Michele Demarest and John Patterson
Priscilla Doulton
Becky and Bruce Epstein
Bradley Feld and Amy Batchelor
Marni Grossman
Peter and Leslie Hadden
Paul Hempel and Bruce Newman
Mary Higgins
Sarah Hodges and Dave Balter
Rhoda and Mort Kaufman
Colin Kingsbury
Andrew and Suzanne Kleeman
Tracy Lampula and Lex Marburger
Claire Levesque
Stephanie Lovell and Janice Ericson
Andrew Marquis
Sian McAlpin
William M. McDermott III and Paul B. Reinert
Laura McGonagle
Colleen McKiernan
Jeff Meaney
Judy Meelia
Paul Noonan
Oedipus and Amy Hyson

Annalisa O'Neill
Robert and Pat O'Neill
Stephen and Jeryl Oristaglio
Bernard and Suzanne Pucker
Gilles Quintal
Roger and Hannelore Reiser
Sara Rosenfeld and Manuel Bonifacio
Gwen Ruta
Malisa and Andrew Schuyler
Fredri and Jack Shonkoff
Robert Sprague
John Tyler
Neda and Stephen Vander Stoep
Jack Vanwoerkom and Barbara Moore
Katrina Velder
Seven Anonymous Donors

THE CHEF'S TABLE

Chef de Partie

Ferit Albukrek and David Thornton
Harry Altshuler
Gaille Anderson
Corby Kummer and John Auerbach
Joshua Benet
Christine Bolzan
Valerie and Paul Bruning
Carolyn Carlson
Mike and Joan Carragher
Judith Caruso
Lisa Corrin
Aretha Delight Davis
Laura and Paul Dillon
Beverly Edgehill and Bob Awkward
Daniel Eiref
Linda Elliott Scovel
Steven and Laurie Fishman
Edward Gelles
Maureen Goggin
Tara Greco
Vivian Greenblatt
Palmer Hale
John Hall
Heidi and Kurt Hardin
David Harrington
Rick and Katie Harrington
Frederick and Deborah Hatch
Neil Higgins and Nathalie Hibble
Richard Howlett

Christian Jones
Nancy Karp
Nancy and Jon Kerbs
Amy Kiley and Chris Anderson
Michela Larson and Ed Marino
Jake and Pamela Layton
Thomas Lehrer
Rebecca and Rob Lekowski
Jolie and Alphonse Lucibello
Tara and Jeff Lyons
Lucy Mack
Sally Mazur
Wayne McAuliffe and David Nowell
Jim McCann and Jim Canales
Jeanne McCann
James McGrath and Ann Chiacchieri
Richard Miller
Elizabeth Morgan
Christopher Myers and Joanne Chang
Sara O'Brien and Russell Cox
Suzanne and Andrew Offit
Geraldine Pangaro and Jason Howard
Francis and Nancy Passavant
Susan Patkin
Amos and Tami Pike
Joe Realmuto and Paul Korenburg
Kimberly Richard-O'Brien
Aliza Samuels
Robert and Katherine Schneider
Rudolf and Sonja Selami
Wendy Shattuck and Samuel Plimpton

Christopher Smith and Lisa Quintiliani
Sandra Smith
Joseph Snodgrass and Sally Naish
Elizabeth Sorgi
Laurie Swett
Maryann Thompson
Karen Tucker and Dr. Jerry Avorn
Carol Vasil
Doreen and D. Peter Vigue
Bill and Cathy Waters
Patrick and Michelle Wilson
Ten Anonymous Donors

Commis Chef

Irfan Alibhai
Jo-Ann Altmark
Katharine Arnstein
Tamara Baer
Patricia Baker
Michael and Meaghan Barry
Richard Beaty
Gwenyth Beaven
Kara Becker
Michael Bessette
Mark and Sandra Beyerly
Moe Blaustein and Julie Somers
Elizabeth Bliss
Rachel Brock
Lawrence and Myra Brodney
Tessa Browne
James Buggie and Mary Murphy
Jim Burton
Charlie Cain

Suzanne Chapman
Gerald Cianciolo and Kathleen Brennan
Jeffrey Conrad
Alicia Cooney and Stephen Quigley
Cheryl Cotney
Jason Couto
Martha Crowley
Mary E Darmstaetter
Mary-Catherine Deibel and Reid Fleming
Mary Susan DeLaura
Andrew and Rebecca Diamondstein
Lisa Drapkin and Debbie Lewis
Nancy Droge Monbouquette
Tiffany and Francis Duda
Michael Eckton
Stanley Elfbaum
Karen Ellis
Brenda Ellsworth
Geraldyn Falco
Barak Feldman and Jennifer Eberle-Feldman
Martin and Barbara Feldzon
Anthony Fierro
Arlene Fortunato and Darcy Pfeifer
Daphne Foster
Morgan Franklin
Timothy and Robin Galvin
Dave and Karen Gemmett
Steve Gisselbrecht
Annette Given
Susan Goldhor
Elizabeth Gooding and Kevin Pekar

THE CHEF'S TABLE

Commis Chef (cont.)

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Okita Sevi

Jason Sevinor

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Ty Shen

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