



# 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.





COMMUNITY SERVINGS

FOOD HEALS



## 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.

**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.”

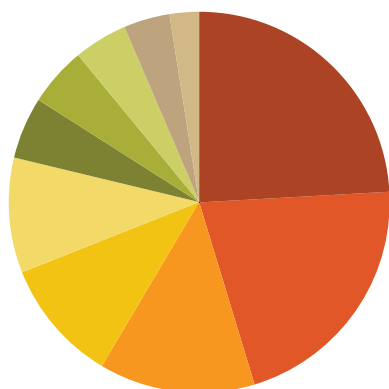
**A CLIENT WITH CANCER**



## 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

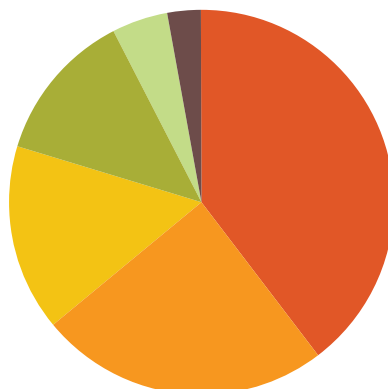


Other Illnesses*	24%
Diabetes	21%
Unknown**	13%
Cardiac Illness	11%
HIV/AIDS	10%
Behavioral Health	5%
Cancer	5%
Renal Illness	5%
COVID-19	4%
Lung Disease	2%

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

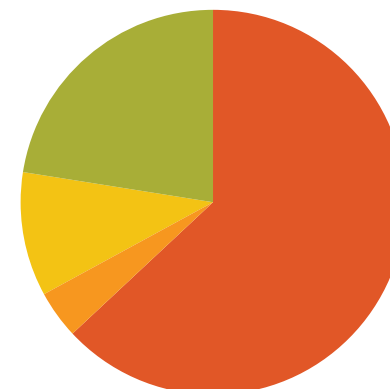
\*\* Unknown diagnosis of 13% exists due to missing data caused by external integration challenges which are currently being addressed

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.\*\*

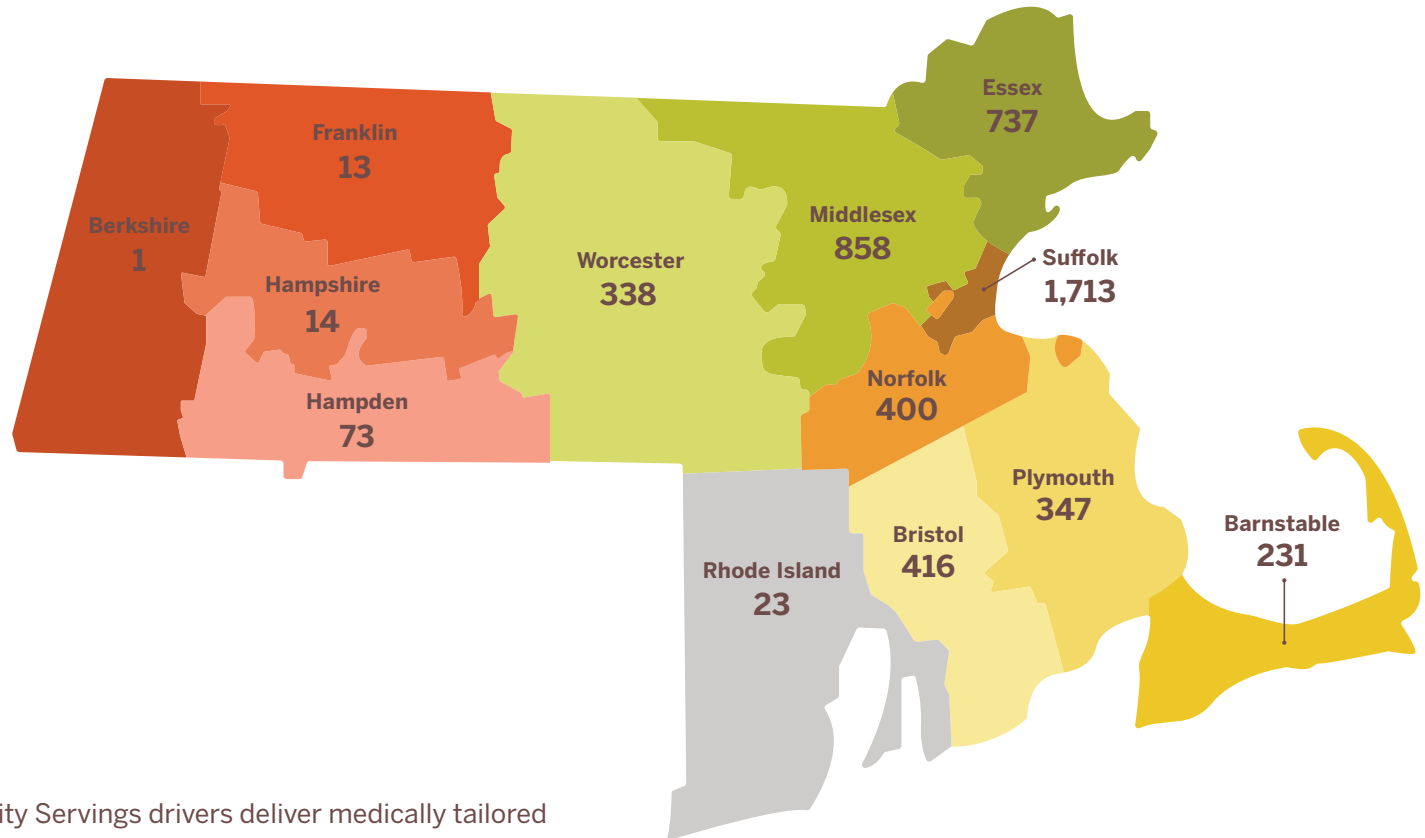
**68%** are over the age of 45.

\* 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  
Cape Cod Healthcare Accountable Care Organization  
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**

WE BELIEVE IN  
**THE POWER**  
OF FOOD.





## 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.

**In FY2022**

**5,380**  
volunteers

**50,219**  
donated hours



“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**

## 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



### **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.

## SPONSORS

### **Presenting**

MFS Investment Management



### **Master Chef**

Blue Cross Blue Shield of  
Massachusetts  
Connors Family Office  
Income Research and Management  
Charitable Fund  
Liberty Mutual Insurance

Mass General Brigham  
The Jack & Kathy Shields Family  
Foundation  
The TJX Companies, Inc.  
VERTEX  
Zane Household

### **Executive Chef**

Coldwell Banker CARES Foundation

Dana-Farber Cancer Institute

### **Chef de Cuisine**

Arbella Insurance Foundation  
Karen Bressler and Amuleto  
Mexican Table  
Cambridge Savings Bank  
Edible Boston  
Irving House  
The Langham Hotel, Boston  
Leclair and Baughman Household

The Oedipus Foundation & Amy  
Hyson  
Smith Household  
State Street Foundation, Inc.  
Takeda  
Tempel Household  
Tito’s Handmade Vodka

### **Sous Chef**

Bachrach Household  
Boston Red Sox Foundation  
Citrin Cooperman  
Delta Dental of Massachusetts  
Digitas  
Goodwin Procter LLP  
Highland Street Foundation  
Kelly Family Foundation

Lagarto Household  
Matthews Household  
Moulter and Frechette Household  
Oakley & Stringer Household  
Point32Health  
Shawmut Design & Construction  
Shonkoff Household  
Weil Household

## 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.

## SPONSORS

### Presenting

Whole Foods Market



### Celebrity Chef

Coldwell Banker CARES Foundations  
ScrubaDub

### Executive Chef

Tito’s Handmade Vodka  
Digitas

### Chef de Cuisine

State Street

### Sous Chef

Ligris





### **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



BOSTON AREA  
**GLEANERS**



Land's Sake Farm

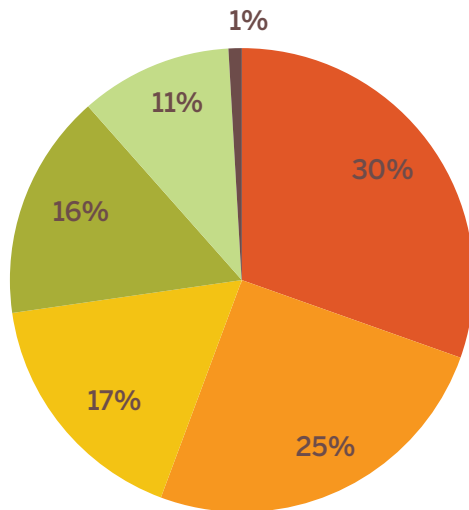


FOOD IS AN  
**AGENT**  
OF CHANGE



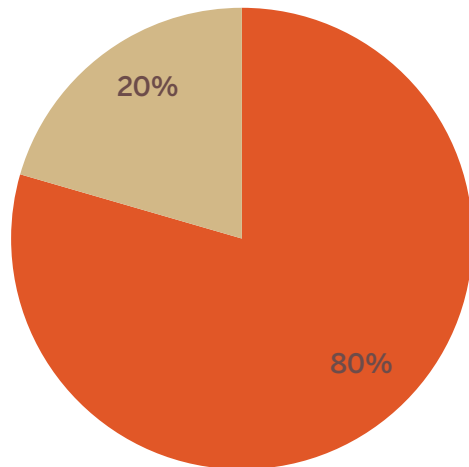


## FY22 FINANCIALS



### 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
<b>Total Revenue</b>	<b>\$ 15,329,165</b>



### Expenses

Programs	\$ 10,848,095
Fundraising & Administration	\$ 2,792,373
<b>Total Expenses</b>	<b>\$ 13,640,468</b>





## 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  
MFS Investment Management  
Takeda  
TJX Foundation, Inc.

### \$50,000-\$99,000

Alletess Medical Laboratories  
Arthur F. Blanchard Trust  
The Baupost Group, LLC  
Citizens Charitable Foundation  
Coldwell Banker Cares  
CVS Health  
Doe Family Foundation  
Eugene M. Lang Foundation  
Jack & Kathy Shields Family  
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

Blue Cross Blue Shield of  
Massachusetts  
Broadway Cares/Equity Fights AIDS  
The Connors Family Office  
Cummings Foundation  
Digital Federal Credit Union (DCU)  
Highland Street Foundation  
Income Research & Management  
J.E. & Z.B. Butler Foundation  
Lawrence J. and Anne Rubenstein  
Charitable Foundation  
Leaves of Grass Fund  
Liberty Mutual Insurance  
Linde Family Foundation  
Lovett-Woodsum Foundation  
One8 Foundation  
Plymouth Rock Assurance Foundation  
Scrubadub  
State Street Foundation, Inc.  
Tito's Handmade Vodka  
VERTEX  
Whole Foods  
Two Anonymous Funders

### \$10,000-\$24,999

A.C. Ratschesky Foundation  
Amuleto Mexican Table  
Arbella Insurance Foundation  
The Boston Red Sox Foundation  
Boston Scientific  
Bushrod H. Campbell and Adah F. Hall  
Charity Fund  
Cambridge Savings Bank  
Church on the Hill  
Digitas  
Definitive Healthcare  
Essex County Community Foundation

Fred Harris Daniels Foundation  
Gardiner Howland Shaw  
Foundation  
Gravestar Foundation  
Worcester Community  
Foundation  
GW&K Investment Management  
HarborOne Foundation  
Henry J. Kaiser Family Foundation  
Irving House  
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  
State Street Corporation  
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  
Citrin Cooperman  
Delta Dental of Massachusetts  
Edible Boston  
Enhancing Tomorrow

The Four Leaf Clover Foundation  
The Frederick E. Weber Charities  
Corporation  
Goldman Sachs  
Goodwin Procter LLP  
The Great Island Foundation  
The Grey Rocks Foundation  
Hoche-Scofield Foundation,  
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Co-Trustee  
Hologic Charitable Fund  
Kelly Family Foundation  
The Langham Hotel, Boston  
Ligris  
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  
Point32Health  
Richard and Susan Smith Family  
Foundation  
Seres Therapeutics  
Shawmut Design & Construction  
Target  
Thomas Anthony Pappas  
Charitable Foundation, Inc.  
Trinitarian Congregational Church

## THE CHEF'S TABLE

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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  
Peter and Ellen Zane  
Three Anonymous Donors

### **Master Chef**

Seth and Beth Klarman  
Brian and Missy Lagarto  
Diane Leclair and Melissa Baughman  
Josh and Jessica Lutzker  
Tristram Oakley and Rob Stringer  
Neil and Jane Pappalardo  
Robert Pemberton  
Charles Roussel  
Kirk and Nancy Smith  
One Anonymous Donor

### **Executive Chef**

Scott and Laurie Haig  
Terese and Daniel Heintzelman  
Matthew and Lesley McCaffrey  
Jeffrey Naylor and Shawn Baker  
Jeanne Smith  
Jean Tempel

### **Chef de Cuisine**

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

### **Sous Chef**

Liliana and Hillel Bachrach  
Stephen Bertolami and Lee Rich  
Gordon Bither  
Elaine Bonoma  
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  
Eric and Andria Weil  
Seven Anonymous Donors

## THE CHEF'S TABLE

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### Chef de Partie

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# Thank you for your support!

**To get involved, contact:**

Tim Leahy, Chief Development Officer

[tleahy@servings.org](mailto:tleahy@servings.org)

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