

ANNUAL REPORT

July 1, 2022 - June 30, 2023

FOOD IS

SUSTENANCE

NOURISHMENT

COMMUNITY

POWERFUL MEDICINE

AN AGENT OF CHANGE





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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 millions of medically tailored meals (MTMs) to our clients across Massachusetts and Rhode Island who are living with severe critical and chronic illnesses, such as HIV, cancer, diabetes, and kidney disease.



LETTER FROM CEO DAVID B. WATERS

Dear Friends,

I am delighted to announce that we recently prepared and home-delivered our 12 millionth medically tailored meal.

This achievement wouldn't have been possible without the dedication of our tireless volunteers (8,427, to be exact) and generous contributions from our community and corporate partners, event sponsors, and the thousands of individual donors who pledged their support in the last fiscal year. Together with our hardworking staff, we made a remarkable impact on the lives of countless families and individuals facing critical health challenges. Your support is the cornerstone of our success, and I cannot thank you enough for being an integral part of our community.

Right now, we're scratch-making a record 24,000 meals weekly and serving over 2,400 people daily. Projections show we're on track to prepare and home-deliver an additional 1.2 million meals by June 2024.

While our shared success is something to celebrate, we recognize that diet-related illnesses and nutrition insecurity are persistent issues for many in our community. **That's why we've leased a 23,000-square-foot warehouse space in Mansfield, Massachusetts, to serve as a satellite distribution center.**

Once operational, the new facility will allow us to more efficiently distribute a large portion of the meals prepared in our Boston-based kitchen to a fast-growing group of critically ill clients living in southeastern Massachusetts, Cape Cod, and Rhode Island. The center will also well-position us to serve an additional 1,000 clients.

I'm also happy to report that following last year's White House Conference on Hunger, Nutrition, and Health, which called for increasing access to MTMs like those pioneered by Community Servings and our Food is Medicine Coalition colleagues, there is now bipartisan congressional support for a bill that would provide access nationally to seniors living with one or more severe diet-related illnesses. As we know from our research, providing meals tailored to specific health needs is a cost-effective strategy for improving health outcomes.

As always, thank you for your incredible commitment to Community Servings' mission and clients.

Sincerely,



David B. Waters, CEO



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 whole ingredients. Diet tracks are prescribed by an on-staff RDN based on a nutritional assessment and a referral by a healthcare provider. This helps us identify a medical diagnosis, symptoms, allergies, medication management and side effects to ensure the best possible nutrition-related health outcomes.

FY23 BY THE NUMBERS

1,100,000

meals prepared and delivered

an 11% increase from FY22

6,071

individuals served

a 19% increase from FY22

Our team of RDNs completed:

3,683

nutrition assessments

747

nutrition counseling sessions

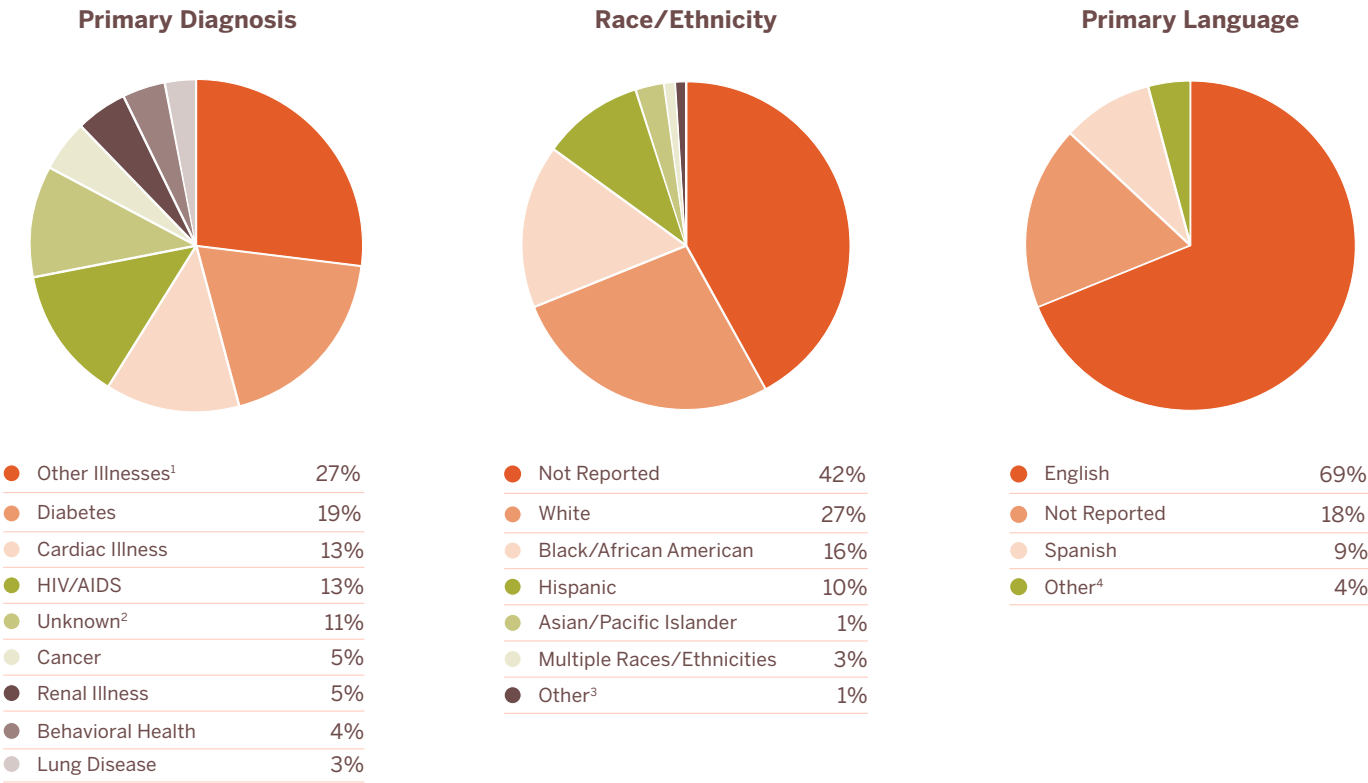
1,867

nutrition education sessions



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 a third of the meals we prepare are delivered to families.**



92% of clients are living under 200% of the Federal Poverty Level.

11% are experiencing unstable housing.

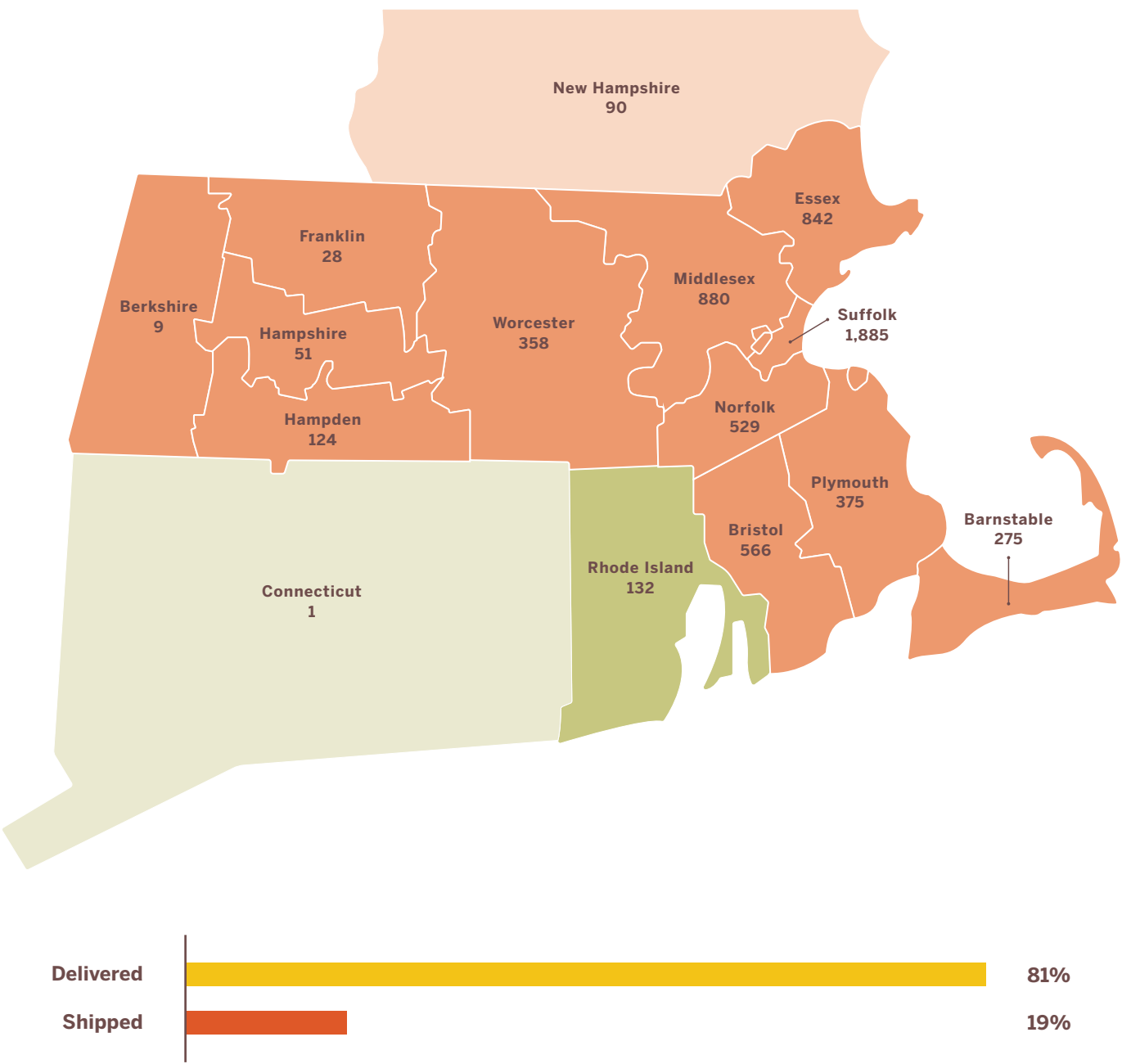
63% are over the age of 45.

8% are under the age of 18.

¹Other Illnesses includes: GI Disease, Joint Replacement Surgery, High Risk Pregnancy, Lupus, MS, Hepatitis C and others.
²Unknown diagnosis of 11% exists due to missing data caused by external integration challenges which are currently being addressed.
³Other includes Middle Eastern or North African; American Indian or Alaska Native; Native Hawaiian or Pacific Islander.
⁴Other includes American Sign Language, Crioulo, French, Haitian Creole, Portuguese, and more.

WHERE WE SERVE

Our dedicated team of drivers delivers 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.



CLIENT VOICES



JANET

Janet is a 60-year-old client from Quincy who worked as a medical assistant for 34 years, most recently at Brigham and Women’s in Braintree. Over three years ago, Janet was diagnosed with polyarteritis nodosa, a rare autoimmune disease causing painful lesions all over her body. She has since been diagnosed with congestive heart failure and cancer. Her multiple health conditions are not connected.

Janet’s multiple illnesses impact her mobility and breathing. Every morning, she takes 18 medications. She drives to medical appointments, but other tasks that require a lot of walking, like grocery shopping and cleaning, are challenging.

Since stopping working in November 2020, Janet has struggled. Several of Janet’s siblings have passed away, and she feels “isolated” on the South Shore. “For 34 years as a medical assistant, I cared for others. I was always someone who tried to serve others,” said Janet. “Now, to be unable to get up and do what I want to do, when I want to do it, is horrific.”

For now, Janet looks forward to weekly deliveries from one of Community Servings’ friendly drivers. “I look forward to Thursdays when I see Warren,” said Janet. “He’s so nice and friendly and brings my delivery right to my door. I’m the kind of person that needs to be around others, and I enjoy saying hello to him.”

Janet was referred to Community Servings in late 2022 by her nurse manager. She is currently on a “cardiac” diet. “When I got ill and found out I had to change how I eat, I got so overwhelmed. I had to limit fluids, sodium and avoid certain foods that could aggravate my stomach issues. I tried to shop and get foods I knew were good but was overwhelmed and couldn’t do it. Community Servings came into the picture and took a huge burden off my shoulders. My weight and blood pressure are always stable when I adhere to my diet. I am no longer in panic mode regarding food and feel better. It’s been a huge relief.”



CAROL

Carol is a 73-year-old client of Community Servings living in community housing in Boston’s South End, which she’s called home for the past 21 years. While her housing has been stable for a while, Carol has sometimes experienced homelessness. Now retired, she worked in a paralegal-like role, supporting contract and grant compliance for various local and national companies, universities, and organizations.

Carol learned of Community Servings in late 2022 from a care provider who believed MTM would help manage her chronic illnesses. She receives a low-sodium, high-protein diet.

For 50 years, Carol has battled a painful disease called pancreatitis that severely impacts her eating and digestion abilities. She also has congestive heart failure and suffered several mild strokes. “My illnesses impact what I can eat and how much food I can consume at one time. The pancreatitis, which first hit me when I was 27, is very painful too,” said Carol. “I had my first of several surgeries in my 20s. I even lost my spleen because of the pancreatitis. Good nutrition is a huge part of how I manage my illness. Unfortunately, it’s never going away. That’s why Community Servings is like a godsend to me.”

Unable to eat red meat due to digestion issues, Carol enjoys fish and vegetarian meals from Community Servings.

“I enjoy all the fish entrees. There’s always a unique presentation, and they’re always tasty. I love trying new kinds of fish that I can’t purchase in the market at an affordable price. Every single one of them is great! I’ve even gotten trout – something I can’t find at my local store. It’s delicious, healthy, and I’m delighted to get it. The food makes eating pleasurable again!”

HEALTHCARE CONTRACTS



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

In FY23, we maintained contracts with **12 Accountable Care Organizations** through MassHealth’s Flexible Service Program. We proudly provided medically tailored meals and nutrition counseling services to patients experiencing critical and chronic diet-related illnesses referred to us by our healthcare contract partners:

Some of our healthcare partners include:

- Blue Cross Blue Shield of Massachusetts Medicare Advantage

Commonwealth Care Alliance - OneCare & Senior Care Options

Duffy Health Center

Fallon – Atrius ACO

Mass General Brigham Health Plan

Mass General Brigham Hospital at Home - Brigham Women’s Hospital
- Mass General Brigham Hospital at Home - MGH

Medically Home

United HealthCare

WellSense BILH Performance Network ACO

WellSense Care Alliance

WellSense Community Alliance

WellSense Southcoast Alliance

FY23 BY THE NUMBERS

Since 2020, our Healthcare Contract partnerships have funded:

1,000,000

additional meals

a 291% increase in meals reimbursed by health insurance

6,000

newly-served clients

a 333% increase in healthcare contract clients

TOTAL HEALTHCARE CONTRACTS

3

Home Hospital Contracts

2

Medicaid/Medicare Contracts

12

Accountable Care Organizations

2

Medicare Advantage Contracts

1

Commercial Health Plan Contract

1

Provider Network

2

Community Health Centers

THE TEACHING KITCHEN



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

Trainees enrolled in the program may have limited formal education, be unhoused, recovering from substance use disorder, 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 foodservice settings, including colleges and universities, nonprofits, catering businesses, grocery stores, hotels, and restaurants.

FY23 BY THE NUMBERS

49

Trainees

84%

Graduation Rate

98%

ServSafe® Pass Rate

ServSafe® certification verifies basic food safety knowledge and is for individuals in food handler employee-level positions.

100%

Wage Recipients

** Post graduation*

Trainees filled out a survey before and after completing the Teaching Kitchen program. We collected two impact measurements and found the following:

Financial Capabilities Scale^{*}

53% more likely to have a personal budget.

93% more likely to feel **very confident** in achieving a financial goal.

110% more likely to feel **very confident** in handling an unexpected expense.

Adult State Hope Scale

48% more likely to repond **definitely true** or **mostly true** to the prompt *“If I should find myself in a jam, I could think of many ways to get out of it.”*

72% more likely to repond **definitely true** or **mostly true** to the prompt *“Right now, I see myself as being pretty successful.”*

FUNDER TESTIMONIALS



Through our longstanding partnership with The Jacques Pépin Foundation (JPF), trainees and graduates of our Teaching Kitchen program spent a day cooking and learning techniques from legendary and acclaimed chef Jacques

“When Jacques came to work with the students in the Learning Kitchen at Community Servings, it was clear to all of us that the organization’s culture is rooted in hospitality and that the entire team shares a vision of care and compassion as the driving force of the organization. We are proud to support the great work of the entire Community Servings team and everyone at the JPF looks forward to enhancing the bond between our organizations.”

**ROLLIE WESEN, EXECUTIVE DIRECTOR
JACQUES PEPIN FOUNDATION**

“I have been impressed with Community Servings’ continued commitment to serving individuals who face multiple, major barriers to employment through its newly redesigned Teaching Kitchen program. It has been so exciting to witness the continued growth and success of the program and the transformational impact it has on participants.”

**ANNA SPIER, MANAGER OF COMMUNITY BENEFITS
BETH ISRAEL DEACONNESS MEDICAL CENTER**

TRAINEE TESTIMONIALS



“I had just decided to take a year off from college and move back home. With all this uncertainty around me, I was looking for a strong path to walk on, and the Teaching Kitchen was that path for me. Not only was I able to learn a skill that came like breathing to me, I also had a literal community who I could lean on. With the guidance from everyone in that building, I was able to secure a job at Flour Bakery.

Now I’m moving onto a bigger opportunity that will bring more growth in my culinary career. If I learned nothing else from TK I learned that at the end of the day “it starts with you.” Meaning everyone at Community Servings will be there to support and cheer you on, but the work starts with you, the want starts with you, the drive starts with you. My experience within those walls has meant so much to me and I thank everyone who had a guiding hand on my back.”

**ISANA HAMPTON, TK CLASS 52
BAKER AT FLOUR BAKERY + CAFE**



“Community Servings paved the way for me to become a thriving contributing member of society. It has been the best training program I have ever attended. After my training I applied and was hired for the specific job I wanted. The staff helped me with the training I needed for this job in the kitchen and their connections to the community assisted me in getting the job I needed and wanted for me and my family. I am very grateful for the opportunity to be around such caring, helping, and friendly staff. I will never forget these 12 weeks ever.

**GINA MONTALVO, TK CLASS 62
COOK AT BOSTON PUBLIC SCHOOLS**

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!

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

Delivery volunteers make a once-a-week two-hour commitment to bring meals to clients. This recurring opportunity takes place on the same day weekly to establish consistency with our clients. Volunteer meal deliveries take place Thursday and Friday, though other days may be an option.

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.

FY23 BY THE NUMBERS

8,427

Volunteers

70,537

Donated Hours



VOLUNTEER HALL OF FAME

+ 1,000 hours

- Gleitín Andujar
- Sandi Baehrend
- Nora Devlin
- Hank Diamond
- Akimi Garden
- Sabina Garinkol
- Reynaldo Gonzalez
- Tricia Haynes
- Ametha Hollins
- Lakshmi Kailasam
- Daniel Kelly
- Amanda Lapham
- Rebecca Lekowski
- Paula Martinez
- William M. McDermott III
- Judith Morse
- Semone Reid
- John Tyler
- Greg Yannekis
- Peter Zane

“I find I get more out of being here than I give. It’s meeting the people. It’s interacting with the staff and the volunteers. It’s feeling like you’re contributing to such a pressing need.”

- Volunteer John Tyler

CORPORATE GROUPS

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

We hosted nearly **300** corporate groups.

They brought **1,796** volunteers.

Over **100** organizations donated 30+ hours of service.

THANK YOU TO:

Activate Care	Catamaran Bio	Johnson & Johnson Matching	Rubius Therapeutics
AllWays Health	CIBC	Gifts Program	Sanofi
Alnylam Pharmaceuticals	Citizens Bank	Jounce Therapeutics	SFP Wealth
Amazon	Clear Channel	Kolide Inc	Shawmut Design & Construction
Ameriprise Financial Services, Inc.	Cleary Insurance	Korro Bio	Skillsoft
Amwell	Coldwell Banker	L.E.K. Consulting	Snyk
Andersen	CREA	Liberty Mutual Insurance	State Street Global Advisors
Arbor Biotech	CRISPR Therapeutics	Life Science Cares	Stop & Shop
Aspen Tech	Dana-Farber Cancer Institute	Mercer	Synlogic
AthenaHealth	Edelstein	MFS Investment Management	TA Associates
Autodesk Inc.	Empress Therapeutics	Moderna	Takeda
BackBay Communications	EPIC Insurance	National Grid	Ten Bridge Communication
Bank of America	ezCater	Obsidian Therapeutics	The RMR Group
The Boston Beer Company	FLAG Flag Football	Pacific Lake	The TJX Companies, Inc.
Boston Cares	Foundation Medicine	Panalgo	Trinity Life Sciences
Boston Mission	Genuine	Point32Health	Tufin Technology
Bristol Myers Squibb (BMS) Foundation	HarbourVest	Porter Novelli	Turner Construction
Building Impact	Hayden Consulting	Providence Equity Partners	WCVB-TV Channel 5
CarGurus	HubSpot	RapDev	Xilio Therapeutics
	InterSystems	Retail Business Services	



“So many colleagues came up to me and thanked me for organizing our group. I have to say your team made it all very easy for me. It was a pleasure to be a part of such an inspiring initiative. We are already discussing when we will be back!”

GITA LIGURE,
SKILLSOFT

“Wonderful thanks so much! We have heard nothing but wonderful things about your organization and the volunteers’ time there! Thank you for your service to the community and allowing us to be a part of that!”

KATE VELTEN,
THE RMR GROUP

“I want to extend my sincere appreciation to the entire team at Community Servings. The warm and friendly atmosphere made us feel right at home, and we were all inspired by the dedication and passion of the staff and volunteers. We would be thrilled to have the opportunity to volunteer again in the future.”

SACIA DIVISION,
DANA-FARBER CANCER INSTITUTE

“We are thrilled to introduce new organizations to Community Servings - each group this spring has loved working with Stacey and the CS Team and have been moved by the mission and operations of your organization! Thank you again for your partnership and for warmly opening your doors to our volunteer community.”

BRIDGET AKINC, CEO
BUILDING IMPACT

A NATIONAL LEADER IN MTM RESEARCH



In partnership with Dr. Seth Berkowitz of the University of North Carolina School of Medicine, Community Servings has conducted four published research studies.

These studies have shown 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 RO1 NIH-funded randomized clinical trials being conducted in partnership with researchers from Massachusetts General Hospital and the University of North Carolina School of Medicine. To date, over 170 individuals are enrolled in the FAME studies.

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 on health outcomes of one year of one-on-one structured nutrition counseling coupled with our medically tailored meals for individuals living with HIV, type 2 diabetes, and food insecurity.

The FIM Evaluation Consortium

A partnership between Community Servings, the Friedman School of Nutrition Science and Policy at Tufts University and the University of Massachusetts Medical School, this NIH-funded study examines 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. It is the largest study of the impact of medically tailored meals in the country.

MTM Legislation

Since the September 2022 White House Conference on Hunger, Nutrition, and Health, there has been tremendous momentum for Food is Medicine (FIM) interventions at the federal, state, and local levels. In June, U.S. Senators Debbie Stabenow (D-MI), Roger Marshall, MD (R-KS), Cory Booker (D-NJ), and Bill Cassidy, MD (R-LA) introduced a bipartisan bill, S.2133, to establish a medically tailored home-delivered meals demonstration program.

The demonstration would test a payment and service delivery model under Part A of Medicare to improve clinical health outcomes and reduce the rate of readmissions of certain individuals. This is the first time that legislation for MTMs has been introduced in the Senate. We are grateful to this group of senators for championing FIM and advocating for a more efficient and equitable healthcare system. Community Servings will continue to advocate for the passage of this legislation, an essential step in fulfilling our mission.

ADVOCACY PARTNERS

Food is Medicine Coalition (FIMC)

Community Servings is a founding partner of the Food is Medicine Coalition, a national association of nonprofit 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.

Food is Medicine 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 nonprofit food programs. The goal is to ensure that people experiencing food insecurity and severe illness have access to MTM, regardless of where they reside nationally.

This summer, we graduated our third cohort from the FIMC Accelerator Program, with four organizations representing Florida, North Carolina, Texas, and Washington. Each organization gave a final presentation on the status of the medically tailored meal programs they are planning to launch in their communities in the near term. We are proud of their accomplishments this year and wish them luck!

Our fourth cohort, bringing together five organizations from Arizona, Ohio, Michigan, and Kentucky, is currently underway. This cohort represents new geographies for the Accelerator Program, and we are excited to continue our efforts to expand access to the MTM model in new communities.

Food is Medicine Massachusetts

Food is Medicine Massachusetts (FIMMA) is a Massachusetts-based coalition of healthcare payers, providers, policy leaders, academic institutions, and community-based organizations providing a broad range of medically appropriate nutrition services, whose goal is to broaden access to these services within the state of Massachusetts.

Tufts University

The Friedman School of Nutrition Science and Policy at Tufts University is a research partner with Community Servings. Currently, we have a pending NIH-funded research study with the Friedman School and the University of Massachusetts Medical School to examine the impacts of MTM on obesity, diabetes control, blood pressure, healthcare costs, and healthcare utilization under the MassHealth (Medicaid) Flexible Services Program.



Members of the Accelerator Program Leadership Team gather with program presenters at Community Servings for a three-day on-site technical assistance training in January 2023.



CEO David B. Waters speaks with panel moderator Deborah Becker at the Advancing Food Is Medicine Approaches Food Tank Summit in June. Hosted by Tufts University, the panel topic was Innovative Examples of Integrating Nutrition and Health.

SIGNATURE & PARTNERED EVENTS



LIFESAVER

We are pleased to share that thanks to the generosity of our sponsors, including Presenting Sponsor MFS Investment Management and Michelin Chef sponsors Amazon and Bristol Myers Squibb, our planning committee, 45 hosting restaurants, raffle donors, and many individual donors, *LifeSavor* raised more than \$725,000 for our medically tailored meals program in June.

For the first time since the pandemic, *LifeSavor* returned to its roots and the format we pioneered in 1993 – a fabulous cocktail party at Davio’s Northern Italian Steakhouse Galleria followed by intimate dinners generously donated by our friends in the hospitality industry. It was an incredible evening full of warmth and solidarity for our mission.

LifeSavor raised more than \$725,000.

We partnered with 45 restaurants.

- Abe & Louie’s

Alcove

Alden & Harlow

Artu

Asta

The Banks Fish House

Bar Mezzana

Black Lamb

Boston Chops

Branch Line

The Capital Grille

City Table
- Davio’s Northern Italian Steakhouse

Deuxave

Eataly

The Elephant Walk

Fuji at Ink Block

Gourmet Caterers

Grill 23 & Bar

Hojoko

La Morra

La Voile

Lucca North End
- Max Ultimate Food

The Merchant

Mistral

Moocusser

Mooo...

Mooo...Seaport

Myers + Chang

Oleana

Ostra

Pastoral

Punch Bowl
- Puritan & Company

Row 34

Ruka

Scampo

The Smoke Shop

Sorellina

Toscana

Trade

Troquet on South

Vincent’s

Waypoint

Thank you to our sponsors!

- PRESENTING**

MFS Investment Management
- MICHELIN CHEF**

Amazon

Bristol Myers Squibb
- IRON CHEF**

Blue Cross Blue Shield of Massachusetts
- MASTER CHEF**

The Connors Family Office

The TJX Companies, Inc.

Vertex

Zane Household
- EXECUTIVE CHEF**

Dana-Farber Cancer Institute

Liberty Mutual Insurance
- CHEF DE CUISINE**

Arbella Insurance Foundation

Boston Bruins Foundation

Cambridge Savings Bank

Coldwell Banker CARES

Eversource

Gravestar

Leclair Household

Oakley & Stringer Household

The Oedipus Foundation

The Red Sox Foundation

Smith & Quintiliani Household

State Street Corporation

Suffolk Cares

Takeda

Tito’s Handmade Vodka

Weiner Ventures
- SOUS CHEF**

AT&T

Bachrach Household

The Boston Foundation

Bressler Household

Citrin Cooperman

Conen Household

Digitas

Fiduciary Trust

Goodwin

Gorin and Ansara Households

Hamilton Household

Highland Street Foundation

Irving House

Jacobs

Kelly Family Foundation

Lagarto Household
- Matthew McCaffrey

McNally Household

Moes Household

Moulter and Frechette Household

New England Patriots Foundation

PNC Bank

Point32Health

Shawmut

Tempel Household

Weil Household

SIGNATURE & PARTNERED EVENTS



PIE IN THE SKY

Pie In The Sky began 30 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 hundreds of 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 20,000 pies annually in support of families and individuals impacted by critical and chronic illnesses.

Each donated pie is picked up from one of 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 one of our clients.

Pie in the Sky **raised more than** **\$980,000.**

Our partners baked nearly **20,000** **pies.**

- | | | | |
|------------------------------|--------------------------|---------------------------|---------------------------|
| America’s Test Kitchen | Club Café/Restaurant 209 | The Langham, Boston | Petsi Pies |
| Aramark | Davio’s Northern Italian | Mamaleh’s | Public House Historic Inn |
| Area Four | Steakhouse | Mariposa Bakery | Quebrada Baking Co. |
| Babson College | Drive-By Pies | Milk Street Café | Revival Café + Kitchen |
| The Banks Fish House | Edelweiss Patisserie | Mistral | Russell Orchards |
| Basil Tree Catering | Flour Bakery + Café | MJ O’Connor’s Irish Pub | Sofra Bakery & Café |
| Blacker’s Bakeshop | Foundry on Elm | Mooo... | Sorellina |
| Blue Frog Bakery | Four Seasons Hotel One | Mooo...Burlington | South End Buttery |
| Blue Ribbon BBQ | Dalton | Newton Country Day School | Stillwater |
| Boston Marriott Copley Place | Grill 23 & Bar | Oak Long Bar +Kitchen | Temple Beth Elohim |
| The Catered Affair | Harvest | Ostra | Weesh Bake Shop |
| City Table | Henrietta’s Table | Ovenbird Café | West on Centre |

Thank you to our sponsors!

- | | |
|---|--|
| IRON CHEF
Coldwell Banker Realty Care’s Foundation | CHEF DE CUISINE
America’s Test Kitchen
Boston Baking
Big Foot Moving & Storage, Inc.
Massachusetts Convention Center Authority
Tatte Bakery & Café |
| MASTER CHEF
Digitas
Hood New England Creamery
M&T Bank
ScrubaDub Car Wash
Tito’s Handmade Vodka
Whole Foods Market | SOUS CHEF
Virtu |



SIGNATURE & PARTNERED EVENTS

MEALS4MOMS



We have proudly partnered with Boston-based McCrea’s Candies for *Meals4Moms*, our annual Mother’s Day fundraiser providing nourishing meals to local moms and families. In addition to McCrea’s Candies and artist Susy Pilgrim Waters, *Meals4Moms* was sponsored by Gold Star Studios and Franklin Printing.

Meals4Moms raised

\$31,090

DINNERS4DADS



Community Servings collaborated with artist Susy Pilgrim Waters and Boston-based Top Shelf Cookies for *Dinners4Dads*, our annual Father’s Day fundraiser. Proceeds from a hand-designed greeting card and fresh-baked cookies helped our team provide local dads with two to three weeks of scratch-made, medically tailored meals. Gold Star Studios generously donated graphic design services for *Dinners4Dads*.

Dinners4Dads raised

\$19,490



FALMOUTH ROAD RACE

Thank you to the runners who hit the pavement in honor of Community Servings at the 2022 *ASICS Falmouth Road Race*, a historic and iconic 7-mile run along the Cape Cod shoreline that attracts thousands of athletes annually.

Our team raised

\$14,458

RIDE FOR FOOD



We are grateful to the 31 walkers, riders, and runners who fundraised for Community Servings during the 11th annual *Ride for Food*, presented by Three Squares New England. They raised over \$17,000 to support our medically tailored meals program, providing thousands of scratch-made meals to food and nutrition-insecure individuals and families impacted by critical and chronic illnesses.

Our team raised

\$17,079

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.

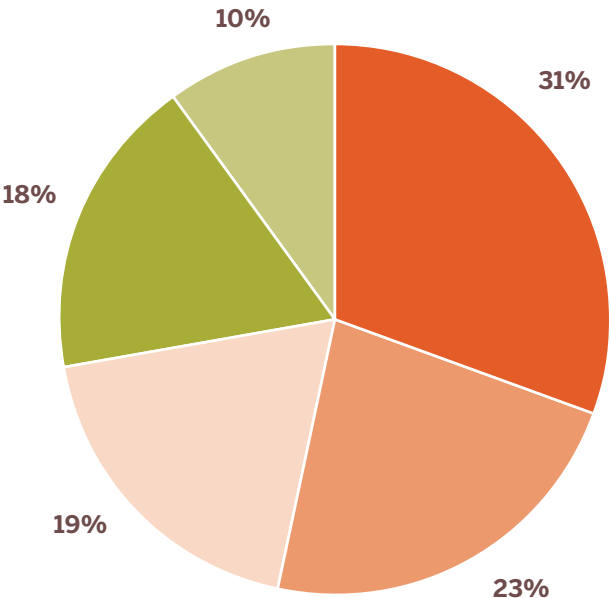
Through partnerships with local farms, purveyors, and food rescue groups, we receive fresh food that remains unsold or left in the fields. The tens of thousands of pounds of donated produce we receive each year allows us to provide our clients with beautiful meals made with local produce while reducing food waste.

Thank you to our generous partners: Bay State Milling, Boston Area Gleaners, Community Harvest Project, Greater Boston Food Bank, Land's Sake Farm, and Lovin' Spoonfuls.

In FY23, we received over **50,000 lbs** of donated produce.

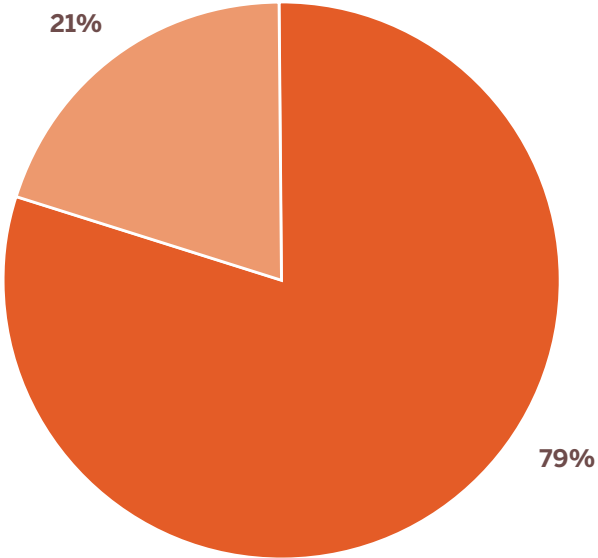


FINANCIALS*



REVENUE

● Healthcare Contracts	\$ 5,432,880
● Corporate & Foundation Grants	\$ 3,984,506
● Individual Donors	\$ 3,294,232
● Government Contracts	\$ 3,132,130
● Events	\$ 1,767,868
Total Revenue	\$ 17,611,616



EXPENSES

● Programs	\$ 13,305,898
● Fundraising & Administration	\$ 3,531,849
Total Expenses	\$ 16,837,747

*Figures represent unaudited financials. Visit [servings.org](https://www.servings.org) for audited FY23 financial statements.

CORPORATE & FOUNDATION PARTNERS

\$100,000+

Amazon
CVS Health
Karen and Rob Hale
Liberty Mutual Foundation
Manton Foundation
Mass General Brigham
MFS Investment Management
Moderna
Scarlet Feather Fund
Takeda
The TJX Companies, Inc.

\$50,000 - \$99,000

Bank of America Charitable
Foundation
The Baupost Group, LLC
Bristol Myers Squibb
Broadway Cares/Equity Fights
AIDS
Citizens Bank
Collegium Pharmaceutical
Doe Family Foundation
Eugene M. Lang Foundation
Jack and Kathy Shields Family
Foundation
The Janey Fund
The Klarman Family
Foundation
The Merck Foundation
Point32Health Foundation
Sanofi
State Street Foundation, Inc.
Toast, Inc
Yawkey Foundation

\$25,000 - \$49,999

Alkermes, Inc
Anonymous Foundation
Analog Devices Foundation
Blue Cross Blue Shield of
Massachusetts

Boston Scientific Foundation
Church on the Hill
Coldwell Banker CARES
Foundation
Community Health Systems
Foundation
Cummings Foundation
Encore Boston Harbor
Essex County Community
Foundation
J.E. & Z.B. Butler Foundation
Lawrence J. and Anne
Rubenstein Charitable
Foundation
Leaves of Grass Fund
Linde Family Foundation
Medical Information
Technology, Inc.
One8 Foundation
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TD Charitable Foundation
Tito's Handmade Vodka
Vela Foundation
Vertex

\$10,000 - \$24,999

A.C. Ratshesky Foundation
Anonymous Foundation
Arbella Insurance Foundation
Boston Bruins Foundation
Boston Red Sox Foundation
Bushrod H.Campbell and
Adah F. Hall Charity Fund
Cambridge Savings Bank
The Connors Family Office
Dana-Farber Cancer Institute
Digitas
Elizabeth Taylor Fessenden
Foundation
Everett Cooperative Bank
Eversource
Fred Harris Daniels
Foundation

Gravestar Foundation
Greater Worcester Community
Foundation
HarborOne Foundation
Highland Street Foundation
Hoche-Scofield Foundation,
Bank of America,
N.A.,Trustee
Hood New England Creamery
The Jacques Pepin Foundation
M·A·C Viva Glam Fund
The M&T Charitable
Foundation
McElhattan Foundation
Mollie Baldwin Foley
Charitable Trust
The Paul & Phyllis Fireman
Charitable Foundation
Plymouth Rock Assurance
P & G Gillette
Shirley Shattuck Windsor
Charitable Trust
Silicon Valley Bank
Suffolk Cares
Weiner Ventures
Whole Foods Market

\$1,000 - \$9,999

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Anonymous Foundation
America's Test Kitchen
Apple Lane Foundation
AT&T
Big Foot Moving & Storage, Inc.
Boston Baking
The Boston Foundation
Building Impact
Cambridge Community
Foundation
Cambridge Trust Company
CareQuest Institute for Oral
Health
Chadwick Martin Bailey and
the ITA Group Foundation
CIBC Private Wealth
Management

CitrinCooperman
CTS Logistics
Enhancing Tomorrow
Foundation
Fiduciary Trust
The Frederick E. Weber
Charities Corporation
Goodwin Procter LLP
The Great Island Foundation
The Grey Rocks Foundation
Henry J. Kaiser Family
Foundation, San Francisco,
California
Hologic Charitable Fund
Irving House
Jacobs Global Buildings
Kelly Family Foundation
Massachusetts Convention
Center Authority
Massachusetts Medical
Society (MMS)
National Grid Foundation
New England Patriots
Charitable Foundation
Pilgrim Church of Sherborn
PNC Bank
PSG Equity
Retail Business Services
Rockland Trust Charitable
Foundation, Inc.
Room & Board
Shawmut
Tatte Bakery & Café
Thomas Anthony Pappas
Charitable Foundation, Inc.
Trinitarian Congregational
Church
Vanderweil Engineers
The Verano Fund
Virtu
Wellesley Village Church



THE CHEF’S TABLE

Celebrating our 2022 Members!

IRON CHEF
\$50,000+

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Peter and Ellen Zane
Anonymous Donors (6)

MASTER CHEF
\$25,000+

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Brian and Missy Lagarto
Diane Leclair and Melissa
Baughman
Mary Loeffelholz and Laura
Green
Josh and Jessica Lutzker
Mehrddad and Merilee Noorani
Neil and Jane Pappalardo
George and Marina Reiser
Charles Roussel
J. Kirk and Nancy Smith

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\$15,000+

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Rich
Terese and Daniel
Heintzelman
Matthew and Lesley
McCaffrey
Pamela Murphy and Richard
D'Avino
Robert Pemberton
Sarah Sharpe and John
Powley
Jeanne Smith
Anonymous Donor (1)

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Scott and Laurie Haig
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Newman

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Mattimore
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Gilles Quintal
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Danila
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Sloman
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Cathy and Jack Brennan
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Barbara and Jim Conen
Mary E. Darmstaetter
Ellen and Michael Davin
Michele Demarest and John
Patterson
Priscilla Doulton
Bonnie Duncan and Dan
Milstein

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.

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Dave and Dominique Farwell
Marni Grossman
David and Tori Harrington
Nancy and Jon Kerbs
Andrew and Suzanne Kleeman
Tracy Lampula and Lex
Marburger
Melanie Lowe and John Young

Todd Marshman
Jeanne McCann
Gabrielle and Donald McCree
William M. McDermott III and
Paul B. Reinert
Laura McGonagle
Patricia McGrath
Sharon and Brian McNally
Jeff Meaney
Diane Moes
Timothy and Deborah Moore
Lawrence Moulter and Pamela
Frechette

Joanne Chang and
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Stringer
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James Ottaway
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Steven Roth
Gwen Ruta
Malisa and Andrew Schuyler
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Land
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David Tyrie
Jack Vanwoerkom and
Barbara Moore
Carol Vasil
Patricia Walsh
Janet Washington
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Garnick
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\$2,500+

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Richard Beaty and Heather
Amsden
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Holly Bonomo
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James Buggie and Mary
Murphy
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Cheryl Chapman and Scott
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John Tyler
Neda and Stephen Vander Stoep
Lisa and Bill Vanderweil

Bill and Cathy Waters
Greg and Romina Wilmot
Paul Zintl and Elisabeth Frost
Anonymous Donors (5)

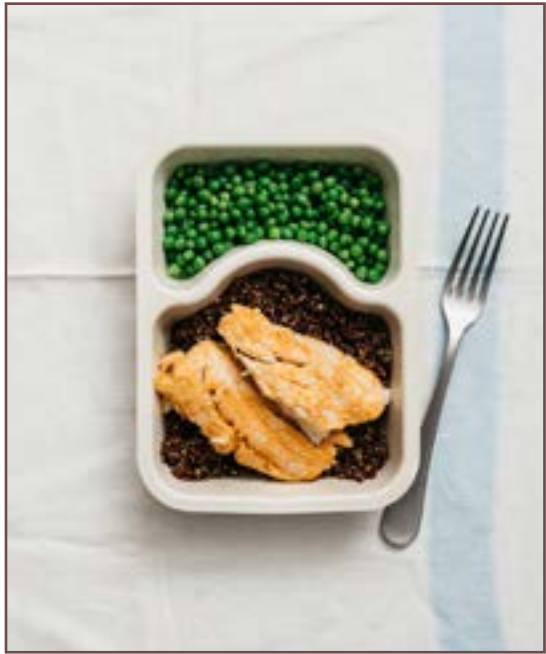
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\$1,200+

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WAYS TO GIVE



VOLUNTEER IN
OUR KITCHEN



MAKE A ONE-TIME
CONTRIBUTION



BECOME A MONTHLY
SUPPORTER



RAISE MONEY
THROUGH OUR
FUNDRAISING
EVENTS



HONOR FRIENDS,
FAMILY, OR LOVED
ONES WITH A GIFT
IN THEIR NAME



GIVE THROUGH
YOUR EMPLOYER



VOLUNTEER WITH
YOUR WORKPLACE



JOIN THE CHEF'S TABLE
MAJOR DONOR SOCIETY



REMEMBER
COMMUNITY SERVINGS
IN YOUR WILL OR
LIVING TRUST

For more information, contact:

Tim Leahy, Chief Development Officer
tleahy@servings.org
617-522-7777 ext. 230





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