

# The Berkshire Eagle

## 5 chefs to cook free for holiday

**Berkshire Eagle Staff**

Published: 11/11/09 11:07 AM  
Wednesday, Nov. 11

**NORTH ADAMS** – Every year, Berkshire Food Project in North Adams hosts restaurant-style, but home-cooked Thanksgiving dinner under the guidance of manager Valerie Schwartz and a group of volunteers.

They are hosting one again this year, but with a bonus: For the first time, five North County fine dining chefs will come together to make Thanksgiving dinner for all who come. The dinner can seat up to 350 at one time.

These chefs will donate their time and their food "to bring the whole community together," according to Chris Bonniver, executive chef at Gala Restaurant at The Orchards Hotel in Williams-town.

"It will be a great meal," Bonniver said. "These chefs are top chefs here in the Berkshires. We are asking that one and all come. We have a very large space. There will not be a limit on how many guests we can accommodate."

Bonniver explained there will be no charge for this dinner. "No reservations are required and there is no deadline," he said.

However, he said, "It would be great if we knew if there was a party larger than 10 people who are coming.

"If you can afford to, please come and donate what you can toward the Food Project," he said. "If you

can't afford to donate, it's fine."

The participating chefs, in addition to Bonniver, will be Tim Manthei, executive chef of the Williams Inn in Williamstown; Drew Necastro, chef and co-owner of Isabella's Restaurant in North Adams; Ed Bassi, executive chef at Bass Water Grill in Cheshire; and Gregg Roach chef at Wild Oats Food Community Market in Williamstown. If you go ...

**What:** Chef-cooked Thanksgiving dinner to benefit Berkshire Food Pantry.

**When:** Monday, Nov. 23, at 3 p.m.

**Where:** First Congregational Church, 134 Main St., North Adams.

**Cost:** Free.

**For information** (413) 664 7378.