UPCOMING CALENDAR

SUN, APR 1 • Brunch
Down East Festive Meal, featuring Maine classics, in all undergraduate Houses and Annenberg

MON, APR 2 • SUN, APR 8
Residential Dining Satisfaction Survey

FRI, APR 13 • Dinner
Harvard College Yard Fest Barbecue in the New Yard

THURS, MAY 24 • All Day
Harvard University Commencement

TUE, JUN 12 • Noon-6pm
Farmers’ Market at Harvard begins its 12th season! The Market runs Tuesdays through late November.

MON, JUN 25 - FRI, AUG 10
Harvard Summer School

MILESTONEs

SINCE SEPTEMBER 2017

15 YEARS
65 Winthrop, Martin Breslin
Adams, Magalie Aladin
Adams, Philomene Tondreau
Adams, Carlos Guilherme
Annenberg, Kecia Pugh
Annenberg, Joao Borges
Annenberg, Luis Leon
Annenberg, Grigore Matei
Annenberg, Coster Etienne
Annenberg, Salete Fernandes
Cabot/Pfoho, Maria Mele
Cabot/Pfoho, Alonzo McCannico
Cabot/Pfoho, Nicola DePasquale
Cook/Chill, Jovaun McQueen
Dudley, Souad Harrati
Dunster/Mather, Dignora Santos
Dunster/Mather, Chou Yue
Dunster/Mather, Betty Johnson
Eliot/Kirkland, Rufino Soto
Eliot/Kirkland, Eddie Velazquez
Eliot/Kirkland, Alfredo Pereira
Eliot/Kirkland, Aura Guerra
Eliot/Kirkland, Grace Mariappan
Eliot/Kirkland, Jeffrey Wiggins
HKS, Pedro Vidinha
Leverett, Bonnie Kimball
Quincy, Charlene Almeida
Sebastians, Rosa Rivera
Winthrop, Michelle Gray
Winthrop, Samia Chaib
Winthrop, Jessica O’Brien

20 YEARS
65 Winthrop, David Davidson
Annenberg, Kimberly Parker
Annenberg, Robbin Mahoney
Dudley, Susan Osten
Dudley, Christian Foley
Leverett, Stephanie Alfred
Northwest, Joyce Brice
Sebastian’s, Evelyn Malave
Sebastian’s, Dorothy Guice

25 YEARS
Bauer, Bonnie Larkin
Cabot/Pfoho, Carlos Machado
Dudley, Christopher Pappas
Lowell, Ruo Song Zhuo

30 YEARS
Adams, Marie Perpignant
Annenberg, Ramon Martinez
Annenberg, Johnny Montes
Annenberg, Maria Leighton
Cabot/Pfoho, Angelina Dacruz
Quincy, Ana Rodriguez

40 YEARS
Cook/Chill, William Sawyer

45 YEARS
65 Winthrop, Robert Leandro

HELLO, HUDS!
NEWS & NOTES CELEBRATING OUR EXTRAORDINARY TEAM!
Food for Free
From January through December of 2017, HUDS donated 27,088 pounds of food to Food for Free. This is a proud moment for all of you on several fronts: when the program launched in 2014–15, we donated almost 50,000 pounds of food. Clearly we’ve learned how to repurpose and reduce waste. But those 27,000 pounds equaled healthy meals for almost 30,000 people, driving back food insecurity in our community bite by bite.

HUIT Cafe
On (or near) May 1, HUDS will open a new cafe in the former Polaroid building at 784 Memorial Drive. The building, which has been vacant for some time, will be re-invigorated with the arrival of Harvard’s Information Technology team. The small cafe on the fourth floor will serve the 300+ employees in the building, as well as neighboring buildings.

CommonWealth Kitchen
Beginning with the spring Residential Dining menu, HUDS is featuring three new menu items made by CommonWealth Kitchen – churros, vegan eggplant meatballs, and apple crisp. We proudly support CommonWealth’s mission – to be a collaborative community, providing shared kitchens combined with business assistance to help aspiring entrepreneurs build great food companies, create jobs, improve healthy food access, and strengthen our regional food economy – through our purchasing and championing of their work.

FEEDBACK!
For Team Annenberg from a client coordinating an upcoming event:
“A colleague and I stopped by today, and wow—what an amazing production! Penny at the front desk was FABULOUS, and one of the chefs was out managing things and offered so much help. What a fabulous experience, and well done to your team. (Also, we may have eaten a few extra Ranger cookies—WOW, those are yummy.)”

The Harvard Kennedy School recently marked completion of its new building with a celebration (photos at right), catered by the amazing HKS dining team. Said our HKS client, Arthi Kasetty:
“Your partnership, dedication and passion truly has contributed to all the success we have had. We could not have done any of this without yours and your teams creative thinking, focused customer service and leadership. I could not have asked for a better organization to run our dining service and very pleased that HUDS was able to be part of our campus transformation project as well.”

FYI
HUDS received 187 Recipes from Home submissions from the families of our undergraduates in the winter of 2018.

DID YOU KNOW: In February, HUDS served 16,232 lbs. of whole grains, 25,107 lbs. of beans, 42,450 lbs. of beef, 189,670 lbs. of chicken or turkey, 32,670 lbs. of pork and 21,249 lbs. of seafood!