



Ashley Stanley with her wife, Kelly Ann Dennehy Stanley

"I saw a tremendous opportunity to make a difference—40 million Americans struggle with food insecurity. Meanwhile, about 40 percent of all food produced in the US winds up in landfills."

Ashley Stanley

Servings for All

EVERY DAY IS THANKSGIVING FOR LOVIN' SPOONFULS FOUNDER

Ashley Stanley knew she'd never go hungry. So she taught herself how to feed others.

Raised in the affluent Boston suburb of Wellesley, Massachusetts, Stanley says she was always aware that she "grew up in a tremendous amount of privilege." And from an early age, her worldview was wide: She spent a lot of time in New York City with her gay grandfather, the long-running

vice-president of Bloomingdale's, who ran with "the Studio 54 crowd." (Gloria Steinem once showed up at her birthday party.)

But she also understands how twists of fate can change one's fortune. After all, she was once a star soccer player with an eye toward the Olympics—until a college injury took her out of the game for good. Later, while working in the fashion

industry in NYC, she became addicted to drugs; she's now in long-term recovery. Stanley is also the granddaughter of a Holocaust survivor, and received the message at an early age that everyone has an "implicit responsibility" to care for others in their community.

So today, Stanley does just that—and on a massive scale. Over the last decade, she has turned Lovin' Spoonfuls, the nonprofit she founded in 2010, into the largest food rescue organization in New England. Every week, the operation's

fleet of refrigerated trucks retrieves 75,000 pounds of perishable food from grocery stores, markets and other vendors—fresh, healthy items that are unsellable for superficial imperfections, like bruising. This food is delivered to more than 200 partner nonprofits, from homeless shelters to domestic violence agencies, feeding over 30,000 individuals in 40 cities and towns across Massachusetts.

"I saw a tremendous opportunity to make a difference," says Stanley of taking on the country's hunger epidemic: 40



Karen Akunowicz PHOTO Jim Sullivan

Ultimate Tailgate Party Treat

Lovin' Spoonfuls' Ultimate Tailgate Party, an annual fundraiser held this year on November 3, will be hosted by Food Network and Travel Channel star Andrew Zimmern, and feature all-you-can-enjoy bites from more than 25 of Boston's hottest chefs. Want to create something for your own tailgate (or holiday) party? Check out this recipe from participant Karen Akunowicz, the queer chef behind South Boston's super-hot restaurant, Fox & the Knife.

Chef Karen Akunowicz's ALEGGIO STUFFED FOCACCIA

Preheat oven to 425 degrees

Pro tip: Have a plastic bench scraper handy

Yields two focaccia rounds

14 oz warm water

7g active dry yeast (also equal to one packet of red star yeast or similar brand)

13g sugar

480g AP flour

120g bread flour

13g salt

4 oz evoo

2 T chopped rosemary

6 ounces taleggio cheese

4 ounces shredded mozzarella

Extra olive oil for drizzling

1 Teaspoon Maldon or sea salt



million Americans struggle with food insecurity, she explains. Meanwhile, about 40 percent of all food produced in the US winds up in landfills.

Given her high profile in local philanthropic circles, Stanley—who now lives with her wife in Boston's Jamaica Plain neighborhood—also makes a difference as a prominent out member of the LGBTQ community. She makes a point to reflect diversity in Lovin' Spoonfuls' full-time staff of 20, and is working on ways to evolve the organization to address important

intersections between food insecurity, public health, and economic justice.

"I'm an LGBTQ person, a person in recovery, a female, an American Jew," Stanley says. "I'm all these things, and we are all the collective sum of our experiences. The key is finding a way to do something positive with them. That's how you make them mean something."

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To start, combine yeast, warm water, and sugar in a pitcher. Whisk a bit to help dissolve sugar/yeast.

Add flours and salt into a stand mixer bowl. Mix the flours and salt with your hand until evenly distributed. Fit the stand mixer with the dough hook and add the water mixture and oil to the bowl. Start the mixer on low. As it mixes, scrape down the bowl halfway through mixing. Make sure to get down all of the sides and towards the mound at the bottom of the bowl. This is where flour likes to live and it needs to get absorbed into the dough. Continue mixing on low until dough is thoroughly combined. Increase speed to medium and mix until dough is smooth and soft. If it is a little too wet add a touch of flour, but be careful not to overdo it.

Turn the dough out onto a lightly floured work surface and fold the dough once to the left and once to the right. Then, flip over so seam is on the table.

Divide dough in half with a bench scraper, and loosely shape to a boule. Place each piece of dough in a pie plate oiled with olive oil. Add

one tablespoon of chopped rosemary to each dough. Next, dimple the dough with the tips of your fingers thoroughly through the whole pan making sure to pop any large bubbles.

Add 3 tablespoons of olive oil to the top of the dough and lightly dimple again to incorporate the rosemary.

Slide the pie pans into the pre-heated oven and bake for 25-35 minutes. Rotate halfway through, checking often during the last 10 min of baking. The focaccia should be completely golden brown; make sure to check the bottoms of the bread for doneness.

Cool completely in pan, and then turn out onto a cookie sheet. When the focaccia is completely cool, slice evenly through the equator and add 3 ounces of taleggio and 2 ounces of shredded mozzarella to one side.

Place on a cookie sheet and bake in the 425-degree oven for 8 minutes. When you pull the focaccia out, sandwich the halves together and cut into 6 or 8 slices. Drizzle with good olive oil and top with Maldon salt.

