

00:00

[Music]

00:10

my name is adam willoughby

00:12

and i'm the chef and co-owner of the

00:14

morin square diner

00:17

warren square was the neighborhood i

00:19

grew up in

00:21

my grandfather had a bicycle shop right

00:23

around the corner

00:24

i got my hair cut right down the street

00:27

i would walk through this neighborhood

00:28

with my grandmother down to the train

00:30

station every day and count the trains

00:32

as they went by

00:33

[Music]

00:36

it still feels like home to me the

00:39

morning square diner closed in 2018

00:42

after being open since 1943.

00:48

i want to reopen the moren square diner

00:50

to bring elevated diner food to

00:51

fitchburg

00:54

we have great small businesses that are

00:57

creating spaces for artists to perform
01:00
for people to meet
01:01
all these places are sourcing smart
01:05
and local everything is fair trade and
01:07
well
01:08
put together i want the diner to be
01:13
the next step in that and another
01:16
brick in the wall that helps hold the
01:18
city up and brings it back to
01:21
a point of greatness
01:25
i see it's really important that we
01:26
build this neighborhood back up
01:28
that we build fitchburg back up we bring
01:31
arts
01:31
and culture we really show that small
01:34
communities
01:35
can do so much more than the big cities
01:37
can
01:39
there's no reason why we can't have
01:41
delicious food
01:43
that any michelin star restaurant would
01:45
serve

01:46

in any big city but on a smaller scale

01:50

i want to take the work of chefs like

01:52

dan barber and renee

01:54

redzepi and bring them down to the level

01:57

of dining

01:58

that people eat every day and make it

02:00

more accessible

02:01

and more affordable people need to be

02:04

able to eat well whether they can afford

02:06

it or not

02:09

what's important to me is supporting

02:11

local farms and local farmers

02:13

right now local farms are having some of

02:15

the hardest times

02:16

and up to a third of them might not make

02:19

it out of this crisis

02:21

and we need to do what we can to support

02:22

them to

02:24

buy local and serve it local

02:29

supporting these local farmers and

02:31

taking their food

02:33

and not changing it too much and just
02:35
being able to showcase their work
02:43
really we're just the middlemen in that
02:51
we think it's really important to also
02:53
support local organizations
02:55
non-profits that are doing the good work
02:58
so what we can do
02:59
is provide a venue for them to meet come
03:02
together
03:03
host events and maybe even take some of
03:06
our extra profits
03:07
and give them each month to different
03:08
organizations
03:10
[Music]
03:12
we're giving this all we can we have big
03:14
goals and we're trying very hard
03:16
but we need a little help
03:19
anything you can give goes a long way
03:22
[Music]
03:28
everything that you can do we appreciate