



EDUCATION
STEWARDSHIP
SUSTAINABILITY

ANNUAL REPORT 2019

info@nmepomaha.org // www.nmepomaha.org

POWERED BY YOU

What a milestone year! For No More Empty Pots, 2019 marked nine years of community engagement, four years of adaptive reuse construction and the completion of the Food Hub! It was the year that you supported serving youth for the first time in the Kids Kitchen. And it was the year that we planted pollinators and vegetables and hosted groups for the first time on the rooftop.

You made all of this possible. We are thrilled, humbled, honored and grateful that each day you make it possible for us to tap into our unique strengths to serve. Because of you, six year olds get to taste local honey and make their own parfaits with local yogurt and granola from our kitchens. Teens gain confidence in the kitchen learning to properly hold a knife and make simple dishes with local vegetables from local farmers. Adults working hard for a second chance summon their strengths and passion for food to build culinary and teamwork skills and find jobs. Seniors find a place to build community and feel valued.

Every day, it takes each of us building on truth and hope as we work together to bring out the best in each of us and our neighborhoods. I believe that when each person in our community is supported and gets what's needed to be successful, we all win.

No More Empty Pots is powered by people. People who give. People who share. People who trust. People who volunteer. People who love. People who dare. People who challenge. People who dream.

All of us. All of us are the people powering No More Empty Pots. None of us does this work alone and we cannot do this work without each other. We each have a role to serve, a unique purpose and gift. I am grateful for each of you choosing to engage. It is through the power of people that we will continue to transform ourselves and our neighborhoods.

We are committed to serving. In 2020 we are investing more in people as we focus on more fully utilizing spaces for programs and services. You will see even more collaborations to support intentional actions and advocacy. We are in this work together. With full and whole hearts, let's get after it!

With gratitude and appreciation,

A handwritten signature in black ink, appearing to read "Nancy". The script is fluid and cursive, with a large initial 'N'.

CEO/Co-founder, No More Empty Pots





BOARD

Anthony Cerasoli
Carolyn Anderson
Donna Polk
Edgar Hicks
Jennifer Katz
Liz Sarno
Maria Malnack
Nancy Williams
Sr. Marilyn Ross



STAFF

Audrey Woita
Brandie Shelton
Britney Gibilisco
Bryce Coulton
Danita Murray-Cody
Darianna Henderson
Ella Williams
Emily Barber
Faith Walker
Fernando Montejano
Glenda Holt**
Jessica Freeman
Jo Anne Fraire
Kate Swinarski
Katelyn Anderson
LaTosha Latimer
Lauren Marolis
Leslie Schmeling
Maria Diego-Antonio

Maurice Tillman
Meya Hill
Micheal Wohlers**
Nancy Scott
Nancy Williams
NaTeeka Welch
Rebecca Hjelle*
Ryan Grubbs**
Shelby Anderson-Holt
Shelby Cervantes-Sheard
Susan Whitfield
Talia McGill
Tanya Gura
Taylor Hanna
Tyler Wilcox***
Wesleyon Zollicoffer

*New Staff in 2020

**Contractor or Contingent



INTERNS

Anaise D'Aquila
Carla Gornall
Jennifer Hula
Joey Wichert
Jordyn Post
Julia Gollobit
Marcus Vasquez
Maria Gonzalez-Guerrero

No More Empty Pots is GRATEFUL FOR YOU.

Your generosity and belief in the mission of NMEP has created opportunities for employment, entrepreneurship, and education that lift the community up.

SUPPORTERS

Aaron and Ashley Wolfson	Catherine Kelly	Jerri Cole	Matt Wettengel	Roxanne Williams
Aaron Shaddy	Cathleen Amdor	Jessica Bailey	Matthew Mason	Draper
Alexis Bromley	Celeste Butler	Jewish Federation of Omaha Foundation	Meg Brudney	Ruth Meints
Ali Khan	Charles Gill	Jill Wells	Melanie Severin	Sara McClure
Alicia Magnette	Chelsea Kenton	Joan Allen	Mele Mason	Sarah and Daniel Gilbert
Allison Latenser	Chris Feuerbach	Joan Benjamin	Melissa Tibbits	Sarah Mason
Alyssa Anglin	Chris Stratman	John Heidel	Metro Omaha Prime Timers	Sarah Sjolie
Amanda Baker	Christie Klos	John Jeanetta	Metropolitan Community College	Scott McCollister
Amanda Gonzales	Christopher Gould	John Royster	Miah Sommer	Scott Stewart
Amy Brown	Cindy Lee Christensen	Joseph Wichert	Michael Pray	Secret Santa
Amy Coacher	Claire M. Hubbard Foundation	Joyce McArthur-Johnson	Michael Taylor-Stewart	Sharon Olson
Amy Mather	Clyde and Mary Anna Anderson	Julie Dierberger	Mutual of Omaha Foundation	Shelby Andersen-Holt
Amy Rouse	Connie Spellman	Julie McCarty	Nancy Mammel	Shirley and Dan Neary
Ananya Hoffman	Craig Moody	Justin Kemerling	Nancy McCarthy	Sonya Gray
Angela Eikenberry	Cynthia Shuck	Karen Bluvus	Nancy Scott	Stacey Menzel Baker, Ph.D.
Ann Ashford	Dana and Josh Bartee	Karin Campbell	Nancy VanderSluis	Susan Erickson
Ann Sjulín	Danielle Galvin	Katherine Townsend	Nancy Williams	Suzanne Wright
Anne Constantino	Dara Pagano	Kathleen Jamrozy	Network For Good	Tamara Hunter
Anne T. Else	Debbie Gaspard	Kathryn Weitz	Nicholas Miller	Teresa Kersten
Annette and Paul Smith Charitable Fund	Debra Cook	Kathy Dewell	Nicholas Zielinski	The Sherwood Foundation
Annette and Paul Smith	Debra Kaplan	Kazandra Reza-Rivera	Nichole Turgeon	Vernon Waldren
Anonymous	Dee Bowen	Kelsie Nygren	Nicole Everingham	Vic Gutman
Anthony and Sara Cerasoli	Digital Promise	Kenneth Cisar	Nicole Tromler	Virginia Goomis
Ariel Panowicz	DonateWell	Kevin McGahey	Omaha Community Foundation	W. Eric Riley
Arvin and Vershelle Frazier	Donna Polk	Kimberly Schuler	Omaha Restaurant Association	Weitz Family Foundation
Bank of the West	Dorothy Lange	Kirsten Case	Paige Dempsey	Wells Fargo
Barbara Weitz	Duncan Murphy	Larry Gornall	Patricia West	William Wishart
Beth Ostdiek Smith	Dusty Davidson	Larry Kurtz	Patrick DiBiase	
Betsy Scott	Eddith Buis	Lauren Gornall	Patty Birusingh	
Billie Shelton	Edgar Hicks	Leigh Cheloha	Paula Porzelt	
Blue Cross and Blue Shield of Nebraska	Eloise White	Leslie Wells	Paula Renner	
Brandon Koch	Emily Barber	Linda Meigs	Peggy and Paul Strawhecker	
Brenna Moray	Erik Stanislav	Lourdes Secola	Peggy Jones	
Brent Lubbert	Erika Boesen	Lucy Wilson	Peter Kiewit Foundation	
Bridget Lachowsky	Faith Charitable Trust	Maggie Weber	Polina Schlott	
Brigitte McQueen Shew	Farah Grant	Maggie Wood	Project Advocates	
Brooke Lehman	Felicia Hazuka	Maher Jafari	Rachel Jacobson	
Bryce Hoflund	Gary Emenitove	Mammel Foundation	Rahul Gupta	
Brynda Houser	Geoffrey Silverstein	Marci Baker	Randolph Scott	
Camellia Watkins	Gina Ewing	Marcia Blum	Rebecca Forsyth	
Carla Gornall	Glenda Hyde	Margaux Towne-Colley	Richard Brooke Foundation	
Carley Hunzeker	Greg Vassios	Maria Fernandez	Robert and Debra Culver	
Carol and David Johnson	Gustave von Roenn	Maria Flint-Malnack	Robert E. Hess	
Carol Bouvin	Herbert and Mary Sampson	Maria Teel	Robert Patterson	
Carol Russell	Hillary Nather-Detisch	Marie Mayer	Ron Mordhorst	
Carolyn Anderson	Holland Foundation	Marilyn F Ross	Ross Bell	
Carolyn Miller	Holly Lukasiewicz	Marilyn Knox		
Cary Mohiuddin	Immanuel Vision Foundation	Mark Sorensen		
	Ingrid Kirst	Marti Rosen-Atherton		
	Jacqueline Caniglia	Mary Davey		
	Jaime Short	Mary Green		
	Jake Hanley	Mary Gubbels		
	Jeremy Bouman	Mary Halpin		
		Mary Mollner		

**List includes 2019 contributions.*

Our apologies for any omissions

For corrections, please email info@nmepomaha.org.

PARTNERS

Abie Vegetable People
 Adams Park
 American Heart Association
 Arts for All
 Benson Plant Rescue
 Blackburn Alternative High School
 Boy Scouts of America
 Boys & Girls Club of the Midlands
 Burbach's Countryside Dairy
 Carter & Rye
 Center for Holistic Development
 City of Omaha
 Civic Nebraska
 Clear Creek Organic Farms
 Crayon Castle Daycare
 Creighton University
 Creighton University Sustainable
 Energy Science
 Crum Cakes Bakery
 Culprit Café & Bakert
 Dahlman Neighborhood Association
 Delish Farms
 DO Space
 Douglas County Health Department
 Empowerment Network | StepUp!
 Flavor Country Farms
 Florence Elementary
 Fontenelle Elementary
 Fontenelle Forest
 Girls Inc.
 Grandview Farm
 GROW NE
 Harrison Elementary
 Head Start
 Heartland Family Services
 Generation Center
 Heartland Workforce Solutions
 Hillside Solutions
 Howard Kennedy Elementary
 Husch Blackwell
 Invest NE/The Combine
 Jewish Family Services
 JMK Consulting
 Jon's Naturals
 Joshua Foo Photography

KANEKO
 Kith and Kin
 Living Hope
 MAPA | Heartland 2050
 Marian High School
 Metropolitan Community College
 Workforce Innovations
 Miller-Dohrman Farms
 Mindfulness Outreach Initiative
 Minne Lusa Miller Park
 Neighborhood Association
 Montessori Elementary School
 Mosaic
 My Sister's Keeper
 Natural Therapy
 Nature Conservancy
 Nebraska Business Development
 Center
 Nebraska Commission for the Blind
 and Visually Impaired
 Nebraska Enterprise Fund
 Nebraska Urban Indian Health
 Coalition
 Nebraska Vocational Rehab
 Noli's Pizzeria
 North Omaha Commercial Club
 Northern Lights Garden Club
 NorthStar Foundation
 Northwest High School
 Omaha Housing Authority
 Omaha Public Library - Florence
 Branch
 Open Door Mission
 Opera Omaha
 Pan Y Leche
 Pekarek's Produce
 Peter Kiewit Foundation
 Pitch
 Project Everlast
 RhizoCity Farms
 Saving Grace Perishable Food
 Rescue
 SCORE Omaha
 Share Our Table
 Spencer's for Steaks and Chops

Sweet Minou
 Table Grace Café
 The Big Garden
 The Boiler Room
 The Edible Source
 The Union for Contemporary Art
 United Way of the Midlands
 Universal College of Healing Arts
 University of Nebraska at Omaha
 University of Nebraska at Lincoln
 Extension Office
 University of Nebraska at Lincoln
 Processing Center
 University of Nebraska at Omaha
 Project Achieve
 University of Nebraska Medical
 Center | Center for Reducing
 Health Disparities
 Urban League of Nebraska
 Warren Distribution

ENTREPRENEURS

30 WT
 Afromaha
 Ami's Kitchen
 Best Burger
 Carols Sno Balls
 Carter & Rye
 Crum Cakes Bakery
 Frankly Juiced

Grateful Life
 O'Tillie's Pork and Pantry
 Pan y Leche
 Rays Catering
 Sarah's Southern Comfort Foods
 Still Poppin
 Suzan's Sweet Potato Pies
 Wonton Jons

NO MORE EMPTY POTS MILESTONES

2010

NMEP holds two food summits to discuss community needs, resources and determine potential economic impact of increased support of local food systems. NMEP continues to hold monthly meetings to gain community feedback and determine next steps. **NMEP receives nonprofit designation!**

2010-
2013

Pilot programming begins with the **Community Market Basket**.

2014

NMEP purchases three buildings in Florence including two **100-year old buildings to undergo an adaptive renovation to become the Food Hub**.

2015

NMEP expanded its reach and **began managing No More Empty Cups** coffee shop in the Little Italy neighborhood, supporting local foods, entrepreneurship and community engagement.

2016

NMEP breaks ground on the Food Hub January 22, 2016! Phase 1 of the Food Hub with the first commercial kitchens in the lower level was completed in December 2016.

2017

Food entrepreneurs begin to rent the Shared-Use Kitchen. NMEP earns licensing for the Culinary Workforce Training Program from the Nebraska Department of Education, launches a pilot cohort **and celebrates the first three graduates.**

2018

Phase 2 construction begins on the upper levels of the Food Hub including Cups Café at Florence, Kids Kitchen, Business Incubator and Rooftop Garden.

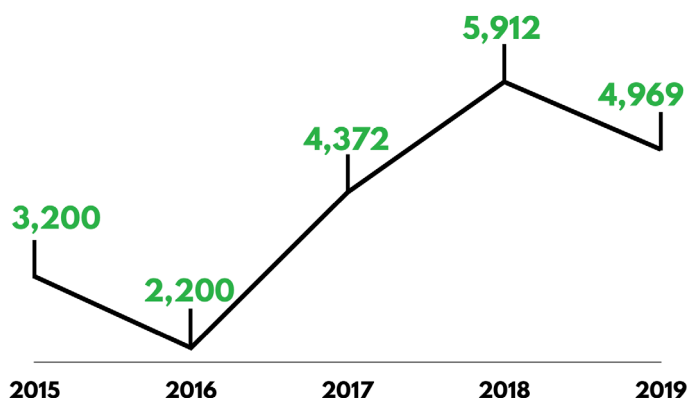
2019

Construction of the Food Hub was completed and served over 400 youth in June and July. Cups Café at Florence opened in July. And in August, we celebrated the grand opening of the Food Hub.

2019 DATA



4,969 PEOPLE SERVED



3,817 PROGRAM HOURS

Major contributors to program hours included **1,058 hours** of Culinary Workforce Training Program, **1,665 hours** booked in the Shared Use Kitchen, and **838 hours** of Community Education programming.



1,815 VOLUNTEER HOURS

400 volunteers engaged with NMEP. **136 volunteers** spent **289 hours** helping our Food Distribution Team prepare Community Harvest Meals. Five interns, Maria, Anaise, Carla, Julia, and Marcus, gave **900 hours** to support programming.



COMMUNITY EDUCATION

PEOPLE SERVED: 1,118

PROGRAM HOURS: 838

WHAT IS COMMUNITY EDUCATION?

Hands-on food nutrition, growing and cooking education programming using local, seasonal and affordable foods while integrating STEAM components (science, technology, engineering, art, and math).

HIGHLIGHTS

Community Education programming encompasses NMEP's community-based cooking, gardening, and STEAM education programming. In 2019, these programs:

Provided **1,118 hours** of programming to **838 youth, adults, and seniors**

Partnered with over **20 different community-based organizations** including:

- Arts for All
- Blackburn Alternative High School
- Boys and Girls Club of the Midlands
- Boy Scouts of America
- Empowerment Network | StepUp!
- Fontenelle Elementary
- Harrison Elementary
- Jewish Family Services
- Nebraska Urban Indian Health Coalition
- NorthStar Foundation
- Northwest High School
- Omaha Public Library | Florence Branch, Washington Branch, W. Dale Clark
- Peter Kiewit Foundation
- Sacred Seeds Pop Up
- The Union for Contemporary Art



MARCUS TAKES CONTROL OF THE CLASS

In November, the Community Education Team began teaching a group from an after school program that serves boys from grades 3-12, NorthStar Foundation. NorthStar serves 180 students every day, organizing activities and opportunities for them to take part in when they finish with school for the day. Each week, No More Empty Pots welcomed a group of 20 into the Food Hub to participate in cooking and gardening classes. When NorthStar students first started, they were more excited about working in the kitchen. As time went on, they became just as excited to garden.

One of the students, Marcus, was a very precocious fifth grader! After a lesson on pollinators where they watched a video of a flower turn into a strawberry, Marcus went home and looked up the plant growth cycle on Wikipedia. The next week, when NMEP Garden Manager, Lauren, started her lesson on the plant cycle, Marcus was ready. He stepped in front of the class and took over the lesson, giving a lecture on the parts of plant growth that he thought were the most interesting. When students get excited about food, science, and gardening, they are able to make healthier choices and stay engaged in the food system in a positive way.

WHAT'S NEW IN 2020?

The Kids Kitchen has expanded programming to include birthday parties for youth ages 6-18. Every quarter, community members nominate a young person to receive a free birthday party supported by a generous donor.

At a No More Empty Pots birthday party, participants engage in culinary and STEAM activities including making ice cream, pizza where they use fresh dough and choose their own ingredients, cookies that they decorate like art, or a custom party that they create!





CULINARY WORKFORCE TRAINING PROGRAM

PEOPLE SERVED: 161

PROGRAM HOURS: 1,058

WHAT IS THE CULINARY WORKFORCE TRAINING PROGRAM?

The 15-week Culinary Workforce Training Program prepares individuals to enter the workforce as a well-rounded employee and equips them with skills to succeed in a career in the food and beverage industry. Preparation includes 10-weeks of intensive, lecture-based and hands-on culinary training followed by on-the-job work experience placement and job search.

HIGHLIGHTS

In 2019, the Culinary Workforce Training Program delivered over **1,058 hours** of culinary and workforce development programming to **24 students and 137 people**. Students completed work placements at local culinary establishments including:

- The Boiler Room
- Jon's Naturals
- Kith and Kin
- Pitch
- Spencer's
- Open Door Mission
- Noli's Pizzeria
- Table Grace Café
- Cups Café at Florence
- Culprit Café

Since the Culinary Workforce Training Program initiated its first cohort in the fall of 2017, the program has celebrated **23 graduates**, whose work, time, and effort is a monumental achievement. Each graduate completed **350 hours of direct training and instruction** and **at least 96 hours of work experience** while earning **5 separate certificates**, totaling **more than 10,258 hours together**.

WHAT'S NEW IN 2020?

In late 2019, the Culinary Workforce Training Program expanded our partnership with the Metropolitan Community College Culinary Program. CWTP students now have more resources to be successful on their culinary journeys, including direct instruction with MCC culinary instructors and stipend funds for qualifying students.

NMEP TAPS INTO THE TALENT POOL

As No More Empty Pots expanded its staff and programming throughout 2019, four CWTP graduates began working with the nonprofit to further their culinary careers, expand their skills, and support the No More Empty Pots mission.



Danita Murray-Cody | Cohort 8
Production & Procurement Coordinator

“Working here has brought so much to my attention. I have improved so much as a person, personally and professionally.”

On day three in her new role, Danita Murray-Cody said that “the pieces are all starting to come together,” and come together they did. With her attention to detail and ceaseless effort, Danita and the Food Distribution Team eclipsed the No More Empty Pots organizational goal for local food sourcing by 40%.

Meya Hill | Cohort 8
Kitchen Assistant

“I am at the start of my dream of becoming a chef.”

In early 2019, Meya left a corporate job to follow her passion for cooking. Now, she’s pursuing a culinary degree and utilizing NMEP’s Incubator Membership to support her future business while cooking in the NMEP kitchen and taking lead on the new Birthday Party program. Meya’s accomplishments this year are outstanding, but as she says, this is only the start.



Wesleyon Zollicoffer | Cohort 5
Youth Culinary Instructor

“It’s completely changed the trajectory of my life.”

Wes knocked it out of the park in 2019. He was recognized by the Peter Kiewit Foundation as an outstanding teacher for encouraging comfort and confidence in the kitchen in more than 300 youth during his culinary lessons. In December, he won third place in the Wells Fargo Entrepreneurship Invitational with his business.

The great successes of Wesleyon, Meya, and Danita at NMEP and all CWTP graduates in their endeavors are a testament to the unlimited potential of our community members and what they can achieve when they have the opportunity.



WHAT IS THE FOOD ENTREPRENEUR PROGRAM?

Local food entrepreneurs looking to start or grow a business can take advantage of the NMEP Food Entrepreneur Program. NMEP food entrepreneurs rent commercial kitchens at an affordable cost, market opportunities, resources and technical assistance for continuous improvement from our team of culinary experts and entrepreneurship management.

HIGHLIGHTS

16 entrepreneurs booked **1,665 hours** in the Shared Use Commercial Kitchen in 2019. **8 entrepreneurs** participated in the 4th Annual Entrepreneurship Invitational supported by Wells Fargo where food-focused entrepreneurs are provided access to tools and mentorship by NMEP and the Wells Fargo Green Team to develop business plans in preparation for a pitch competition with successive rounds competing to earn seed money for their business.

2019 WINNERS

- **1st Place:** Orlanda Whitfield - Still Poppin' Gourmet Popcorn
- **2nd Place:** Kate Anderson and Ryan Grubbs - Carter & Rye
- **3rd Place:** Wesleyon Zollicoffer - Feeding Royals
- **4th Place:** Elana Crum - Crum Cakes Bakery

Owner of Pan y Leche and the winner of the 2018 Wells Fargo Entrepreneurship Invitational, Hector Trujillo rocked 2019. They catered while selling their various foods to local grocery stores and their empanadas through Cups Café. They closed out 2019 by opening their own grocery store and restaurant, Amigo's Market at 21st and Q.



VELMA MASTERS THE PERFECT PIE POST

Velma is well-known for baking up delicious pies for her business, Suzan's Sweet Potato Pies, and was one of the first renters of the NMEP Shared Use Commercial Kitchens. Her business has gone from selling to friends and family to being available in the frozen sections of several Hy-Vee grocery stores in the area!

But even the most savvy business owners have to keep learning. With Thanksgiving quickly approaching, promoting Suzan's Sweet Potato Pies was Velma's top priority. Velma came into NMEP wanting to make a Facebook post

letting people know she is now taking orders for Thanksgiving and will be able to ship! Although she knew exactly what she wanted to post, she didn't know how. Through the Food Incubator Membership, she worked with Food Entrepreneur Manager Britney Gibilisco to create the post she envisioned. Step-by-step, Velma learned how to post on Facebook and track reach and engagements for her post, which helps her know the best way to connect with her customers. With this knowledge, Velma can expand her consumer base and continue to grow her business.

WHAT'S NEW IN 2020?

Like Velma, many entrepreneurs are looking for tools and resources for starting and maintaining a successful business. The Food Entrepreneur Program has now expanded to include the Incubator Membership. The membership program includes 4 months of curriculum, which covers topics relevant for entrepreneurs who are starting, running and growing food businesses through workshops, mentorship, networking and growth opportunities.

CWTP Call Out

Since graduating from Cohort 5, Rachel Curtis opened her own business called I Am Soul Food and joined the Incubator Membership. She says, "it's taught me how to do so much more that I didn't know. I feel more confident and I feel more proud because my vision is really coming together with the tools I've learned from the Culinary Program and this Incubator cohort."





WHAT IS CUPS CAFÉ?

Cups Café is a program of No More Empty Pots. It serves specialty coffee, local and seasonal food, along with a meeting space available by reservation. It is a neighborhood café committed to helping the community become self-sufficient and food secure.

CUPS CAFÉ AT FLORENCE OPENS

After breaking ground on the Food Hub in 2016, construction on Phase 2 including the ground floor and rooftop garden was completed this year. Cups Café at Florence opened in July, offering community spaces and fresh, local, affordable food.

HIGHLIGHTS

2,192 customers visited both Cups Café at Florence and Cups Café in Little Italy in 2019. Cups Café at Florence launched **Pay What You Can Happy Hour** in 2019 as a way to support and engage our community. Pay What You Can Happy Hour allows anyone to come into this space and eat a hot, delicious meal at whatever price fits their budget. The Happy Hour features tastings and full meals from the Community Harvest Program.

FEATURED LOCAL PRODUCTS

- Crum Cakes Bakery
- O'Tillie Pork and Pantry
- Carter & Rye
- Burbach's Countryside Dairy
- Messenger Coffee Co.
- Rotella's Bakery
- The Tea Smith
- Reboot Coffee Co.
- Miller Dohrmann Farms

REBECCA WANTED TO TRY STONE SOUP

Every month, families and seniors meet at Cups Café for Out and About Storytime with Omaha Public Libraries. Mary, the librarian, lead students through adventures with folk and fairy tales, like Stone Soup, a story about an entire village coming together to make and share a meal. Many people in the village were hungry, and no one had enough to feed their whole family. Everyone in the village brought what they had



to make one big pot of soup together, and everyone was fed. The lesson was focused on coming together and sharing what you have to support everyone.

After the story, No More Empty Pots provided two different soups for the students to try. One soup was minestrone and the other was a vegetable soup . Rebecca was particularly excited to try the “stone soups.” While Rebecca didn’t like one soup, the kids still wanted to try them and some even came back for second helpings! When youth try new foods, their palates expand and they are more curious and eager to explore. This eager curiosity can carry over to other topics like science and math and put kids on a path toward health and success.

In 2020, more families will take adventures with literacy and try new foods as Out and About Story Time makes its way to Cups Café at Florence on the first Monday of every month.



WHAT'S NEW IN 2020?

In December 2019, Cups Café at Florence and the Food Entrepreneur Program organized the first entrepreneur pop-up with Best Burger.

In 2020, Cups Café will expand its programming by partnering closely with the other NMEP programs. Look out for more pop-ups, Community Harvest Tastings, and special events during Pay What You Can Happy Hour.



FOOD DISTRIBUTION

PEOPLE REACHED: 1,173

VOLUNTEER HOURS: 289

WHAT IS FOOD DISTRIBUTION?

The No More Empty Pots food distribution programs improve community food-related knowledge and self-sufficiency by providing healthy prepared meals, local produce through Community Supported Agriculture (CSA's), and educational resources and activities. The program aims to reduce food waste and expand markets for local producers by transforming gleaned and rescued food into meals and purchasing local produce from farmers.

HIGHLIGHTS

The Community Harvest Program, which offered two free meals per week per member of the household to participants, served up to **305 meals per week** to members of the community by the end of 2019. **136 Volunteers** spent **289 hours** supporting food production— prepping vegetables and fruit, cooking, portioning, and packaging the meals.

ONE MEAL. MANY STORIES.

Each Community Harvest Meal takes its own journey. From the farmer who provides the produce, to the production team and volunteers that prepare, cook and package the meals, to the program staff that deliver to sites in the community, and finally, in the hands of families in need. For every dollar spent on No More Empty Pots' Community Harvest Program, farmers sell more produce, more people are employed, and families become more food secure.

To read more stories, visit: bit.ly/om_ms



RUTH SHARES HER MEMORIES OF FOOD

We met Ruth at an Adult Forum hosted by Trinity Lutheran Church in Minne Lusa Miller Park neighborhood between morning services. After sharing updates on No More Empty Pots with parishioners at Trinity, Ruth stayed after to ask questions and share a story. She mentioned that she had multiple cans of chicken and needed to figure out how to use them in a meal.

Although Ruth credited learning from her neighbor who is a retired horticulturist, she mentioned that she appreciated the creativity that she didn't realize she had learned by watching her mother make ends meet to feed seven children. Reflecting on a memory of making canned chicken stir-fry, Ruth said she could

relate to using what she has available to feed herself and others. She appreciates learning different ways to stretch a meal because sometimes she needs her cash to pay a bill. Ruth finds it difficult to make food for one person because she is so accustomed to feeding five or six. She takes extra food to work for her lunch and shares leftovers with friends.

Ruth's story reminds us that each of us has something to share and are eager to give to others. That each moment is available for us to connect to the humanity of our neighbors. Interactions like these show the true value of connecting our neighbors not just with one another, but also through food.

WHAT'S NEW IN 2020?

The Community Harvest Program supports stories like Ruth's. The program is open to the public and offers scratch-made, nutritious, economically priced meals to individuals and families.

Community Harvest Program offers a SNAP match, where every SNAP dollar spent on the program is doubled! It also includes free meals to cancer survivors and their families in honor of Carlynn Hartman Kurtz, a friend and supporter of No More Empty Pots.

To learn more, visit: bit.ly/nmepchm

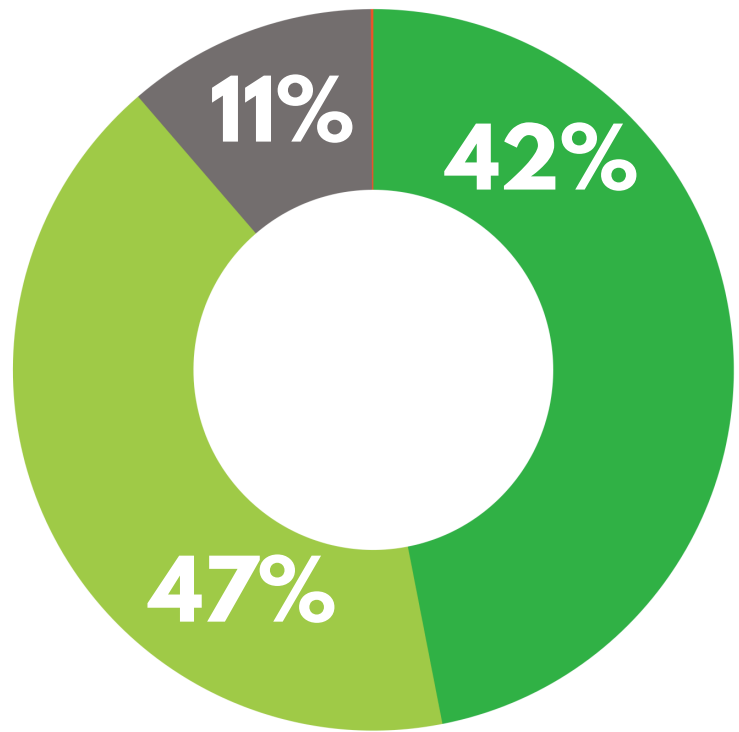


2019 FINANCIALS

INCOME

- Contributions: \$582,574
- Grants: \$518,333
- Program Revenue: \$139,144
- Other: \$636

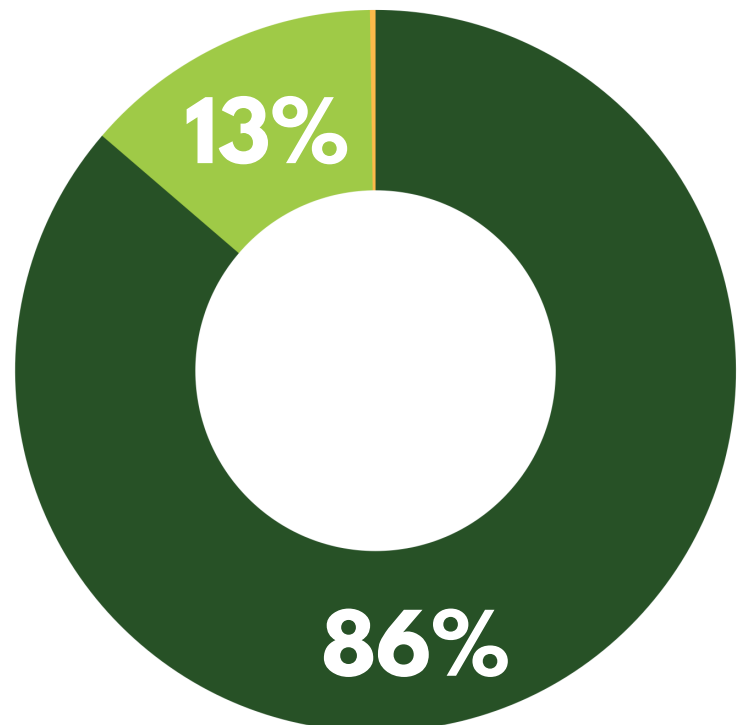
TOTAL: \$1,241,093



EXPENSES

- Programs: \$801,348
- Administration: \$125,000
- Fundraising: \$2,328

TOTAL: \$928,677



**Difference between income and expenses is restricted income.*

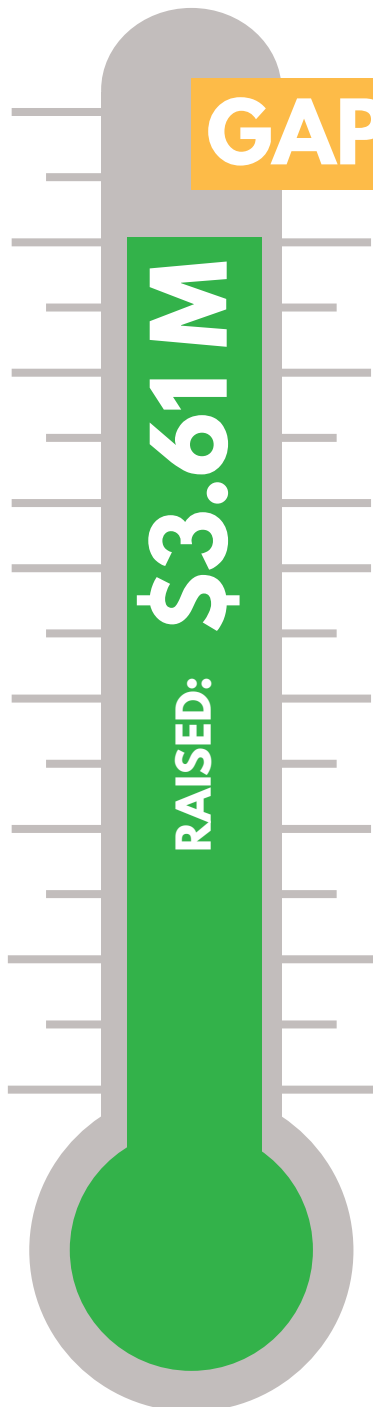
**Figures have not yet been audited at time of publication.*

FUNDRAISING

As of December 31, 2019

CAPITAL CAMPAIGN

\$4.1 M



GAP: \$481K

2020 OPERATING BUDGET

\$1.4 M



GAP: \$815K

FOOD HUB COMPLETION

The Food Hub addresses the needs of community residents by creating employment opportunities, filling gaps in local and regional food systems, and connecting people and resources. The Food Hub supports parents, families, young adults, and opportunity through programs that prepare participants for living wage workforce jobs, provide training for educational program success, facilitate hands-on project based learning in self-sufficiency and STEAM (Science, Technology, Engineering, Art and Math), access to healthy affordable food, and community based programs to develop personal strengths and leadership capacity.

2020 FOOD HUB HAPPENINGS



KIDS KITCHEN

Look forward to open to public programming for youth to seniors, cooking demonstrations and tastings.

ROOF TOP GARDEN

A full growing season is underway on the Rooftop Garden including flowers and produce to be used throughout programming and enjoyed in Cups Café at Florence.

BUSINESS INCUBATOR

Trainings and workshops are hosted in this space for Incubator Membership participants and open to public events.

CUPS CAFÉ AT FLORENCE

Cups Café at Florence expands community programming and looks forward to hosting pop-ups for NMEP entrepreneurs. Pay What You Can Happy Hour will be in full swing every Monday!

COMMERCIAL KITCHENS

The only licensed commercial commissary kitchen in Douglas County, Nebraska features expanded services for entrepreneurs and community partners!

The Kids Kitchen, Rooftop Garden, Business Incubator and Café are now bookable! Learn more at bit.ly/nmep_fhb

NO MORE EMPTY POTS GOES ZERO WASTE

With the completion of the Food Hub, No More Empty Pots contracted with Hillside Solutions for waste management. By sorting our waste, less than 10% goes to the landfill and the rest is reused or fully recycled.

To support our Zero Waste initiative, we partner with volunteers from Mosaic, an organization that is dedicated to creating new social, volunteer and employment opportunities for specially-abled individuals. After completing volunteer activities in the Food Hub, the Mosaic volunteers donate their food scraps to the pigs at a local pig farm!



STAFF'S FAVORITE THINGS IN 2019

19 staff members responded to a survey asking what your their favorite thing at No More Empty Pots was for 2019. Look at how it breaks down and what they said!

21%

Steps Forward

21% of staff were most excited about changes and improvements that they made with the organization! Look at their responses below!

- Renovating Little Italy and rebranding Cups Café
- Hiring 13 new staff
- Graduating from the Culinary Workforce Training Program
- Adopting Zero Waste

42%

The Food Hub

Opening the Food Hub was a popular response! 42% of staff were most excited about finishing and working in the building.

37%

Direct Service

37% were most excited by their programming!

- Providing stipends to CWTP Students
- Gardening at Sacred Seed
- Working with MOSAIC
- Launching Pay What You Can Happy Hour
- Teaching during Peter Kiewit Foundation's Summer Fun
- Cooking with NorthStar Students

YOU MAKE A DIFFERENCE

We are grateful for you. Your gifts support youth, adults and seniors in our community. Your gift goes to food access, training, education and hands-on activities that helps each person choose how they live and contribute to making our community the place where we all thrive. Every penny counts towards reaching ambitious goals of service where needed the most.

To donate online, visit bit.ly/nmepdonate.

If you prefer **donating by check**, please send to:

No More Empty Pots
PO Box 12143
Omaha, NE 68112

To donate **shares of stock** or consider us in your estate plans, please contact us by phone at 402.502.1642 or email at info@nmepomaha.org.



EDUCATION
STEWARDSHIP
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Sign up for our newsletter at bit.ly/NMEPNEWS.

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FOOD HUB

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