



# ANNUAL REPORT 2021



**EDUCATION  
STEWARDSHIP  
SUSTAINABILITY**



# Love in Action

Thank you. We are grateful for your support of our neighbors in need this past year and they have shared that gratitude with us. In 2021, we witnessed a lot of change. The most memorable was how we came together as a community day after day, week after week and month after month to share, to give, to hope and to love in response to the needs of our neighbors. The work at No More Empty Pots is powered by people for people - caring, loving and generous.

Your outpouring of care and concern resulted in unprecedented levels of service to meet unprecedented levels of need. You demonstrated what can happen when we see each other and show up to give all that we can so that we all have the best opportunity to live to our fullest potential. With you we learned that awareness is key to healing ourselves and others. With you, we witnessed that love is transformational.

The inequities that are even more evident now have been with us for a while. And unless we choose to live and love differently, they will continue to be manifested through lack of adequate nutritious food, affordable and safe housing, unequal access to resources and unnecessary daily challenges. We know that it can be different. As the year progressed you demonstrated love in action. You showed up for each other and trusted each of us to do the same. You restored hope and faith in humanity with simple acts of kindness. You made a difference.

We are at a critical point in the recovery process where we plan and put into action what we want to see in our community. Together we can be that change. It takes each of us coming together. There is strength in courage. With good intention, empathy, trust, hard work and consistency, each of us can have what we need to thrive.

Thank you for being on this journey with us. We are honored to serve with you. We are grateful.

As we press forward to amplify your good works, we continue to believe that with love anything is possible.



Nancy Williams  
CEO/Co-Founder, No More Empty Pots



# ANNUAL REPORT



All photography subjects adhered to timely mask and social distancing guidelines provided by the Centers for Disease Control and Prevention in 2021.

# 2021

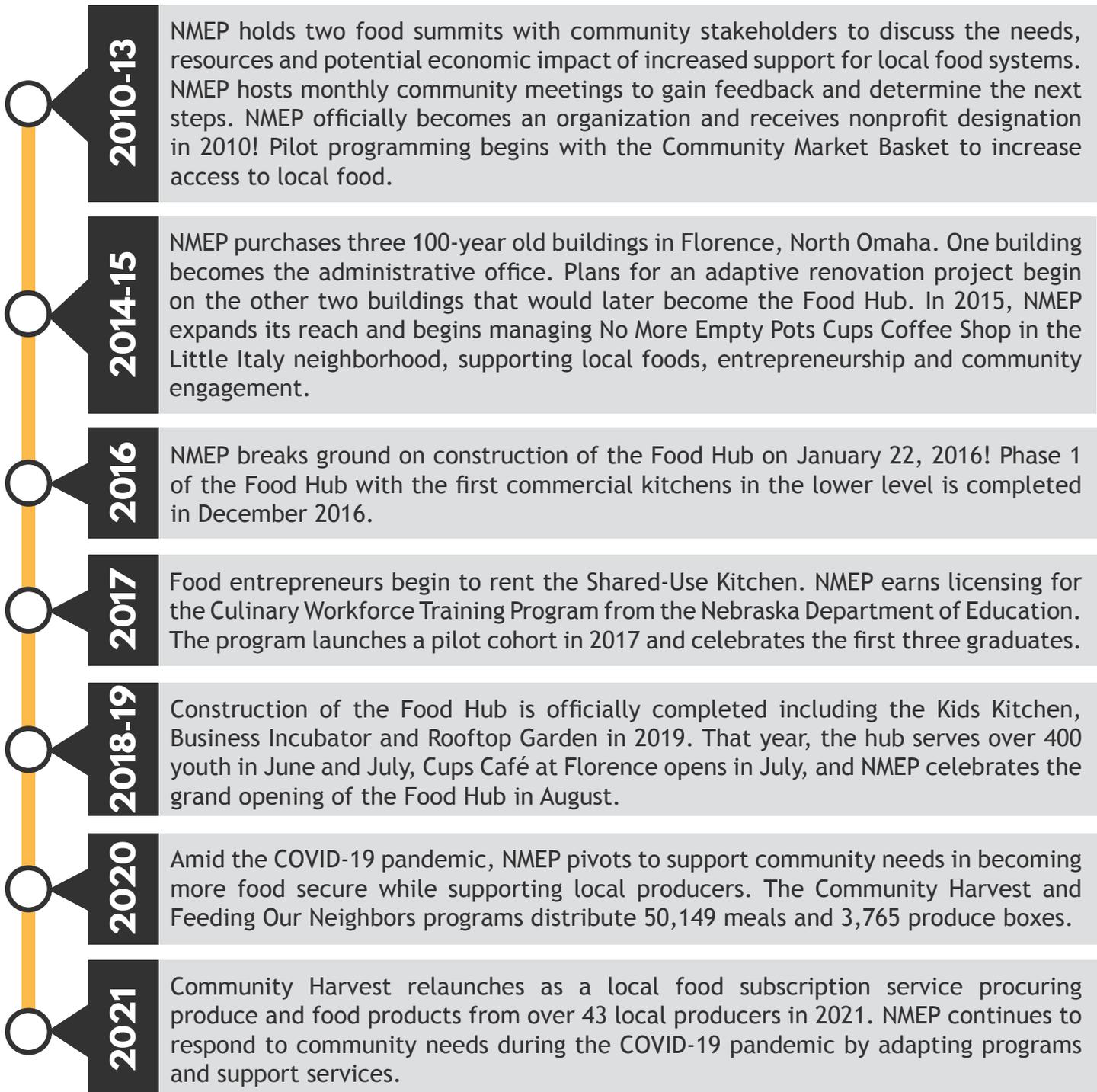
## Our Mission

Connect individuals and groups to improve self-sufficiency, regional food security and economic resilience of urban and rural communities through advocacy and action.

# OUR STORY

## 11 Years of History

Whether starting this journey alongside our founders in 2010 or having only just begun, No More Empty Pots is grateful for every person who contributes to our story.



# NEWS & CULTURE

## Vision of Change

No More Empty Pots is committed to living out our values through advancing our culture and taking action that catalyzes transformational change.

NMEP initiated **12 community listening sessions** in 2021 to grow deeper in our relationship and understanding of local issues and lived experiences. Based on the feedback collected, the NMEP Board of Directors and leadership team conducted **strategic vision and planning sessions** to define the following ongoing goals that align with our mission and meet local needs for the next 10 years.

- Enhance food systems for more equitable access to, and preparation of, healthy food
- Strengthen our work in advocacy and food justice
- Improve distribution and aggregation of locally produced foods
- Invest in and develop diverse entrepreneurs and emerging local leaders

**38%**

More than 1 in 4 staff identify as part of the LGBTQ+ community.

**38%**

38% of staff identify as Black or Latinx.

81% of staff identify as women or non-binary.

**81%**

*Employee Diversity Survey, December 2021*

## DIVERSITY, EQUITY & INCLUSION

NMEP is intentional in recruiting, hiring and promoting diverse employees. Employees receive ongoing support to advance their leadership potential and overall professional development. NMEP invested over **\$7,712** in 2021 to provide our employees funding for workshops and trainings, membership dues, self-care, and professional equipment.

## MEET THE GUILD

The Guild, developed in 2020, is a community-led volunteer and fundraising task force. The Guild hosted their first ticketed fundraising event in 2021 called **Guild in the Garden**. The event was held at the Food Hub's outdoor rooftop garden space and was attended by over **35 supporters** from the community.



# 2021 IN REVIEW

## Data Overview



**22,656**  
**MEALS DISTRIBUTED**

Over **22,656 meals** and **6,459 produce boxes** were distributed in 2021 to **50 zip codes** in Iowa and Nebraska. **96%** of responding food recipients were satisfied with food programming. **89%** of responding recipients reported positive outcomes related to increased awareness in local food knowledge and self-sufficient lifestyles.



**1,243**  
**EDUCATION HOURS**

Among the total gardening and culinary education programming hours accumulated in 2021, a major contribution included **880 hours** completed by students enrolled in the Culinary Certificate Program. **Eighteen students** graduated in 2021.

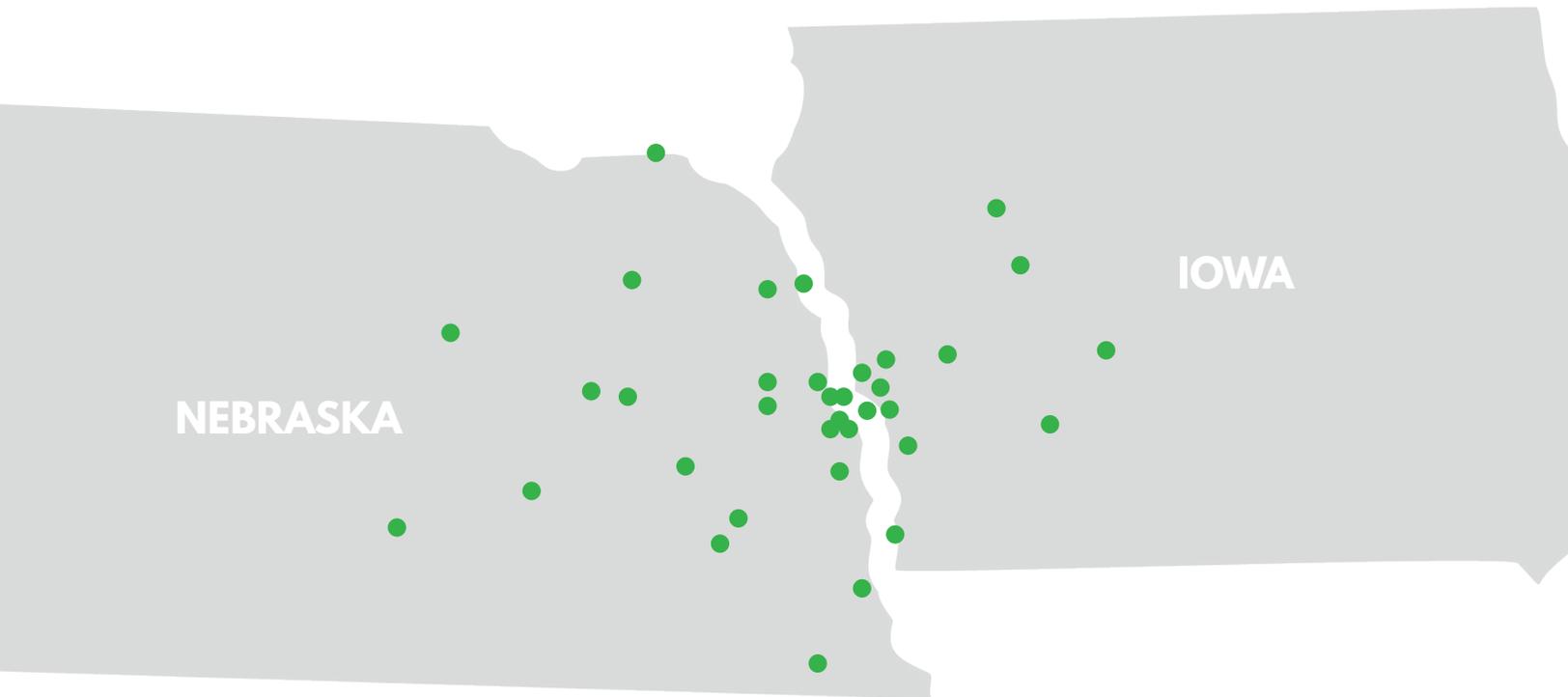


**1,838**  
**VOLUNTEER HOURS**

Over **204 volunteers** served **1,838 hours** while attending to garden spaces, preparing food, and assisting with building maintenance. In 2021, **6 service learning courses** at the University of Nebraska at Omaha, Creighton University, and the University of California, Berkeley, partnered with NMEP on community projects.

# Investing in Local Food

NMEP's food procurement supports our local food system by providing a market opportunity for value-aligned area farmers while giving our food recipients the freshest food possible! **85%** of food purchased by NMEP in 2021 was sourced from a network of over **43 local producers** in Iowa and Nebraska, plotted on the map below. Food purchased from these producers was used in a variety of programming including Community Harvest meals and produce boxes, emergency food support and distribution, community education workshops, and in-house catering projects.



## ► 2021 PRODUCERS

- |                                       |                               |                                     |
|---------------------------------------|-------------------------------|-------------------------------------|
| Benson Bounty                         | Flavor Country Farms          | One Farm                            |
| Bridgewater Farm                      | Good Taste Farm               | Perarek's Produce                   |
| Burbach's Countryside Dairy           | Graddy's                      | Plum Creek Farms                    |
| City Sprouts                          | Grain Place Foods             | Shadow Brook Farm                   |
| Clear Creek Organic Farms             | Grandview Farm                | Stream Meadow Farms                 |
| Clover Park Farm                      | Hiland Dairy                  | Sunderman Produce                   |
| Country Lane Gardens                  | Junge's Produce               | Super Bee Orchard                   |
| Crooked Creek                         | Lia's Garden (Xiong's Garden) | Thomas Farms                        |
| Daniels Produce                       | Little Town Gardens           | Twin Pines Farm/<br>Sunflower Patch |
| Ditmar's                              | Lone Tree Foods               | VanSickle Bees                      |
| Divine Sunshine                       | Lu's Garden                   | Wenninghoff Farm                    |
| Dutch Girl Creamery                   | Nebraska Food Cooperative     | Wolff Farms                         |
| Early Morning Harvest                 | Old Market Greens             | Yang's Garden                       |
| Ed Welchert Produce                   | Old Tree Farm                 | 5 Star Produce and<br>Flowers       |
| FarmTable Procurement<br>and Delivery |                               |                                     |

# COMMUNITY EDUCATION



This team provides hands-on food cooking, growing and nutrition educational programming while integrating S.T.E.A.M. (science, technology, engineering, the arts and mathematics) lessons and affordable food growing practices.

Promoting self-sufficiency through engaging education has been at the core of NMEP programs since 2010. In 2021, the community education team delivered **1,243 hours** of education to **2,771 youth, adults and seniors**. In addition to workshops and demonstrations, a highlight of the team in 2021 was introducing activity kits that promote remote learning. Each kit is specially curated with hands-on food systems lessons for learners of all ages. Lessons are brought to life through games, worksheets and themed recipes ready for learners to assemble, prepare and taste test!

## COMMUNITY GARDENING

The community education team connects neighbors and groups to resources that support the development and growth of community gardens. Educational programming in garden spaces is designed to increase participants' interest in sustainable food production, improve self-sufficiency through food access, and support community organizing and capacity.

In 2021, NMEP managed and cared for the Food Hub's **Rooftop Garden** in its 2nd full year of operation. In addition, members of the NMEP team provided garden consulting services to **Heartland Family Services Generations Community Center's** community garden and helped maintain the collaborative garden space **13th and Leavenworth Garden: A Pop-Up Oasis**.

Other collaborating organizations at the Pop-Up Oasis include:

- Bemis Center for Contemporary Arts
- Kaneko
- Kinghorn Gardens
- MVL Design
- The Nature Conservancy
- Sacred Seed
- Warren Distribution
- Comunidad Maya Pixan Ixim



### NMEP ROOFTOP GARDEN 2021

 183 Pounds of Produce Harvested

 86 Plant Varieties

### POP-UP OASIS GARDEN 2021

 2,565 Pounds of Produce Harvested

 185 Plant Varieties

## ▶ PARTNER SPOTLIGHTS

Over **29 community-based organizations** partnered with the community education team in 2021 to deliver programming to youth, adults and seniors.



### Carole's House of Hope

Carole's House of Hope provides transitional living for young women and mothers who have aged out of foster care or who are experiencing homelessness in Omaha. While participating in **4 weeks of culinary workshops** led by NMEP, the women who participated cooked budget-friendly meals and learned about nutrition tailored to the specific needs of women and children. Participants gained new confidence and skills to support their independence while working, learning and eating together.



### Heartland Family Services

A new employee at the Heartland Family Services Generations Community Center named Morgan was assigned to assist NMEP at the center's **community garden**. NMEP was present throughout the growing season to lead training. While most of the seniors involved in the training were enthusiastic gardeners, Morgan himself had never gardened before. While reluctant at first, Morgan worked hands-on in the garden and learned many lessons which he shared graciously with the other gardeners as they worked, showing gardening is an activity for everyone!



### Omaha Performing Arts

NMEP prepared and delivered **100 curated meal kits** for two online events in 2021 sponsored by Omaha Performing Arts. The events were part of the VOICES Amplified series which celebrates and amplifies diverse artistry by giving local artists the opportunity to share their talents. During the online cook-along events, participants learned about the history and significance of food as an expression of art and celebration of culture. One participant said, "I had never tasted such depth of flavor. I was truly in awe of the whole experience!"

# ► CULINARY CERTIFICATE PROGRAM

Through the Culinary Certificate Program (CCP), the community education team provided **362 hours** of skills-based culinary education, training and workforce development. In 2021, CCP trained **18 students** through **4 cohorts**. Each cohort consisted of blended online and face-to-face instruction.

In 2021, learning expanded beyond the kitchen to include lessons in sustainable local farming, gardening, recycling and zero-waste, food styling and photography, and customer service. These experiences aimed to expand the students' awareness and knowledge of the local food system and related potential careers. As of 2021, **Metropolitan Community College Institute for the Culinary Arts** accepts the CCP certificate for college credit equivalency!



## 2021 PROGRAM SUMMARY



18 Students



362 Program Hours

**COHORT 11** Jonathon Renteria  
Naquetta Moten  
Reyhane Atifi  
Shiyla Davis  
Donte' Plunkett

**COHORT 12** Jessica Cherry  
Cyndi Trail  
Versi'i White  
Gale Wright

**COHORT 13** Salma Martinez  
Amber Dennis  
Aaron Moment  
Kisha Criss  
Angel Donaldson  
Elizabeth Lopez

**COHORT 14** Aliza Holmes Lewis  
Imagine Uhlenbrock  
Miri Dawson

# A Path From Curiosity to Blended Engagement

Cyndi's expertise and knowledge in foraging and gardening led her to NMEP. She was curious about the programs offered and wanted to get involved to share her skills with the community while building her personal network.

Cyndi quickly became a regular volunteer in the production kitchen picking up shifts each week to help prepare and pack meals. From her time in the production kitchen, Cyndi learned about NMEP's Culinary Certificate Program which offers commercial culinary training and workforce development to individuals. She joined CCP in hopes the added culinary experience would give her the boost she

needed to land the right education job in the field she was passionate about. Cyndi would go on later that year to graduate from Cohort 12 of CCP.

From serving as a volunteer to becoming a CCP student, Cyndi built upon her pathway of engagement with NMEP over time. She became an important contributor to our work as she gave back to her community and improved her own knowledge and skills in cooking.



## INTERGENERATIONAL LEARNING IN 2022

The community education team continues to expand its reach of partners and audiences of learners after each calendar year of operation. In 2022, the team will explore and amplify the connectivity of its intergenerational programming. Plans are underway to organize programs as an intentional "pathway" of engagement that builds and sustains self-sufficiency over time.

This multi-generational approach combines hands-on experiential learning activities of community education, the culinary training program and an entrepreneurial focus on strengths and leadership development for a comprehensive pathway from curiosity to self-sufficiency.



# ENTREPRENEUR TEAM



This team is dedicated to supporting food entrepreneurs with the skills, tools and knowledge needed to launch and sustain successful small businesses that feed and employ local communities.

The entrepreneur team supports local entrepreneurs through a variety of educational resources and business growth opportunities. Through business incubation and acceleration, NMEP seeks to address the community-identified lack of acceptable job opportunities, barriers to food entrepreneurship, and interest in engaging in food entrepreneurship as a solution to self-sufficiency issues. In response to research that identifies local food as an important economic development opportunity, the entrepreneur team integrates education and procurement services that incentivize the purchase and preparation of locally sourced food among its network of entrepreneurs.



## ► KITCHEN RENTAL

Commercial kitchens are available at NMEP as a response to a community-identified need for kitchen access and business development intended for disinvested and marginalized entrepreneurs interested in starting businesses. In 2021, **18 local food entrepreneurs** booked a combined **3,780 kitchen hours**. Of that total, **6 entrepreneurs** were new renters in 2021.



## ► ENTREPRENEURSHIP INVITATIONAL

The Entrepreneurship Invitational supported by Wells Fargo is an opportunity for local food entrepreneurs to compete and earn seed money for their business. For the 6th year in 2021, NMEP and Wells Fargo partnered to help **six new or emerging business owners** in Greater Omaha develop a successful pitch and business plan.



### House of Bah

1st Place | Awarded \$3,000 | @houseofbah

House of Bah, founded by Jamil Djibril Bah-Traore, is a personal chef and catering company that introduces contemporary fusion African food paired with scholastic African heritage education.



### Gil's Grub

2nd Place | Awarded \$2,000 | @gilsgrub

Gil's Grub, founded by Gilbert Ortiz, is a catering and food truck company centered on serving modern Puerto Rican food with a twist that customers can sit back and enjoy through great service with a smile.



### The Witchin' Kitchen

3rd Place | Awarded \$1,000 | @witchkitchoma

The Witchin' Kitchen, founded by Madeline Radcliff-Reilly, is a locally, organically and sustainably produced meal kit delivery service. Each meal fuels a connection between the home chef and their food.



## 2021 FOOD ENTREPRENEURS

- Afromaha ●
- ALYBE LLC ●
- Ami's Kitchen ●
- Aronia+ ●
- Baked by Sweet Melissa ●
- Beineke Foods, LLC ●
- Busy Vegan ●
- Carol's Sno Balls ●
- Carter and Rye ●
- Chef RaeRae ●
- Chocolate and Seamoss ●●
- Conscious Kitchen ●●
- Crum Cakes Bakery ●
- Feeding Royals ●
- FullPrep ●●●
- Gil's Grub ●●
- House of Bah ●●●
- Ital Vital Living ●●
- Krafty Mango ●●
- Leggs & Things ●●
- Luna Boona Bakery ●
- Manna On Wheels  
For Today Outreach Ministry ●
- Sarah's Southern Comfort Foods LLC ●
- Omaha Cravings Co. ●
- Sno Ball ●
- Soul Brother's Inc. ●●
- Souped Up ●
- Still Poppin' Gourmet Popcorn ●
- Suzan's LLC ●
- The Charcuterie Bee ●●
- The Witchin' Kitchen ●●
- Whaley Buttered Popcorn ●

- Rented Hours in NMEP Commercial Kitchens
- Received Business Mentorship/Coaching
- Participated in Entrepreneurship Invitational

## 2021 ENTREPRENEURSHIP HIGHLIGHTS



18 Commercial Kitchen Renters



3,780 Hours of Kitchen Rental



21 Entrepreneurs Received Coaching

# Journey of Personal Healing Becomes a Vibrant Business!

When Imani realized she was unsatisfied with her health and eating lifestyle, she and her mother went to the store and bought an entire tablefull of vegetables. On that day, Imani's healing journey through food began! She started making YouTube videos describing her journey with nutrition and her tasty juice recipes.

Imani quickly gained a following and community members began asking her if they could purchase juices. Soon she founded Ital Vital Living (@ItalVitalLiving) and began utilizing NMEP's commercial kitchens to meet the demand that her early customer base was requesting. NMEP worked with



Imani and Ital Vital living by providing kitchen and storage rental space, encouragement and a community of entrepreneurs that cheered her on as she continued working toward her business goals.

With support from NMEP's entrepreneur team, Imani grew her business, established a large customer base and launched into her own brick and mortar space in one short year! Imani currently operates her business from her location in North Omaha.

## BEYOND FOOD-FOCUSED SUPPORT IN 2022

Moving forward into 2022, NMEP will expand services to a wider range of business types. This decision was made in recognition of the larger landscape and robust ecosystem required to catalyze a thriving community where businesses can network, support one another and ultimately succeed.

NMEP intends to foster creativity, deeper connections and resource sharing among Omaha's vast community of entrepreneurs to ensure business dreamers and developers have an equitable opportunity to navigate the competitive entrepreneurial landscape. Through this endeavor, NMEP will continue serving as a hub for resources and activities that support thriving businesses.



# HOSPITALITY & PRODUCTION



This team strengthens the local food system and individual food security by providing food procurement, preparation and distribution services while supporting workforce development for culinary artists.

Families and individuals receive nutritious and plant-based meals from NMEP's food distribution programming. The hospitality and production team distributed over **22,656 plant-based meals** and **6,459 produce boxes** in 2021 with menus planned around seasonal and local ingredients. The optimization of community volunteers and agencies, including local entrepreneurs and farmers, was critical to the success of the procurement, production, packaging and distribution of food.

Food distribution also supports educational outcomes by providing individuals with additional resources and opportunities on the online Resource Hub and Facebook Group related to food system awareness, nutrition and culinary training. In 2021, **96%** of responding individuals who received food reported positive learning outcomes.



## LOCAL FOOD SOURCING

Community Harvest relaunched as a local food subscription service for meals and Community Supported Agriculture (CSA) shares. Across the organization, **85%** of all food purchases in 2021 were made from a network of over **43 local producers**.



## SUMMER FOOD SERVICE PROGRAM

NMEP provided breakfast and lunch meals to youth **ages 18 and younger**. Meals were made from scratch with local produce and paired with local yogurt and milk. The meals were delivered to homes or picked up onsite from **June to August** while school was out.

## FOOD JUSTICE BY THE NUMBERS



22,656 Plant-Based Meals Distributed



6,459 Produce Boxes Distributed



## PARTNERSHIP FOR HEALTHIER AMERICA

In 2021, NMEP became a food distributor for **Partnership for a Healthier America** by distributing produce from national retailers to over **32 weekly drop-off sites** in Omaha for 12 weeks.

# Mother and Son Make Memories using Local Food

Alexie became an advocate for locally grown fruits and vegetables after experiencing the difference in their quality, taste and freshness. When Community Harvest relaunched in 2021 as a food subscription service, Alexie was among the very first customers to subscribe! Alexie uses her Supplemental Nutrition Assistance Program (SNAP) funds to purchase Community Harvest subscription.

“I love that Community Harvest is focused on community and accessibility,” Alexie said. “Getting a variety of healthy foods that fit into my budget is super important to my family.”



Thanks to Alexie, her 4-year-old son is equally excited about healthy food! He loves to be assigned a “job” in their kitchen and backyard garden at home, and he is always eager to see what new fresh food is included in their produce box from NMEP.

Alexie is passionate about sharing her story to ensure other families know they too can afford high quality, fresh produce through programs like Community Harvest!



## WHAT'S POSSIBLE WITH LOCAL FOOD

The hospitality and production team in 2022 will continue expanding into new private and public partnerships, while maintaining support of the local food system to increase the diversity of services NMEP provides to our community. Through food programming, individuals and families receiving food learn diverse flavor profiles, creativity and nutritional density possible with plant-based local food.

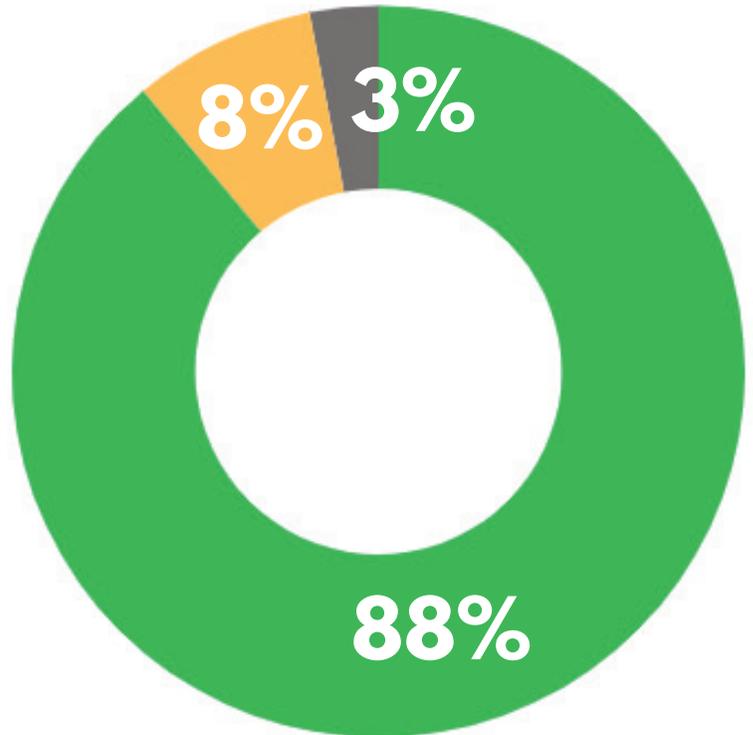
NMEP also plans to continue growing our network of local producers to increase the diversity of products and ingredients available. Program expansion in 2022 will bolster local food growing businesses by providing them with a market opportunity for their products.

# 2021 FINANCIALS

## INCOME

- Grants: \$2,994,991
- Contributions: \$277,059
- Program Revenue: \$112,027
- Other Operating: \$1,498

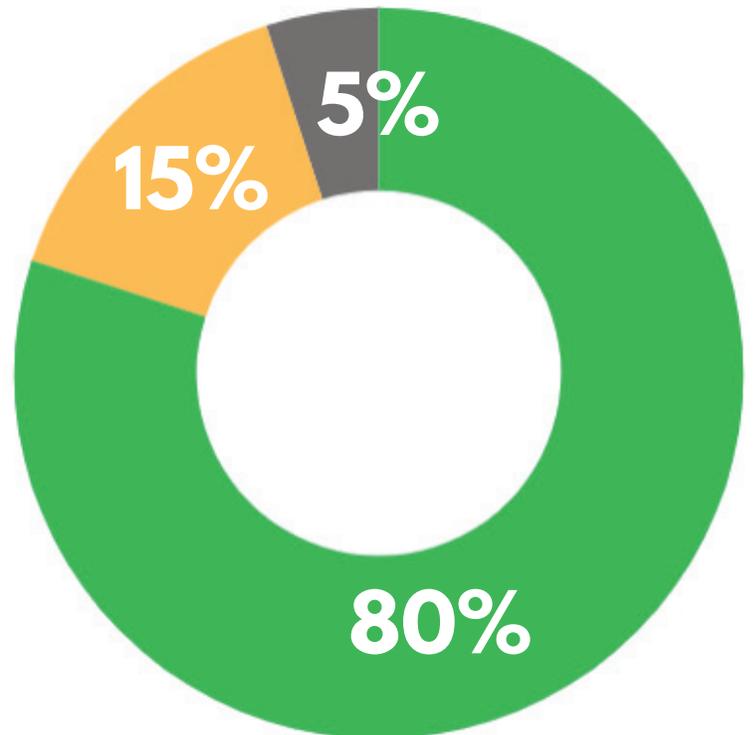
**TOTAL: \$3,385,575**



## EXPENSES

- Programs: \$1,153,878
- Administration: \$211,366
- Fundraising: \$72,249

**TOTAL: \$1,437,493**



*\*Figures were not audited as of December 31, 2021.*

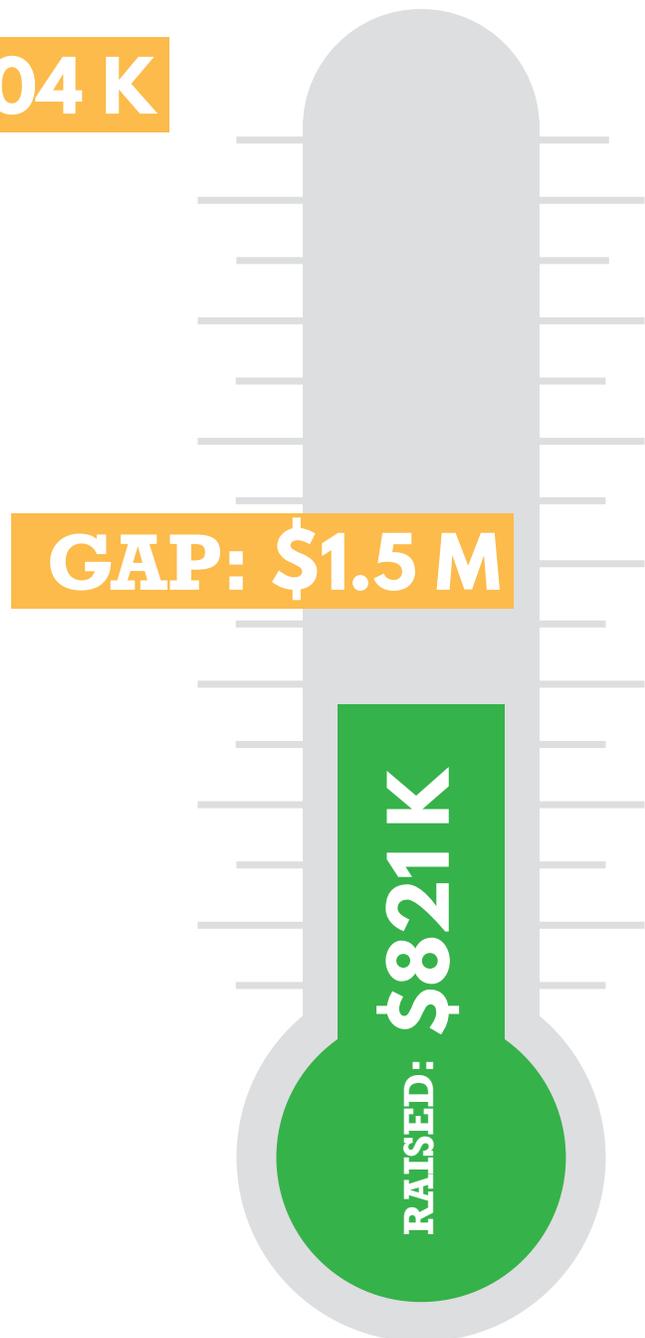
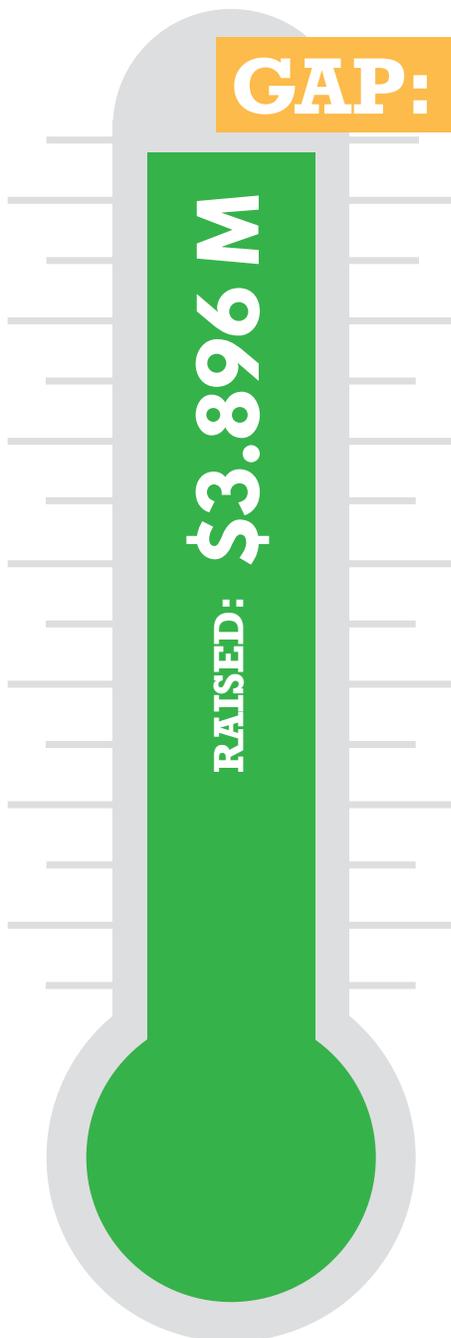
*\*Figures include multiple year funding awards to be disbursed in 2022 and 2023.*

# FUNDRAISING

As of December 31, 2021

**CAPITAL  
CAMPAIGN**  
**\$4.2 M**

**2022 OPERATING  
BUDGET**  
**\$2.3 M**



# WE ARE GRATEFUL FOR YOU!

## Our Supporters

Your generosity and belief in the mission of No More Empty Pots has created opportunities for employment, entrepreneurship, and education that lift our community up!

Aaron and Ashley Wolfson	BKD Foundation	Craig Coffman	Farrah Grant	Jack Wichian
Abbott Laboratories	Blue Cross Blue Shield of Nebraska	Craig Piquette	First National Bank Flywheel	Chamontri Donor-Advised Fund
Alan Wang	Bob Rion	Cristina Castro-Matukewicz	Food Bank of the Heartland	James and Kathryn Morley
Alicia Maxwell	Bonnie Horwich	Cynthia Gehrie	Gary Emenitove	James and Susan Tracy
Ali Khan	Brandon Koch	Cynthia Zluticky	Gayle Malmquist	James Persson
Allison Geary	Brian Woolfolk	Dale Gubbels	Gaylord Mussman	Jane Campbell
Allyson Triplett	Brigitte McQueen	Daniel McCarthy	Gina Sortino	Janelle Kilbane
Alyssa Anglin	Bryan Senior High School	Daniel Padilla	Glenda Hyde	Janet Farber
Amanda Holewinski	Cam Bexten	David Corbin	Gloria Austerberry	Jason Beineke
Amber Gard	Carla Gornall	David Harding	Gloria Sorensen	Jaymes Sime
Amy Bones	Carol Bouvin	Debbie Dubes	Google	Jeanne DeMars
Amy Fountaine	Carol Johnson	Debbie Gaspard	Gregory Emmel	Jeff Cassler
Amy Henderson	Carol Novak	Debra Kaplan	Greta Carlson	Jennifer Archer
Amy Hutfls	Carol Russell	Deirdre Routt	Guy McLaughlin	Jennifer Hopwood
Amy Mather	Carolyn Miller	Derek Dreier	Gwendolyn Holley	Jennifer Wulff
Amy Zeller	Catherine Carrico	Diane Seaver	Hack Zwieback Charitable Fund	Jenni Herchenbach
Andrea Hartman	Catherine Harrington	Diane Wanek	Hailee Shackelford	Jenny Scoggin
Andrea Jones	Catherine Ingalls	Donald Preister	Hamza Haqqi	Jerri Cole
Andrea Kathol	Catherine Kelly	Donna Polk	Healthy Blue	Jesse Bell
Andy Stoll	Celeste Butler	Donna Welchert	Heather Haydon	Jessica Turner
Angela Dietsch	Chantelle Green	Douglas Harold	Heidi Keeler	Jessica Webber
Angelica Stevenson	Charities Aid Foundation of America	Duncan and Rozanne Murphy	Helen Shew	Jewish Federation of Omaha
Anita Ducey	Charles Schwab	Eddith Buis	Herbert and Mary Sampson	Jill Wells
Anna Hartman	Chelsie Olson	Elizabeth Boyer	Hillside Solutions	Jim and Sylvia Thomas
Anne Duggins	Cheryl Caster	Elizabeth Case	Hilltop Community Farm	Jo Bartikoski
Anne Else	Chris and Barbara Stratman	Elizabeth Evans	Holland Foundation	John & Margo Hebert
Annette and Paul Smith	Chris Sanders	Elizebeth Murphy	Holly Luka	John and Gina Urbanski
Ann Sautter	Christian Gray	Ellen Walsh-Rosmann	Holly Oxley	John Binderup
Armonia Fund	Christina Baker	Elvin Siebert	Immanuel Vision Foundation	John Jeanetta
Arvin and Vershelle Frazier	Ciara McHugh	Emily Barber	Jack and Dianne Scott	John Pollack
Ashley Phillips	Cindy Guenzel	Emily Barr	Jack and Stephanie Koraleski	Joseph Wisniewski
Auther and Lisa Berry	City of Omaha	Erin Feichtinger		Judith Graham
Becky Anderson	Claire Koukol	Erin O'Brien		Julie Dierberger
Ben Poole	Clover Patch Farms	Esther Mejia		Julie Kalkowski
Beth Mincer	Collective for Youth	Ewing Marion Kauffman Foundation		
Beth Ostdiek Smith	Cox Communications	Faith Charitable Trust of America		
Billie Shelton				
Bill Minier				

Justin Ahrens	Markel Corporation	Omaha	Scott Winkler	Viastat
Justin Collier	Marlene Wilken	Restaurant	Sean McCarthy	Vic Gutman
Justin Kemerling	Mary Anna and Clyde	Association	Shami Morse	Vicki Pratt
Kali Baker Memorial	Anderson	Pacific Life	Shannan Knaub	Victoria Novak
Fund	Mary Ferdig	Foundation	Shannon and Andrew	Virginia Goomis
Karen Bluvas	Mary Green	Paige Dempsey	Lang	Virginia Tworek
Karen Farley	Mary Kay and Thomas	Pamela Font-Gabel	Sharon Hofschire	Weitz Family
Karin Campbell	Halpin	Patricia Carrell	Sherry Fletcher	Foundation
Kate Minnich	Mary Mullen	Patricia Fuller	Shirley and Dan Neary	Wells Fargo
Kate Swinarski	Mary Sheridan	Patricia Gooch	Sinead McHugh	Wendy Wohlers-
Katherine Clanton	MarySue Grossman	Patricia Schlueter	Sisters of Mercy	Gerdes
Katherine Nixon	Mary Talen	Patricia Urbick	Stacey Baker	West Omaha Rotary
Katherine Townsend	Max Hjermstad	Patricia West	Steffanie and Brian	Whispering Roots
Kathryn Beauchaine	Megan Lassek	Paula and Keith Allen	Buckley	Whole Kids
Kathryn Goodman	Megan Tomczak-	Paula Renner	Stephanie Adams	Foundation
Kathryn Onorato	Maxwell	Paul Ternes	Stephanie Barelman	William and Ruth
Kathy Dewell	Mele Mason	Paul Young	Sunny Durham Family	Scott Family
Katie Weitz	Melissa Anderson	Pearl Milling Company	Foundation	Foundation
Matching Gifts	Melissa Stebbins	Peggy Rivedal	Susan Evans	Woodmen of the
Program	Melissa Tibbits	Peter Barber	Susan Hollman	World Lodge #17
Keep Omaha	Melissa Valek	PPK Shop	Susan Koenig	WP Engine
Beautiful	Melissa Wulf	R.J. & Liz Neary	Susan R Bender	
Kelsey Monochie	Meridian Clinical	Donor Advised Fund	Susan Swanson	<i>List includes 2021</i>
Kerri O'Connell	Research	Rachel Jacobson	Suzanne & Walter	<i>contributions.</i>
Kiewit Corporation	Michael and Janet	Rahul and Sarah	Scott Foundation	<i>If you see any omissions or</i>
Kristen Freeman	McDonald	Gupta	Suzie Steube	<i>corrections, please</i>
Kristin Khan	Michael Gerdes	Randolph Scott	Sydney Peterson	<i>contact us at</i>
Kristin Rion	Michael Meyer	Rebecca and Ryan	Sylvia and Gary Bohn	<i>info@nmepomaha.org.</i>
Kylie Severin	Michael Pray	Langle	Tanya and Nick Gura	
Lannae Long	Michael Randazzo	Rebecca Bloom	Target	
Larry Kurtz	Michael Taylor-	Rebecca Bode	Taylor Gehringer	
Laura and Gus Von	Stewart	Rebecca Jackson	TD Ameritrade	
Roenn	Mike and Alicia	Rebecca Sandiland	Ted Hailu	
Lauren Medici	Battershell	Rebekah Jerde	Theodore Wheeler	
Layna Bentley	MJ Bechtold	Redhead Family	Theresa Dein	
Lettuce Grow	Molly Junge	Foundation	Theresa Sema	
Lincoln Community	Molly Polsen	Republic National	The Sherwood	
Foundation	Mutual of Omaha	Distributing Company	Foundation	
Linda Ohri	Foundation	Richard Anderson	Thomas Farms	
Lindsey Truesdell	Nancy and Mike	Richard Brooke	Thrivent	
Liz Akert	McCarthy	Foundation	Tides Foundation	
Liz Veazey	Nancy Novotny	Richard Scott	Tim Fickenscher	
Lorraine Swanson	Nancy Pridal	Robert and Debra	Tina Hubbell-Cherica	
Lucia Rodriguez	Nancy Round	Culver	Todd Robinson	
Alvizo	Nancy Scott	Roger Weitz	Trilety Wade	
Lyn Holley	Nancy Williams	Rosemary Fogarty	UNF Charitable Gift	
Lynn McCormack	National Indemnity	Ryan Cook	Fund	
M. Martha Bruckner	Company	Ryan Rosenquist	Union Pacific	
Malena Rousseau	Network for Good	Salesforce	United Methodist	
Margaret Boswell	New Fellowship	Samantha Scarpello	Women - Faith	
Margaret Falck	Christian Church	Samantha Senda-Cook	Westwood United	
Margie Chartrand	Nichole and Kevin	Sandra Fossum	Methodist Church	
Maria Malnack	Turgeon	Sara Frohardt	United Way of the	
Maria Teel-Williams	Nicky Clark	Sarah Antonello	Midlands	
Marilyn Knox	Nuance	Sarah Hanify	Vallery Stewart	
Marilyn Ross		Scott McCollister	Vaughn Wiebusch	

# WE ARE THRILLED TO PARTNER

## Collaborations & Partnerships

Reinforced by shared values of education, stewardship and sustainability, our network of community partners and collaborators propel our mission forward of connecting individuals and groups to affect systemic change.

13th & Leavenworth Garden: A Pop-Up Oasis	Duchesne Academy of the Sacred Heart Eastern Nebraska Community Action Partnership	KANEKO Keep Omaha Beautiful Kids Can King Science Technology Magnet Center	Nebraska Urban Indian Health Coalition Nonprofit Association of the Midlands North Omaha Commercial Club	Seventy Five North Revitalization Corporation SHARE Omaha Spirit World The Big Garden The Union For Contemporary Art
Afromaha AIM Institute Avenue Scholars Bemis Center Big Mama's Kitchen & Catering	Faith Westwood Farm Credit Services of America Film Streams Flavor Country Farms Florence Elementary Florence Mill Farmers Market	Latino Center of the Midlands Lauritzen Gardens Marris Middle School Metropolitan Area Planning Agency Heartland 2050 Metropolitan Community College	Northstar Foundation Omaha Children's Museum Omaha Conservatory of Music Omaha Farmers Market Omaha Housing Authority	The University of Nebraska at Omaha Service Learning Academy Together, Inc. Uncle Nearest Premium Whiskey United Methodist Women's Group United Way of the Midlands
Blue Cross Blue Shield of Nebraska Bob Irvin Photography Boys & Girls Club of the Midlands Buy Fresh Buy Local Nebraska Carole's House of Hope Center for Rural Affairs Church of the Resurrection City of Omaha Planning Department City Sprouts Civic Nebraska Collective For Youth CompletelyKIDS Conservation Nebraska Creighton Center for Promoting Health and Health Equity Creighton Entrepreneur Club Creighton University Creighton University Sustainable Energy Science Douglas County Health Department	Fontenelle Forest Food Bank of the Heartland Food Day Omaha Girls Inc. of Omaha Good Taste Farms GROW Nebraska Healthy Blue of Nebraska Heartland Family Service Generation Center Heartland Workforce Solutions Heart Ministry Center Highlander Accelerator Hillside Solutions House of Afros, Capes & Curls Howard Kennedy Elementary School I Be Black Girl Intercultural Senior Center Joslyn Art Museum Junior League of Omaha	Metropolitan Community College Metropolitan Community College Institute for the Culinary Arts Metropolitan Community College Workforce Innovations Millwork Commons Minne Lusa Elementary Minne Lusa Miller Park Neighborhood Association Mosaic Omaha Nebraska Appleseed Nebraska Business Development Center Nebraska Enterprise Fund Nebraska Extension in Douglas-Sarpy Counties Nebraska Farm to School Nebraskans for Solar	Omaha Northwest High School Omaha Performing Arts Omaha Public Library Omaha Public Schools Career Center Omaha Public Schools Foundation Omaha Symphony One Oak Elementary Open Door Mission Opera Omaha Partnership for Healthier America Peter Kiewit Foundation Prairie STEM Prime Time Reading Quality Living Inc. Ronald McDonald House Saving Grace Perishable Food Rescue	The University of Nebraska at Omaha Service Learning Academy Together, Inc. Uncle Nearest Premium Whiskey United Methodist Women's Group United Way of the Midlands University of California, Berkeley University of Nebraska at Lincoln Extension Office University of Nebraska at Lincoln Processing Center University of Nebraska at Omaha University of Nebraska Medical Center   Center for Reducing Health Disparities Urban League of Nebraska Uta Halee Academy Wells Fargo Whispering Roots Women's Fund of Omaha





# OUR TEAM



## Board

Anthony Cerasoli  
Donna Polk  
Edgar Hicks  
Jennifer Katz  
Liz Sarno

Maria Malnack  
Nancy Williams  
Shannon Lang  
Sr. Marilyn Ross

## Staff

Aliza Holmes Lewis  
Amy Zeller  
Audrey Wiota  
Ben Wingett  
Britney Gilbilisco  
Carla Gornall  
Carolyn Anderson\*  
Dana Christensen  
Danita Murray-Cody  
Dex Gabriel-Woods  
Denisha Michele Seals  
Ella Williams  
Emily Barber  
Eric Purcell  
Jessica Freeman  
Jennifer Jimenez\*\*  
Jo Anne Fraire  
Julia Gollobit  
Katherine Swinarski  
Kathy Uhlenbrock  
Lauren Marolis  
Leslie Schmeling  
Mariah Henry  
Meya Hill  
Mia Thomas

Nancy Williams  
Nancy Scott  
Nicholas Holden  
Rebecca Hjelle  
Sarah Xiong  
Shailey Williams  
Shelby Anderson-Holt  
Shelby Cervantes-Sheard  
Susan Whitfield  
Talia McGill  
Tanya Gura  
Taylor Hanna  
Tracey Marsh  
Tyler Wilcox  
Viv Caniglia  
Wesleyon Zollicoffer

*List includes all individuals employed in the calendar year 2021.*

*\*Contract Worker*

*\*\*Intern*

# 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 help each person thrive and contribute to making our community the best place to live. **Every penny counts** toward reaching ambitious goals of service where needed the most.



To donate on-line, visit [bit.ly/nmepdonate](https://bit.ly/nmepdonate).

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Omaha, NE 68112

To donate **shares of stock**, consider us in your **estate plan** or provide a **company match**, please contact us by phone at 402-502-1642 or email at [info@nmepomaha.org](mailto:info@nmepomaha.org).



EDUCATION  
STEWARDSHIP  
SUSTAINABILITY

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## ADMIN OFFICE

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