



two of the <u>Culturary Certificate Program</u>: Issues graduates from Cohort 191

Prior to No Nione Empty Pots, Glena (right) was a social worker employed in Ukrainian schools and other cooked food for gatherings as her home. Ofthis (lieft) winked professionally in the culturary field at a restaurant. When conditions in their city became unsafe for them to stay,

Since bling in Ornata, the sittent were introduced to <u>the HTMs affect</u> field by Orde Zamit Bal-Thoma and later excelled in the Nis Marc Engriph Place Callings, Certificate Program. The eightweek program helped Cliens and Otha continue to build their convers and professional experiences in Chesials. Distinct appreciated the apportunity is practice English with their intranction and columnous while leveling up that collings plain and hossingly of the food

"I always [will] remember Chef Jamil's words that food is a universal language," Diena said. "I

## Support No More Empty Puts



training for individuals who want to sharpen and grow their skills. The Culinary Cert accepted for college credit equivalency at <u>Metropolitan Community College</u>.

Congratulations to Cohort 19 Graduated (Left to Right

Olena Seratino

Otha Berca
 Sahfiya Hahama





Rural Prosperity Hebraska Receives \$25H Award for Regional Foods Business

No Nicre Empty Pots will partner with the <u>University of Nichranks Lincoln</u> on a Q35 million cooperative agreement sward from the U.S. Department of Agriculture for the creation of the Hieratiand Regional Foods Business Center. The Hieratiand center is among 12 such national center the USDA will establish and will serve the states of Hebranks. Missouri: Kensas.





Volunteers are invited to the Food Hull food preparation, and other projects!

Here are Volunteer Options:

Group Opportunities - Assist with a cross of up to 10 volunteers in the Rooftso Gard

and other community garden plots.

- Eard Proc (Mandayo, Weddensdays) - Cook and prepare affordable local food for our community while working under our head cheft Basic professional cooking skills or minim experience in commercial skitches settings is preferred.

## Valuation Interest For



In Hanch, <u>Lueder Construction</u> Issueched the resountion of the 17,500 square foot far greenhouse at the <u>Highlander accelerator</u> campus (2112 N. 30th Street) in collaborar

Q: What spaces will be included at the facility?

neadour are general reasons are traver entered in the right above); commercial kitchen for instruction, training and rental for events (photo on the left above); a science lab; a local food focused micro-market accepting multiple payment options; No More Empty Pots staff officer and the foot-lead memorphism.

Q: What's the latest on construction?
Plumbing, heating and air, and electrical tradesfolk have been hard at work in Hayl

Pulmbing, hearing and sir, and electrical tradebook have been hard at work in Mayr A publicand opening is tentatively scheduled for December 2022.



Monday, May 29 | No More Empty Pots Closed

day, May 29. Regular business operations will resume the following day.



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