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.


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,

Nancy

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
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Fernando Montejano
Glenda Holt**
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JoAnne Fraire
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Maurice Tillman
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Micheal Wohlers**
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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
Aaron Shaddy
Alexis Bromley
Ali Khan
Alicia Magnette
Allison Latenser
Alyssa Anglin
Amanda Baker
Amanda Gonzales
Amy Brown
Amy Coacher
Amy Mather
Amy Rouse
Ananya Hoffman
Angela Eikenberry
Ann Ashford
Ann Sjulin
Anne Constantino
Anne T. Else
Annette and Paul Smith Charitable Fund
Annette and Paul Smith
Anonymous
Anthony and Sara Cerasoli
Ariel Panowicz
Arvin and Vershelle Frazier
Bank of the West
Barbara Weitz
Beth Ostdiek Smith
Betsy Scott
Billie Shelton
Blue Cross and Blue Shield of Nebraska
Brandon Koch
Brenna Moray
Brent Lubbert
Bridget Lachowsky
Brigitte McQueen
Shaw
Brooke Lehman
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Camellia Watkins
Carla Gornall
Carley Hunzeker
Carol and David Johnson
Carol Bouvin
Carol Russell
Carolyn Anderson
Carolyn Miller
Cary Mohiuddin
Catherine Kelly
Cathleen Amdor
Celeste Butler
Charles Gill
Chelsea Kenton
Chris Feuerbach
Chris Stratman
Christie Klos
Christopher Gould
Cindy Lee Christensen
Claire M. Hubbard
Foundation
Clyde and Mary Anna Anderson
Connie Spellman
Craig Moody
Cynthia Shuck
Dana and Josh Bartee
Danielle Galvin
Dara Pagano
Debbie Gaspard
Debra Cook
Debra Kaplan
Dee Bowen
Digital Promise
DonateWell
Donna Polk
Dorothy Lange
Duncan Murphy
Dusty Davidson
Edith Buis
Edgar Hicks
Eloise White
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Erik Stanislaw
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Metro Omaha Prime Timers
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Network For Good
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Nicholas Zietlinski
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Nicole Everingham
Nicole Tromler
Omaha Community Foundation
Omaha Restaurant Association
Orange Mortensen
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Patrick DiBiase
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Project Advocates
Rachel Jacobson
Rahul Gupta
Randolph Scott
Rebecca Forsyth
Richard Brooke
Foundation
Robert and Debra Culver
Robert E. Hess
Robert Patterson
Ron Mordhorst
Ross Bell

*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
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Jewish Family Services
JMK Consulting
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Joshua Foo Photography
KANEKO
Kith and Kin
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MAPA | Heartland 2050
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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!**

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

**2010-2013**

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

**2014**

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.

**2015**

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.

**2016**

**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.**

**2017**

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

**2018**

**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
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!
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.

WHAT IS THE CULINARY WORKFORCE TRAINING PROGRAM?

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.

WHAT’S NEW IN 2020?

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.

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

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.
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.
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

*Figures have not yet been audited at time of publication.
*Difference between income and expenses is restricted income.
FUNDRAISING
As of December 31, 2019

CAPITAL CAMPAIGN
$4.1 M
RAISED: $3.61 M
GAP: $481K

2020 OPERATING BUDGET
$1.4 M
RAISED: $525 K
GAP: $815K
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!

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

The Food Hub
42% of staff were most excited about finishing and working in the building.
- Opening the Food Hub

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.

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