



**EDUCATION
STEWARDSHIP
SUSTAINABILITY**

ANNUAL REPORT 2020

Gratitude in Action

In 2020 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 that many of us have not experienced in our lifetimes. 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.

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 healthy food, affordable and safe housing, unequal access to resources and daily assaults on our dignity. 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.

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 working together as one community. There is strength in courage. With good intention, empathy, trust, hard work and consistency, each of us can have what we need to thrive.

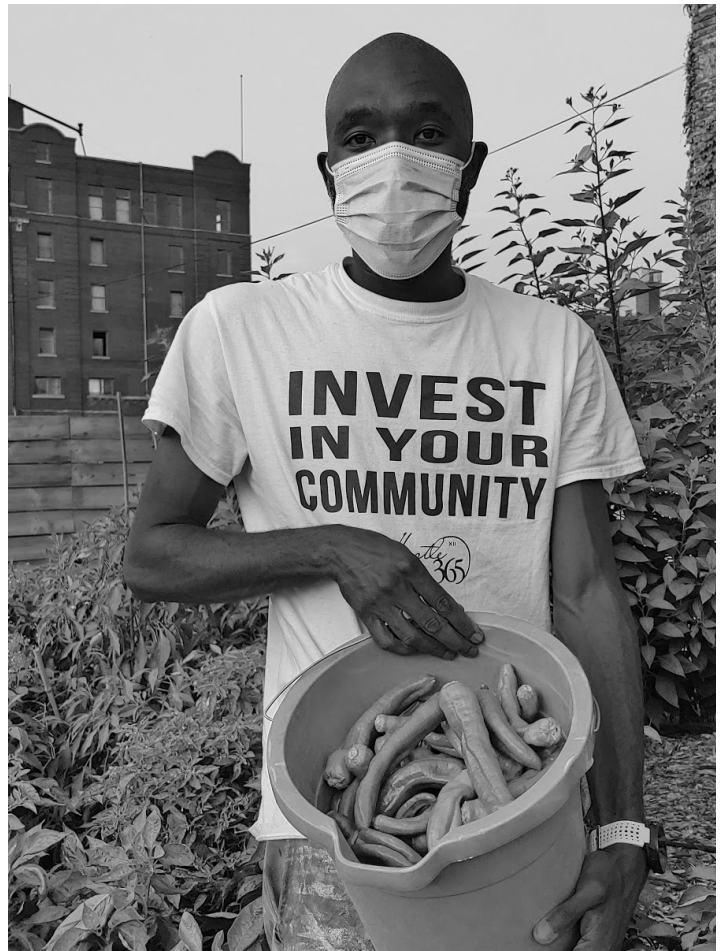
Thank you for being on this journey with us. So many neighbors have shared their gratitude for your support this past year. We are honored to serve with you. We are grateful.

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

With gratitude and appreciation,

A handwritten signature in black ink that reads "Nancy". The script is fluid and cursive, with the first letter being a large capital 'N'.

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



ANNUAL REPORT



2020

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

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 HISTORY

10 Years of Gratitude

As No More Empty Pots reflects on and celebrates the last 10 years, we extend gratitude to each of you. We're excited to continue building momentum through gratitude and fuel the fight for continued support to families and individuals in 2021 and through the next decade.



2010

NMEP holds two food summits with community stakeholders to discuss needs and resources and determine the potential economic impact of increased support for local food systems. NMEP hosts monthly community meetings to gain feedback and determine the next steps.

2010-13

NMEP officially becomes an organization and receives nonprofit designation in 2010! Pilot programming begins with the Community Market Basket.

2014

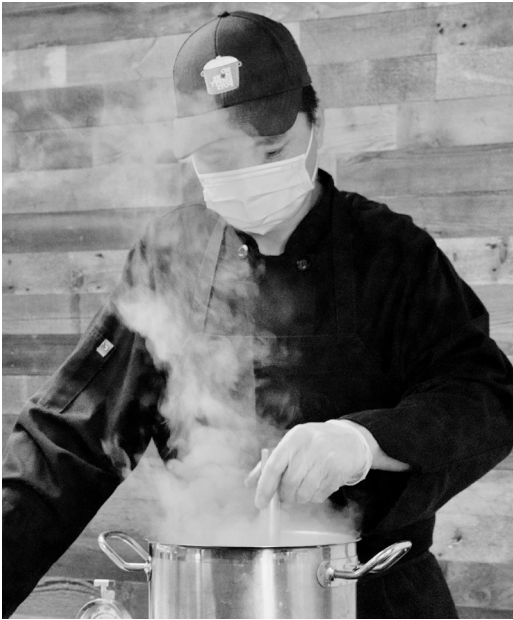
NMEP purchases three 100-year old buildings in Florence, North Omaha. One building becomes the administrative office. Plans for an adaptive renovation project begin on the other two buildings that would later become the Food Hub.

2015

NMEP expands its reach and begins managing No More Empty Pots Cups Coffee Shop in the Little Italy neighborhood, supporting local foods, entrepreneurship and community engagement.

2016

NMEP breaks ground on construction of the Food Hub on January 22, 2016! Phase 1 of the Food Hub with the first commercial kitchens in the lower level is 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 of construction begins on the upper levels of the Food Hub including the Cups Café at Florence, Kids Kitchen, Business Incubator and Rooftop Garden.

2019

Construction of the Food Hub is completed and serves over 400 youth in June and July. Cups Café at Florence opens in July, and NMEP celebrates the grand opening of the Food Hub in August.

2020

Amid the COVID-19 pandemic, NMEP pivots to support community needs in becoming more food secure while supporting local producers. The Community Harvest and Feeding Our Neighbors programs distribute 50,149 meals and 3,765 produce boxes.



2020 IN REVIEW

Data Overview



11,031 PEOPLE SERVED

Over 50,149 meals and 3,765 produce boxes were distributed. Overall 95% of participants were satisfied with NMEP programming, and 99% were satisfied with food distribution programming.



2,966 PROGRAM HOURS

Among the program hours accumulated in 2020, major contributions included 430 hours of the Culinary Certificate Program and 520 hours of Community Education programming.



1,940 VOLUNTEER HOURS

Volunteers served 896 hours of preparing, packaging and distributing food and 502 hours helping with Community Education programming. In addition to the total volunteer hours, interns logged over 1,249 hours to support programming.

NEWS & CULTURE

Journey to Justice

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

Standing in the gap to serve, NMEP's journey to racial justice is built through our daily work of undoing unjust, inequitable and racist systems that perpetuate food insecurity. Our approach is multi-layered and spans across the organization both in our internal and external relationships and decision making. At the height of racial tensions and protests in June 2020, Nancy Williams, President/CEO, affirmed her position on the social justice movement and commitment to **equitable food access**. In a public statement she said, "We have history. We have the data. There's no need for another study or assessment. Action and courage. That's where we are."

33%

1 in 3 of staff identify as part of the LGBTQ+ community.

45%

45% of staff identify as Black or Latinx.

91% of staff identify as women or non-binary.

91%

**Employee Diversity Survey, August 2020*

DIVERSITY, EQUITY & INCLUSION

Beyond recruiting, hiring and promoting diverse employees, NMEP is committed to advancing economic justice through just compensation and benefits. In 2021, NMEP is committed to paying employees a **living wage** of at least \$15 an hour and introduced new benefits designed to drive economic equity like short term disability insurance and a 403(b) retirement plan.

COVID-19 RESPONSE

Job responsibilities pivoted and as much work as possible shifted to remote amid the COVID-19 pandemic. NMEP even expanded hiring for new positions to meet community needs. In 2020, NMEP grew from 24 to 30 mostly full-time employees.



FOOD JUSTICE & ACCESS



This team strengthens the local food system and individual food security by enhancing community food-related self-sufficiency and providing wholesome and locally sourced food options to individuals and families.

In 2011, Community Market Basket emerged as the first program of NMEP to ensure more families and individuals in the Omaha metro area had access to local food. The program created increased access to nutritious food for the community while ensuring less food waste of local produce. Fast forward to 2020, the food distribution programs at NMEP pivoted at an unprecedented speed to meet **urgent community needs** in March due to the COVID-19 pandemic.

The Food Justice and Access team worked as an extended arm into the community to communicate directly with neighbors and identify ongoing needs and gaps in services related to food insecurity during the pandemic. They responded by continually adapting the NMEP food distribution programs, Community Harvest and Feeding Our Neighbors, and offering new resources to participants.

COMMUNITY HARVEST

Participants received food through 6-8 week sessions using a Pay-What-You-Can price model. In all food programming combined, **50,149 plant-based meals** and **3,765 boxes** of fresh local produce were distributed.

FEEDING OUR NEIGHBORS

The **Feeding Our Neighbors** emergency food relief program was deployed to respond urgently to community needs during the pandemic and provide week-to-week nourishing meals, produce boxes and curated meal kits to food insecure households.

CARE CALLS

In addition to weekly communication via email and text, calling participants allowed the Food Justice and Access team to continually gauge emerging community needs during the pandemic. Feedback was used to **adapt current services** and refer participants to community resources.

FOOD JUSTICE BY THE NUMBERS



9,189 Individuals
Received Food



48 Zipcodes Served
in NE and IA



Food for the Community, by the Community

Kiley called No More Empty Pots when she was concerned her grandfather Wallace, 88 years old, wasn't receiving the food he needed to sustain his strength and health during quarantine. We learned from Kiley that Wallace believed healthy food was the key to living a long and healthy life, but eating healthy was becoming more and more difficult for Wallace because he was being continually advised to stay home to avoid possible exposure to COVID-19.

Through Kiley's introduction, Wallace signed up for the Community Harvest program. He began receiving packaged meals to his door each week through contactless delivery. Like so

many other concerned family members during the pandemic, the meals reassured Kiley that a heart-healthy dinner was on her grandfather's table twice a week.

"It feels good to know NMEP wants my grandfather nourished as much as I do."

KILEY

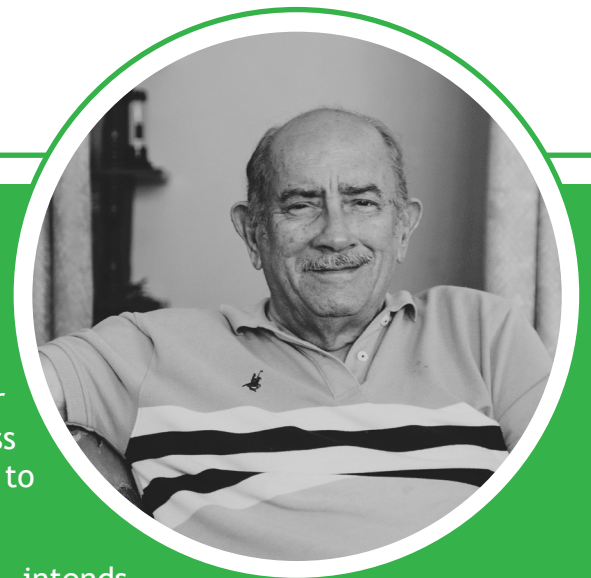
Caring for participants like Kiley's grandfather Wallace through Community Harvest demonstrates the power of a community coming together during hard times. Staff members, culinary students and volunteers from across the community continue to serve their neighbors each week to prepare and package food for families and individuals like Wallace throughout the pandemic.

CARING FOR THE WHOLE PERSON

Driven by our commitment to continually deepen our relationships with participants, the Food Justice and Access team will place a critical focus on whole-person care in 2021 to better meet the holistic needs of families and individuals.

Based on ongoing feedback from participants, the team intends to develop an in-house nutrient-dense bread program, increasing locally sourced pantry options for distribution, and finding new opportunities to enhance the advocacy work and reach of NMEP by leveraging and amplifying the voices of community members.

New investments and opportunities, including hosting community listening sessions and launching a Customer Relationship Management (CRM) system, will allow the team the direction and infrastructure to coordinate effective community-based support systems that co-create sustaining impact with participants.



COMMUNITY EDUCATION



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



GARDENING AND AGRICULTURE



CULINARY AND NUTRITION



FOCUSED ON S.T.E.A.M.

Hands-on and engaging education has been at the core of programming since the founding of NMEP in 2010. The COVID-19 pandemic was a catalyst for NMEP to adapt and implement programming using virtual platforms for both remote and asynchronous educational opportunities. In 2020, the Community Education team delivered **586 hours** of programming to **1,293** youth, adults and seniors in partnership with over **20** community-based partners including:

- Blackburn Alternative High School
- Boys & Girls Club of the Midlands
- Boy Scouts of America
- CompletelyKIDS
- Creighton Center for Promoting Health and Health Equity
- Duchesne Academy of the Sacred Heart | No Waste Chef
- Empowerment Network | StepUp!
- Heartland Family Service Generation Center
- Heart Ministry Center

- Intercultural Senior Center
- Keep Omaha Beautiful
- Metropolitan Community College
- Mosaic Omaha
- Northstar Foundation
- Omaha Northwest High School
- Omaha Public Library
- Ronald McDonald House
- The Union For Contemporary Art
- Upward Bound Math and Science
- 13th & Leavenworth Garden: A Pop-Up Oasis

“While transitioning to virtual learning, it’s been fun seeing our team members step up to think creatively and work collaboratively!”

LESLIE SCHMELING
COMMUNITY EDUCATION MANAGER

Ryan Becomes a Chef for a Day

Ryan, 16 years old, dreams of becoming a professional chef. When he and his friends visited the Food Hub to celebrate his 16th birthday, his dream took hold and started to become reality. After touring the kitchens at Metropolitan Community College in Omaha, Ryan was excited to finally step foot inside the commercial kitchen at the Food Hub and prepare food like a chef.

Ryan and his friends chopped, sauteed, and kneaded their way through the birthday party at NMEP. They created inventive pizza combinations, as they learned about the science of making dough, used the commercial kitchen equipment and space, and

practiced culinary techniques together. To help make Ryan's birthday memorable and extra special, a generous donor sponsored the birthday party and provided a custom cake from Crum Cakes Bakery and gifted Ryan an Artifact Chef apron, a chef knife, and the "Salt, Fat, Acid, Heat: Mastering the Elements of Good Cooking" cookbook.

A NMEP staff member said, "The experience further stoked Ryan's passion for a culinary career and we can't wait to see where he ends up next!"

"We think he will have a bright future in the culinary arts!"

NMEP STAFF

EXPLORING AND GROWING IN 2021

Throughout 2020, the Community Education team tested and adapted learning methods and platforms to maximize outcomes that ensured the safety of learners and instructors during the pandemic.

Moving forward into 2021, the team will continue to pursue new types of engagement. Activity Kits will allow distanced learners to engage with meaningful content from wherever they are that includes worksheets, recipes, ingredients, activities and cookware.

The team also plans to increase the amount of educational content featured on NMEP's existing online platforms such as social media and the online Community Education Resource Hub with a focus on food systems and S.T.E.A.M (science, technology, engineering, the arts and mathematics) themes.



STARTUPS & SKILLS



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

CULINARY CERTIFICATE PROGRAM

The Culinary Certificate Program (CCP), previously known as the Culinary Workforce Training Program, was redesigned to support students through graduation by offering wages at \$13 per hour and flexible scheduling. **430 hours** of skills-based culinary training and workforce development was delivered through blended online and face-to-face instruction. CCP graduated **6 students** in 2020.

FOOD ENTREPRENEUR PROGRAM

Local food entrepreneurs looking to start or grow a business took advantage of kitchen rental space at an affordable cost, market opportunities, resources, and technical assistance for continuous business improvement.

Incubator Membership

Launching in 2020, **16 entrepreneurs** joined the Incubator Membership which includes access to workshops, mentorship, networking and growth opportunities.

Commercial Kitchen Rental

16 local food entrepreneurs booked a combined **2,007 hours** in the Shared-Use Kitchen in 2020.

Entrepreneurship Invitational

NMEP and Wells Fargo provided business plan and pitch coaching to **8 entrepreneurs** who competed to earn seed money for their business.

2020 Winners

- **1st Place:** Easton Galindo - Lean MEals
- **2nd Place:** Anthony Horner - Fermented Felon
- **3rd Place:** Rahim Sanders - Cleanse the Beverage

2020 ENTREPRENEURS

**Rented the Shared-Use Kitchen*

Best Burger.

Carol's Sno Balls

Carter & Rye

Crum Cakes Bakery

Elevated Aspect

Feeding Royals

Fermented Felon

Grateful Life Custom Creations

Ital Vital Living

Lean MEals

O'tillie Pork & Pantry

Sarah's Southern Comfort Foods

Soul Brothers INC

Souped Up

Still Poppin Gourmet Popcorn

Wonton Jon's

Jawahar Finds Strength Within

Jawahar graduated from Cohort 10 of the Culinary Certificate Program (CCP). She is originally from Afghanistan and enrolled in CCP to sharpen her culinary skills and gain work experience. A mother of 3 children, Jawahar was determined to use this experience to follow her dream of working in the food industry.

For 3 of the 4 graduates of Cohort 10, including Jawahar, English is not their first language. Jawahar's first language is Farsi (or Persian).

While navigating a language barrier at times was a challenge, the CCP instructors and students found cooking and communication through food to be a language they all had in common. CCP

Coordinator Meya Hill said, "The experience taught me that language is not a barrier when it comes to cooking." Meya was particularly moved learning about Jawahar's journey to CCP and watching her confidence and culinary skills improve after each week in the program. Jawahar's success in CCP demonstrated her determination to succeed.

After graduating, Jawahar wants to continue improving her knowledge about the food business. She plans to work at a restaurant in Omaha and someday she dreams of owning her own food business.

"I know she
can do anything
she sets her
mind to."

MEYA HILL

ADAPTING SUPPORT AS NEW TRENDS EMERGE

Nontraditional food business opportunities like pop-ups, ghost kitchens and contactless delivery were normalized in 2020 as entrepreneurs adapted their services amid the pandemic. These market trends transformed the support provided by NMEP as well. Entrepreneurs received more one-on-one coaching personalized to their unique business goals and opportunities throughout the pandemic.

In 2021, the team will continue adapting and growing programming including launching an interactive roadmap of Incubator courses with content relevant for each stage of business development for aspiring and current entrepreneurs to access online.

The Startups and Skills team pivoted its delivery of the Culinary Certificate Program to better support students through graduation in 2020. Into 2021, CCP will continue offering wages and flexible scheduling throughout the 8 weeks of programming.



HOSPITALITY & PRODUCTION



This team provides quality culinary services to individuals and families while supporting workforce development, community engagement and local food systems.

The Hospitality and Production team distributed over **100,000 pounds** of local food from the Food Hub in 2020. Partnership and sponsorship from over **28** community organizations, businesses, and foundations, in addition to over **98 volunteers**, were critical to the success of the procurement, production, packaging and distribution of food in 2020.

Menus were planned around seasonal ingredients and meal production was overseen by professional chefs in the NMEP commercial kitchens. Food distribution prioritized that food and services remain locally sourced, nutritious, and educational for participants.



LOCALLY SOURCED

88% of food purchases in 2020 were from local producers. This investment strengthens the food system by supporting area businesses, their owners and their families.



NUTRITIOUS

Families and individuals received nutrient-dense, healthy, and primarily plant-based meals or locally sourced produce and food products. **99%** of responding participants reported satisfaction with the food distribution programs.



EDUCATIONAL

Community Harvest distributed information related to food systems and culinary education to enhance personal self-sufficiency and sustainability. **92%** of responding participants reported positive learning outcomes.

PRODUCTION BY THE NUMBERS



100,000+ Pounds of Produce Distributed



50,149 Plant-Based Meals Prepared



3,765 Produce Boxes Packaged

► VOLUNTEER SPOTLIGHTS

98 volunteers served 896 hours preparing, packaging and distributing meals and produce boxes.



Cole

Cole is a student at King Science and Technology Magnet Middle School in Omaha. He and his mother Katie volunteered throughout the summer months in 2020 helping prepare and package meals for distribution. The hours they spent volunteering and getting to know our team made their presence at the Food Hub feel like an extension of our own family at NMEP. Cole always earned the admiration of whomever he worked alongside for his youthful optimism and energy that he brought to any task in the kitchen!



Carolyn

Packaging with Carolyn, former NMEP board member and current Community Education Contractor, is often synonymous to story time. A staff member fondly remembered, “We once had a big task of scrapping out halves of spaghetti squash into compostable trays. When we asked Carolyn why she enjoyed such a task, she told us about how she would make this for her kids and how it was one of their favorite meals!” Since volunteering and working at NMEP, Carolyn says she’s become inspired to add more vegetables to her dishes at home.



Tiffany

Tiffany always volunteers with a fresh attitude, ready to tackle any job. She is a leader on her team and respects other people’s feelings and contributions. She also loves listening to music and dancing while she works! Tiffany and her team from Mosaic Omaha have volunteered at NMEP and the 13th & Leavenworth Garden: A Pop-Up Oasis for the past 2 years. Mosaic is an organization that meets people with mental and behavioral health needs and autism wherever they are in their personal journey. Mosaic members and staff volunteered over 533 hours to NMEP in 2020!



INVESTING IN LOCAL FOOD

88% of purchased food in 2020 was sourced from local producers and food artisans. This map of Nebraska and Iowa shows the location of food sources utilized.

SOUTH DAKOTA

IOWA

NEBRASKA

2020 Producers

Anderson Produce
Benson Bounty
Big Muddy Urban Farm
Bridgewater Farm
Burbach's Countryside Dairy
City Sprouts
Clear Creek Organic Farms
Common Good Farm
Daniels Produce
Ed Welchert Produce
FarmTable Procurement
and Delivery

Flavor Country Farms
Good Farm
Grandview Farm
Grinnell Heritage Farm
Iowana Farm
KD Pastures
Lia's Garden
Little Town Gardens
Lone Tree Foods
Looking Glass Farms
Old Tree Farm

One Farm
Plum Creek Farms
Rhizosphere Farm
Small's Fruit Farm
Stream Meadow Farms
Super Bee Orchard
Thomas Farms
Twin Pines Farm
Wenninghoff Farm
Wolff Farms

From Local Farms to Our Kitchen

Community Harvest participants received fresh produce and enjoyed meals sourced by local ingredients all made possible through NMEP's strong network of partnerships with local producers and food artisans in Greater Omaha and Nebraska. An example of a producer is Stream Meadow Farms in Papillion, NE, which specializes in growing organic tomatoes.

Stream Meadow Farms is a family-oriented farm that aims to grow premium quality produce that their neighbors and customers can trust. Owner Carol Olson said, "One of the many advantages of

buying local is that produce like our tomatoes are harvested at their peak ripeness and nutritional value!"

"More and more people want to know where their food is coming from and who is growing it."

- CAROL OLSON

From boosting the local economy to receiving the maximum quality of nutrition and freshness from produce for our participants, the benefits of investing in local producers serves both our participants and community best.

SUPPORTING THE FOOD SYSTEM STARTS HERE

The Hospitality and Production team will continue improving operations in 2021 so more residents in Omaha can benefit from fresh and locally sourced food options. The team's priorities in the new year are to continually expand partnerships with diverse vendors in the local community for sourcing food production as well as expanding the distribution of in-house food products developed by NMEP.

In 2021, the team will continue to monitor the COVID-19 guidelines presented by state officials and the Centers for Disease Control and Prevention to determine an appropriate time to reopen the Cups Café at Florence. Reopening plans include a renewed focus on products and programs centered on health, recovery and wellness through creating an immersive customer experience. Food and drinks served at the Cups Café will remain locally sourced.

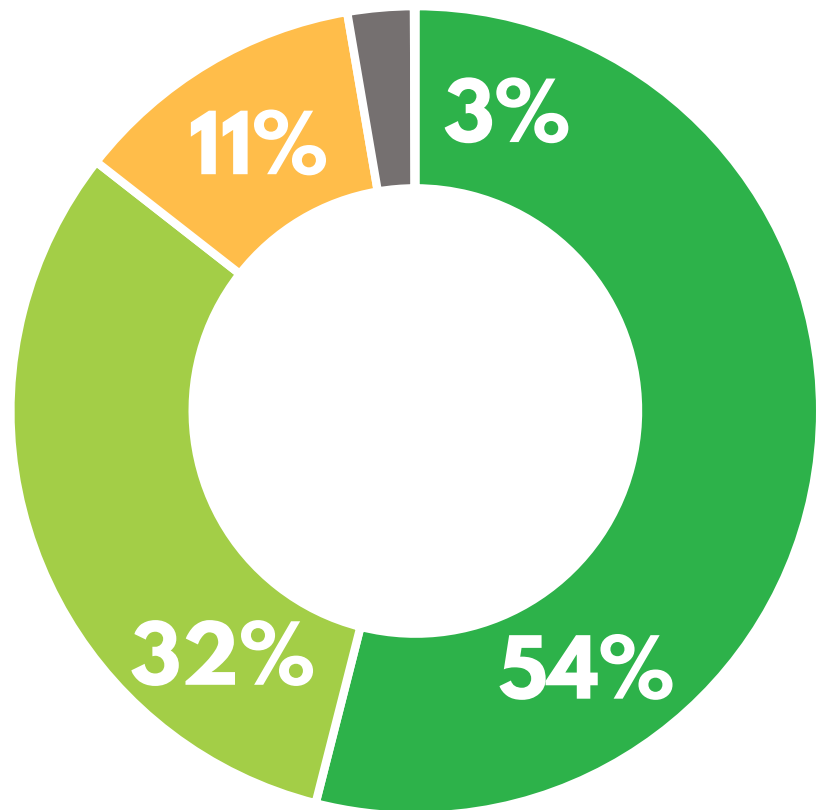


2020 FINANCIALS

INCOME

- Grants: \$1,148,392
- Contributions: \$672,257
- Other Operating: \$1,108
- Capital: \$250,110
- Program Revenue: \$56,262

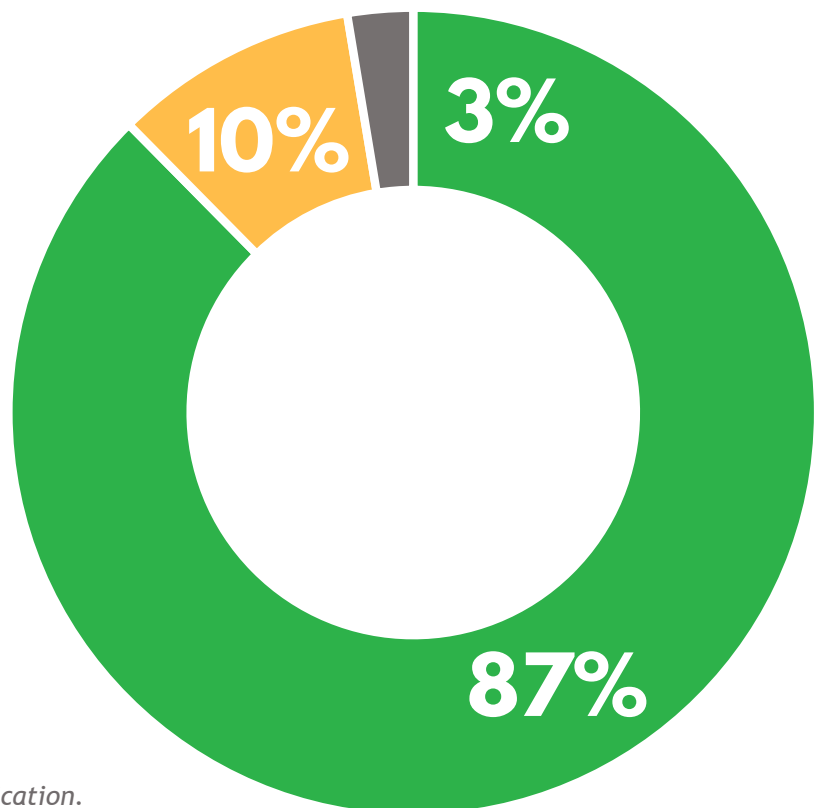
TOTAL: \$2,128,129



EXPENSES

- Programs: \$1,274,025
- Administration: \$142,231
- Fundraising: \$38,080

TOTAL: 1,454,336

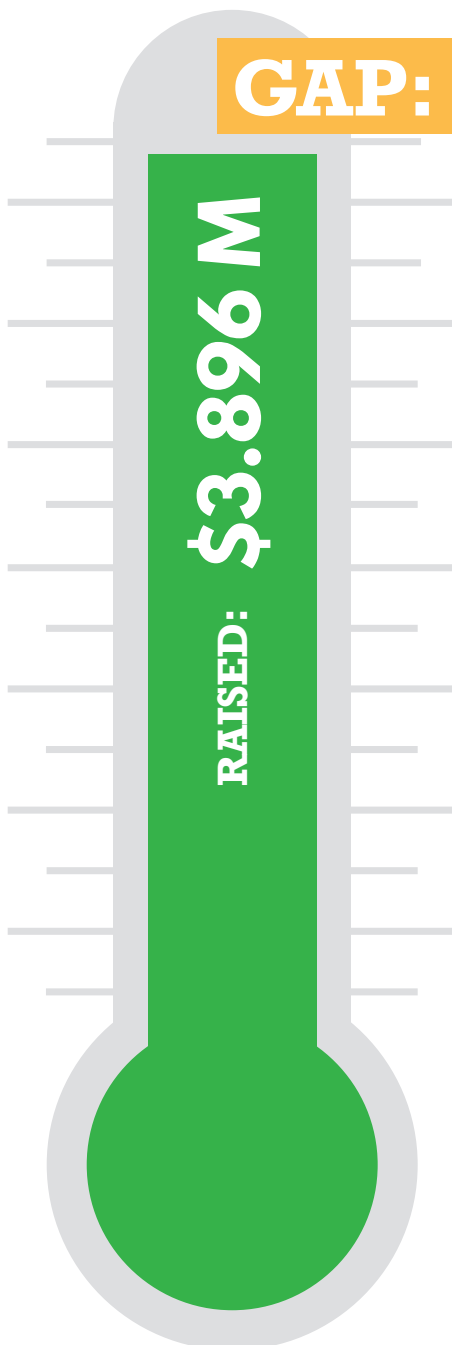


**Figures have not yet been audited at time of publication.*

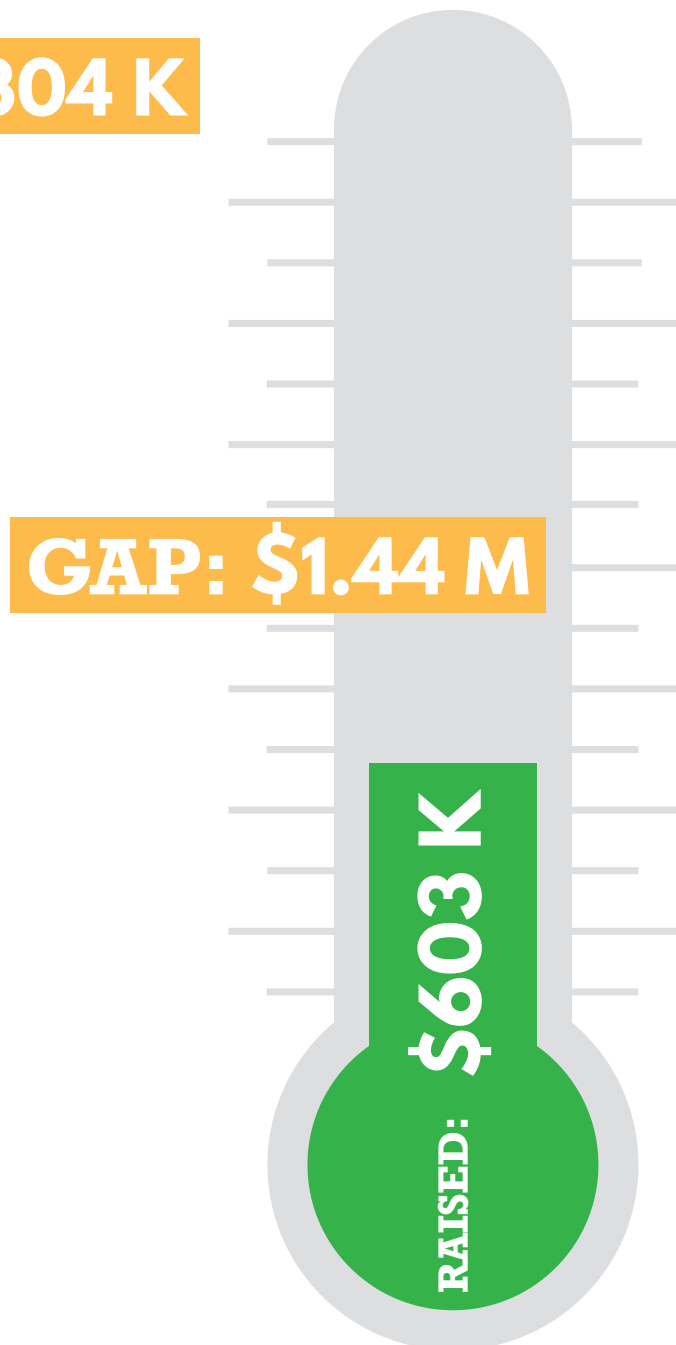
FUNDRAISING

As of December 31, 2020

**CAPITAL
CAMPAIGN**
\$4.2 M



**2021 OPERATING
BUDGET**
\$2.04 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!

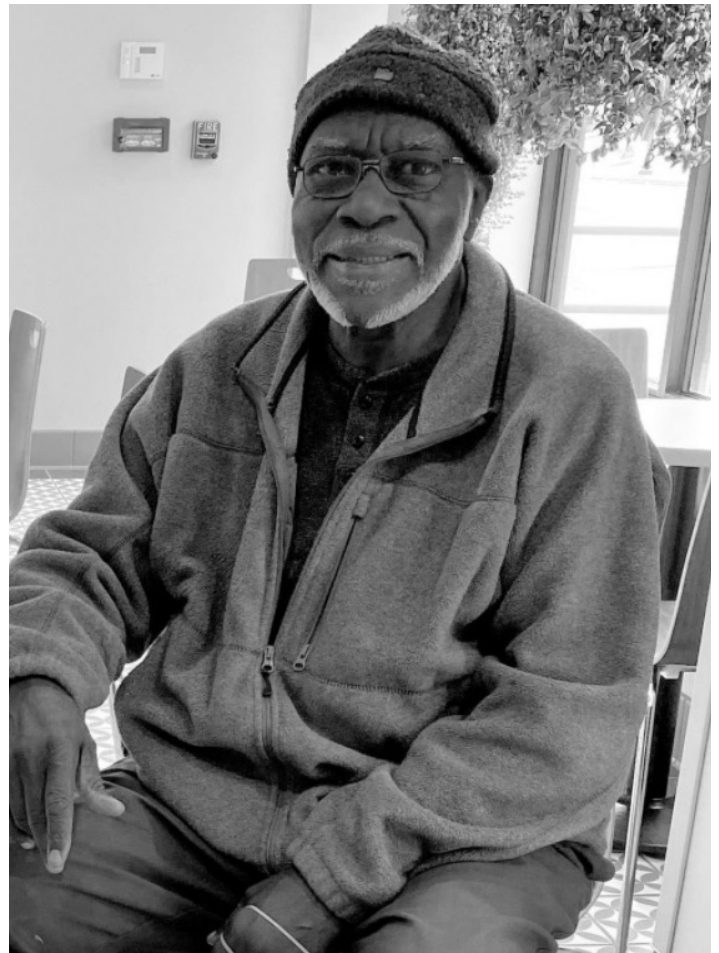
A. Bryce Hoflund	Anne and Jeff Lieben	Caitlin LaVelle-	Craig Moody	Elizabeth Kernes
Aaron and Ashley	Anne Bowen	Gustafson	Cristina Castro-	Krause
Wolfson	Anne Duggins	Cam Bexten	Matukewicz	Ellen Veazey
Abigail Jones	Anne Else	Candy and Wesleyon	Curt Safranek	Emiliano Lerda
Adam Nebel	Anne Herman	Zollicoffer	Cydney Franklin	Emily Andres
Alan Aulner	Annette and Paul	Carla Gornall	Cynthia Gehrie	Emily Barber
Alan Wang	Smith	Carley Hunzeker	Dale Gubbels	Emily
Albert Varas	Anonymous	Carlika Williams	Dana Mike	Niespodziewanski
Alecia Anderson	Annette Poznanski	Carol and Rick Russell	Dan Harr	Emily Soener
Alexandra Fredrichs	Annie Schenzel	Carolina Padilla	Danielle and Vince	Erik Breitenbach
Alexandra Moran	Ann Sjulín	Carol Johnson	Galvin	Erik Stanislav
Ali Clark	Ann Smolsky	Carolyn Ducey	Danielle Morgan	Erin McArthur
Ali Khan	Anthony and Sara	Carolyn Miller	Daniel Padilla	Evelyn Katz
Alisha Borisow	Cerasoli	Cary Mohuiddin	Daniel Rosmann	Faith Charitable
Alley Poyner	Arvin Frazier	Casey Cray	Dan Mulhall	Trust
Macchietto	Ashlei Spivey	Casey Logan	David Joekel	Farm Credit Services
Architecture	Ashley Carlson	Cassandra Whitstone	David Pantos	of America
Allison Geary	Ashley Phillips	Cassandra Zywiec	Dawaune Hayes	Felicia Webster
Allison Latenser	Ashley Turner	Catharine Fogarty	Deb Koesters	Field Day
Allison McGinn	Auther and Lisa Berry	Catherine Kelly	Deborah Duggan	Development
Alyssa Anglin	Ayanna Boykins	Cathy Solarana	Debra Christensen	First National Bank
Amanda Baker	Barbara Soderlin	Celeste Butler	Debra Kaplan	Francie Prier
Amanda Benes	Ben Poole	Cheryl Theimer	Dee Bowen	Gail Heavican
Amanda Mowers	Beth Augustine	Chris and Barbara	Deirdre Routt	Gary Lesoing
Amanda Murphy	Schulte	Stratman	Della Vest	Gayle Malmquist
Ameriprise Financial	Beth Ostdiek Smith	Chris Feuerbach	Denise Powell	Geoffrey Silverstein
Amy and Dwayne	Betsy Scott	Christian and Sonya	DeWitt Marketing &	Georgia Gruenler
Brown	Beverly Kracher	Gray	Consulting	Gina Sortino
Amy and Jon Rouse	Billie Shelton	Christie Klos	Diane Greenfield	Glenda Hyde
Amy Bielewicz	Bill Rafferty	Christopher Russell	Diane Seaver	Gloria McClure
Amy Mather	Bleustone	Chris Vilim	Diane Wanek	Gloria McManus
Amy McGarry	Development	Church World Service	Dominique Morgan	Gloria Sorensen
Andrea Kathol	Bob and Jackie Foster	Claire Adams	Donna Polk	Grace Thomas
Andrew Aleman	Brandon Koch	Claire Hoff	Donya Hengehold	Greg Harries
Andrew Baruth	Brenda Council	Claire Koukol	Douglas Cole	Gregory Emmel
Andrew Lang	Brent Crampton	Claire M. Hubbard	Duncan Murphy	Greg Sechser
Andy Stoll	Brent Lubbert	Foundation	Eddith Buis	Gwendolyn Holley
Angela Balsarini	Bridget Lachowsky	Claudia Deeb	Edgar Hicks	Hack Zwieback
Angela Paasch	Brigitte McQueen	Claudia Granillo	Elizabeth Boyer	Charitable Fund
Angela Schmidt	Brooke Masek	Clyde Anderson	Elizabeth Figueroa	Heather Hoyt
Anna Hartman	Brynda Houser	COA Incorporated	Elizabeth Fortina	Helen Shew

Herbert and Mary Sampson	Jodene Edmonds	KJAMS Giving Circle	Markel Corporation	Nancy Dodge
Hilltop Community Farm	Jodi Benenson	Kristen Freeman	Mark Gibilisco	Nancy Mether
Hitchcock Foundation	Joe Rohleder	Kristen Peterson	Marlene Ricketts	Nancy Pridal
Holland Foundation	John Ducey	Kristin Khan	Marque Snow	Nancy Round
Holly Lukasiewicz	John Fowler	Kristin Rion	Mary B Morris	Nancy Scott
Immanuel Vision Foundation	John Hancock	Kylie Severin	Mary Carollo	Nancy Williams
Ingrid Kirst	John Hebert	Lana Tyler	Mary Goik	Natalie Nelson
Jack and Deborah Gilbert	John Inserra	Larry Hutchinson	Mary Green	Natalya Murphy
Jack and Stephanie Koraleski	John Jeanetta	Larry Kurtz	Mary Kay and Thomas Halpin	National Indemnity Company
Jacob Throwe	John Nania	Larry Sparks	Mary Steier	Nebraska Impact Network for Good
Jacqueline Caniglia	John Pollack	Laura and Gus Von Roenn	Mary Sue Grossman	New Fellowship Christian Church
Jacqueline Kappes	John Royster	Laura Huntimer	Matthew Deetz	Nichole Turgeon
Jaim Hackbart	Josh Bartee	Laura Loughran	Matthew Mancuso	Nicky Clark
James and Susan Tracy	Joshua Augustine	Lauren Medici	Matthew Mason	Nicole and Kristen Guthrie
James Gade	Joshua Peterson	Layna Bentley	Matt Walker	Nicole Everingham
James Luyten	Judy Kiagiri	Leah Whitney	Matt Wettengel	Nisha Jafari
James Tanner	Julia Steiner	Chavez	Maureen Tobin	Octavia Butler
Jane Howard	Julie DeWitt	Leslie and William Palmer	Max and Elizabeth Engel Charitable Fund	Omaha Restaurant Association
Janet Farber	Julie Dierberger	Leslie Wells	Megan Addison	Omaha Schools Foundation
Janis Yergan	Julie Thornton	Lincoln Community Foundation	Megan King	Paige Amick
Jaymes Sime	Justin Kemerling	Lincoln Financial Foundation	Megan Lauvetz	Paige Reitz
Jay Warren-Teamer	Kacie Baum	Linda Meigs	Megan Montrie	Patricia Gooch
JD Honke	Kali Baker	Lindsay Thomsen	Melanie Feyerherm	Patricia West
Jeff Hansen	Karen Bulling	Lisa Christensen	Mele Mason	Patrick Davlin
Jeff Spiehs	Karen Burmood	Lois Schreur	Melinda Kozel	Patrick Jones
Jennie Flaxbeard	Karin Campbell	LPIF Foundation	Melinda Sorenson	Patrick Kinney
Jennifer Archer	Karla Franzluebbbers	Lucia Rodriguez Alvizo	Melissa Breazile	Paula Wallace
Jennifer Fowler	Kasey Ostronic	Lynda Shafer	Melissa Rewinkel	Paul Ternes
Jennifer Maddocks	Katerina Marcotte	Lynn McCormack	Melissa Tibbits	Peggy Rupprecht
Jennifer Vik	Katharine Gaskin	Madison Haugland	Melissa Wulf	Peter Barber
Jennifer Wik	Katherine Sindelar	Magdalena Cazarez	Melissa Wurth	Peter Kiewit Foundation
Jenni Herchenbach	Katherine Townsend	Maggie Weber	Meredith Langel	Peter Uhing
Jerald Golmanavich	Katherine Tyler	Maggie Wood	Merica Whitehall	PJ Morgan Real Estate
Jerri Cole	Kathie Fennell	Malena Rousseau	Miah Sommer	Precious McKesson
Jerrold Tipler	Kathryn Blesener	Mammel Family Foundation	Mia Thomas	Princess Zach
Jessica Urban	Kathryn Thompson	Maranda Allbritten	Michael and Patricia Snook	Rachael and Kyle Coury
Jestina Mills	Kathy Peklo	Marc and Joan Kraft	Michael and Susan Lebens	Rachel Jacobson
Jewish Federation of Omaha	Katie Kresha	Marcia Blum	Michael Gerdes	Raina Kamat
Jill Rizzo	Katie Risch Bakhit	Margaret Jones	Michael McDonald	Ralph Kellogg
Jill Wells	Katie Swanson	Margaret Smith	Michael O'Bradovich	Randolph Scott
Jim and Kathy Morley	Katie Weitzi	Margie Chartrand	Michael Pray	Rebecca and Ryan Langle
Jim and Meg Brudney	Kat Ludwick	Maria Fernandez	Michael Rumleanschi	Rebecca Forsyth
Joan Allen	Katrina Adams	Maria Malnack	Mick Mulhall	Rebecca Gould
Joanne Ferguson	Katy Baker	Marianna Foral	Micole Harms-Brazell	Rebecca Hjelle
Cavanaugh	Kauffman Foundation	Maria Schulz	Mike Ducey	Rebecca Jackson
Jo Anne Fraire	Matching Gifts Program	Maria Teel-Williams	Molly Misek	Rebecca Sandiland
Jo Anne Garvey	Kelsie Nygren	Marie Mayer	Mulhall's	
Jo Bartikoski	Kent Cisar	Marilyn Knox	Mutual of Omaha Foundation	
	Kerri O'Connell	Mark Brasee	Nancy and Mike McCarthy	
	Kerri Peterson			
	Kevin Grubb			
	Kevin Lawler			
	Kimberly Grassmeyer			
	Kim Schrack			
	Kirsten Case			

Rebekah Hull
 Rebekah Jerde
 Regina Tullos-Williams
 Reid Peters
 Richard Anderson
 Richard Brooke
 Foundation
 Richard Kalasky
 Richard Scott
 Rob Caron
 Robert Zimmerman
 Roger Weitz
 Ronald Mordhorst
 Rosalind Parr
 Ruth Meints
 Salsa Labs
 Samantha Senda-Cook
 Sandra Fossum
 Santha Krishnan
 Sarah and Dave Lopez
 Sarah and Jeremy
 Bouman
 Sarah Ann Kotchian
 Sarah Dawson
 Sarah Gilbert
 Sarah Hanify
 Sarah Mason
 Sarah Sjolie
 Sarah Vanek
 Sara McClure
 Scott Stewart
 Sean Mulhall
 Shami Morse
 Sharon Brodkey
 Sharon Car
 Sharon Hofschire
 Sherry Fletcher
 Shirley and Dan Neary
 Sinead McHugh
 Sisters of Mercy
 Sofia Jawed-Wessel
 Stacia Hoover
 Stephan Grot
 Stephanie Kidd
 Stephanie Purcell
 Steph Caron
 Stephen McCollister
 Stephen Osberg
 Steven Edmonds
 Sunderland Foundation
 Sunny Durham Family
 Foundation
 Susan Hollman
 Susan Koenig
 Susan R Bender
 Susan Witkowski

Suzanne & Walter Scott
 Foundation
 Suzanne Wright
 Suzie Steube
 Sylvia Bohn
 Talia McGill
 Tara Kampen
 Tena Rodriguez
 Teri Drymalski
 Terrence Streetman
 Thalia Rodgers
 The Ambassadors
 The Detisch Family
 Theodore Wheeler
 Theresa Sema
 The Sherwood
 Foundation
 Thomas Bartlett
 Thomas Carnes
 Thomas May
 Tiffany Nigro
 Tim Dickson
 Tim Fickenscher
 Timothy Shew
 Todd Hutton
 Traci Focht
 Travis Sholin
 Trilety Wade
 Union Pacific Railroad
 United Way of the
 Midlands
 Valmont Industries
 Verdis Group
 Vernon Waldren
 Vicki Quaites-Ferris
 Victor Gutman
 Vivian Caniglia
 Vivyonne Ewing
 W/R/F Book Club
 Weitz Family Foundation
 WellCare Health Plans
 Wells Fargo
 Wendy Pecoraro
 Wendy Wohlers-Gerdes
 William and Ruth Scott
 Family Foundation
 William Wishart
 Women's Fund
 WoodmenLife
 Yeshim Oz
 Zedeka Poindexter

**List includes 2020 contributions.
 Our apologies for any omissions.
 Please email info@nmepomaha.org
 for corrections.*



WE ARE GRATEFUL FOR YOU!

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.

Adams Park	Eastern Nebraska	Lexington Community	North Omaha	The Union For
American Heart	Community Action	Foundation	Commercial Club	Contemporary Art
Association	Partnership	Lone Tree Foods	Northern Lights	Together
Artifact Bag Company	Element Learning	Lush Fresh Handmade	Garden Club	Upward Bound Math
Arts for All	Center	Cosmetics	NorthStar Foundation	and Science
Benson Area Refugee	Empowerment	MAPA Heartland 2050	Northwest High	United Way of the
Task Force	Network StepUp!	Marian High School	School	Midlands
Benson Plant Rescue	Florence Elementary	Metropolitan	Notre Dame Housing	Universal College of
Blackburn	Fontenelle	Community College	Omaha Housing	Healing Arts
Alternative High	Elementary	Metropolitan	Authority	University of
School	Fontenelle Forest	Community College	Omaha Northwest	Nebraska at Omaha
Boy Scouts of	Girls Inc.	Workforce	High School	University of
America	GROW NE	Innovations	Omaha Public	Nebraska at Omaha
Boys & Girls Club of	Harrison Elementary	Mindfulness Outreach	Library	Project Achieve
the Midlands	Head Start	Initiative	Omaha Symphony	University of
Carter & Rye	Healthy Blue	Minne Lusa Miller	Open Door Mission	Nebraska at Lincoln
Center for Holistic	Heart Ministry Center	Park Neighborhood	Opera Omaha	Extension Office
Development	Heartland Family	Association	Pan Y Leche	University of
Charles Drew Health	Services Generation	Mosaic Omaha	Peter Kiewit	Nebraska at Lincoln
Center	Center	Mount Olive Lutheran	Foundation	Processing Center
City of Omaha	Heartland Workforce	Church	Pink Lotus Project	University of
Civic Nebraska	Solutions	My Sister's Keeper	Nebraska	Nebraska Medical
CompletelyKIDS	Hillside Solutions	Natural Therapy	Praire STEM	Center Center for
Crayon Castle	Howard Kennedy	Nature Conservancy	Project Everlast	Reducing Health
Daycare	Elementary	Nebraska Business	Ronald McDonald	Disparities
Creighton Center for	Husch Blackwell	Development	House	Urban League of
Promoting Health	Intercultural Senior	Center	Saving Grace	Nebraska
and Health Equity	Center	Nebraska Commission	Perishable Food	Warren Distribution
Creighton University	Invest NE/The	for the Blind and	Rescue	Whispering Roots
Creighton University	Combine	Visually Impaired	SCORE Omaha	13th & Leavenworth
Sustainable Energy	Jewish Family	Nebraska Enterprise	Seventy Five North	Garden: A Pop-Up
Science	Services	Fund	Revitalization	Oasis
Dahlman	JMK Consulting	Nebraska Urban	Corporation	
Neighborhood	Jon's Naturals	Indian Health	Share Our Table	
Association	Joshua Foo	Coalition	Simple Foundation	
DO Space	Photography	Nebraska Vocational	Sweet Minou	
Douglas County	KANEKO	Rehab	Table Grace Café	
Health Department	Keep Omaha	Nebraskans for	The Big Garden	
Duchesne Academy of	Beautiful	Solar	The Boiler Room	
the Sacred Heart	Living Hope	No Waste Chef	The Edible Source	

**Representative of 2020.*

**Please email
info@nmepomaha.org
for corrections.*



OUR TEAM



Board

Anthony Cerasoli
Carolyn Anderson*
Donna Polk
Edgar Hicks
Jennifer Katz

Liz Sarno
Maria Malnack
Nancy Williams
Shannon Lang
Sr. Marilyn Ross

Staff

Aliza Holmes Lewis
Amy Zeller
Audrey Woita
Britney Gibilisco
Carla Gornall
Carolyn Anderson**
Dana Christensen
Danita Murray-Cody
Ella Williams
Emily Barber
Faith Walker
Fernando Montejano
Glenda Holt**
Jessica Freeman
Jo Anne Fraire
Julia Gollobit
Katherine Swinarski
Lauren Marolis
Leslie Schmeling
Mariah Henry

Maurice Tillman
Meya Hill
Mia Thomas
Michael Wohlers**
Nancy Williams
Nancy Scott
Nicholas Holden
Perthedia Berry
Rebecca Hjelle
Shailey Williams
Shelby Andersen-Holt
Shelby Cervantes-Sheard
Susan Whitfield
Talia McGill
Tanya Gura
Taylor Hanna
Tracey Marsh
Tyler Wilcox**
Wesleyon Zollicoffer

Interns

Anaise D'Aquila
Hannah Blythe
Jennifer Jimenez

**Retired from Board in 2020*

***Contractor or Contingent*

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 choose how they live and contribute to making our community the place where we all thrive. **Every penny counts** toward 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**, 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.



EDUCATION
STEWARDSHIP
SUSTAINABILITY

GET SOCIAL

info@nmepomaha.org // coffeeshop@nmepomaha.org
nmepomaha.org // nmepomaha.org/cups-cafe
FB @nomoreemptypots // FB cupscafeomaha
IG @nomoreMTpots // IG cupscafeomaha

Sign up for our newsletter at bit.ly/nmep.news

ADMIN OFFICE

8511 N. 30th St.
Omaha, NE 68112
402.502.1642

FOOD HUB

8501 N. 30th St.
Omaha, NE 68112
402.933.3588