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,

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

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

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.

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.

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.
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.”

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.
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.

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.

“IT FEELS GOOD TO KNOW NMEP WANTS MY GRANDFATHER NOURISHED AS MUCH AS I DO.”

KILEY

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.
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!”

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.
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**

- 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

*Rented the Shared-Use Kitchen*
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, Jawaher 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 Jawaher, English is not their first language. Jawaher’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 Jawaher’s journey to CCP and watching her confidence and culinary skills improve after each week in the program. Jawaher’s success in CCP demonstrated her determination to succeed.

After graduating, Jawaher 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.

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.
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**
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.

2020 Producers

Andersson 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!”

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.

“More and more people want to know where their food is coming from and who is growing it.”
- CAROL OLSON

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  
GAP: $304 K

2021 OPERATING BUDGET  
$2.04 M  
GAP: $1.44 M

RAISED: $3.896 M  
RAISED: $603 K
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
Aaron and Ashley Wolfson
Abigail Jones
Adam Nebel
Alan Aulner
Alan Wang
Albert Varas
Alecia Anderson
Alexandra Fredrichs
Alexandra Moran
Ali Clark
Ali Khan
Alisha Borisow
Alley Poyner

Macchietto Architecture
Allison Geary
Allison Latenser
Allison McGinn
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Amanda Baker
Amanda Benes
Amanda Mowers
Amanda Murphy
Ameriprise Financial
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Amy and Jon Rouse
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Claudia Granillo
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The Sherwood Foundation
Thomas Bartlett
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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@nmeponaha.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
American Heart Association
Artifact Bag Company
Arts for All
Benson Area Refugee Task Force
Benson Plant Rescue
Blackburn Alternative High School
Boy Scouts of America
Boys & Girls Club of the Midlands
Carter & Rye
Center for Holistic Development
Charles Drew Health Center
City of Omaha
Civic Nebraska
CompletelyKIDS
Crayon Castle
Daycare
Creighton Center for Promoting Health and Health Equity
Creighton University
Creighton University Sustainable Energy Science
Dahman Neighborhood Association
DO Space
Douglas County Health Department
Duchesne Academy of the Sacred Heart
Eastern Nebraska Community Action Partnership
Element Learning Center
Empowerment Network | StepUp!
Florence Elementary
Fontenelle Elementary
Fontenelle Forest Girls Inc.
GROW NE
Harrison Elementary
Head Start
Healthy Blue
Heart Ministry Center
Heartland Family Services Generation Center
Heartland Workforce Solutions
Hilside Solutions
Howard Kennedy Elementary
Husch Blackwell Intercultural Senior Center
Invest NE/The Combine
Jewish Family Services
JMK Consulting
Jon’s Naturals
Joshua Foo Photography
KANEKO
Keep Omaha Beautiful
Living Hope
Lexington Community Foundation
Lone Tree Foods
Lush Fresh Handmade Cosmetics
MAPA Heartland 2050
Marian High School Metropolitan Community College
Metropolitan Community College Workforce Innovations
Mindfulness Outreach Initiative
Minne Lusa Miller Park Neighborhood Association
Mosaic Omaha
Mount Olive Lutheran Church
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
Nebraskans for Solar
No Waste Chef
North Omaha Commercial Club
Northern Lights Garden Club
NorthStar Foundation
Northwest High School
Notre Dame Housing Omaha Housing Authority
Omaha Northwest High School
Omaha Public Library
Omaha Symphony
Open Door Mission
Opera Omaha
Pan Y Leche
Peter Kiewit Foundation
Pink Lotus Project Nebraska
Praire STEM
Project Everlast
Ronald McDonald House
Saving Grace Perishable Food Rescue
SCORE Omaha
Seventy Five North Revitalization Corporation
Share Our Table
Simple Foundation
Sweet Minou
Table Grace Café
The Big Garden
The Boiler Room
The Edible Source
The Union For Contemporary Art Together
Upward Bound Math and Science
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 Medical Center | Center for Reducing Health Disparities
Urban League of Nebraska
Warren Distribution
Whispering Roots
13th & Leavenworth Garden: A Pop-Up Oasis

*Representative of 2020.
*Please email info@nmepomaha.org for corrections.
OUR TEAM

Board
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