

CHANGING NEEDS FOR FOOD DURING THE PANDEMIC

Despite challenges from the pandemic, Saving Grace rescued and redistributed over 1.3 million pounds of healthy perishable food to feed the hungry in 2020.

Needs for food were greater than ever. The percentage of people in Douglas County who are food insecure increased to 15.2% last year, up from 12.4% previously, according to Feeding America's estimates.

"Many of our nonprofit partner agencies are asking for more food because of dramatic increases in the number of people they are serving during the pandemic," Beth Ostdiek Smith, CEO and founder, said. "We are grateful we have been able to help address this increased need for food in our community."

Saving Grace relied on its proven logistics and transportation model to provide perishable food in new ways. When restaurants, bars and event centers closed their kitchens in the spring because of COVID-19, Saving Grace rescued 42,000 pounds of perishable food that otherwise would have been wasted.

As regular food donations dropped because of business closures and food supply chain issues, Saving Grace identified new ways to provide food. Partnerships with the Food Bank of the Heartland, Millard Public Schools and Catholic Charities led to Saving Grace transporting Farmers to Families Food Boxes. Produce from the COVID-19 Garden/Farming Response group's community gardens was delivered to nonprofit partner agencies.

As the pandemic continues, Saving Grace remains flexible to respond to emerging needs for food.



TYPES of FOOD RESCUED in 2020

PRODUCE



63%

DAIRY



15%

GRAINS



12%

MEATS



7%

OTHER



3%

Connect perishable food from local food purveyors to local nonprofits that feed our hungry, while raising awareness and educating the community on food waste and hunger.

Feed the hungry by rescuing the heartland's bounty that would otherwise go to waste.

Collaboration Impact Integrity Community

- " You would have thought he won the lottery in a container of fresh fruit."
 - NorthStar Foundation CEO Scott Hazelrigg on a student's reaction to receiving fruit from Saving Grace.





Americans waste nearly a pound of food each per day.

In 2019, 35% of the 229 million tons of food available in the U.S. was unsold or uneaten.

The Omaha-Council Bluffs area has a higher percentage (9%) of people living in food deserts than the national average (4%).

Sources: CBS News, ReFED, The Landscape Omaha

BY THE NUMBERS

1,347,981

POUNDS OF FOOD RESCUED IN 2020



(AS OF DEC. 31, 2020)

673 TONS OF FOOD KEPT OUT OF OUR LANDFILLS IN 2020



This is the equivalent to removing the annual emissions of 591 passenger vehicles from the environment.

(Source: EPA)



\$2.3 MILLION

VALUE OF FOOD RESCUED/ REDISTRIBUTED IN 2020 5,367,709

POUNDS OF FOOD RESCUED

25%
INCREASE IN FOOD
RESCUED COMPARED

WITH 2019





(SEPT. 2013 - DEC. 2020)

2020 BOARD

Peggy Dunn, Chair Farm Credit Services of America

Anna Cramer, Vice Chair Elect Nebraska Medicine

Andrew Wong, Treasurer First National Bank of Omaha

Laurie Hellbusch, Secretary
Spirit World

Beth Ostdiek Smith, President/CEO Saving Grace Perishable Food Rescue

Lenli Corbett

Home Instead Foundation

Erik Bird

Lifetime Fitness

Thomas Hall Physicians Mutual

Summer Miller

Simply Recipes, Inc.

2020 ADVISORY COUNCIL

Ellie Archer, Chair

Women's Fund of Omaha (retired)

Larry Johnson

Nebraska Trucking Association (retired)

Carol Russell

Community Volunteer

Pete Festersen

Omaha City Council/CHI Health

My Boes

Boes Art

Anne Hubbard

Claire M. Hubbard Foundation

Vic Gutman

VGA Group

Nancy Noddle (Emeritus)

Community Volunteer

2020 STAFF

Beth Ostdiek Smith

President, CEO and Founder

Judy Rydberg

Field and Logistics Director

Autumn Taddicken

Deputy Director

Tracy Wells

Development Director

Randy Hansen

Field Operations Manager

Audrey Riddle

Executive Assistant

Drivers/Food Ambassadors

Tony Ammons James Hester *Michael Magnuson Jay Olson Timothy Wyatt

*Mike retired in October

REFLECTIONS

Beth Ostdiek Smith, Founder & CEO



If there's one word that describes our community's response to food insecurity last year during the pandemic, it is "inspiring".

It became apparent early during the pandemic that food insecurity was impacting many of our neighbors who had not previously struggled with putting food on their tables. Families feeding two more meals a day to kids who weren't in school. Men and women who suddenly found themselves out of a job. Others whose hours at work were reduced.

It was inspiring to see our community came together to collectively address this issue. Many virtual meetings were held to plan and coordinate ways to get more food to those in need.

Saving Grace was privileged to be a part of these discussions, and to offer our unique logistics and transportation services to connect perishable food to those in need in new ways and create new partnerships.

It was inspiring to see how our nonprofit partners rallied to meet an increased need for food as they served many more clients than normal. Pantries were reimagined, with food provided drive-up style to maintain social distancing. Food was delivered to seniors' homes so they would not have to travel to a pantry site. Many of our partner agencies requested more food from Saving Grace, and we did our best to provide it.

The pandemic underscored the importance of Saving Grace being flexible to respond to evolving needs for food. It also showcased that there isn't a food shortage, but a food distribution issue, which we play a large role in addressing. Thanks to generous support from funders, we were able to accelerate our planned capacity building and expansion with the addition of two full-time staff members and a refrigerated van.

It's inspiring to know that support for our mission will enable Saving Grace to continue to be there for our community, now and in the future. Thank you for believing in and supporting our work.

Beth Ostdiek Smith

We appreciate our wonderful donors who make Saving Grace's work possible.

For a full list of donors, along with donations made in honor of or in memory of a special individual, please go to: savinggracefoodrescue.org/financial-donations.





Catering Creations has partnered with Saving Grace since 2014, providing excess perishable food from its events to feed the hungry.

In our industry, your heart breaks when you have to throw the food away, knowing there are people out there who really need it. Our partnership allows us to give back to our community and help families. It's wonderful to be a part of something that makes such a huge impact.

- Jennifer Snow, Chef and Co-Owner of Catering Creations



Drivers James and Randy make a pickup at Hy-Vee Shadow Lake





Prepared meals donated by Evolve Juicery & Kitchen.



Driver Jay with yogurt drink from LaLa Dairy.

Drivers Mike and Randy at Trader Joe's.

FOOD DONORS *Indicates donor for 5 or more years

Caterers 4,830 pounds

- Attitude on Food *
- Catering Creations *
- Creighton University/Sodexo
- Pleasure Your Palate
- Save the Date Catering
- Taste Traditions of Omaha

Cafeterias 1,712 pounds

- Contemporary Food/Gallup
- PayPal/Sodexo

Event Centers 9,330 pounds

- CHI Health Center/Levy Restaurants *
- Embassy Suites LaVista *

Event Centers (continued)

- Mid-America Center
- Savor Omaha/Baxter Arena
- TD Ameritrade Park *
- Werner Park/Spectra

Grocery Stores 419,336 pounds

- Costco LaVista
- Costco Omaha
- Family Fare 144 & Center
- Fresh Thyme 132 & Center
- Fresh Thyme 149 & Maple *
- Hy-Vee #10 156 & Maple *
- Hy-Vee #11 180 & Pacific *
- Hy-Vee #1514 Shadow Lake
- Hy-Vee #4 108 & Fort
- Hy-Vee #6 96 & Q *
- Hy-Vee #8 132 & Dodge
- Hy-Vee #9 180 & Q *
- Hy-Vee Fulfillment Center
- Trader Joe's *
- Whole Foods *
- Wohlner's *

Convenience Stores 93,990 pounds

- Kum & Go (10 locations)
- Quik Trips (12 locations) *

Restaurants 36,043 pounds

- 1912 Bar & Grill
- Bonefish Grill *
- Cheddar's Scratch Kitchen
- Cheesecake Factory *
- Chick-Fil-A Bellevue
- Eat Fit Go *
- Evolve Juicery & Kitchen
- KFC Millard
- Longhorn Steakhouse 74 & Dodge
- Olive Garden 75 & Dodge
- Outback Steakhouse Bellevue
- Outback Steakhouse 132 & Center*
- Pizza Ranch Omaha *
- Pizza Ranch Papillion *
- Rigel Airport Service *

Restaurants (continued)

- Runza various locations
- Tired Texan BBQ

Schools 13,327 pounds

- Brownell-Talbot School
- St. Vincent de Paul School
- Westside Meal Services

Warehouses 41,232 pounds

- Greenberg Fruit *
- LaLa US
- Lunch Box Foods

Other 728,181 pounds

- COVID-19 donations (food boxes and venues that closed)
- · Film Streams
- Honey Baked Ham
- Presbyterian Church of the Master



Saving Grace has been a longtime partner with the **Salem Food Pantry**, providing the nonprofit agency with nutritious surplus food since 2015.

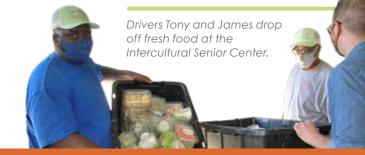
The COVID-19 pandemic has disrupted many lives in our city, and the need for consistent food donations has grown exponentially. Knowing we can rely on (the Saving Grace) partnership has been such a blessing for countless people in our community. More than 300 households were served during its December drive-through pantry. Because of Saving Grace, many in our community received fresh produce and milk.

- Lonnie Michael Jr., Salem Food Pantry team member and former Saving Grace board member



Milk and fresh produce are delivered to the Salem Baptist Pantry for a drivethrough food pantry.





Partnerships with our food donors and nonprofit partners make Saving Grace's work possible. Donations of fruits and vegetables, dairy products, meats, prepared and packaged meals, grain products and more provide food-insecure neighbors with nutritious foods. Donating perishable food to feed the hungry is easy, and it makes good business sense. Donors receive a tax credit, save on dumpster fees and support their sustainability plans.

Our nonprofit partner agencies receive this food as fresh as we get it. Saving Grace's drivers deliver the food to them the same day, matching the donated food to each agency's unique needs. Since the food is free to the agencies, they can direct more of their resources to other client programs. Any 501c3 agency in the Omaha area can apply to receive food from Saving Grace.

FOOD RECIPIENTS

Afterschool Programs 17,713 pounds

- Abide Network
- Boys and Girls Club South
- Hope Center for Kids
- Youth Emergency Services

Health Centers 15,016 pounds

- One World Community Health
- Nebraska Urban Indian Health Coalition

On-Site Meal Programs 68,712 pounds

- Compassion in Action
- Grief's Journey
- No More Empty Pots
- NorthStar Foundation
- Rejuvenating Women
- Table Grace

Pantries 662,613 pounds

- Catholic Charities Juan Diego Center
- Christian Outreach Program Elkhorn
- Eastern Nebraska Community Action Partnership
- Faith Westwood Methodist Church Pantry
- Heart Ministries, Inc.
- Heartland Hope
- Millard South Student Pantry
- Project Hope, Inc.
- Rejoice! Lutheran Church
- Salem Food Pantry
- Salvation Army North Corps
- Salvation Army Burrow's Center
- St. Vincent de Paul Pantry
- Together

Senior Centers 273,290 pounds

- Adams Park Senior Center
- Catholic Charities St. Martin de Porres Senior Center

Senior Centers (continued)

- Intercultural Senior Center
- Notre Dame Housing

Shelters 68,611 pounds

- Heartland Family Services Sanctuary House
- Open Door Mission
- Siena Francis House
- Stephen Center

Transitional Living Centers 107,310 pounds

- Carole's House of Hope
- Kelly House
- Ronald McDonald House
- Santa Monica House Harney St.
- Santa Monica House Jones St.
- Women United Ministries

Other 134,716 pounds

We appreciate all the businesses and organizations that donated food last year. In addition to our regular food donors, which are listed, others also provided food during the pandemic. See the list at Community Support Donors at savinggracefoodrescue.org/food-donors/

Food for Thought educational events were held via Zoom.

PROVIDING FOOD TO THOSE IN NEED - BEFORE, DURING AND AFTER THE PANDEMIC

Saving Grace was there before the pandemic, connecting excess perishable food with those in need.

This proven logistics and distribution model allowed us to quickly adapt operations to provide food in new ways during the pandemic. Timeline for an expansion to add capacity was expedited in 2020, ensuring Saving Grace will be there to meet future needs for food as they evolve.

HIGHLIGHTS OF 2020 INCLUDE:

- 1.3 million pounds of food, valued at more than \$2.3 million, was rescued and/or redistributed.
- A manager of field operations and a deputy director were added to our leadership team.
- · A new refrigerated van joined our fleet.
- One of our four refrigerated trucks that was out of warranty was replaced.
- Two COVID-19 safe awareness events were held. A Drive-In Movie Night featured "Wasted! The Story of Food Waste," and Saving Grace partnered with the Stephen Center for the second annual Omaha Hunger Experience.
- Three Food for Thought educational events, featuring guest speakers on food waste and hunger, were held via Zoom.
- A new strategic plan for 2021-2023 was developed with expanded goals in leveraging the network
 of food rescue organizations, regionally and nationally, through collaboration and creating greater
 equity in our local food systems.



SAVING GRACE EVOLUTION

Saving Grace began operations with one truck









DECEMBER 264,424 pounds of food rescued in first year of operations

Second refrigerated truck added



Saving Grace hosted Feeding the 5000 Om<u>aha</u>

MAY

Greater Omaha Chamber's **Business Excellence** Award for Innovation

DECEMBERLifetime total of food saved from landfills was 661 tons

Total amount of food rescued reached 1 million pounds



JANUARY

Third refrigerated truck added



DECEMBER

Number of nonprofit partner agencies reached 40

Fourth refrigerated truck added; number of drivers now five

FBI recognized Saving Grace with the Director's Community Leadership Award

Saving Grace partnered with the Stephen Center to THE OMAHA

host the Omaha Hunger Experience

Lifetime total of food rescued exceeded 4 million pounds

EXPERIENCE 2

OCTOBER

Lifetime total of food rescued reached 5 million pounds.

NOVEMBER

New refrigerated



SUMMER/FALL

Saving Grace works with the Food Bank, Millard Public Schools and Catholic Charities to deliver Farmers to Families Food Boxes.



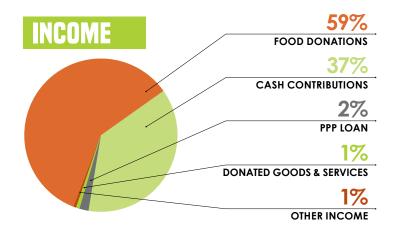
OUR MISSION IS SIMPLE, — BUT IMPACTFUL —

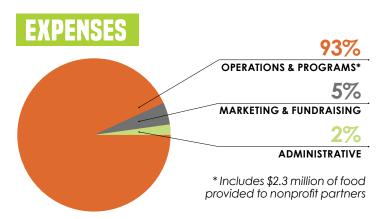
Connecting healthy, excess perishable food that would otherwise add to landfill waste with organizations that feed the hungry just makes sense, and that's what Saving Grace does. Here's how:

- Each weekday morning, our professional drivers/food ambassadors use refrigerated trucks to pick up surplus perishable food from a network of food donors.
- The healthy, perishable food is delivered the same day - free of charge - to meet the needs of our nonprofit partner agencies that feed the hungry.
- Outreach efforts and events build awareness in the community about wasted food and hunger. We educate the public about ways they can reduce food waste in their own lives.

FINANCIAL SNAPSHOT

In fiscal year 2020, Saving Grace had total public support and revenue of \$3.9 million and operating expenses of \$3.2 million. Income exceeding expenses includes \$393,000 in donor-restricted gifts for 2021 and \$380,000 board-restricted to capital and operating reserves.









www.savinggracefoodrescue.org

LOOKING AHEAD

In 2021, Saving Grace will focus on the following four areas that align with our strategic plan, as we continue to strengthen and expand our program to achieve our mission:

- Strengthening Leadership Strengthening a diverse leadership that represents the community we serve and optimizing our impact through improved internal systems and processes.
- **Driving Impact** Building local and national partnerships to have greater impact in the food waste reduction movement and provide more equitable access to healthy food.
- Delivering Awareness Increasing awareness about wasted food, hunger and the solutions while leveraging food donor engagement to grow impact and influence through our partnerships.
- Connecting Passion Fostering deeper engagement with our constituents and creating long-term financial sustainability.

STAY INFORMED

- Sign up to receive emails and keep up with the latest news and events at savinggracefoodrescue.org.
- Connect with Saving Grace on Facebook, Twitter, LinkedIn, Instagram and YouTube.

FOOD WASTE HIERARCHY

