

ANNUAL REPORT Impact 2021

A look at
what we've
accomplished
together.



NOURISHING PEOPLE, NURTURING THE PLANET

Saving Grace's professional drivers/food ambassadors are out in the field every weekday, picking up surplus perishable food and delivering it to nonprofit partner agencies for their clients. As the pandemic continued into a second year, Saving Grace stepped up efforts to nourish people with healthy surplus food, while nurturing the planet by keeping food waste out of our landfills where it creates harmful greenhouse gases.

The story of how Saving Grace's work impacts our community is best articulated by our team. "I never knew what the extent of the food crisis was until I started working for Saving Grace," says Randy Hansen, field operations manager. "It kind of puts your life in a different perspective knowing what other individuals are going through."

"The impacts of wasting food on our environment and economy are enormous," says Autumn Taddicken, deputy director. "When food is not wasted, but instead is provided for human consumption, we conserve the natural and human resources dedicated to producing that food. The impact of rescuing food is significant for the future of our planet."

"The best parts of my job are seeing how what we do makes such a difference to so many and working directly with many generous food donors and grateful food recipient agencies," says Judy Rydberg, director of field and logistics.

"Food is one thing that brings people together. The donations from different food donors that feed the hungry make Omaha a better place to live. There are still good people in the world," adds Tim Wyatt, driver.



Driver Tim Wyatt delivers healthy food to Together.



OF ALL FOOD PRODUCED
IS WASTED



Saving Grace's drivers leave for their morning pickups.

TYPES of FOOD RESCUED in 2021

PRODUCE



GRAINS



DAIRY



MEATS



OTHER



* Rescued food does not include Farmers to Families Food Boxes that were primarily produce.

MISSION

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

VISION

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

VALUES

Collaboration
Impact
Integrity
Community

Donation from the Olympic Swim Trials held at the CHI Health Center.

DID YOU KNOW?



- 16.1% of Omaha metro residents find it “very” or “somewhat” difficult to access affordable fresh fruits and vegetables
- The pandemic has increased food insecurity among families with children and communities of color, who already faced hunger at much higher rates before the pandemic.
- In the U.S., more than one-third of the food supply is never eaten, wasting the resources used to produce it and creating many environmental impacts.

Sources: Healthy Food for All, Feeding America, EPA

BY THE NUMBERS

1.4 MILLION
POUNDS OF FOOD
DISTRIBUTED IN 2021



(AS OF DEC. 31, 2021)

329 TONS
OF FOOD KEPT
OUT OF OUR
LANDFILLS IN 2021



The water used to produce this food would fill 99 Olympic swimming pools

(Source: Refed)



\$2.4
MILLION

VALUE OF FOOD
RESCUED/
REDISTRIBUTED IN
2021

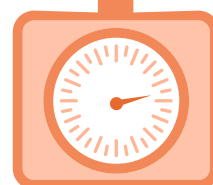
41,400

NUMBER OF
FARMERS TO FAMILIES
FOOD BOXES DISTRIBUTED



6.8 MILLION

POUNDS OF FOOD
DISTRIBUTED OVER
OUR LIFETIME



(SEPT. 2013 - DEC. 2021)

REFLECTIONS

Beth Ostdiek Smith,
Founder & CEO



As the pandemic continued into a second year, so did our community's efforts to address food insecurity and food inequality. Saving Grace has been at the forefront, providing increased amounts of healthy perishable foods for those in need.

When the amount of food provided by our regular food donor network dropped significantly during the pandemic, we adapted our operations to provide transportation for Farmers to Families Food Boxes and stepped up our work with community gardens. That's allowed us to deliver fresh, quality food to meet the heightened needs from our nonprofit partner agencies.

During the second half of last year, many food vendors that had to pause their work with Saving Grace began to donate again. Other businesses saw the value of donating food to feed people rather than tossing it out, and we added 10 new donors. We still have not returned to pre-pandemic levels of rescuing food, but we are making progress.

I believe that our community doesn't have a food production problem. Instead, it lacks an equitable food distribution system, and that's what Saving Grace addresses. Our emphasis is on providing healthy foods that meet the nutritional and cultural needs of food insecure people, while keeping food out of our landfills.

It's been inspiring to see several collaborative efforts targeting this issue. I'm proud that Saving Grace is a part of the Soil 2 Sustenance group that's dedicated to sustainability and equity in our food system and the Community "Freedge" pilot to place outdoor food pantry refrigerators in high food-insecurity neighborhoods.

Together, we are helping nourish people with fresh foods, while nurturing the planet by reducing the amount of wasted food in our landfills. Thank you for believing in and supporting our work.

Beth Ostdiek Smith

REFLECTING ON SAVING GRACE'S IMPACT

"No one could have envisioned a global pandemic and an almost immediate impact to individuals who were losing their jobs. The need over the past two years has probably been greater than ever. Saving Grace was incredibly resourceful in finding new and different ways to find food for individuals in need," says Peggy Dunn, 2020-2021 board chair. "I am incredibly proud of the organization."



Peggy Dunn

THANK YOU

We appreciate all of the financial donors who made Saving Grace's work possible in 2021!
A special welcome to the 260 new donors and 11 new monthly donors.

Visit our website at
savinggracefoodrescue.org/financial-donations
for a list of our financial donors.

2021 BOARD

Peggy Dunn, Chair

Farm Credit Services of America

Anna Cramer, Vice Chair

Nebraska Medicine

Andrew Wong, Treasurer

FNBO

Lenli Corbett, Secretary

Home Instead Charities

Beth Ostdiek Smith, President/CEO

Saving Grace Perishable Food Rescue

Laurie Hellbusch

Spirit World

Erik Bird

Eat Fit Go

Thomas Hall

Physicians Mutual

2021 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

Summer Miller

Simply Recipes



MAKING THE CONNECTION

Between Food Donors & Food Recipients



FOOD VENDORS

Grocery stores, caterers, restaurants, event centers, convenience stores, wholesalers and other food vendors donate their excess perishable food to feed people facing food insecurity rather than throwing it in the trash.

SAVING GRACE

Professional drivers /food ambassadors use refrigerated vehicles to pick up surplus food from scheduled and on-call donors and deliver it the same day to our nonprofit partners, keeping healthy food out of our landfills.

NONPROFIT PARTNERS

Food pantries, shelters, children's programs, senior centers, transitional living facilities and other nonprofit partners receive this healthy perishable food, free of charge, to feed those in need.

“ I just think as a restaurateur we have that responsibility to think of the people who are in need. We have an avenue to contribute and make their lives a little easier.”

- Lori Placzek,
Runza

“ Food insecurity, as you know, remains a scary reality for far too many in our community, and your efforts make a profound difference here at OneWorld. Food is life sustaining.”

- Andrea Skolkin,
OneWorld Community Health Centers



Partnerships with our food donors and nonprofit agencies make Saving Grace's work possible. Donations of fresh produce, dairy products, meats, prepared and prepackaged meals, grain products and more provides food-insecure neighbors with good nutrition that's important for their overall health and well-being. Donating perishable food to feed people instead of tossing it into the trash 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, and it's matched to their needs. Since the food is free, they can direct more of their resources to other client needs. Any 501 (c) (3) agency in the Omaha area can apply to receive food from Saving Grace.

FOOD DONORS

** Indicates donor for 5 or more years*

Caterers - 10,437 pounds

- Attitude On Food *
- Catering Creations *
- Creighton University/Sodexo
- Pleasure Your Palate

Convenience Stores - 71,311 pounds

- Kum & Go (10 locations)
- QuikTrip (12 locations) *

Event Centers - 54,382 pounds

- CHI Health Center/Levy *
- Mid-America Center
- TD Ameritrade Park *
- Werner Park/Spectra

Farms and Gardens - 9,945 pounds

- The Big Garden
- Vala's Pumpkin Patch & Apple Orchard
- Wenninghoff Farms

Grocery Stores - 343,460 pounds

- Hy-Vee #10 - 156th & Maple *
- Hy-Vee #11 - 180th & Pacific *
- Hy-Vee #1514 - 72nd & Hwy. 370
- Hy-Vee #4 - 108th & Fort
- Hy-Vee #6 - 96th & Q *
- Hy-Vee #8 - 132nd & Dodge
- Hy-Vee #9 - 180th & Q *
- Trader Joe's *
- Whole Foods *
- Wohlner's *

Other - 43,007 pounds

- Eures/FCSA
- Eures/Kiewit
- Film Streams
- Hilton Hotels
- Honey Baked Ham
- Miscellaneous Donors
- Omaha Country Club
- Whispering Roots

Restaurants - 38,254 pounds

- Bonefish Grill *
- Cheddar's Scratch Kitchen
- Chick-Fil-A - Bellevue
- Eat Fit Go *
- Evolve Juicery & Kitchen
- KFC - Millard
- Longhorn Steakhouse - 74th & Dodge
- Olive Garden - 75th & Dodge
- Outback Steakhouse - Bellevue
- Outback Steakhouse - 132nd St. *
- Pizza Ranch - Omaha *
- Pizza Ranch - Papillion *
- Rigel Airport Service *
- Runza - various locations

Schools - 6,620 pounds

- St. Vincent de Paul School *
- Westside Meal Services

Wholesalers - 81,458 pounds

- Greenberg Fruit *
- LaLa US
- Lunch Box Foods
- Omaha Steaks

Farmers to Families Food Boxes 775,022 pounds

Produce from a food show at the CHI Health Center.

FOOD RECIPIENTS

After-school Programs - 8,233 pounds

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

On-Site Meal Programs - 66,048 pounds

- Compassion In Action
- No More Empty Pots
- NorthStar Foundation
- Rejuvenating Women
- Table Grace

Pantries - 736,166 pounds

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

Senior Centers - 354,602 pounds

- Adams Park Senior Center
- Catholic Charities St. Martin de Porres Senior Center
- Intercultural Senior Center
- Notre Dame Housing

Shelters - 106,069 pounds

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

Transitional Living Centers - 134,696 pounds

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

Other - 28,082 pounds

- Hope of Glory Church
- One World Community Health
- Miscellaneous



Saving Grace delivers food for a Salem Baptist Church food pantry.



CEO Beth Ostdiek Smith visits with attendees at Dining for Good.



Zack Dimmitt with a donation from the Hilton Omaha.

HIGHLIGHTS OF 2021

- 1.4 million pounds of food, valued at over \$2.4 million, was provided by our food donors.
- Nearly 330 tons of food was rescued to feed people rather than take up space in our landfills.
- Two Food for Thought educational events, featuring speakers on understanding food labels and Creighton University's sustainability plans, were held.
- Saving Grace was instrumental in launching the Soil 2 Sustenance speaker series dedicated to sustainability and equity in our food system.
- The percentages of rescued foods that are dairy and meat products increased.
- Dining for Good returned in 2021. Held at Dante's, participants dined with their family or friends and learned about Saving Grace through conversations with event ambassadors.



Volunteers educate participants picking up their meals during the Omaha Hunger Experience.

Kids become "food rescue superheroes" at Saving Grace's Food Day booth.



SAVING GRACE EVOLUTION

OCTOBER

Saving Grace began operations with one truck

2013



2014

DECEMBER

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



2015

OCTOBER

Saving Grace hosted Feeding the 5000 Omaha

2016

MAY

Greater Omaha Chamber's Business Excellence Award for Innovation



2018

JANUARY

Third refrigerated truck added

2019

NOVEMBER

Saving Grace partnered with the Stephen Center to host the first Omaha Hunger Experience



2020

NOVEMBER

Fleet grows to five vehicles with addition of refrigerated van



2021

DECEMBER

Lifetime total of food rescued/redistributed exceeds 6.8 million pounds



THROUGHOUT 2021

Saving Grace is part of collaborative efforts to address food security during the pandemic

OUR MISSION IS SIMPLE, — BUT IMPACTFUL —

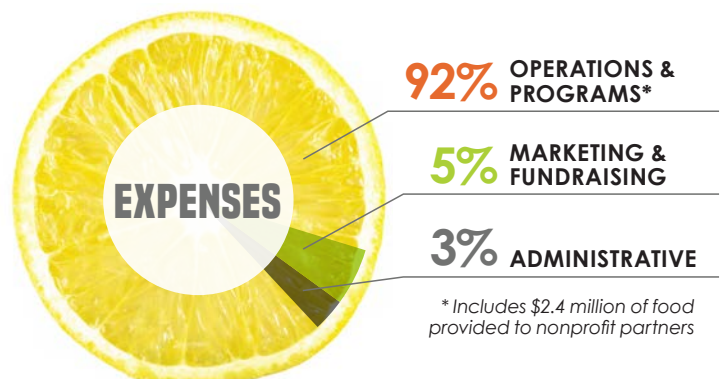
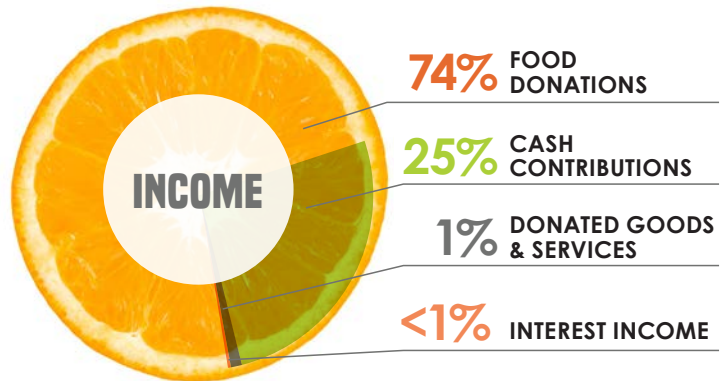
Connecting healthy, excess perishable food that would otherwise add to landfill waste with nonprofit partners that feed the hungry just makes sense, and that's what Saving Grace does.

We are "Nourishing People, Nurturing the Planet" by:

- Picking up perishable food each weekday morning from a network of food donors, which keeps it out of the waste stream.
- Delivering this good-quality, nutritious food the same day – free of charge – to our nonprofit partner agencies that focus on food justice and feeding those in need.
- Building awareness around wasted food and hunger through events and activities, leading more people to take steps in their own lives and in their community to target these issues.

FINANCIAL SNAPSHOT

In fiscal year 2021, Saving Grace had total public support and revenue of \$3.3 million and operating expenses of \$3.3 million.



* Includes \$2.4 million of food provided to nonprofit partners

Saving grace

Perishable Food Rescue, Inc.

4611 South 96th Street, Suite 154

Omaha, NE 68127



Thanks so
much for
your support!

www.savinggracefoodrescue.org

MEET SAVING GRACE'S STAFF

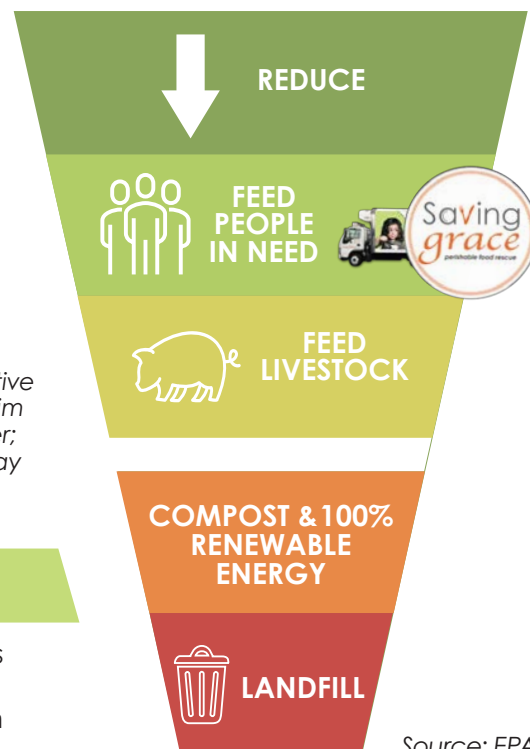


Saving Grace's 2021 staff included, from left, Adrienne Carpenter, administrative office manager; Autumn Taddicken, deputy director; Tony Ammons, driver; Tim Wyatt, driver; Beth Ostdiek Smith, CEO/president/founder; James Hester, driver; Judy Rydberg, director of field and logistics; Randy Hansen, field manager; Jay Olson, driver; and Tracy Wells, director of engagement.

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



Source: EPA