



savinggrace

perishable  
food rescue

# IMPACT REPORT

*Collaborate – Educate – Adapt*

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# A Message From Our CEO

When communities come together with a shared vision, we can do great things. As we reflect on 2024, we see the fruits of that labor. We are pleased to present our 2024 Impact Report, highlighting the work of Saving Grace Perishable Food Rescue and the many partners who make the mission possible.

We've made meaningful strides in several areas this past year: the launch of our Community Fridge program and the expansion of partnerships.

The Community Fridge initiative (*page 6*) has become a new method in our efforts to address food insecurity and reduce waste. By creating accessible spaces for fresh food, we are not only nourishing those in need but also fostering a sense of solidarity and care within our community.

Additionally, our new partnerships with CHI and Nebraska Medicine (*page 7*) have helped us to extend our reach. Each medical system is approaching excess food in a different way. We celebrate how these organizations are supporting the communities they serve through their work with Saving Grace.

In October, we reached 9,000,000 pounds of food rescued and redistributed, a feat only achieved because of the support provided by our generous community. While we recognize this milestone, we know that our work is not done. There is more surplus food to be rescued, demonstrated by a 16% increase in the food rescued in 2024. We will continue to deliver this fresh food to one of our over 40 food recipients so that more of our neighbors take comfort in knowing where their next meal comes from.

We remain guided by a commitment to alleviating hunger and decreasing wasted food to help build healthier and more vibrant communities.

Please visit our website to learn more about our upcoming events and other ways to get involved. We are thrilled to partner with you as we rescue the next million pounds.

Thank you for investing in Saving Grace Perishable Food Rescue.

*Lenli Corbett Kountze*

Lenli Corbett Kountze  
CEO/President



# A Note From Our Board Chair



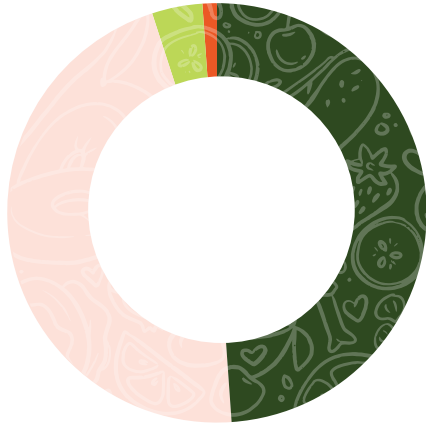
Reflecting on the past year at Saving Grace, we've seen remarkable transformation. Lenli's leadership, succeeding Beth, has been instrumental in building a team that has broadened Saving Grace's contributions across the metro area. The board is thrilled to witness Saving Grace's continued success in attracting new donors and recipients, further amplifying our message and impact.

-Thomas Hall



# Financial Snapshot

In fiscal year 2024, Saving Grace had total public support and revenue of \$3 million and operating expenses of \$3 million.



## INCOME

- 49% Food Donations
- 46% Cash Contributions
- 4% Donated Goods & Services
- 1% Interest Income



## EXPENSE

- 83% Operations & Programs\*
- 12% Marketing & Fundraising
- 5% Administrative

\*includes the in-kind donation value of food distributed to nonprofit partners

# MISSION metrics

## Types of Food Rescued

- 🍏 31% Produce (233,425 lbs)
- 🌾 25% Grains (188,102 lbs)
- 🧀 20% Dairy (148,659 lbs)
- 🐄 19% Protein (144,552 lbs)
- 💖 5% Misc (44,492 lbs)



# Community Partners

## FOOD DONORS

## FOOD RECIPIENTS

- Grocery Stores**  
425,928 lbs
- Wholesalers**  
115,926 lbs
- Convenience Stores**  
87,894 lbs
- Event Centers**  
25,520 lbs
- Restaurants**  
24,253 lbs
- Caterers**  
18,774 lbs
- Businesses**  
18,496 lbs

- Schools**  
12,673 lbs
- Farms & Gardens**  
11,104 lbs
- Hotels**  
9,721 lbs
- Cafeterias**  
5,329 lbs
- Churches**  
2,719 lbs
- Other**  
893 lbs

- Pantries**  
443,687 lbs
- Shelters**  
121,312 lbs
- Senior Centers**  
65,228 lbs
- On Site Meals**  
54,148 lbs
- Transitional Living**  
40,340 lbs
- Health Centers**  
13,859 lbs
- After School Programs**  
12,990 lbs

- Community Fridges**  
6,315 lbs
- Other**  
1,351 lbs



# our **IMPACT**

In 2024 we rescued **759,230 pounds** of perfectly good perishable food. This food provided approximately **\$2,308,059** in savings to our nonprofit partners on their food bill and generated **632,691 meals**.

Number of Food Donor Locations

**152**

Number of Food Recipient Agencies

**46**

Outreach and Educational Activities to Share Our Message

**50**

## why we **RESCUE**

In the United States nearly

**40%**

of food produced goes unsold or uneaten.

In Nebraska and Iowa:

- **1,656,000 tons** of surplus food.
- **Less than 3%** of surplus food was rescued.

In Douglas, Sarpy and Pottawattamie counties,

- **108,280 people** face food insecurity. A third of them are children.

**Environmental Impact of Food Rescued:**

Equivalent to removing the emissions of

**366 passenger vehicles**

driven for a year.



*Citations: ReFED, Feeding America*



# Community Fridge Project

As part of our Nourishing People, Nurturing the Planet initiative, Saving Grace launched the Community Fridge Project in 2024. Our goal is for Community Fridges to provide access and opportunity to those wholesome, nutritious items needed for growth and sustained good health for all community members.

Fridges are located in areas where accessibility to fresh, nutritious food may be limited, such as food deserts. While pantries are an important part of distributing aid, most operate with limited daytime hours, do not give neighbors the opportunity to select food items, and have no mechanism for neighbors to share any excess food they may have.

Community Fridges offer residents the chance to access food without a set schedule, choose items for themselves, and share in mutual aid when there is extra to give – take what you need, leave what you can. Neighbors are collaborators as they leave food that is labeled, dated, and safely packaged for others to take. The first Fridge launched in May 2024 in partnership with the Walnut Hill Neighborhood and is located outside in a shelter on the west side of inCOMMON at 40th and Hamilton.

The second fridge was launched in December 2024 and is located inside Culxr House at 24th and Wirt. Saving Grace makes weekly deliveries to both fridges, while community volunteers help

**In the second half of 2024, Saving Grace delivered 6,116 pounds of perishable food to the Walnut Hill Community Fridge.**

to ensure the fridges remain clean and work to recruit other food sources. Facilitating a Community Fridge with neighborhood involvement is another avenue to provide dignity, choice, and respect around food, helping to contribute to a more equitable food system.

Saving Grace plans to launch more fridges in 2025. If you are interested to learn more about the program, please reach out to us.





# Partner Spotlight

Saving Grace was thrilled to welcome two major medical systems as partners in 2024. Both Catholic Health Initiatives (CHI) and Nebraska Medicine are now working with Saving Grace to deliver excess perishable food to local organizations serving vulnerable members of our communities. The CHI hospital system is a regular food donor, while Nebraska Medicine is an on-call donor. Each relationship is tailored to the donor to ensure the goals of the organization are supported.

For the CHI hospitals in the Omaha-Council Bluffs metro area, weekly pickups by Saving Grace help CHI to redirect the excess food that may be prepared while caring for patients and the CHI community. Understanding the connection between access to nutritious food and the population's health, the partnership not only helps reduce food waste but also promotes better health outcomes by providing nourishing meals to underserved populations. CHI embodies a commitment to social responsibility, improving access to healthy food while also addressing environmental impacts of food waste.

Nebraska Medicine works with Saving Grace in an on-call capacity. The organization has worked diligently to refine its ordering and production system, greatly minimizing excess food. When surplus food is produced for a meeting or event, Nebraska Medicine connects with Saving Grace to capture and deliver it to a community partner. Utilizing the services Saving Grace offers is another strategic step in Nebraska Medicine's goal of achieving zero waste by 2030. The sustainability goals developed by UNMC and Nebraska Medicine seek to have a positive impact on the community and directly support the mission of transforming lives to create a healthy future for all.



We are grateful to both health systems for their trust in Saving Grace and for their partnership in building greater awareness of food insecurity, food inequity and wasted food in our community.



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# THANK YOU!

*We appreciate all our food and financial donors, as well as our food recipients and volunteers, who made Saving Grace's work possible in 2024!*

## join us

Visit our website or scan the QR code below to see our mission at work and get involved in an upcoming event.



**Keep Us Rolling Series: Bowling**  
**SATURDAY JULY 12**  
Maplewood Lanes  
Omaha



**Dining for Good Dinner**  
**MONDAY SEPT 8**  
Dante  
Omaha



**Keep Us Rolling Series: Pickleball**  
**MONDAY NOV 3**  
Smash Park  
La Vista



[www.savinggracefoodrescue.org](http://www.savinggracefoodrescue.org)

