

ANNUAL REPORT

Shepherd's Table 2020





A client grabs a to-go box with a prepared meal for brunch, as the dining room shuts down amidst concerns of spreading COVID-19.

2020 IN REVIEW

Looking back on the year at Shepherd's Table

Twenty-twenty was an unprecedented year for Shepherd's Table: like everyone else around the world, we felt the impact of the Coronavirus pandemic and were forced to urgently adapt our essential work.

The world entered uncharted territory as communities and governments around the globe figured out how to manage the growing public health crisis. At Shepherd's Table, we were certain of two things: we needed to adapt our operations to keep everyone safe, but more importantly ensure that operations never ceased to meet the community's need. We immediately put in place new guidelines to prevent the spread of the disease: mandated masks at all times, significantly reduced the number of volunteers to ensure social distancing, and even closed the dining room and served meals outside. Since our indoor dining room was closed, we made it a priority to acquire

a tent so guests would be able to dine outside with protection from the elements.

But beyond adapting our existing services to be safe amidst a pandemic, we also recognized the heightened need our community was facing. We launched a new program, Beyond the Table, a mobile meals program where we distribute dinners at two locations in Montgomery and Prince George's County. This program caters to a different demographic than our guests on-site, primarily serving immigrant families and children.

The year also catalyzed a comprehensive strategic planning project that resulted in a 60-page document outlining the direction Shepherd's Table is headed for the next four years. We clarified our mission and vision and committed to cement Beyond the Table as a permanent program. Within a four-year timeframe, we committed to launching an advocacy program, a weekend day program, and an urban garden.

By the end of 2020, the urban garden was up and running. It will expand our capacity to grow fruits and vegetables behind our Progress Place building, which equates to more healthy, fresh, and delicious dishes served to our guests. Down the road, we plan to utilize the space to teach gardening skills to interested clients and guests. We plan to pair this with culinary skills training that will equip our clients for jobs in the restaurant industry.

"Beyond adapting our existing services to be safe amidst a pandemic, we recognized the **heightened need our community was facing.**"



A client enjoys a coffee during our Beyond the Table pilot program in July. Below: volunteers serve food at our Progress Place building.



How we serve
our clients:

PROGRAM OVERVIEW

Our **Daily Meals** comprise our core and flagship programming. We provide three nutritious meals Monday through Friday and brunch and dinner on weekends and holidays. Our professional chefs work hard to create meals that taste delicious and equip our guests with the nutrients they need.

Beyond the Table, launched in 2020, is our mobile meals program. Monday through Friday, meals are prepared and packaged in our kitchen and then distributed in to-go boxes at one of two distribution sites.

Our **Resource Center** provides a mailing address, information and referrals, prescription assistance, telephone access, transportation assistance, toiletries, and pro bono services to our clients.

Our **Eye Clinic** is Montgomery County's only free clinic, providing eye exams and prescription glasses.

Our **Clothes Closet** provides clean, seasonally appropriate clothing, shoes, and accessories.



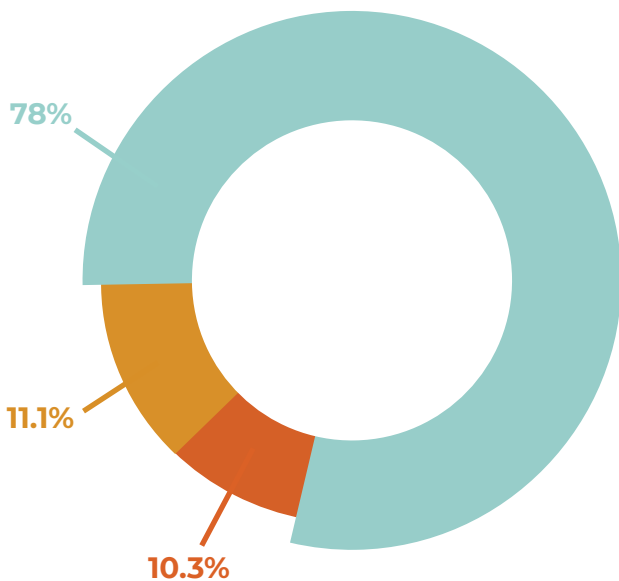
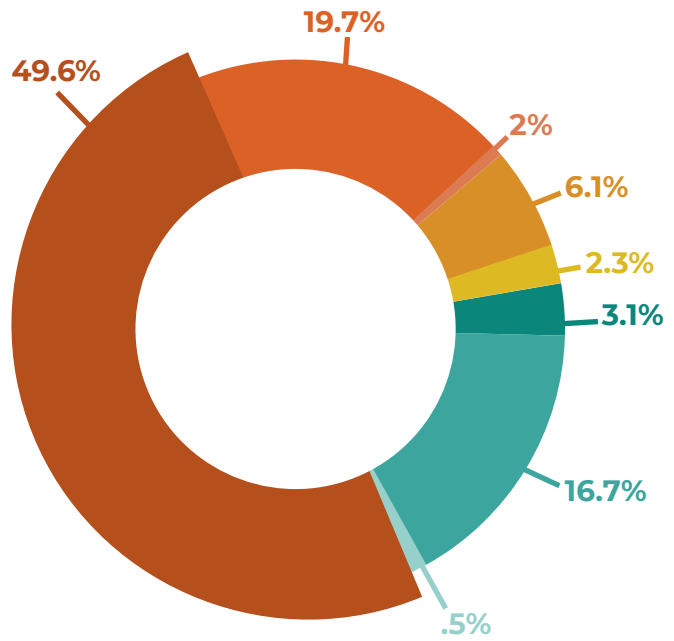
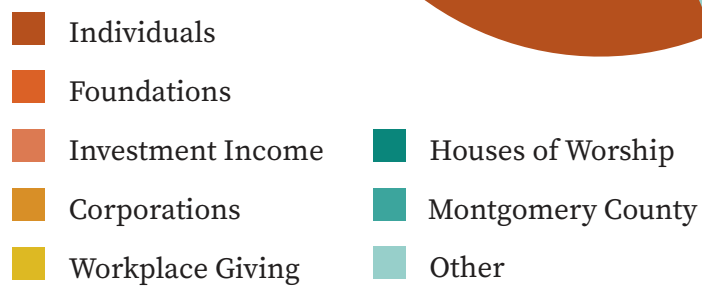
Above: an examination offered in our Eye Clinic

FINANCIALS

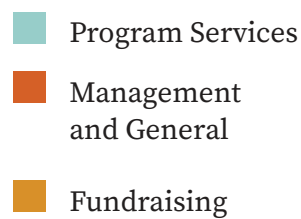
A breakdown of the income and expenses



INCOME



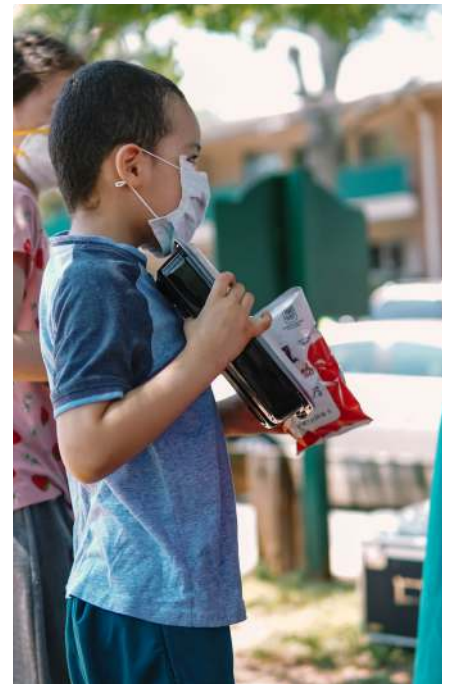
EXPENSES





LOOKING AT THE NUMBERS

Left: a volunteer sorts mail
in our Resource Center.
Below: a child receives a
distributed meal at Beyond
the Table



\$2,514,589

Dollars raised in total



113,103

Meals served



472

Visits to the Clothes Closet



932

Bus tokens distributed



20,180

Pieces of mail logged in

1,271 unduplicated clients
served in the Resource Center
376 new clients welcomed to
the Resource Center
149 eye exams provided
through the Eye Clinic
101 prescription glasses
distributed through the
Eye Clinic

STAFF AND BOARD OF DIRECTORS

The people who make
it possible

Manny Hidalgo
Executive Director
Haile Gebregziabher
Director of Operations
Evert Vargas
Resource Center Director
Penelope Kwarikunda
Resource Center Associate
Jilna Kothary
Director of Development &
Communications
Sibyl Brown
Development Associate
XuanThy Nguyen
Communications Associate
Sharon Flynn
Donor Relations Associate

Marcy Merti
Volunteer Coordinator
Keith White
Lead Chef
Christina Moore
Chef
Gary Bullock
Chef
Sonji Owens
Bookkeeper
Mohamed Banya
Senior Program Assistant
Roberto Maravilla
Program Assistant
Robert Savoy
Program Assistant
Nancy Martinez
Receptionist

Susan Collet, Chair
Jeremy Rosner, Vice-Chair
Jon Alterman, Vice-Chair
Gary Phoebus, Treasurer
Deborah Magidson, Secretary
Paul Kaplun, Board
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Tesia Williams

