# ANNUAL REPORT

Shepherd's Table 2021





Director of Social Services, Jerome Chambers, joins the team in June 2021 to spearhead heightened social support services provided at Shepherd's Table

# 2021 IN REVIEW

Looking back on the year at Shepherd's Table

The year 2021 marked incredible growth for Shepherd's Table. As we continued navigating a world impacted by COVID-19, we worked hard to resume our services to full capacity. After finalizing a new strategic plan in late 2020 with priorities outlined through 2023, we began implementation in 2021.

We hired a Director of Social Services, Jerome Chambers, to increasingly focus on obstacles clients face beyond hunger, like mental health. Chambers has been building out a team, establishing case management services with our clients, and launching several new programs like the Weekend Hub. The latter serves as a gathering space on Saturdays and Sundays to provide client fellowship and activity, including art projects in partnership with CREATE Arts.

To advance our advocacy priority, we hosted Room at the Table: a fundraiser that featured political guests Congressman Jamie Raskin and Senator Chris Van Hollen and gave donors and clients a chance to break bread together. This element of inclusion embodies the heart of what we believe in as an organization and fuels the community atmosphere we seek to cultivate.

As our third priority, we continued to bolster the Urban Garden. Securing a greenhouse in the spring of 2021 enabled us to expand the variety of herbs and spices we grow. The goal is to cultivate regionally specific spices that connect with the palettes of our clients, many of whom are from regions of the world that center spicier cuisines.

Although the pandemic raged on, the rise of vaccines throughout 2021 strengthened our ability to ensure a healthy environment for everyone. Vaccination clinics hosted here at Progress Place provided every client with the opportunity to be vaccinated, and mask mandates continued throughout

continued throughout the year. With these measures in place, we were able to return to a full-capacity dining room by the fall.

As 2021 drew to a close, we celebrated our 38th anniversary, and our two millionth meal served: embodying a legacy of service that has unfailingly persisted over the decades. In all that time, we've never missed a single meal. That's only been made possible thanks to our community, the countless donations, hours of volunteer service and love you've poured out for our guests.

Two million meals and 38 years, all thanks to our community members like you.







How we serve our clients:

## PROGRAM OVERVIEW

Our **Daily Meals** comprise our core and flagship programming, providing daily nutritious meals. Our professional chefs work hard to create meals that taste delicious and equip our guests with the nutrients they need.

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

The **Urban Garden** is situated in the backyard of Progress Place, growing herbs and vegetables that enhance our ability to serve healthy, fresh, and delicious meals

to our guests. The space is also utilized to teach gardening skills to interested clients and guests, promoting holistic wellness.

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 **Weekend Hub** provides a safe and supportive environment for our meal guests who experience food insecurity and homelessness. Activities are designed to cater to the needs of individuals and promote independence. We're proud to partner with CREATE Arts Center to offer empowering art activities as part of the programming.

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

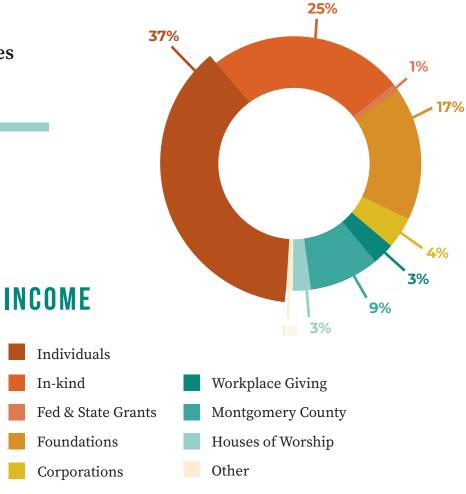
Our Clothes Closet provides clean, seasonally appropriate clothing and shoes.

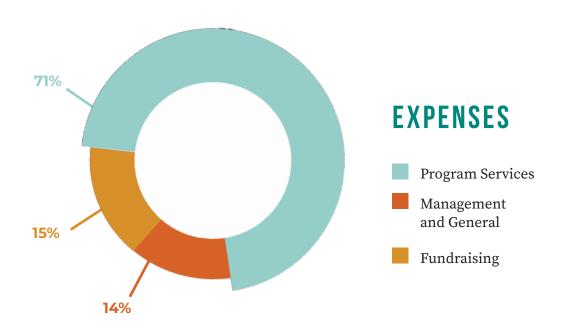


Above: Board Chair Jeremy Rosner serves dinner at Room at the Table

#### **FINANCIALS**









# LOOKING AT THE NUMBERS

Left: Chef Paola showing off fresh produce Below: Chef Gary and his granddaughter unloading a donation





\$3,339,297
Dollars raised in total



**135**, **116**Meals served



**381**Visits to the Clothing Closet



**153**Bus tokens distributed



17,306
Pieces of mail logged

860 unduplicated clients served in the Resource Center
45 new clients welcomed to the Resource Center
273 eye exams provided through the Eye Clinic
202 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 Jerome Chambers Director of Social Services Evert Vargas** 

Resource Center Director Penelope Kwarikunda Resource Center Associate Jilna Kothary

Director of Development & Communications

Sibyl Brown Development Associate **Holly Harris** 

Communications Associate

Sharon Flynn **Donor Relations Associate** 

**Marcy Merti** 

Volunteer Coordinator

Christina Moore

**Director of Special Programs** 

**Keith White** Lead Chef **Paola Ortiz** Chef

**Gary Bullock** 

Chef

**Jose Rubio** 

Chef

Dao Huynh

Chef

Sonji Owens Bookkeeper **Mohamed Banya** 

Senior Program Assistant

Roberto Maravilla Program Assistant **Robert Savoy Program Assistant Nancy Martinez** Receptionist

Jeremy Rosner, Chair Jon Alterman, Vice-Chair Deborah Boger, Vice-Chair Torey Carter-Conneen, Vice-Chair

Gary Phoebus, Treasurer

Deborah Magidson, Secretary

Paul Kaplun, Board Representative Lowell Aplebaum Chaz Brooks Dean Cooper

Ken Farber Andres Gomez **Amber Harris** Laura Henderson Steven Jacobs **Iessica** Leslie

Tracy Mabbitt-Boone

Suzanne Mintz

Farah Nageer-Kanthor

Helaine Resnick Sonya Snedecor **Heather Tinsley** Heidi Weber Tesia Williams

