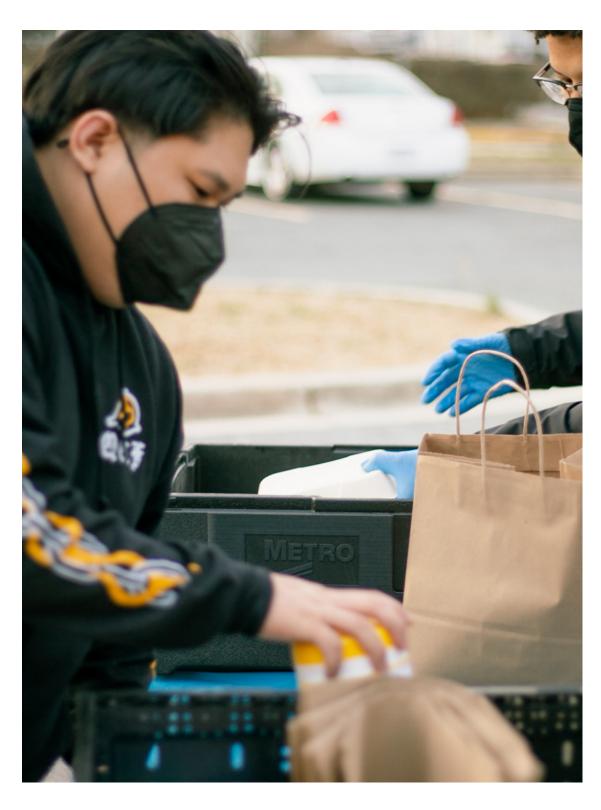
ANNUAL REPORT

Shepherd's Table 2022





Chef Dao and volunteers distributing food at a Beyond the Table site for the community

2022 IN REVIEW

Looking back on the year at Shepherd's **Table**

In 2022, we entered the third year of a global pandemic, adjusting to the new normal and updating programs and meal service protocols. We continued to have a deep sense of hope for our community. We regularly saw patterns of our meal guests and clients rising from the quicksand of homelessness and hunger and leveraging our free meals and social services while they continued to create a pathway toward self-sufficiency.

Our Food Service Program served the most meals in our organization's history by providing 136,234 meals to the most vulnerable in our community. This increased need came at a crucial time, as we saw pandemic programs begin to wind down during that summer. This included the end of emergency Supplemental Nutrition Assistance Program (SNAP) payments and emergency housing/rental assistance programs. Inflated food costs and other staples also increased the burden on citizens.

To continue to provide our community with healthy and nutritious meals, we began a partnership with Horizons Greater Washington, expanding our mobile meal program, Beyond the Table. In 2022, Shepherd's Table provided their local summer program with over 3,300

nutritious lunches and snacks to 133 students. Our efforts were successful, as many students noted that lunch was their "favorite part of the summer school" and looked forward to picking their menu items for the upcoming week. Our collaboration with Horizons Greater Washington represents a desire to continue to create and serve culturally diverse, nutritious, sustainable, and inclusive lunches and snacks for children from lowincome households. We are optimistic that this program expansion will continue to be a staple in the services we provide our community.

Our Resource Center, Eye Clinic, and Clothing Closet grew and operated efficiently. For someone to experience transformation towards independent living, they need professional, relational care that identifies specific challenges. It requires us to go beyond meeting our clients' immediate needs. Our Social Services team diligently connects with our meal guests and anyone who is seeking help. The team provides more than just transportation tokens, toiletries, and mail services. We now offer professional, coordinated case management

Shepherd's

path to self-

begins with

a meal and

gather

sufficiency

that the

Table believes

empowerment

for complicated crises. Shepherd's Table is a safe harbor to create art and engage in community events on weekends. We are also a health clinic for those who need vision care on Tuesdays and a place to select a new outfit for a job or housing interview from the Clothing Closet on Fridays.

a consistent. Shepherd's Table believes that safe space to the path to self-sufficiency and empowerment begins with a meal and a consistent, safe space to gather. We could not do what we do without the generous support of thousands of donors and volunteers who are as much a part of the Shepherd's Table community as the people we serve.







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.

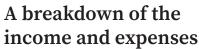
Above: "TableFest", a neighborhood block party with live music, auctions, and local food

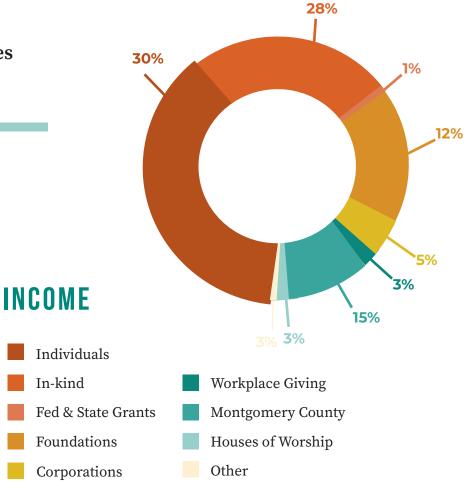
TableFest, the first of its kind was a neighborhood block party for the Silver Spring community. This event was an excellent opportunity to reconnect with our Silver Spring neighbors and show off the fantastic food, programs, and dance talent our community has to offer. Lemon Slice Cafe won our "Best of the Fest" prize for the food competition, winning over guests with a great lemon chicken recipe.

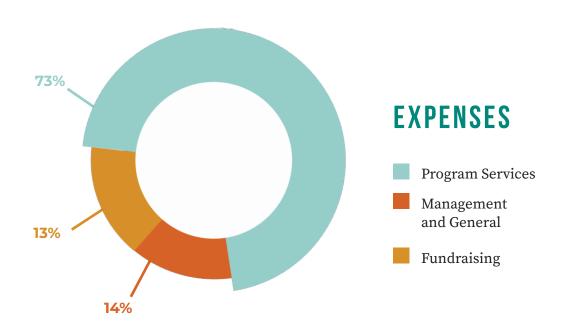
Our **Eye Clinic** is Montgomery County's only free clinic, providing eye exams and prescription glasses.

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

FINANCIALS









LOOKING AT THE NUMBERS

Left: Chef Christina, Director of Meal Services, showing off fresh produce Below: Volunteers serving meals with Covid-19 precautions in place





2,534,408

Dollars raised in total



136,234

Meals served



888

Visits to the Clothing Closet



683

Bus tokens distributed



11,735

Pieces of mail logged

683 unduplicated clients served in the Resource Center
533 new clients welcomed to the Resource Center
247 eye exams provided through the Eye Clinic
246 prescription glasses distributed through the Eye Clinic

STAFF AND BOARD OF DIRECTORS

The people who make it possible

Manny Hidalgo **Executive Director**

Haile Gebregziabher

Deputy Executive Director

Jerome Chambers

Director of Social Services

Evert Vargas

Social Services Program Manager Chef

Tinsae Adugna

Social Services Program Associate Chef

Daniella Burgos

Director of Development &

Communications

Kara von der Stitt

Development Associate

Holly Harris

Communications Associate

Sharon Flynn

Philanthropic Gifts Advisor

Mindy Hofmann

Volunteer Coordinator

Christina Moore

Director of Meal Services

Paola Ortiz

Lead Chef

Debie Boger

Urban Garden Coordinator

Gary Bullock

Chef

Russel Smoot

Chef

Dao Huynh

Brian Yates

Abdoulaye Sylla

Chef

Sonji Owens

Business Manager

Mohamed Banya

Senior Operations Assistant

Roberto Maravilla

Operations Assistant

Robert Savoy

Operations Assistant

Nancy Martinez

Operations Assistant &

Receptionist

Jeremy Rosner, Chair

Torey Carter-Conneen, First Vice-

Tesia Williams, Second Vice-

Chair

Paul Kaplun, Third Vice-Chair

Gary Phoebus, Treasurer

Deborah Magidson, Secretary

Chaz D. Brooks, Board

Representative

Dean Cooper

Ken Farber

Amber Harris

Laura Henderson

Steven Jacobs

Tracy Mabbitt-Boone

Heather Tinsley

Andres Gomez

Farah Nageer-Kanthor

Helaine Resnick

Sonya Snedecor

Heidi Weber

Lowell Aplebaum

Suzanne Mintz

Jessica Leslie

Fred Seo

Lene Tsegave

