LETTER FROM THE EXECUTIVE DIRECTOR

Undaunted. That is the word that I think of when I reflect on the team here at Open Heart Kitchen who faced the challenges of 2021 head-on. Our clients are continuing to feel the effects of the pandemic and the proof is in our record high of having served more than 2 million meals. Serving our most vulnerable community members and ensuring everyone has access to nutritious food is central to our very being - everyday and in times of crisis.

Last year, our board and staff took the time to analyze how to improve our organization’s operations, staffing, brand, and core mission. We moved our production kitchen to Danville, which is a temporary location until the new production kitchen and dining room at the Vineyard 2.0 Project is completed in 2023. In partnership with the Alameda County Community Food Bank and Tri-Valley Haven, we continued to distribute grocery care packages as part of our COVID-19 emergency response efforts at the Alameda County Fairgrounds. We relocated the grocery distribution temporarily to the Pleasanton Senior Center in October, and then partnered with Workday to utilize their parking lot through December. And we continued our Senior Meal Program at all three Tri-Valley senior centers and Ridgeview Commons. Over the last two years we have seen a trending uptick in new Senior clients - 698 new senior clients came to OHK for the first time in 2021.

Our rebranding and new mission statement emphasize that we hope our guests find Open Heart Kitchen to be a welcoming place where everyone is treated with dignity and respect. To that end, our staff completed training with the Center for Excellence in Nonprofits to learn how to become an organization that embodies the principles of IDEAL - Inclusion, Diversity, Equity, Access, and Liberation. We are dedicated to challenging institutionalized racism and to embedding IDEAL principles into our meal offerings as well as within our internal practices among our staff and board.

Open Heart Kitchen was created as a result of caring community leaders who volunteered their time and gave from the heart. As I look back on how far we’ve come and look to the bright future ahead, the one thing that has not changed is our commitment to serving our most vulnerable neighbors - people who are unhoused, seniors, and families. Thank you for making our work possible through your generous donations, volunteerism, and partnerships. All of us at Open Heart Kitchen appreciate your support as we continue building a food secure tomorrow.

With gratitude,

Heather Greaux
Executive Director
**TEN WAYS TO GIVE**

1. **Start a Virtual Food Drive** to help us purchase our most-needed items. It is easy to set up and only takes a few minutes to create a custom fundraiser webpage. You can set a fundraising challenge for your family, friends, neighbors, co-workers, or group to give back.

2. **Be a Sustainer!** - Become a member of “Open Hearts 365” to provide support year-round. Set a monthly, quarterly, or annual gift to OHK. This predictability helps you plan throughout the year for your giving budget!

3. **Join Our Legacy Society** - Remembering Open Heart Kitchen in your will or bequest is a meaningful way to help build a food secure tomorrow. Making a planned gift also qualifies you to join the Legacy Society, a group of committed supporters who want to ensure OHK continues to make a lasting impact.

4. **Donate Stock** - Avoid capital gains tax and receive an income tax deduction when you donate appreciated stocks or mutual funds.

5. **Get Involved** - Give of your time by volunteering at our grocery or meal distribution sites. Volunteers must be age 18 and over and fully vaccinated. For questions contact volunteer@openheartkitchen.org.

6. **Double Your Gift with an Employer Match** - Did you know that thousands of companies match donations made by their employees to organizations like ours? Use our matching gift search tool to see if your employer will match your charitable donation or volunteer hours. Go to openheartkitchen.org/matching-gifts

7. **Consider Making a Donation through a Qualified Charitable Distribution from your IRA** - After age 70 and a half, you can use your required minimum distribution as a qualified donation (up to $100,000 per year) for the year.

8. **Honor a Loved One or Make a Memorial Gift** - Honor a loved one with a charitable contribution in their name. If given the family's contact information, we can send an acknowledgement letter on your behalf.

9. **Recommend Grants from your Donor Advised Fund** - If you are planning to give through a donor advised fund, please let us know so that we can properly attribute the gift to you and notify you that it was received.

10. **Sponsor or Attend our Gala** - Save the date for our Heart of the Tri-Valley Gala at the Palm Event Center on Friday, August 26, 2022!

**SCAN THE QR CODE TO DONATE**

For questions or more information, please call our development team at (925) 500-8245 or email development@openheartkitchen.org.

**BOARD OF DIRECTORS**

Justin Gagnon, Board Chair  
Kristina Vannoni, Vice Chair  
Shaily Nair, Secretary  
Mike Haase, Treasurer  
Chuck Deckert  
Bethany Horton  
Jewel Hunt  
Lira Kamat  
Eric Lovdahl  
Eric Maxwell  
Carla Moore  
Janette Pace

**ADMINISTRATIVE TEAM**

Heather Greaux, Executive Director  
Denise Bridges, Development Director  
Geary Lauraya, Development Officer  
Shawnda Bost, Program Manager  
Marcy Braidman, Program Coordinator  
Christi Williams, Program Coordinator  
Taylor Hoover-Hart, Executive Assistant

**PROGRAMS TEAM**

Aiswarya Ankala, Food Service Assistant  
Todd Cunningham, Food Service Assistant  
Dani Dufek, Food Service Assistant  
Bryan Espinoza, Street Outreach Team Member  
Gary Comes, Street Outreach Team Member  
Sharon Irizarry, Site Supervisor  
Evelyn Mattioli, Site Supervisor  
Derek Meonske, Delivery Driver  
Anita Miranda, Food Service Assistant  
Jody Quincy, Site Supervisor  
Linda Roe, Site Supervisor  
Patricia Shuppert, Food Service Assistant  
Smruti Thakur, Food Service Assistant  
Marla Ullom, Food Service Assistant  
Cameron Williams, Street Outreach Team Member  
Steve Wright, Street Outreach Team Member

**PRODUCTION KITCHEN TEAM**

Jorge Morales, Chef  
Gerardo Lopez, Assistant Chef  
Rosa Castaneda, Cook  
Tanaka Dorsey, Cook  
Jose Figueroa, Cook  
Martin Valderama Capula, Cook
IMPACT

OFFERING FOOD AND A FRIENDLY FACE

The pandemic forced everyone into the confines of their home. Our Hot Meal clients, Kristen, Jesus and their four young children, ages 3 to 7, live in their green Ford Expedition SUV. For more than a year, most of the family’s time has been spent in their car going to work and bringing their children to school in Antioch. Kristen picks up Jesus at 8 pm in Livermore then they head to Pleasanton to take Kristen to her overnight job at a hotel.

With limited funds and no kitchen, the family relies on free hot meals at our curbside pickup in Livermore. The meals allow Kristen and Jesus to spend quality time together and to save for a place to call home.

Self-sufficiency is the goal for Jesus and Kristen. Open Heart Kitchen helps.

“Now that we’re sober, we’re getting a lot of help from people who tried to help us years ago,” Kristen said. “But now we can remember their names. And why they are helping us.”

Source: Shayna Rubin, Share the Spirit/East Bay Times. November 21, 2021
Photo: Anda Chu

IMPACT: 2021 TIMELINE

JANUARY
Center for Excellence in Nonprofits began trainings to guide OHK through our Inclusion, Diversity, Equity, Access, and Liberation (IDEAL) journey.

FEBRUARY
Virtual Town Hall attended by 70 donors and volunteers.

MARCH
OHK hosted the first Tri-Valley Food Providers meeting.

APRIL
Moved administrative offices and production kitchen to Danville and started offering “Meatless Mondays” as a vegetarian meal once per week.

MAY
CityServe of the Tri-Valley began assisting the Street Outreach team with providing resource referral and case management support to unhoused clients.

JUNE
400 personal alarms distributed to senior clients amidst violent hate crimes against Asian American seniors across the nation.

AUGUST
The new logo and color palette is released.

JUNE
Monthly menus are provided in Chinese and Spanish.

NOVEMBER
Fremont Bank Foundation donated $250,000 to the “New Kitchen, New Hope” capital campaign for the new kitchen and dining room at Vineyard 2.0.

DECEMBER
Emergency grocery distribution concludes.

IMPACT
**IMPACT STATS**
(CALENDAR YEAR 2021)

- 3,255 active volunteers
- 33 staff members
- 2,033,379 total meals served
- 10,180 household members served through grocery distribution
- 58,856 hot meals served
- 698 unique households served through grocery distribution
- 43,066 street outreach meals & breakfast bags served
- 66 street outreach clients served at 17 locations
- 3,040 senior clients served for the Senior Meal Program
- 1,533 seniors served
- 103,182 senior meals served
- 1,100 flyers distributed on COVID-19 vaccination clinics and other community resources

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**ANNOUNCING A NEW MISSION**

Open Heart Kitchen is pleased to announce its new mission statement, adopted recently by our board of directors, developed with staff input, and rooted in our commitment to Inclusion, Diversity, Equity, Access, and Liberation (IDEAL). An ad-hoc committee presented ideas to the OHK board and the new mission statement was confirmed in February 2022.

Equitable access to nutritious food today, while building a food secure tomorrow.
Support and Revenues Without Donor Restrictions 2021 TOTAL 2020 TOTAL

Contributions $ 769,395 $ 1,725,278 $ 2,494,673 $ 1,359,125 
In-kind contributions 2,392,912 - 2,392,912 286,007 
Federal grant income - 509,758 509,758 420,752 
State and local grant income - 242,400 242,400 357,351 
Federal contract income 1,561,207 - 1,561,207 - 
Program income 38,979 - 38,979 72,060 
Fundraising income 5,696 - 5,696 141,417 
Costs of direct benefits to donors - - - (42,897) 
Interest income 3,565 - 3,565 1,944 
Gain (loss) on disposal of assets 127,139 - 127,139 (49) 
Net assets released from restrictions 2,022,854 (2,022,854) - - 
Total Support and Revenues 6,921,747 454,582 7,376,329 2,595,730

STATEMENT OF ACTIVITIES FOR THE YEAR ENDED JUNE 30, 2021

Expenses 2021 TOTAL 2020 TOTAL

Program services
Hot meals 376,387 - 376,387 473,958 
CPOD 2,930,011 - 2,930,011 313,477 
Street outreach 431,117 - 431,117 - 
Senior meals 1,014,104 - 1,014,104 683,168 
Kitchen project 45,544 - 45,544 65,142 

Net Assets Without donor restrictions
Board designated operating reserve 2,698,215 1,150,000 
Undesignated 1,095,711 859,098 
Total Without Donor Restrictions 3,793,926 2,009,098 

Supporting Services
Management and general 195,425 - 195,425 156,578 
Fundraising 144,331 - 144,331 126,795 
Total Program and Supporting Services 5,136,919 - 5,136,919 1,819,118 

CHARGE IN NET ASSETS 1,784,828 454,582 2,239,410 776,612

NET ASSETS, BEGINNING OF YEAR 2,009,098 197,659 2,206,757 1,430,145

NET ASSETS, END OF YEAR $ 3,793,926 $ 652,241 $ 4,446,167 $ 2,206,757

STATEMENT OF FINANCIAL POSITION AS OF JUNE 30, 2021

Assets 2021 2020
Cash and cash equivalents $ 3,433,942 $ 2,083,256 
Accounts receivable 466,855 75,145 
Grants receivable 17,222 31,980 
Other assets 48,889 24,079 
Inventory 11,336 17,594 
Property and equipment, net of accumulated depreciation 514,317 172,327 
Total Assets $ 4,512,561 $ 2,404,381

Liabilities
Accounts payable $ 25,888 $ 44,521 
Accrued payroll expenses 40,506 23,296 
Refundable advance - PPP loan - 129,807 
Total Liabilities 66,394 197,807

Net Assets Without donor restrictions
Board designated operating reserve 2,698,215 1,150,000 
Undesignated 1,095,711 859,098 
Total Without Donor Restrictions 3,793,926 2,009,098 

With Donor Restrictions
652,241 197,659 
Total Net Assets 4,446,167 2,206,757 

Total Liabilities and Net Assets $ 4,512,561 $ 2,404,381

Copies of our audited financial statements are available upon request. Every effort has been made to ensure the completeness and accuracy of the information contained in this report. For comments or questions, please contact Denise Bridges, Development Director at (925) 580-1616 ext. 502.