

Project Hope, Inc.
6201 N 60th St.
Omaha, NE 68104

Veda Keebler
Executive Director

Jennifer Schell
On-Site Coordinator

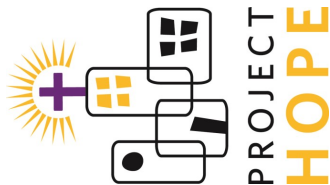
Office Hours:

Monday, Wednesday & Friday
9:00 a.m. - 4:00 p.m.
Tuesday by appointment.
Thursday 10:00 a.m. - 3:00 p.m.

Phone:
402-453-7649

Email:
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projecthopeomaha.org



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**PROJECT
HOPE**

Like Us:

On Facebook

Shop For Us:

Shop Amazon smile for a percentage of your spending to be donated to Project Hope.

Donate Your Dollars:

On our website -
projecthopeomaha.org
or send to us in the mail.

Direct your Thrivent
Choice Dollars to
Project Hope.

**Donate Food and
Clothing:**

Bring food and your
gently used clothing to
our main pantry site.
Monday, Wednesday,
Thursday & Friday
10:00 a.m. - 3:00 p.m.

PROJECT HOPE HAPPENINGS

**Winter Edition
January 2018**

**Share your food with the hungry . . .
Give clothes to those who need them.**

Isaiah 58:7

Project Hope, Inc. is a non-profit food pantry
which provides food and clothing assistance
at no cost to families in need.

Pantry Locations and Hours

Main Pantry Location:

Monday, Wednesday & Friday
11:00 a.m. - 2:45 p.m.

Satellite Pantries:

Holy Cross Lutheran

4117 Terrace Dr
3rd Thursday of the Month
5:00 p.m. - 7:00 p.m.

St. Matthew Lutheran

1725 S 60th St
3rd Saturday of the Month
10:00 a.m. - 12:00 p.m.

Shepherd of the Hills

6201 N 60th St
3rd Tuesday of the Month
5:00 p.m. - 7:00 p.m.

Inside this issue:

New Director
Grants Received in 2017
Major Donors in 2017
Direct Your Dollars—Family Fare



NEW DIRECTOR VEDA KEEBLER

I am very excited to be at Project Hope serving as the new executive director. I began on November 1st. During November we served over 400 families with Thanksgiving baskets and turkeys to make their celebration more enjoyable. At the

same time I was being trained on the day to day operations, meeting our volunteers and becoming familiar with some of our clients.

I was born and raised in Omaha, graduated from Central High, am a widowed mother of three adult children and a member of St. Matthew Lutheran Church on south 60th street. I have a bachelor degree in nursing with experience working in hospitals, nursing homes, home health care, vocational training as well as being a director of quality management. I retired from nursing 20 years ago with the birth of my third child. For the past 14 years, I served as the office administrator at St. Matthew.

I look forward to many years of service at Project Hope!

Thank you for the following grants given to Project Hope in 2017:

Omaha Community Foundation for \$5,359.36

Dean Fricke Memorial for \$9,600

Immanuel Community Vision Foundation for \$17,000

Scott Foundation for \$25,000

THANK YOU TO LORI LINDBERG!

LORI served as the executive director at Project Hope for several years improving the services offered and moving the pantry to it's current location. We appreciate everything she accomplished during her years of service and wish her well in her new adventures.



PROJECT HOPE IS SPARKLING



PROJECT HOPE was closed the week of Christmas for inventory and cleaning. We opened the first week of January with clean carpets and well organized storage and display areas. Thank you for your patience and understanding while we were closed. Come check us out!

PANTRY NEEDS

YOUR food donations go directly to our clients and we thank you for your kindness in sharing your resources.



OUR GREATEST NEEDS AT THIS TIME ARE:

FOOD: Canned Beans, Fruit Juice, and Dried Fruit

BABY NEEDS: Diapers sizes 4, 5 & 6; Tear Free Shampoo

PERSONAL CARE PRODUCTS: Deodorant, Shampoo, Hand Sanitizer, Toothpaste and Feminine Hygiene products.

PAPER PRODUCTS: Paper Towels, Facial Tissue and Toilet Paper

HOUSEHOLD PRODUCTS: Small Bottles of Liquid Dish Soap and Small Bottles of Laundry Detergent.

CLOTHING: Gently used infant, children and plus size adult clothing.

PROJECT HOPE BOARD OF DIRECTORS

Erin Booth, Project Hope Volunteer

Amy Bowen, Dean Fricke Foundation Representative

Terri Grunke, Holy Cross Lutheran Representative

Reverend Roland Jank, Jr., LCMS Advisor

Reverend Diana Kuhl, ELCA Advisor

Lisa McCoy, Community at Large Representative

Mary Pat Moeller, Community at Large Representative

Kathy Nelson, Shepherd of the Hills Representative

Roger Perrigo, Project Hope Volunteer

Tom Prohaska, Community at Large Representative

Susan Ties, St. Matthew Lutheran Representative

Ron Youngerman, Project Hope Volunteer

Mary Youngerman, Project Hope Volunteer

Thank You to the following Donors giving \$1,000 or more in 2017:

Davita

Farm Credit Services of America

Lutheran Church of the Master

Mount Olive Lutheran Church

Rejoice! Lutheran Church

St. John's Lutheran Church

The Merck Foundation

Thrivent Choice Dollars

Greater Omaha Area Trail Runners

Shepherd of the Hills Lutheran Church

Bill Kernen

Roberta Lange

Verna Peterson

Robert and Vicky Vandervort



OUR FINANCIAL NEEDS

WHAT ARE THE ROUTINE ANNUAL EXPENSES
TO PROVIDE SERVICES AT PROJECT HOPE?



FACILITIES AND MAINTENANCE \$14,000
OFFICE EQUIPMENT & OPERATING EXPENSES \$13,500
PAYROLL EXPENSES \$72,000
TRUCK EXPENSES \$3,050
PROGRAM EXPENSES \$31,600

YOUR FINANCIAL SUPPORT IS GREATLY APPRECIATED!

4,290 FAMILIES WITH 8,987 INDIVIDUALS SERVED IN 2017



**Direct Your Dollars from
Family Fare:**

**Give your Family Fare
receipts to Project Hope!**

DIRECT YOUR DOLLARS is a receipt-based program. We can raise money simply by doing something we all do each week—going to the grocery store.

Every time you shop at your local Family Fare store, save your receipts and encourage your friends and family to do the same. Bring your Family Fare receipts to the pantry or mail your original receipts to Sue Ties, 19011 Lake Street, Elkhorn, NE 68022.

When we've collected and submitted \$150,000 in receipts, we receive \$1,000 for Project Hope!

THANK YOU!!



THANK YOU to the UNO Public Relations Student Society for hosting a food and personal products drive. Kathryn Nizzi, Chapter Vice-President delivered the many items to Project Hope on Thursday, December 14.

THANK YOU to all our volunteers who put in many hours of service. Our volunteers help with picking up food orders from the food bank, checking in food deliveries, restock shelves, repackage bulk items, greet clients, assist clients with pantry choices, sort and organize clothing, light housekeeping, collate mailings, write thank you notes and assist with donations of food and clothing from individuals, churches and other organizations.

THANK YOU to Lutheran Church of the Master and St. Thomas Lutheran Church for collecting and donating the food for 400 Thanksgiving baskets. The turkeys were purchased utilizing a holiday food grant from the Scott Foundation.

WE give thanks for all of the church organizations and individuals who have donated food and clothing over the last couple of months. Our clients have been able to choose from a variety of foods and gently used clothing.



Blessings to all of you for remembering our neighbors!

A THANKSGIVING STORY



PROJECT HOPE was contacted by a family in town caring for a daughter hospitalized at one of the local hospitals who was in need of food. The mother's purse had been stolen after arriving at the hospital several days prior. Our board president volunteered to deliver food to the family since the hospital was several miles away. Sue discovered when she arrived that the family had been without food for a few days since they had no other money to purchase anything. They were so appreciative of her kindness and our willingness to provide for them that they were in tears.

This event occurred just prior to the Thanksgiving holiday. Thank you to Sue for going the extra mile(s) to help this family!

This is a valuable testament of how we fulfill our mission in our community. Thank you to everyone who gives their support and donations to Project Hope.



Biscuits and Gravy

Recipe provided to clients choosing our meal plan option.

1 lb. bulk pork breakfast sausage

¼ cup flour

1 teaspoon black pepper

2 ½ cups milk

Salt to Taste

Ground Red Pepper to Taste

1 package Biscuits

Set oven to 350 degrees. Bake biscuits according to package directions.

Set a large, heavy-bottomed skillet over medium heat and cook the sausage, breaking it up with a wooden spoon, until it is loose and no longer pink, approximately 10 minutes. Add seasonings to taste.

Sprinkle the flour and pepper over the sausage and cook, stirring constantly, until flour has been absorbed by the fat and has gathered its flavors close, approximately 2-5 minutes.

Slowly stir in the milk and cook at a bare simmer until the gravy gets thick and the roux covers the back of the spoon. If it is too thick for your liking add more milk and stir. Season to taste. Serve over biscuits.