

Bread Line, Inc.

"FEEDING PEOPLE & AFFIRMING LIVES"

20 23



TOGETHER
building commUNITY

FINANCE REPORT
by the numbers

PROGRAMS
triumphs & challenges



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Letter From the Executive Director

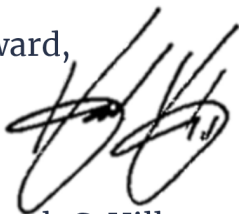
I never expected to be here, doing this. In 2016, when the Bread Line's then Executive Director - the incomparable Jennifer Jolis - hired me as her assistant, she asked me where I saw myself in five years' time. I, ever cheeky, declared, "in your chair!" A lot happened in the eight years since. At the time, I was joking about running the Bread Line. However, working here quickly became one of the proudest accomplishments of my life.

Every day, I do meaningful work with my favorite people. The Bread Line's crew - both staff & volunteer - are the strongest, most bighearted, talented & cohesive team I've ever had the pleasure of working with. There are no weak links. From our weekday volunteers to the six year olds holding penny drives to local farmers donating the best food possible to guests sweeping the stoop to our handyman who fixes all our weird & broken bits... everyone can help & - here - everyone does.

It's a curious thing to so deeply love a job that you wish didn't exist. The great tragedy of the Bread Line is that we're doing this work because people in our community do not have access to the public resources or social support they need & deserve. We can't fix that but we can feed everyone who comes through our door.

One of my mantras is that "*duality is real*," a mindfulness practice that is easily polished at the Bread Line. Every day, we bear witness to the kindnesses & cruelties humans do to each other & - as Wendell Berry says, "*despite having considered the facts*" - we choose kindness. We choose love. We choose commUNITY. Thank you for being part of this.

Onward,



Hannah C. Hill
Bread Line Executive Director



EIN 92-0111082

POB 73715
Fairbanks, AK
99707



breadlineak.org



@BreadLineAK

Living With Hunger

A NEED UNMET BY DAILY FULFILLMENT

Did you know that for every one meal provided by a community food bank or soup kitchen, SNAP provides nine? It's true! Yet, here in Alaska, from October of 2022 to February 2024, rolling SNAP (food stamps) backlogs kept many Alaskans from accessing basic food assistance. In 2021, over 85,000 Alaskans participated in SNAP. By December of 2023 only 32,500 people were able to access food stamps.

Studies show that food insecurity correlates with adverse childhood experiences (ACEs) & ACEs are often directly related to profound struggles in adulthood. Young people exposed to both ACEs & food insecurity are considered by experts to have experienced brain injury.

For a year & a half, tens of thousands of Alaskans went without federal food aid for sometimes months at a time. Much good work has happened to rectify this issue, but serious damage was done. Already vulnerable Alaskans were forced to rely on increasingly strained food banks, food pantries & soup kitchens to not go hungry. The weighted responsibility to meet the need fell on already strained local charity networks. Despite the State's SNAP program recovering, the Bread Line saw a 25% increase in meal service over the seventeen months of backlog that has not decreased.

According to the National Coalition for the Homeless, the top causes of food insecurity in the United States are:

- Unemployment
- High housing costs
- Low wages/income
- Lack of access to SNAP benefits (food stamps)
- Medical & health care costs



Systemic social inequity means that Black, Brown & Indigenous communities, people living with disability & those with mental illness are over-represented in American demographics of poverty. As Jacques Diouf said: *"Hunger is not an issue of charity. It is an issue of justice."*

We have a collective responsibility to be in community with each other: to take care of our neighbors; to demand that everyone has access to nutritious, affordable & culturally-appropriate foods every day. Food justice is a human rights issue.

Stone Soup Cafe

BREAD LINE'S SOUP KITCHEN



STONE SOUP STAFF

Chef **Matt Davis** came to the Bread Line ten years ago following a strong career in high-end cooking. Matt uses his impressive professional skills to make *delicious* meals from largely donated food.

Cafe Manager **Abby Waldorf** was hired in 2021 & has helped the soup kitchen quickly grow in the short years since. Her commitment to community, social justice & an even keel in the face of complicated humanity makes so much good possible.

WELCOME TO STONE SOUP CAFE

The Bread Line's Stone Soup Cafe is a **low-barrier facility**; we do not require proof of need, sobriety, ID or anything that may prevent someone from accessing a free meal in a safe place. There are just two rules here: kindness to yourself & others & no drinking/drug use on premises. We believe that we are in community & that everyone deserves to eat every day.

Guests at the soup kitchen have a choice of what they would like to eat & drink. Chef Matt prepares fruit oatmeal, fresh soups & a hot entree every day.

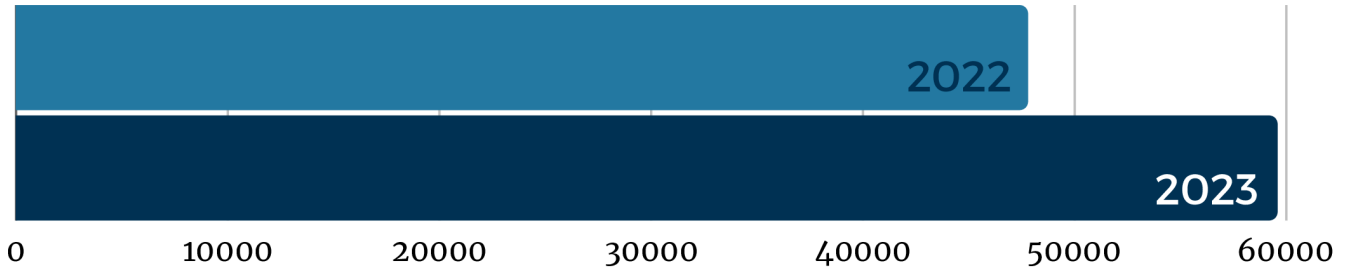
Monday through Friday, the Stone Soup Cafe serves over 100 hot meals a day & even more cold sack lunches. Under Abby's supervision, weekday volunteers help serve & clean the soup kitchen. Donors make sure our shelves stay full. Regular grant work has allowed us to keep socks, menstrual products, personal hygiene items, hand warmers & other critical care supplies on hand as well. The soup kitchen also has a single-stall shower that is free for guests to use - we provide a clean towel, soap & shampoo.

The soup kitchen is a place of commUNITY - everyone is welcome here.

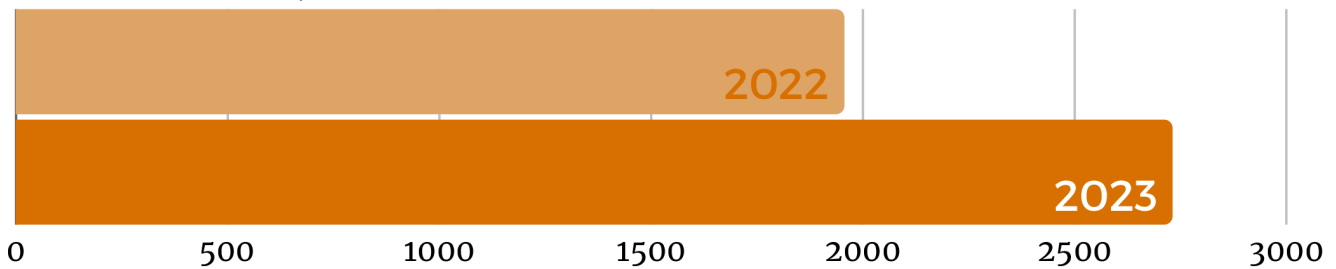
By the Numbers:

TRENDING GROWTH

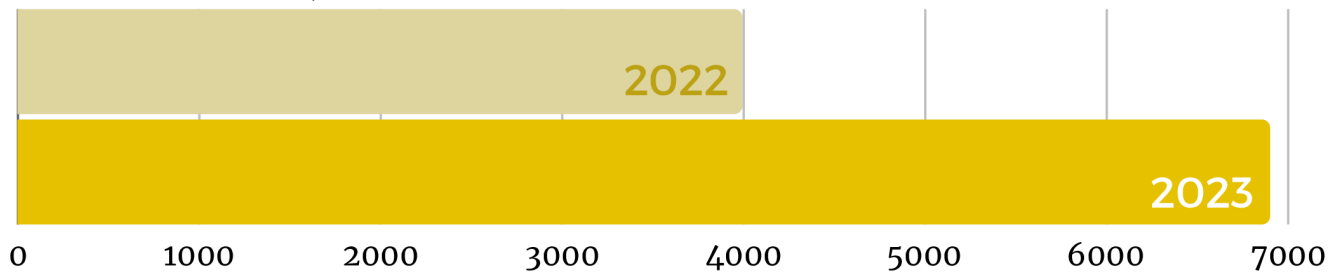
Meals served in 2023: 59,644 (a 25% increase over 2022)



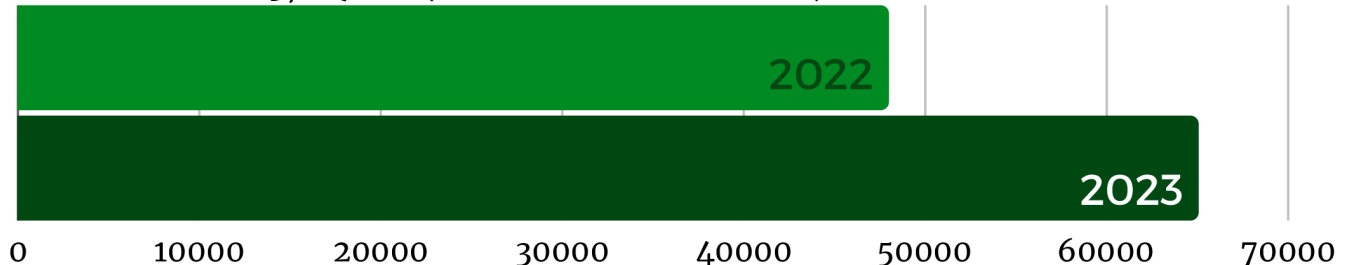
Volunteer shifts: 2,731 (a 40% increase over 2022)



Volunteer hours: 6,900 (a 76% increase over 2022)



Donated food: 65,067 lbs. (a 62% increase over 2022)





Stone's Throw

CULINARY JOB TRAINING PROGRAM

STONE'S THROW STAFF

Chef **Marisa Peña** joined the Bread Line in 2019 as the Program Manager for our culinary job training program, Stone's Throw. With Marisa's corporate restaurant background & careful guidance, Stone's Throw has grown steadily. Marisa also handles the Bread Line's robust catering & culinary outreach programs.

Chef **Liann Peryea** has worked in hospitality since she was 16. She permanently joined the Bread Line team in 2017 as a Chef Instructor for Stone's Throw. Liann also runs the Bread Line's contract meal services, creating nutritious & delicious meals for **Tanana Chiefs Conference's Housing First** program.



Chef Liann Peryea

Chef Marisa Peña

WHAT'S COOKING

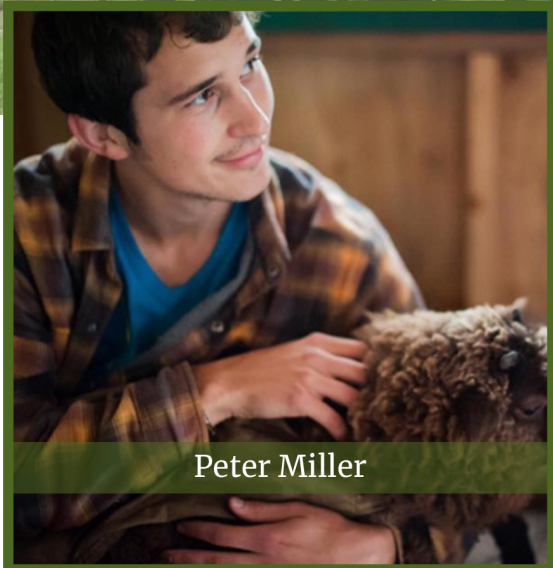
Stone's Throw is a culinary training program designed to empower people overcoming challenges. Through **job readiness training & skills development**, students **change their lives with the motto:** *"where you come from is not as important as where you are going."*

Launched in 2015, this intensive program has **graduated 48 students & boasts an 85% employment rate**. Running two adult classes annually (a baking program in the fall & a full culinary cohort in winter), our small class size allows for an education tailored to the needs of each student. Since 2018, Stone's Throw has also offered a summer program inside the **Fairbanks Youth Facility** as well as a Christmas holiday party engaging the families of the youth incarcerated there.

You can find Stone's Throw's chefs doing culinary demos at the **Tanana Valley Farmer's Market's Chef at the Market** series, teaching at the **Folk School** or **Calypso Farm's Community Roots & Indigenous Agriculture** programs, as well as helping facilitate weekly free **Community Meals** at the summer **Southside Community Farmers Market**.

Stone Soup Garden

GROWING OUR OWN



Peter Miller

GARDEN STAFF

In 2023, **Peter Miller** returned for his 2nd season managing the Stone Soup Community Garden. After receiving a BS in Cell Biology & Neuroscience, he worked on organic farms & homesteads, obtaining a Permaculture Design Certificate. Peter worked maintaining the community garden at UAF & at Calypso Farm in a number of capacities, learning how they cultivate an abundance of food in our specific climate while educating other Alaskans in these practices.

Under Peter's skillful care, the Stone Soup Community Garden has flourished, producing over 1,000 pounds of fresh produce annually for the Bread Line's anti-hunger efforts. This is enough food that we are able to share with the community beyond the soup kitchen.

GROWING TOGETHER

Through a collaborative grant with **Calypso Farm** & the **Folk School**, the Stone Soup Garden was able to expand our raised beds!

Summer volunteers helped secure funding from the **Global Food Initiative** to build more beds at the community garden, buy good soil & complete our drip irrigation system.

For the **SIXTH** year running, the Fairbanks Water Company donated thousands of gallons of clean, fresh water to keep the Stone Soup Community Garden growing.

All of this - & the green thumbs of many volunteer gardeners - has made it possible for the little soup kitchen that could to have a greater capacity to serve the best food possible while advocating for better food security in our community.





Kid's Cafe

EVERYONE CAN HELP

KID'S CAFE

After a three-year long hiatus in the COVID pandemic, Kid's Cafe returned to the Bread Line in 2023! This year, two local moms - **Matumelo Wilkin & Sharon Wittenkeller** - ran the program with great success!



An anti-hunger initiative that empowers youth to get involved in their community, Kid's Cafe brings volunteer families together to prepare food for the soup kitchen & talk about what food insecurity looks like. Kids Cafe is held between September-May on every third Saturday of the month from 11AM-1PM.

Partnering with our friends at the [Fairbanks Children's Museum](#), the Bread Line provides a free, safe space where kids can just be kids while also learning about food, food safety & how they can fight hunger in the Fairbanks community.

Kid's Cafe teaches us that "it doesn't matter if you are nine or 90 - everyone can help." This year, we had 74 kids & their adults join us at Kid's Cafe between September & May. Together, they made over 1,250 sandwiches, 600 cookies (we even made mini-pies once), processed HUNDREDS of pounds of produce & did seasonal crafts with the [Fairbanks Children's Museum](#)... most of all, they had fun.



Behind-the-Scenes

ALL HANDS ON DECK



ADMINISTRATIVE STAFF

With a staff of just seven employees, a volunteer team of hundreds, donors across the nation, grant requirements & community outreach to do, there are so many moving parts to the Bread Line's anti-hunger operations.

We are extremely lucky to have brought **Emma DeRuyter** onboard in 2023 as our Administrative Coordinator. She keeps us organized & moving forward.

For all the direct service that the Bread Line provides between our four anti-hunger programs, there is also a behind the scenes team making sure our day-to-day operations run smoothly. Our administrative staff helps plan, implement & evaluate this organization's programs, services & special projects.

We also have the privilege of contracting accounting services with Norbu Accounting. **Norbu Accounting** specializes in nonprofits & has provided accounting, bookkeeping & payroll processing services for the Bread Line since 2017.

Vicki Bishop, B.S., M.S. is an accountant & enrolled agent while her staff, **Dave Flaherty** is an accountant, AFSP.

For a small nonprofit with a big job, it is critical that our financial & administrative practices be transparent, effective, efficient & scalable. Our administrative staff & contract accountants ensure that the Bread Line is always doing the best we can with what we have.



Vicki Bishop



Dave Flaherty

Bread Line Board of Directors

STEERING TOWARDS A SUSTAINABLE FUTURE



Kristina Miller



Jason Case



Jennifer Redmond



Ileana Polis



Carla Baker



Tulugak Fleagle



Liz Lyke



Kunaan Smyth



Karen Lane

CONTACT THE BOARD AT BOARD@BREADLINEAK.ORG

2023 at the Bread Line

IN A GLANCE

2023 AT

THE BREAD LINE

"feeding people & affirming lives"

Serving Fairbanks since 1984, the Bread Line meets its mission through four anti-hunger programs & the support of our local community. We are building a better tomorrow, together.

STONE SOUP CAFE

The Bread Line's weekday soup kitchen, the Stone Soup Cafe, gave out 59,581 free meals in 2023 - an alarming 25% increase over the previous year. 2023 was the busiest year we've ever in our 40 years of feeding Fairbanks.

While most of the food served at our soup kitchen is donated, it has been so busy that we are also having to purchase food to meet the need.



FOOD DONATIONS

Food donations are up, with 65,067lbs coming in over 2023! As we now must purchase food to meet the need, this tangible support makes all the difference.

Our gratitude to local Fairbanksans, Fairbanks Community Food Bank & Fairbanks Memorial Hospital for their ongoing food donations!

KID'S CAFE

For the first time since the COVID-19 pandemic, the Bread Line welcomed back Kid's Cafe! This seasonal family volunteering initiative is one of our keystone programs & had a total of 74 kid attendees over the winter.

The Fairbanks Children's Museum, Bread Line volunteers & staff hosted monthly events for local children to help fight community hunger.

VOLUNTEERS!

Volunteers put in 2,731 shifts over an incredible 6,900 hours in 2023! That is a huge increase over last year & a much needed help during these busy days.

Volunteers give out food in the soup kitchen, tend the garden, haul recycling, pick up donations & help in COUNTLESS other ways.

STONE'S THROW

Since launching in 2015, the Stone's Throw culinary job training program has graduated 48 students with an amazing 85% employment rate after graduation.

Stone's Throw runs two adult classes annually & a summer program at the Fairbanks Youth Facility. Its small class size allows for an education tailored to the needs of each student.



In 2023, Stone's Throw launched a NEW four-week fall baking program in addition to our eight-week culinary course. All of our programs are FREE for anyone seeking new job & life skills.

STONE SOUP COMMUNITY GARDEN

The Stone Soup Community Garden is in downtown Fairbanks on a lot generously donated by the Fairbanks Memorial Hospital Foundation. In 2023, the garden harvested over 1,000lbs of produce for the Bread Line's anti-hunger programs. However, more than that found its way into bellies. The community garden dedicates beds to an "eating garden" where hungry people pick fresh produce right at the source.

CELEBRATING COLLABORATION

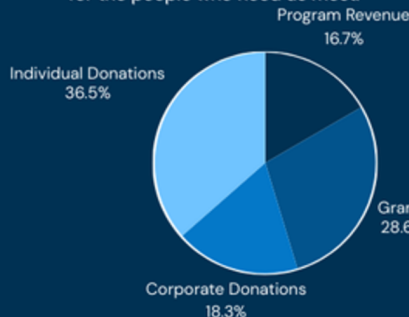
With a three-way grant from the Interior Community Health Center, the Golden Heart Community Foundation & the Alaska Mental Health Trust Authority, the Bread Line ran a winter "Hygiene for Health" mini-project providing personal hygiene items, socks & gloves for Fairbanks' unhoused neighbors.

Partnering with Calypso Farm at the Southside Community Farmers Market, Bread Line chefs hosted a monthly "Community Meals" program, providing free, locally-sourced summer meals to the food desert neighborhood. This program was so successful that it is expanding to weekly meals in 2024.

Using a USDA grant, The Folk School generously hosted a workshop, teaching locals how to build their own raised garden beds while constructing eight beautiful new boxes for the Stone Soup Community Garden's expansion!

2023 INCOME

The anti-hunger work of the Bread Line is primarily sustained by the ongoing generosity of the people of Fairbanks. Support from the community allows our programs to remain FREE for the people who need us most.



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2023 Finance Report

A WORD FROM THE BREAD LINE'S TREASURER

First, I want to express my gratitude for the incredible work of Hannah (Executive Director) & their dedicated team. They have been sustaining the organization financially & diversifying funding sources to meet the growing demand for our services. Let's review some of the generous grants & support we received that have made a significant impact:

RurAL CAP: Thriving Communities generously provided \$100,000, covering nearly a year's worth of payroll for our soup kitchen staff. The **Interior Community Health Center** supported us with \$18,000 last winter for gloves, socks, & hand warmers, & another \$18,000 for this winter under the same grant. The **Golden Heart Community Foundation** contributed \$3,500 for menstrual products, & the **Alaska Mental Health Trust Authority** provided \$13,200 for personal hygiene items. Our local donors have also been amazing in aiding us to serve our community better during these challenging times.

We also have ongoing partnerships with organizations like **Tanana Chiefs' Housing First**, **Calypso Farm** & the **Tanana Valley Farmers Market**, all of which help us provide our programs for free to those who need them most.

However, we do face crucial needs in the upcoming year. The demand for meals has been increasing significantly; emergency government funding for food purchases has been essential in meeting this demand, but is not forecasted to be available this year or in coming years. To close the gap in funding for this year & future years, we need to find an additional \$104,000 annually to continue serving at this growing level of demand in our current economy.

Thanks to everyone who has been supporting us, including our dedicated volunteers, for keeping our costs down & working wholeheartedly with us. If you have any thoughts on ways to support BLI or would like to help out, please let us know. We appreciate all the support we can get & look forward to continuing to serve the Golden Heart City.

Sincerely,

JENNIFER REDMOND
BREAD LINE TREASURER



2024 Budget

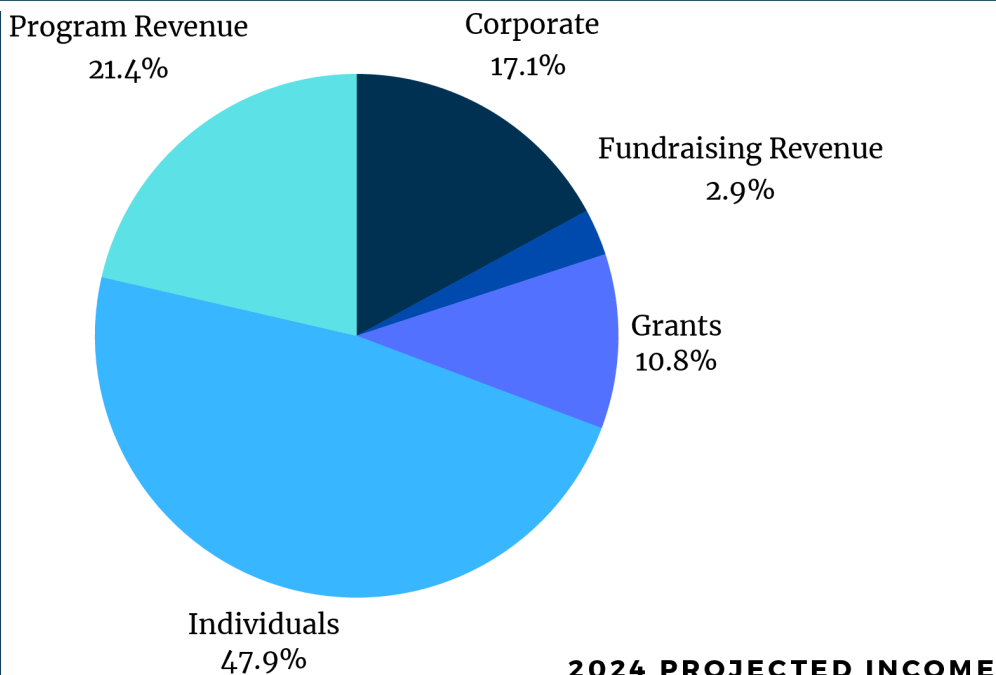
LOOKING FORWARD



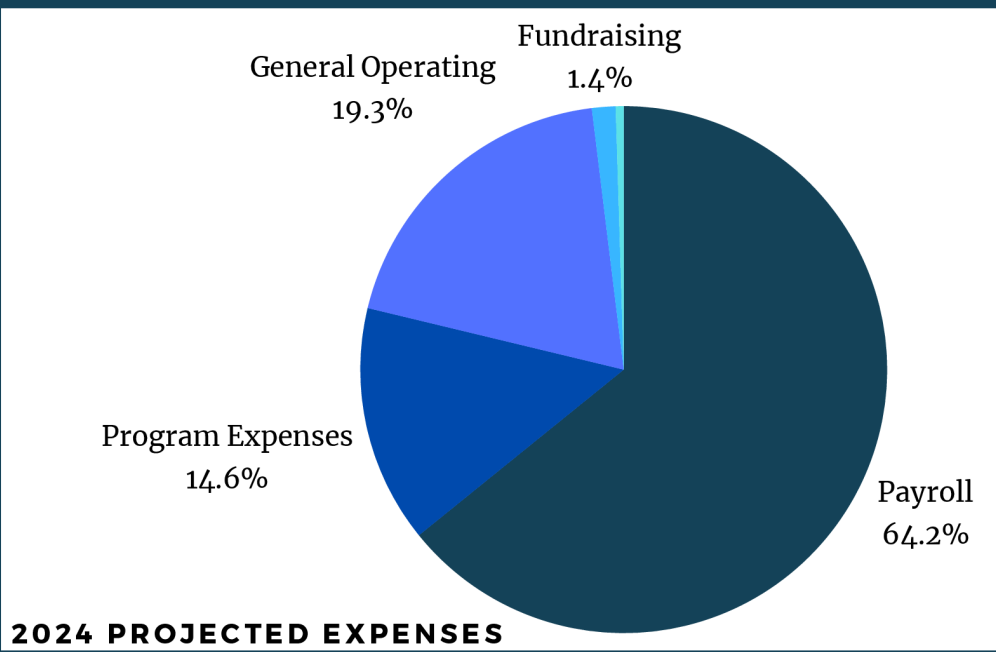
The Bread Line's approach to maintaining a healthy income stream is a three-pronged system of individual giving, earned income & grant work.

Not reflected here is the intangible but critical in-kind food donations that allow us to maximize revenue, minimize cost & maintain the level of service that the Bread Line is known for. The anti-hunger work of the Bread Line is made possible by the ongoing generosity of Alaskans. The support of our community allows Bread Line programs to remain free for the people who need us.

Because so much of our daily needs are donated, program & general operating expenses are comparatively low. The largest single expense of the Bread Line is payroll for our hardworking staff members.



2024 PROJECTED INCOME



2024 PROJECTED EXPENSES

Our biggest concern right now is that - in the unprecedented need seen over the last several years at the soup kitchen - we are having to purchase food. For the last three years, we managed this expense through COVID grants. Those grants are over but community hunger is more present than ever. Even with the skills & heart of our talented, high-impact staff, we are limited by our small size. Increasing revenue potential requires more employees & space that we have. We have room to grow!

Stone Soup

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POB 73715
FAIRBANKS, AK
99707

breadlineak.org
907.452.1974
EIN 92-0111082