



Nourish Everyone Sustainably Together



## DIRECTOR'S NOTE

What a year! We opened a nonprofit, pay-what-you-can restaurant! First of all, I want to thank all of YOU for making this possible. As I hope you'll see in this report, this has truly been a community effort AND the QC community has made it a success. This is a new and somewhat strange concept in the QC. Thank you for being open to it. Whether you are a customer, a volunteer, a funder, someone who donated produce, or all of the above, THANK YOU!

On a personal note, I want you to know that this restaurant has been a dream of mine for a very long time. It's not often that dreams come true exactly as imagined but this one has come pretty darn close. We have built so many relationships, fed so many people really good food, rescued a lot of food from being wasted, and learned a lot! Most importantly, NEST has become a place of belonging, where people are nourished physically and emotionally, for people all across the economic spectrum. I cannot express what it means to be part of that.

I'm often asked "What's next?" I have thoughts about a few years down the road, but for right now, I want us to continue to do what we're doing and do it really well.

A few goals for 2023 include: Increase the number of meals we serve by at least 30%; continue to ensure that each meal contains locally grown, sustainably sourced ingredients; increase the number of monthly donors; participate in more community events, and provide more education around the importance of locally grown, sustainably raised, nutrient-dense food. And finally, continue to exemplify the value of providing such food to ALL people together in the same place. It's a pretty sacred experience having so much humanity together in the same room eating the same amazing food.

You'll see some highlights noted in the pages to come. Please know that everyday has highlights.

Our customers have become family. Our community has been incredibly supportive. And our staff and volunteers make me smile every single day!

With gratitude,

Laura Mahn

Founder/Executive Director

*"I'm diabetic so I really have to be careful about what I eat. You don't want to be picky when somebody's giving you food, but those other places, they don't serve stuff that I should be eating." - C*

*I have celiac disease so my restaurant options are limited. I'm so thankful that you have gluten-free options - So Many Customers!*

*It's like mouth magic - Anonymous*

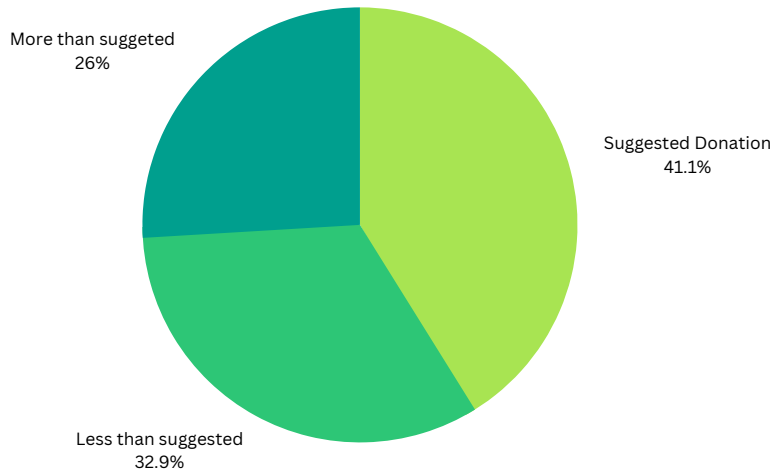
*Thank you so much. I'm just so, so grateful - A*

*I put the knife down 'cause I knew I have people now that would miss me if I got locked up. There are people that would be disappointed in me and I've never had that before. So I told myself 'Im gonna walk over to the restaurant and talk to my girls.' and that's what I did. I just wanted you to know that." - B*

*"It's too much - The fine china. The cloth napkins and real plants. The food. I just need a minute to take it all in. I've never. I just need a minute" - R*

**From opening on April 14 - December 31,  
7,048 meals were served at NEST Cafe**

**Here's how the pay-what-you-can model has worked.**

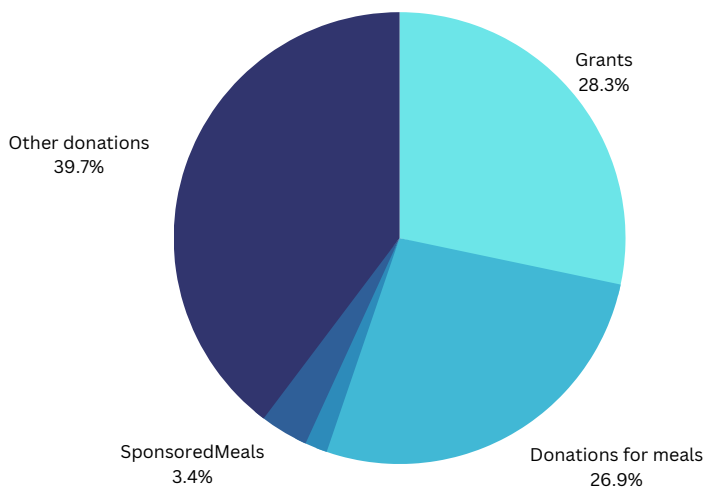


\*Note - The suggested donation amount is meant to be a reasonable, non-threatening amount so that it is accessible for people of various financial means. For example, since kids eat free, a family of 5 can eat an entire meal, including dessert and drink, for a total of \$14 - \$20. The suggested amount does not reflect our actual costs. So, even people donating the suggested amount are getting a “subsadized” meal.

**338 individuals served a total of 1,555 volunteer hours.**

**Life changing conversations - countless, really!**

## FINANCIAL OVERVIEW



**\$11,325.34 in In-kind donations from 93 different donors were donated to NEST! Most of this was local produce from gardeners like you!**

**Total Income = \$239,482.76**  
**Total Expenses = \$294,310.85 (including renovations)**

## Some highlights



**111 Thanksgiving meals served**



**Fresh produce donation**



**Wall of RIHS student artwork**



**Chef Elly's homemade spice bundles**



**We had AWESOME interns!**  
**Anne Gregory** (left) - Central College, IA (was our summer intern and **Brigette Ricuarte** (right)-Augustana College was our fall intern

## NEST was in a national magazine!

We were 1 of 3 Pay-What-You-Can restaurants featured in the fall issue of Cherry Bombe Magazine



## NEST won some amazing awards!



Royal Neighbors of America  
Nation of Neighbors Award  
[www.royalneighbors.org](http://www.royalneighbors.org)



Community Caring Conference  
"Community Hero" Award  
<https://www.facebook.com/rockislandcommunitycaring/>

## Speaking of Highlights Have you met our staff?!!!!



Cafe Manager, Grecia Lopez



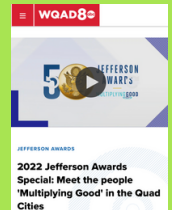
Chef, Elly Vos



Pastry Extraordinaire, Beth Samuelson



Dishwasher, "Rev"



WQAD's  
Multiplying  
Good jefferson  
Award



Food Rescue Partnership  
Member of the Year  
[www.foodrescueqc.org](http://www.foodrescueqc.org)

## How about our volunteers? We can't possibly show you all 388, but here are a few!



IHMVU  
"Giving  
Tuesday"  
contest





## Thank you to the following for Sponsoring Meals during 2022:

Royal Neighbors of America; IHMVCU; Pieter Hanson; Nelson Brothers Insurance; Association of Vietnam Veterans of America, Inc in Illinois; Gas & Electric Credit Union; Group O; Ontiveros Family Fund; Helpful Hand Services; Crawford Company; Winstein, Kavensky & Cunningham LLC; The Samuelson Family; Rock Island Federation of Women's Clubs; WVIK

**\*Thank you to Birdies for Charity and The John Deere Classic\***

## Thank you to the following foundations and organizations for 2022 Grant Funding:

Quad Cities Community Foundation - Basic Human Needs Fund  
Quad Cities Community Foundation - The Amy Helpenstell Foundation Fund

Quad Cities Community Foundation - Nonprofit Capacity Building Grants

Royal Neighbors of America - Nation of Neighbors Award

The Moline Foundation

Doris & Victor Day Foundation

Hubbell - Waterman Foundation

Rock Island Community Foundation

Foundant Technologies

Walmart

Trinity Lutheran Church, Moline

Modern Woodmen

Rock Island County Federation of Womens Clubs

Moline Breakfast Optimist Club

City of Rock Island

DARI

Thank you to the NEST Board of Directors, past and present, for getting this NEST built! 2022 board members included - Katie Thompson, Nina Struss, Terell Williams, Kathy Jones, Diann Gano, Chad Cushman, Dan Vervaecke, Ana True, Thurgood Brooks

