Culinary Angels
4435 First Street #142
Livermore, CA 94551
culinaryangels.org
501(c)(3) Tax ID #84-2906765
Mission Statement

To be the Tri-Valley’s leading provider of local, organic, nutrient-rich meals and nutrition education to those going through a cancer challenge as well as to their caregivers.

Vision Statement

To inspire healthier communities by providing nutritional meals and other resources to those experiencing cancer to more fully support their healing journey.

Culinary Angels Philosophy

Our volunteers are trained to cook with as many organic ingredients as possible and focus on nutrient-rich, plant-based, seasonal ingredients.

Emphasis is placed on using cruciferous vegetables, sea vegetables and homemade broths in our soups.

Culinary Angels believes this will help promote health, wellness, and hope to people who are compromised by their challenge.
2022
A YEAR IN REVIEW

Founder & Executive Director:
Lisa McNaney

Board of Directors:
Board Chair, Sue Bayer
Treasurer, Janette Pace
Lisa McNaney
April Vaughn Shabazz
Chuck Deckert
Alison Negrin

Twenty twenty-two was an incredible year for Culinary Angels. We increased deliveries, added key leadership positions and increased volunteer efficiency.

- 2500 meals were delivered to 1345 residences
- Recipients and caregivers enjoyed 5557 pints of soup, an increase of 48% over 2021
- Increased our deliveries in every city we support with an overall delivery increase of 23% over 2021
- Hired a new Chef along with Dietitian support position
- Added support to our leadership team with the addition of a Recipient Care Co-Lead, Cook Team Co-Lead ‘Side-Kick’ and Volunteer Coordinator Support member
- Trained new Meal Plating lead and Co-lead, Compliance Coordinator and Delivery Scheduler
- Added 3 new volunteer positions: Delivery Angel Liaison, Farmers Market Lead, and Shopper Lead
- Moved Farmers Market program from Livermore to Pleasanton
- Increased our volunteer family and utilized 135 active volunteers
- Increased volunteer efficiency by the addition of key equipment purchases (Industrial Vitamix, pressure cookers)
Valued Supporters and Partners

Thank you to our valued supporters who allowed us to not only purchase kitchen equipment and utensils but also funded weeks of meals for our deserving recipients throughout the Tri-Valley.

TOP EVENT DONORS
- Cancom
- Patelco
- Stanford Health Care
- Topcon
- Fremont Bank

COMMUNITY DONORS
- The Cancer League
- County of Alameda – David Haubert
- CHEF (Community Health & Education Foundation)
- Lynnewood United Methodist Church
- Showmentum
- Rotarian Foundation of Livermore

TOP GIVERS
- Lynn & Joan Seppala
- Mony Nop
- The Abreu’s
- Mary Carter
- Heidi & Rich Herbert
- Ritter Investments
- Lynn Monica
- The Plevyak’s
- Anna Richards
What makes Culinary Angels so unique...

WE PROVIDE NUTRITIENT RICH MEALS
We are a conscientious and deliberate organization that provides organic, high quality, locally sourced meals to support both the patient and their caregiver. We provide nutritionally rich meals that are designed to fortify the bodies of individuals with cancer as they go through their own unique cancer experience.

WE EDUCATE
Through our Nutritional Empowerment Program, we educate, inform and inspire our recipients, caregivers, and the caregiver community about the power of food as a crucial element in their healing journey. We provide practical nutrition education so that people can sustain and maintain their wellness after their cancer journey.

WE ACT LOCALLY AND ARE GLOBALLY CONSCIOUS
Culinary Angels recognizes that one powerful way to support our local economy is through our food choices. Partnering with local farmers and choosing seasonal and organic produce improves the overall health of communities and our neighbors. It also builds relationships that not only nourish those locally but supports those globally.

WE HAVE EXTRAORDINARY VOLUNTEERS
Many of our volunteers have been touched by cancer and have experienced the challenge to eat properly. They give freely of their time and desire to make a difference or lighten the load of a recipient and whoever is providing care for them.
Operational Highlights

• We continued to focus on residents in the Tri-Valley who could benefit from our program. That effort paid off and we increased our deliveries by 23% over the prior year.

• Our Farmers Market program moved from Livermore to Pleasanton, where we had year-around participation and expanded ‘organic’ vendor reach. Market participants donated 980 pounds of produce with a value of over $3,700.

• Our recipients indicated that our soup offering provided comfort, warmth, and multiple days of meal pleasure. Our soup distribution increased by 25% over 2021.

• Chef Bill was onboarded late in the year and will be our full-time Chef and Kitchen Manager. His restaurant experience will help streamline processes and kitchen activities.

• The success of our 2021 new volunteer orientation was carried forward. We hosted three Zoom sessions allowing volunteers to meet our leaders, ask questions and clarify our mission.

• We optimized the health and safety of our volunteers by adding multiple shifts to allow for fewer volunteers in the kitchen at the same time. We worked diligently to identify Co-leads for our leadership positions, allowing each to take a break from their duties when necessary.

• We received support through grants from North Pleasanton Rotary, Kiwanis, Pleasanton Rotary Foundation and Rotarian Foundation of Livermore totaling over $9,400. We greatly appreciate the support and partnership of these organizations.
Culinary Angels ended 2022 with the addition of a new Chef, Bill Ziegler. Bill joined the team in October and brings with him 20 years of experience. Bill has worked under award-winning Chef Rodney Worth and was also the Head Chef/Dining Services Director at one of the Tri-Valley’s leading retirement communities.

In cooking for the residents, Bill learned the importance of cooking with fresh, healthy ingredients while utilizing herbs and spices to develop flavors while limiting salt.

Bill has been thoroughly enjoying building relationships with our farm partners and has even been getting involved in advising them on what crops to plant to help with his menu planning. He’s also been working with our team of volunteers as they visit the Pleasanton Farmers Market bi-weekly and receive generous donations from local growers.

In the kitchen, Chef Bill has been having fun bonding with our incredibly talented team of volunteers as they prepare delicious, healthy meals for our recipients. “In all the years I’ve spent in kitchens, this is by far the hardest working, most upbeat, and fun crew I’ve had the pleasure to work with. Everyone has a reason to be here. They want to be here, and they cook with love”, Bill said.

Bill hopes to bring his own individual style and ideas to Culinary Angels while continuing and building upon our philosophy.

Bill also works closely with our staff Dietitian who helps to guide the menu and ingredient choices.
2022 Impact Review

Annual Operating Budget: $306,000

Year over Year Growth: 2021-2022
- Total Meals: 21% increase
- Total Broth: 17% increase
- Total Soups: 25%
- Total Deliveries: 23%

Annual Impact:
- Number of Protein Meals: 2500
- Number of Vegetarian Meals: 500
- Number of Broths Pints: 1985
- Number of Soups Pints: 5557
- Number of Meal Deliveries: 1345
- Number of Recipients + Caregivers: 112
Our outlook for the future is bright…

“As Culinary Angels’ Board Chair, I am truly grateful for the individuals that make this organization successful; this includes our incredible Executive Director and her staff, our hard-working Board members and volunteers, and of course, our donors. It is an honor to be a member of this important organization which provides vital nutritional support to both the individuals who face cancer challenges, and to their caregivers. This important partnership has a powerful impact on the lives of our recipients, as well as to our community.”

-Sue Bayer

We are very much looking forward to increasing our recipient growth by more than 25% in 2023. Efforts will include identifying additional medical partners and cancer support groups to help build our awareness and focus on underserved communities.

We are eager to secure additional medical endorsements from prominent local doctors who support our program and philosophy.

In addition, we will continue to expand our Nutrition Education Program for our recipients and their caregiver. This effort will help sustain and maintain a person’s wellness after their cancer challenge by providing them with educational resources on our website, in our delivery bags, and through cooking classes. Our objectives are to help people learn where to source local, organic and seasonal food, to dispel the myth that organic is more expensive than conventional, and to learn how to cook with these beautiful ingredients so that a person’s immune system continues to be supported.