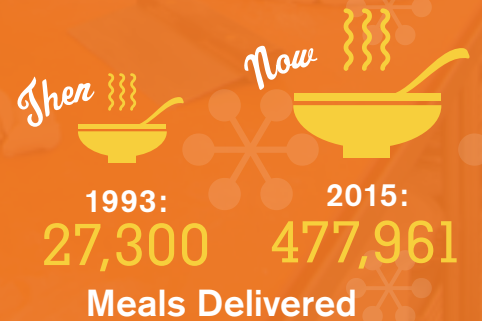




2015 ANNUAL REPORT

ONE YEAR OF GROWTH, 30 YEARS OF LOVE



“

Thank you all for giving my daughter birthday cupcakes with a card. She'll get them when she comes from home from school, and I'm so very appreciative that you thought about her on her birthday. I didn't have the money to get her anything, but this makes it wonderful.

Tammy, Lung Cancer Client, 2015

”

Even as Open Arms Evolves and Grows, the Love Stays the Same

Dear Open Arms Family,

In the midst of our 30th birthday year, we want to take time to reflect on our history: how far we've come, what's changed and what hasn't. In this annual report, we'll take a look at the amazing things that happened in 2015, and we'll also go back through time with stories and photos from our 30-year history as an organization.

2015 was one of those wondrous years at Open Arms – when there's so much change and growth, so many milestones, it's breathtaking. In January, we delivered our 4 millionth meal, and by year end we had cooked and delivered a record 477,961 delicious, nutritious meals to people living with cancer, HIV/AIDS, multiple sclerosis and ALS.

Over the course of the year, **we increased the number of people served from 830 clients per week in January to 1,005 per week in December.** That's a huge expansion – 200 more clients each week! – and it tells us that the need for our services is greater than ever before.

In order to meet the overwhelming demand for our meals, we needed to do more for people in our community in 2015, and you showed up to help – chopping more vegetables, hitting the road with more blue bags and sharing more of your resources.

And here's the thing: milestones come each year, and with them great changes, but your generosity is *something that never changes.*

We've been reflecting on this idea a lot lately. In honor of our 30th birthday

as an organization, we're creating a retrospective film, a project that involves digging up old photos and talking to longtime friends. In the process, we've gained new insight into Open Arms' history. We've been stunned by the evolution of the organization – and delighted by the many things that, even as we've grown, have stayed the same.

For example, ever since the very first meal that our founder Bill Rowe cooked for a few men living with AIDS in 1986, volunteers have always delivered our meals. Our drivers help our resources go farther, and they bring much needed human contact and hope to our clients.

Celebrations were really important to Bill Rowe, and he started the tradition of bringing cakes to the people with HIV/AIDS he served on their birthdays. As many of you know, Bill passed away earlier this year. We think he'd be pleased about the ways his legacy lives on today: our clients still get a homemade cake on their special day, a reminder that each one of them is valued by our community.

Throughout this annual report, we'll look at statistics that show enormous growth across our 30 years as an organization, but we'll also explore the intangible



Executive Director
Leah Hébert Wells
and
Board Chair
Pam Paulsen

things that haven't changed a bit over the years, like what it means to show up at a neighbor's door with a message of hope and compassion.

We invite you to take a look back with us and see how far we've all come together not only last year, but all the years. We couldn't have made the journey without you! Thank you for everything you do to help us bring more meals to people living with life-threatening illness each year – and, most of all, for continuing to do it with love.

Leah Hébert Wells, Executive Director
and Pam Paulsen, Board Chair

P.S. We hope you'll join us for a screening of our retrospective film at the historic Riverview Theater on World AIDS Day, Thursday, December 1.

Always Delicious and Nutritious

If you ever worked a Wednesday evening shift at Open Arms, chances are pretty good you've met volunteer extraordinaire Amy Boland — she's been chopping, peeling, scooping and packing in our kitchen every Wednesday since 1998. When we ask her why she joined Open Arms, she says, "I made a bargain with the universe."



Let's back up: When Bill Rowe started serving people with HIV/AIDS in 1986, there were no treatments for the mysterious new illness, and the men he served in the early days passed away quickly. But even as antiretroviral drugs arrived throughout the 1990's and began to slow the rate of death from the disease, it was a scary time for people with HIV/AIDS and their loved ones. The therapies were hard on patients — causing nausea, vomiting, loss of appetite, and other side effects — and AIDS was the leading cause of death for men age 25 to 44. There was still a lot of stigma and fear around the disease: many faith communities called people with HIV/AIDS an "abomination," picketers tried to keep them from attending school, barber shops and restaurants refused their business, and families told them they couldn't come home.

In the midst of this, Amy's best friend from high school, her prom date, was diagnosed HIV-positive. "I was so scared," she says. "Would I be able to see him? What was going to happen if he died? Would I even be able to go to his funeral?"

The friend lived in another state and, just out of college, Amy didn't have the means to go to him. "And so I made a little bargain," she says. "I'm going to take care of someone here in Minnesota in the hopes that someone takes care of my friend."

Open Arms offered Amy something tangible to do when she felt helpless in the face of the devastation of HIV/AIDS — making delicious, nutritious meals for people in her community.

Our Program

When Amy started volunteering in 1998, the Open Arms kitchen cooked and delivered meals to 429 people over the course of the year, and the average client was a 36-year-old gay man living in South Minneapolis — a man like Percy. In that year's annual report, Percy told us that, for the first four years of his illness, his sister had occasionally helped him prepare food, but most of the time he ate fast food. He wasn't healing. "I knew I wasn't eating well," Percy said, "but just didn't have the energy to prepare well-balanced meals on my own."

His case manager referred him to Open Arms, then located at 1414 Franklin Avenue. The kitchen was small, about the size of our current upstairs conference room.

Like Percy, many of Open Arms' early clients struggled not only to access good nutrition, but to eat at all. The many side effects of antiretroviral therapies caused wasting syndrome, and keeping weight on was a major concern. The meals our kitchen prepared for clients in the early years were rich and calorie-dense, such as lasagna, mashed potatoes with loads of butter, tuna noodle hot dish and sloppy Joes. Volunteers delivered meals every single day in the earlier years at Open Arms, and these calorie-rich hot meals were often our clients' only sustenance.





lock1



1995:
97



2015:
2,067

Clients Served



I am alive only because of
your meals—it is the only
support I have. Thank you
for saving my life.

Diane, Breast Cancer Client, 2015



2004:
88



2015:
834

New Client Referrals





2000:
1



2015:
50

Clients Receiving Vegan Meals

Today, our meals are still comforting, delicious and tailored to the health needs of our clients, but the clients we serve have changed. We've opened our arms a little wider to bring meals to people living with cancer, multiple sclerosis and ALS (Lou Gehrig's disease) as well as HIV/AIDS. Those shifts have impacted our demographics, and we now see a wider range of ages, more women and dependent children – and people from 135 different Twin Cities zip codes.

The way we cook and deliver our meals has changed too. Since 2010, we've been cooking in a spacious,

state-of-the-art kitchen – with pantries and walk-ins galore – which has increased our capacity to prepare and store food. It's home to a team of six chefs and two bakers, who plan our meals and work with our staff nutritionist to make sure all of our clients are getting the nutrients they need to support their health and quality of life.

Wasting is less of an issue for our clients these days, and many of them are more focused on maintaining a healthy, balanced diet to nourish them in the long term. To that end, we now grow bushels of fresh, organic produce each year at

Open Farms, our urban garden project. Amazingly, we harvested 4,100 pounds of salad greens and other veggies and herbs from our St. Paul farm site in 2015.

On the delivery side, our clients now get a week's worth of meals at once, and they get to pick from nine different menus – everything from gluten-free to heart-healthy to Latino – so they can enjoy more flexibility and get the right food for their needs.

Our expansion to include people with other illnesses beyond HIV/AIDS has made it possible to serve many more





Client Susan receives her weekly delivery

“

[The meals] have improved my health and helped me to pay for some of the other things in my life, so I don't lose my home.

Susan, Breast Cancer Client, 2015

”

Then  Now 

2009: 1,024 2015: 2,500

Nausea Care Packs



people in our community over the years. People like Susan, who was diagnosed with Stage 4 breast cancer 10 years ago.

After chemotherapy, Susan's cancer went into remission, but it has recently returned. The treatments have left her with neuropathy in her arms and hands and, Susan says, a bad case of chemo brain, all of which make work impossible and food preparation challenging. Her appetite is "a carousel," because the cancer drugs she now takes give her vertigo and nausea, and chemo changed the way food tastes to her, especially meat.

She describes her food situation as dire — many nights of eating popcorn for dinner — until the social worker at her oncology office referred her to Open Arms. "It was one of the easiest things to do, and it has taken such a burden off of me," she says. "I'm so grateful. It has improved my health and helped me to pay for some of the other things in my life, so I don't lose my home."

Susan's favorite meals are curried squash and quinoa sauté with mushrooms — and she is excessively fond of the vegan cupcakes. "It is amazing that I get vegan food," she says. "It still gives me tears of happiness. I became vegetarian because of my chemo, but eventually I couldn't eat

meat and dairy for ethical reasons. So emotionally, physically and spiritually, I feel better eating this food."

One of the things that hasn't changed about our program is that we've always kept an eye on the context of how our clients use our meals. Often that means offering meals for caregivers and dependents so that clients can focus on healing rather than worrying about feeding their family. In 2015, the number of dependents and caregivers we deliver to increased by 25 percent.

This extra help for families has meant so much to our client Beth. She lives with multiple sclerosis and often experiences the kind of extreme fatigue that keeps her in bed, unable to cook dinner for her children, let alone herself. "Without Open Arms, there's no way that I could make dinner," she says. "It gives me peace of mind that my kids can have a nutritious meal, and that I don't have to be responsible for feeding them junk food, which would be the alternative."

"It was hard to accept food for my kids at first...I felt guilty. But Open Arms was just that kind," she adds. "It's humbling when you know someone's got your back like that, for no reason but to be kind."

“ It's humbling when you know someone's got your back, for no reason but to be kind.

Beth, MS Client, 2015



LOVE

Then



2000:
16

Now



2015:
174

Regular Delivery
Routes Per Week

“

My volunteer drivers are the best, very friendly and always upbeat. Even in the winter they always have a smile.

Eric, HIV/AIDS Client, 2015

”

Then



2003:
47

Now



2015:
135

Client Zip Codes



Open Arms Then and Now Always Joyful

For our client Beth, it was the volunteer that delivered her first meal who made it easier to accept our help when she was sick. "At my door was the most positive and kind older gentleman I've ever met. He was another connection to humans because, really, at that point it was just my kids," she says. "Just by showing up, always smiling, he made it okay to accept help."

Our Volunteers

The warmth and cheer that our volunteers bring to their work with us, their caring connection to our food and our clients, is something that never changes – even as our programs and numbers grow.

When Amy Boland joined Open Arms in 1998, it was a much smaller operation: 310 volunteers helped us cook and deliver our meals that year. Many of them were like her, younger folks worried about a gay male friend, and many were her parents' age and older, mourning someone they'd already lost. "That always hit me hard," she says. "I'd see a lady who should have been playing with grandchildren volunteering at Open Arms because her son was gone."

The kitchen was so tiny back then, there'd only be a handful of people on Amy's shifts – and sometimes even that was too many to squish around the prep table. Fast forward to 2010 and imagine how Amy and her fellow volunteers felt, walking into the big, light-filled kitchen in our Bloomington Avenue facilities for the first time. "We didn't know what to do with ourselves," she says. "We were at tables bigger than our whole kitchen had been, and we were all so far away. Hey, I'm lonely over here by myself!"

Not for long: Our beautiful building allowed us to attract, retain and put to good use more volunteers than ever before, to serve people living not just

with HIV/AIDS, but with cancer, multiple sclerosis and ALS.

We've been hosting occasional groups from corporations, faith communities and schools for some time. But in 2015, group volunteers increased by 200 percent – over 3,000 people came in as part of a group to cook in our kitchen, deliver together or work at the farm. This amazing growth, due to an improved focus on group experiences and outreach, has been a great opportunity to introduce the work we do to more people.

Similarly, we saw a big increase in the commitment from our younger volunteers. In 2015 our interns and work-study students spent 11,826 hours with us, an increase of more than 1,700 hours over the previous year. We can't thank them enough for their commitment: while their job is unpaid, they play a critical role at Open Arms, especially during the summer months when many of our volunteers head up to the cabin and delivery shifts are hard to fill.

Last year, we launched an effort to create more occasions for families to volunteer together, including brown bag decorating, a night for teens in the kitchen and cookie decorating parties. From growing veggies to packaging cookies, all of these activities are fun additions, but they're also relevant – each one of them benefits our clients, boosting their nutrition, their health and their spirits.

"I came here initially because I felt helpless and I needed to do something," Amy says. "And that's why I'm still here: because I know that, without fail, I will be offered something to do that will make a direct and measureable impact on someone in my community."

Plus, it's just kind of her place. "As soon as I walk in the door, I'm in a space where I'm going to find a friend," she says. "Even if I don't know anybody, I can pretty much sidle up to anybody and start chatting with them."

Volunteer stories like Amy's are the heartbeat that runs throughout Open Arms' three decades of work. Thousands of people have found a tangible way to show compassion, build community, and find nourishment themselves. That's something we hope never changes.



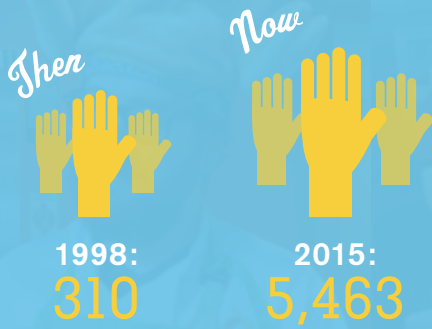
Volunteer
Amy Boland
in 2015



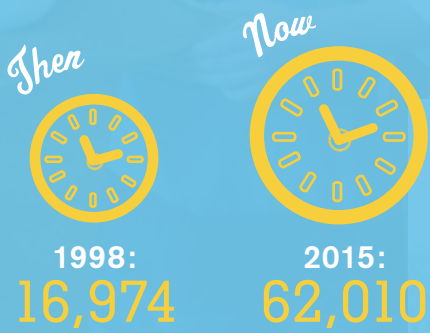
“When a friend or family member is going through a hardship, we often say, ‘What can I do to help?’ At Open Arms, we are doing something tangible to help those friends that we haven't met yet in their time of need.

Don, Volunteer, 2015

”




Volunteers



Hours of
Volunteer Service





Then *Now*

2001: 2015:

\$6.25 \$4.92

Total Cost per Meal

Then *Now*

1986: 2015:

\$0 \$0

Cost to Clients

Open Arms Then and Now

Always Generous

Open Arms has always been a transformative place. In the case of Mark Sauerbrey and Dennis Taylor, a boyfriend became a fellow volunteer, two volunteers became committee members and donors, four volunteers became a family — and a volunteer job became a Sunday ritual.

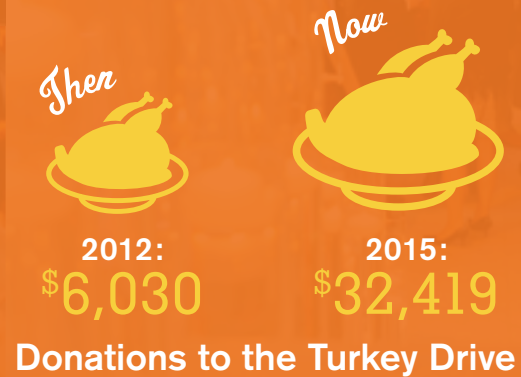
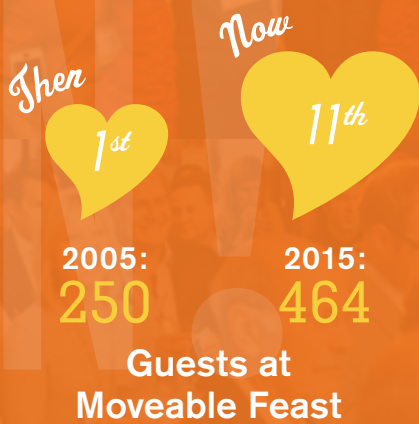
Our Supporters

Let's start at the beginning. Thirteen or so years ago, Mark and his two children, Abbey and Aaron, were volunteers at Open Arms. They worked together in the kitchen, where the kids started out labeling sandwiches and drawing handmade cards for the clients, and then moved on to bigger tasks, scooping coleslaw, mixing Jello, and running the dishwasher.

Then around Thanksgiving 2003, Dennis entered into the picture. Mark and Dennis were just getting to know one another, and they had made a movie date — but the Open Arms kitchen was short staffed, there were holiday dinners to get out, and Mark wouldn't abandon the turkeys. "Finally, I said, 'Can I come help?'" Dennis says. "It was my first introduction to Open Arms, and I saw immediately that it wasn't just another soup kitchen."

Soon, volunteering at Open Arms became a regular thing for Dennis too, and an important part of the couple's relationship as they got more involved at Open Arms, taking on both a Sunday kitchen shift and a Monday delivery shift, volunteering at events,





joining committees, and working on the capital campaign that funded our new building.

By far, their favorite event is Moveable Feast, Open Arms' signature gala, during which guests enjoy a party at a central spot before being chauffeured to restaurants all across the city for fabulous multi-course meals. Mark and Dennis enjoy all the creativity and work that goes into making the evening magical for our guests. "It's such an unusual event," Mark says. "It's fun watching people light up with anticipation as they are whisked away in the limousines, not knowing what to expect. It's a little like kids on their first prom night."

"And who doesn't love a party?" Dennis says.

In 2015, Moveable Feast was a particular success, featuring the theme *Bright Lights, Big City*. Set in the beautiful atrium at Orchestra Hall, our generous guests helped us raise a record-breaking \$303,532 for our programs by bidding on live and silent auction items, buying up mystery boxes and donating to support our clients. They also had a blast dining at our 38 restaurant partners around the Twin Cities, who each kindly donate lavish dinners for 10 or 20 of our guests.

Mark and Dennis have also helped with the Cook-a-Thon, a thrilling 24-hour fund- and friend-raising event held in

September in which teams of volunteers attempt to make 10,000 meals by chopping, cooking and scooping during 24 consecutive hours of volunteer shifts. In 2015, the second annual Cook-a-Thon was a huge success! Fifty fabulous teams helped raise \$106,431— an increase of 90 percent over 2014's event — and helped our kitchen bank a full week's worth of wholesome meals for our clients going into the busy holiday season.

Speaking of holidays, we also want to note that you, our donors and friends, helped us raise \$32,419 for the 2015 Turkey Drive, our annual campaign to fund the special Thanksgiving feasts we offer all of our clients. That's phenomenal, in part, because it's a record for us — in 2014 we raised \$21,468; back in 2012, \$6,030 — and, for the first time in its history, the drive covered all of the turkeys we needed to purchase for our clients. Thanksgiving is a longstanding tradition at Open Arms, dating all the way back to our church basement days and Bill Rowe, for whom it was a favorite holiday. We are so grateful to you for helping us put 621 delicious feasts on our clients' tables, so they could celebrate the holiday with their friends, families and loved ones.

In addition to participating in fundraising campaigns and events, Mark and Dennis are donors themselves, and they've given in a variety of ways over the years, from corporate Dollars for Doing matches to the tile that hangs downstairs in our kitchen. But our favorite contribution came two years ago, when the



Mark presents Kevin Winge with a check from Xcel Energy in 2005

couple got married. In lieu of gifts, they asked their generous friends to make a donation to one of three organizations the couple supports, including Open Arms. "We were honored that our loved ones recognized our passion for the organization," Dennis says. "They knew we'd be really pleased, and it was so fun to hear from the staff when they got a new donation from one of our friends."

So what keeps Mark and Dennis coming to Open Arms? It's gratitude for their lives, a desire to support their community – and a commitment to teaching their

children about volunteerism. "Our kids understand that not everyone has what we have," Mark says, "and that we should all be a part of creating a healthy society. It's beyond doing the right thing, it's part of our core values as a family."

He tells a story that sums up their relationship to Open Arms. They were delivering meals to Park House, and 12-year-old Abbey was along. A gentleman stopped to talk to her about Open Arms and asked how often they volunteered. When Abbey answered that they volunteered every Sunday, the man asked, "Don't you go to church on Sundays?"

"No," Abbey said. "Open Arms is our church."

+++ *Do good*

Your generosity can make a huge impact

\$3,120 = year's worth of meals for a client

\$1,680 = month's worth of nausea care packs for our clients

\$500 = five insulated delivery bags

\$240 = week's worth of meals for a family of four

\$60 = week's worth of meals for a client

\$5 = one delicious meal for a client

Make a gift with the attached envelope or visit openarmsmn.org/generosity

2015 OPEN ARMS OF MINNESOTA MOVEABLE FEAST

BRIGHT LIGHTS
BIG CITY

Thank You 2015 Moveable Feast Sponsors & Restaurants



Walser | Foundation
Created by Walser Automation Group



Minnesota

Apex

jtm
food services



Cargill



Al Vento | Bacio | Bar La Grassa | Birchwood Café | Café Levain | Café Lurcat
Coup d'État | Create Catering | Eat Street Social | Fine Line Music Café | Firelake
French Meadow | Hazellewood Grill | Icehouse | Kona Grill | La Belle Vie | Libertine
Loring Kitchen & Bar | Lunds & Byerlys Kitchen | Marin | Mattie's on Main
Mission American Kitchen | Nightingale Parma 8200 | Piccolo | Red Stag Supperclub
Redstone American Grill | Salut | Sea Change | Shag Sushi | Smack Shack
The Local | The Third Bird | Trattoria Tosca | Vincent | Wise Acre Eatery | Zelo
Trattoria Tosca | Vincent A Restaurant | Zelo

Open Arms thanks
the following
organizations for their
support of \$5,000 or
more in 2015:

AgriBank, FCB
Allina Health System
Ameriprise
Broadway Cares/Equity Fights AIDS
C.H. Robinson Worldwide
Foundation
Cargill
Charity Events of Minnesota
Chris Obst Memorial Tournament
Concur Technologies
Edward R. Bazinet Foundation
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Foundation
Frey Foundation
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Hope Chest for Breast Cancer
HRK Foundation MAHADH Fund
Hugh J. Andersen Foundation
I & G Charitable Foundation
MAC AIDS Fund
Metro Meals on Wheels
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Otto Bremer Trust
Quantum Retail
Randy Shaver Cancer Research
and Community Fund
Ray Edwards Memorial Trust
Schnieders Family Foundation
St. Jude Medical Foundation
Staley Family Foundation
SUPERVALU Foundation
Susan G. Komen Minnesota
The J.A. Wedum Foundation
The John Mondati Foundation
The Richard M. Schulze Family
Foundation
Walmart Foundation
Walser Foundation
Warners' Stellan
Wedge Community Co-op
Wells Fargo
Womack Family Foundation

Please note: a full list of 2015 donors
can be found on our website at
openarmsmn.org/2015-donors



Rest in Peace Daniel Wu

In 2015, Open Arms lost Daniel Wu, a wonderful friend and an inspired volunteer and past board member. We will remember Dan as a warm, charismatic man with a brilliant smile and an energetic, can-do attitude. Delivery, kitchen shift, events? Dan always said yes. In honor of his commitment to Open Arms, his family has generously created the **Daniel Tang Wu Memorial Fund**. For more information on the the Fund, contact Lisa Lane at lisa@openarmsmn.org.

Fifteen Years of Support from MAC



Since 2000, MAC Cosmetics has donated nearly half a million dollars to Open Arms through their MAC AIDS Fund, including grants, sponsorships and matching gifts for volunteer time. MAC also rallies employees to volunteer on World AIDS Day and frequently rents space in our building for trainings.



Circa: 2001



Circa: 2015



Celebrating 15 Years of Arms Open Wide to Africa

Enkosi, Always

By Carole Arwidson, Former Chair of the International Committee

One spring years ago, I found myself delivering food parcels filled with staples – samp, beans, sugar, flour and the like – in Barcelona, a township outside of Cape Town, South Africa hit hard by HIV, that is marked by rutted dirt roads, ramshackle dwellings, communal water taps and rickety outhouses.

On one of our stops, our local driver translated as a rail thin, elderly woman in a threadbare dress took my hands in hers, leaned in, and softly thanked me in Xhosa. “Enkosi,” she said. The food was a godsend for her bare cupboards and would help her anti-retroviral medicine do its work. We both had tears in our eyes.

That journey and the parcels we delivered that day were possible because of the work of the Open Arms International Program.

That work took off in 2001, when then executive director Kevin Winge toured Cape Town’s townships with a group from Open Arms – including longtime donors Jane Letourneau and John Frey, volunteer Kevin Shores and chef Nancy Laliberte. Kevin Winge had been there the year before for the International AIDS Conference in Durban, and the idea that Open Arms might have a role to play in the international HIV/AIDS fight had begun to take shape. So this return trip was not only for a culinary tour, but also for the group to get an up close education about the HIV/AIDS pandemic in a part of the world in which it was taking a heavy toll.

It was clear to everyone on that visit that, as global citizens, it was their moral obligation to take action. Shortly after their return to Minneapolis, the board of directors unanimously voted to establish the Open Arms International Program.



Carole in
South Africa
in 2007

“The South Africans marveled that people they didn’t know, who lived in a place they couldn’t find on a map, were reaching out a helping hand.”

Its mission was to “transform lives with nutritious food and local partnerships for people affected by HIV/AIDS in sub-Saharan Africa.”

Six years later, I joined Kevin and Jane (who later became director of the International Program) for a tour of the

Cape Town townships and witnessed for myself the harsh reality of living with HIV/AIDS in a place where people struggled daily just to survive, much less to battle a life-threatening disease. I saw the critical work of our partners and met the people they helped – people like the woman in Barcelona and countless others, who told



“
‘Enkosi,’ she
said. The food
was a godsend for
her bare cupboards
and would help her
anti-retroviral medicine
do its work. We both
had tears in our eyes.



Acacia Global is a U.S.-based nonprofit that supports basic needs, addresses social justice issues, and increases capacity in South Africa and Namibia by investing in NGOs and community leaders already positively impacting their communities. Its founders and board of directors are Jane Letourneau, John Frey, Kevin Winge, Kent Linder and David Plante – the same folks who pioneered our International Program.

At Acacia Global, the Open Arms International Legacy Fund will to continue to support nutrition and health needs in sub-Saharan Africa. The Fund's first project will be to provide fresh vegetables for emergency food parcels that will be distributed to families in South African townships that are impacted by ill health and poverty.



me that Open Arms' food parcels provided not only much needed nutrition but also hope. The South Africans marveled that people they didn't know, who lived in a place they couldn't find on a map, were reaching out a helping hand. That trip was one of those life-altering experiences that change your worldview. I too felt a moral obligation to do what I could.

And what I could do was lend my time and energy to Open Arms and to help ensure that something good could come out of something so terrible. For me, and all of the volunteers who served on the International Committee, visited South Africa, and worked at fundraising events over the past 15 years, this was a labor of love. Here at home we raised support for the program by selling one-of-a-kind beaded and wire artwork made by township artists and hosting lively fundraising events with talented South African musical and dance acts. In South Africa, Ethiopia and Namibia, we partnered with organizations already doing inspiring work, providing staples for their parcels, seeds and supplies for their gardens, food for their nutritious meals, and wages for their cooks. In short, we opened our arms to help those facing a devastating disease, using what we knew, the resources we could muster and our determination – and we made a difference.

In 2015, we found ourselves at a crossroads. After much consideration and increased demand for our services here at home, the board of directors and staff determined that Open Arms' efforts must focus on its core program in the greater Twin Cities community. The wonderful news is that we were able to transition our remaining funds to Acacia Global, a non-profit working in South Africa, which has graciously created the Open Arms International Legacy Fund to carry on the work of funding nutrition and health needs in that country for as long as donations come into the fund (see sidebar).

I am tremendously grateful for the passionate committee members who gave of their time and talents, the enthusiastic volunteers who worked events, and the generous donors who supported the cause. For 15 years, we have all been part of meaningful, life-affirming and transformational work in sub-Saharan Africa. I'm very proud of what we accomplished and the difference Open Arms International made in so many lives.

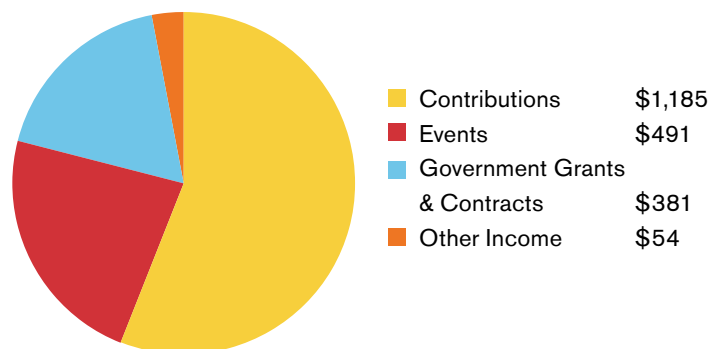
2015 Open Arms Board of Directors

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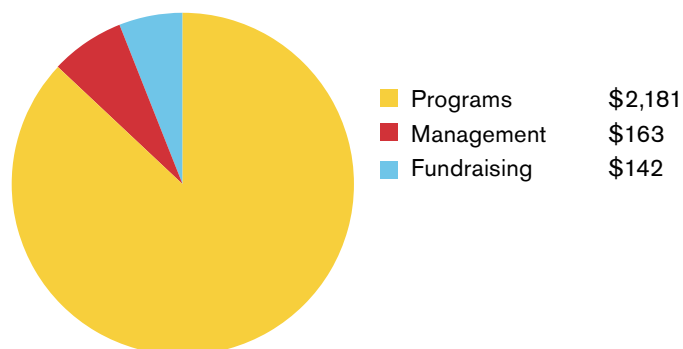
Thank you for all of your support of Open Arms throughout the past three decades. We look forward to continuing our legacy of nourishment and hope for the next 30 years and beyond!

2015 Financials

Where our dollars came from
(in thousands of dollars)



Where our dollars went
(in thousands of dollars)



Statement of Activities

Fiscal year ending December 31, 2015
(in thousands of dollars)

INCOME	2015	2014
Contributions	\$1,185	\$1,164
Government Grants & Contracts	381	356
Events – Net Expenses	491	317
Other Income	50	13
Change in Charitable Remainder Trust	4	2

Total Income **\$2,111** **\$1,852**

EXPENSES

Program	\$2,181	\$1,856
Management & General	163	185
Fundraising	142	306

Total Expenses **\$2,486** **\$2,347**

CHANGE IN NET ASSETS

Operations – Unrestricted	(345)	(509)
Operations – Temporarily Restricted	15	36

Total Change in Net Assets **(330)** **(473)**

NOTE: Non cash depreciation of \$172,000 in 2015 and \$217,000 in 2014 is included in expenses.

Audited financials are available for further review at Open Arms.

Balance Sheet

Fiscal year ending December 31, 2015
(in thousands of dollars)

CURRENT ASSETS	2015	2014
Cash	–	–
Operations	\$449	\$499
Pledge Receivable	6	8
Grants Receivable	110	237
Inventory	101	72
Other Prepaid Expenses	17	10

NON-CURRENT ASSETS

Charitable Remainder Trust	\$99	\$95
Loan originations fees – Net	6	8
Property & Equipment – Net	5,223	5,355

Total Assets **\$6,012** **\$6,283**

LIABILITIES & NET ASSETS

Liabilities		
Accounts Payable	77	40
Funds Held for Others	27	10
Note Payable	9	8
Accrued Expenses	64	51
Note payable – Net of Current Portion	468	476

Total Liabilities **\$644** **\$586**

NET ASSETS

Unrestricted	\$5,164	\$5,509
Temporarily Restricted	204	188

Total Net Assets **\$5,368** **\$5,698**

TOTAL LIABILITIES & NET ASSETS **\$6,012** **\$6,283**



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WWW.OPENARMSMN.ORG

Since 1986, Open Arms of Minnesota has cooked and delivered free, nutritious meals to people living with life-threatening illnesses in the Twin Cities.

You're Especially Invited

Please join us to take a look back on our big adventure as we launch the next 30 years of Open Arms! At the Riverview Theater on World AIDS Day, we'll host the premiere of a retrospective film covering our three decades of hope and nourishment.

Mark your calendar for Thursday, December 1, 2016

Open Arms would like to thank the following friends for this annual report:

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