



2025 ANNUAL REPORT



WWW.STONESOUPPDX

| Portland, OR

| 503-719-4772

A YEAR IN REVIEW

Stone Soup PDX at a glance

MISSION:

Building economic stability for people experiencing barriers to employment and nourishing Portland through culinary training and community meals.

VISION:

A community where everyone has enough to spare & share.

KEY STATISTICS:

89%

Program
completion rate

67%

Of graduates are
employed within 3
months

82%

Have experienced
current or past
housing instability

50%

Of participants
identify as BIPOC

HIGHLIGHTS OF THE YEAR

We accomplished a lot in 2025. Here are a few of the highlights worth celebrating!



OPENED OUR CAFE ON GLISAN

We moved to 74th and Glisan, where we operate a public-facing café at the base of a supportive housing building alongside partners including IRCO, Impact NW, and Catholic Charities. Café proceeds go directly back into our programming and several participants have completed their training and gone on to work barista shifts here.



COHORT 50 GRADUATED

In December, we celebrated our 50th cohort, marking a major milestone since launching our program in 2019. The celebration included speeches from our co-founders, a 50-themed cake, and proud participants celebrating their accomplishments.



LAUNCHED OUR INAUGURAL SOUP COOK-OFF

We launched our first annual Soup Cook-Off to kick off our Give!Guide campaign, bringing together more than 100 people, 12 Portland chefs, and local nonprofits to enjoy soup, connect, and support our community. The event raised more than \$10,000, and we can't wait for Year 2 in 2026!

STELLA'S EXPERIENCE

"DON'T OVERTHINK IT. GO FOR IT. YOU'RE GOING TO LEARN, GROW, AND SURPRISE YOURSELF."

After moving from **New York** to **Portland**, Stella discovered **Stone Soup PDX** by chance while walking through her neighborhood. Looking for community and a way to pursue her passion for cooking, she enrolled in the 12-week culinary training program.

Through the program, Stella gained confidence, developed new culinary skills, and discovered she was more adaptable than she ever imagined. The experience helped prepare her for her current role at Feed the Mass, where she continues to put those skills to work in the kitchen.



“

“I felt **genuinely** supported. the team believed in me, and that made a huge difference. They were patient, encouraging, and always made me feel seen in the kitchen.”

STELLA, 2025 GRADUATE



FINANCIALS & DATA

2025 was a year of growth and major milestones. With more meals served, more participants supported, and new community events, we continued expanding our impact and creating pathways to opportunity.



84,168

MEALS MADE

8,640

TRAINING HOURS

833

VOLUNTEER HOURS

INCOME

