



Your August Kitchen Corps Newsletter

Aug 13, 2026



Dear friend,

Welcome back to your Kitchen Corps newsletter. As we make our way through wildfire season, I know some of you reading are under evacuation orders yourselves. If that's you, please stay safe, and know that whatever's happening in your community, you're on our minds too.

Wherever a crisis unfolds, our teams show up with the same purpose: making sure no one has to face it alone. While every response looks different, a few core principles stay constant across them all, including helping communities recover with dignity, not dependency. But what does that actually mean, and what does it look like in practice? This month, take a closer look at one of our guiding values.

1,567
Kitchen Corps
Members
Welcomed in July

78,125
Members in Our
Kitchen Corps
Community

Here's what's inside:

1. What is "Dignity, Not Dependency"?

2. A Story of Hope from Ukraine
3. An Exclusive Recipe for You
4. Your Questions Answered: How WCK Decides What Meals to Cook

Thank you for being part of our kitchen.

With gratitude,
Lindsey



Lindsey Latham
Kitchen Corps Manager
World Central Kitchen

P.S. Have questions about how we work? [Email us with your questions, feedback, or topics you'd like to learn more about.](#)



What is "Dignity, Not Dependency"?

At WCK, food is more than nourishment—it is dignity. It tells someone: we see you, we care, and you're not alone. Helping communities recover with dignity, not dependency, means our work is more than just meals. In practice, that's hiring local cooks and buying local ingredients, serving meals that reflect the culture instead of something unfamiliar, and leaving behind resources people can rely on once we leave.

After last year's Texas Hill Country floods, our teams reached Camp Mystic within hours. Over 42 days, we served 45,000 meals and provided families \$50,000 in grocery gift cards. Those gift cards let people choose their own food, cook in their own kitchen, and decide for their own family again. That is dignity in action.

Our goal is a community that can feed itself: neighbors feeding neighbors, Haitians feeding Haitians, Gazans feeding Gazans. When our teams leave, we

leave behind partnerships, chefs trained to cook at scale, and the equipment for them to do so.

That's why we focus on immediate relief, not long-term aid. It lets us provide safety and stability without replacing the local systems people will need once we're gone.

Your monthly gift isn't funding a dependent, single moment of relief. It's funding a community's ability to stand on its own after a crisis. Below, you'll find a story that dives deeper into what this looks like.



Greenhouses in Ukraine: A Path Towards Independence

Ukraine's rich black soil, known as chernozem, has shaped the country's agricultural identity for centuries. For many families, gardening has always followed the seasons: plant in spring, preserve food through fall, share through winter. The war broke that rhythm for millions. This spring, our teams began an initiative to bring that way of life back: greenhouses.

Thanks to monthly donors like you, WCK has now delivered **138 greenhouses** to displaced and frontline families, building on **more than 300,000 seed kits** we've distributed since 2023. For Tetiana Popadina, who fled flooding and shelling in the Kherson region, the work matters as much as the harvest:

"Plants are rebirth. In Ukraine, planting is our tradition."

The greenhouses are also places to connect. Residents from different occupied communities trade gardening tips, work together, and share stories about the homes they left behind. For Tetiana and thousands like her, a greenhouse is a small return to normalcy.

That's the dignity we talk about: not just feeding someone today, but leaving behind something they can build on. Now, families across Ukraine are

reclaiming this rhythm, one greenhouse at a time.



An Exclusive Recipe Supporting the Local Economy: For You, From Haiti

Before dawn, our team member Bertha is at her kitchen in Haiti's Artibonite region, where growing violence has displaced over 1.4 million people. Recently, armed groups have expanded their control, cutting off communities and making humanitarian access harder to maintain.

But every day, Bertha and more than 450 of her neighbors show up. Since May 2025, she and WCK teams have served over 11.6 million meals alongside 26 community kitchens, which are mostly women-led. Beyond meals, this work creates something equally important: stable jobs in a place where violence has gutted the economy.

One dish being served is riz blanc, sauce pois et boulettes de viande—a hearty rice and meatball dish that's a staple in our kitchens.

Today, we're sharing that recipe with you.

[Click here for a PDF of the recipe.](#)

Dignity is not just a meal that tastes like home, but a place in the kitchen for the person who cooks it.

WCK has committed to work in Haiti through 2026, and consistency is everything. Because you give monthly, our teams know that the ingredients for the meals cooked tomorrow will be there today.

Made the dish? Share your table with us!

Tag **@WCKitchen** and use **#WCKitchenCorps**



Your Questions Answered

How do you decide which meals to serve on a tight timeline?

Our chefs always start with one question: what's reliably available right now? Alongside local partners who already know the cuisine, they build the menu outward from there as more supplies and kitchens become available, keeping a flexible plan so a single ingredient delay never means a missed meal.

Speed comes from familiarity, not improvisation. After the 2023 Türkiye–Syria earthquakes, our teams delivered flour, oil, and other ingredients to a partner restaurant in İskenderun so they could begin cooking hot meals almost immediately, serving regional favorites like lentil soup. The discipline is to move fast without ever compromising on taste, food safety, or cultural respect.

Because of you, we can be first to the frontlines with hot, nourishing meals. We can serve not just food, but the right food, rooted in local culture and made with real care. Thank you for making this work possible.
