Your October Kitchen Corps Newsletter

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Dear friend,

Welcome back to another edition of your Kitchen Corps newsletter. After a crisis, people are exhausted and in shock, and food is often the last thing on anyone's mind. But showing up with a warm meal gives communities the nourishment they need to take the next step toward rebuilding.

This month, hear from one of our Distribution Managers on how our teams get food into the hands of community members. And keep reading to discover something new, made just for you: Your Kitchen Window.

1,136
Kitchen Corps Members Welcomed in September

80,850
Members in Our Kitchen Corps Community

Here's what's inside:

1. **NEW:** Your Kitchen Window
2. Beyond Meals: Responding in Gary, Indiana
3. Staff Spotlight: Naomie Germain

4. Exclusive Recipes for You

Thank you for being part of our kitchen.

With gratitude,
Lindsey

Lindsey Latham
Kitchen Corps Manager
World Central Kitchen

P.S. Curious about how we work? Email us with your questions or topics you'd like to learn more about.



Introducing:
Your Kitchen Window

As a Kitchen Corps member, you make our work possible every single day. Now, you can see it up close.

Today, I'm excited to introduce Your Kitchen Window, a content hub created exclusively for our Kitchen Corps community. Step inside to find:

- **Exclusive stories** and videos from the front lines
- **Recipes** to bring the spirit of our kitchens into your own
- **Donor spotlights** celebrating fellow Kitchen Corps members

Visit Your Kitchen Window

Password: kitchencorps

You'll be prompted to enter the password when you arrive.

Thank you for standing with families facing crises around the world. We can't

wait for you to see what you're helping make possible.



Last month, storms knocked out power for parts of Gary, Indiana, leaving residents in the dark for more than 12 days. Over two weeks, WCK served **55,551** meals, reaching 43 community groups. Working with the Northwest Indiana Food Council, WCK also set up **four farmers markets in just two days**.

Teams provided fresh produce, all grown within 100 miles of Gary, including apples, collard greens, onions, tomatoes, green beans, and watermelon. One market took place at Park Shore Commons, a large low-income complex where, though power was mostly restored, a week-long outage had spoiled fridge and freezer food and depleted pantries. SNAP benefits and paychecks were delayed due to failed electronic deposits, and the farmers market provided an uplifting moment.

It was special to hear the excitement in people's voices about finally being able to cook again, and to watch kids discover new foods—like learning that some peppers are actually sweet. Our hope was to not only provide fresh local produce, but also to show communities a new way to see the food that’s been growing in their own backyards.

See the Farmers Market

Below, hear from Naomie Germain, one of the team members who made these farmers markets possible.



Staff Spotlight
Naomi Germain

Naomie is a Distribution Manager who's been with WCK for almost a year. She's responsible for planning the logistics of getting food from restaurants and WCK kitchens into the hands of community members. She works with our culinary teams and the Restaurant Support Team to find local restaurant partners, ensure food arrives where it's needed, and set up and run distribution sites across affected areas.

Walk us through what happens in the first 24-48 hours of an activation, from your perspective.

> As soon as we know we will be on the ground scouting communities, I'm working to ensure our scouts are not going in empty handed. These are what we call "First Meals," getting food out as quickly as possible, even before our full Restaurant Support Team (RST) is built. In the middle of a crisis, words only carry so much weight; showing up with a warm plate from a restaurant people love earns trust.
>
> We're also connecting with our Chef Corps, community leaders, and restaurant partners, placing orders, coordinating deliveries and building teams of local community members who want to help.

How does the value of dignity, not dependency, show up in the choices you made on the ground in Gary?

> Dignity was at the forefront of how we ran our farmers markets. Once power slowly came back on, we knew that folks would soon be able to cook for themselves and regain access to their normal routines. We could have purchased produce and packed food kits to hand out, but setting up a market gave people the decision-making power to choose for themselves. That gave them agency, and it also meant less food waste since people only took what they wanted and knew they would use.

What's the one meal that always makes you feel at home?

> My dad’s Soup Joumou. It’s a pumpkin based stew with vegetables, noodles, and slow-cooked beef, and it always brings me joy. It is the national dish of Haiti and traditionally eaten on New Year’s Day to celebrate Haitian independence, but given the pumpkin, I have made it my own personal tradition to eat during the fall season.



When wildfires swept through France's Gironde region this summer, forcing 220,000 people to evacuate, WCK partnered with local restaurants to feed firefighters and evacuees. Over eight days, our team served **8,830 meals**, shifting from cold options in the heat to hot meals as the response evolved.

On our final day, WCK joined a homecoming gathering for evacuated residents. It was a special moment as families came together to meet the firefighters who fought to protect their homes, the land, and the communities they cherish.

Today's recipes honor three dishes from our time there. From our kitchen to yours, please enjoy this small taste of the resilience you make possible every day.

Click here for a PDF of the recipe.

🖌️ Made the dish? Share your table with us!
Tag **@WCKitchen** and use **#WCKitchenCorps**
