

CHARLESTON AREA CH741URCHES

FOOD PANTRY NEWSLETTER

"for I was hungry and You gave me food; I was thirsty and You gave me drink; I was a stranger and You took me in." Matthew 25:35

Hours M-W-F 1:30-4:00



AUGUST 2026

PANTRY NEWS

Good News! The office space that is vacant is in the works to be rented.

Attorneys for the pantry and the other party are finished with negotiations, and the space will be occupied very soon. Once the move in is complete we will disclose our new tenants.

Coalition for People in Need continues to occupy the space they always have. They have been busy helping people with gas, medication, and grocery vouchers, along with rental assistance and general needs that are requested. Clients there can request assistance 3 times in the calendar year.

As the numbers show, the pantry continues to be busy also. The Eastern Illinois Foodbank has been most generous with their donations, so the pantry has not had as large of food bills from them. Todd supplements those donations with purchases from Ruler as needed. The pantry still receives donations given by individuals and area food drives.

THANKS

The community held a Tornado Relief Concert for donating money back to areas affected by the storm on June 17th, and the pantry received a nice donation.

Thank you to all the folks who place money in the pantry's donation jar at the

Farmer's Market on the square on Saturday morning.

Donations were made in memory of Carrel Peterson and Hattie Mae Smith. May God comfort the loved ones of these people.

NUMBERS GUEST SERVED

Households:: 507 Individuals: 1,563

Meals provided: 14,067

DONATED FOOD (in pounds)

Ruler Foods: 2,440 WalMart: 8,682

USDA: 8,800 Eastern ILFoodbank: 9,286

FUN FOOD FACTS

CORN (Maize)

- Corn is thought to have originated in southern Mexico about 9,000-10,000 years ago. People there domesticated it from the teosite plant which has small hard kernels. Corn has since been bred to produce larger ears, softer kernel and higher yields.
- Columbus found corn in the Caribbean islands, and shipped it to Europe where it eventually spread to other areas.
- Corn is best cooked when it is fresh. It can be cooked in the husk or shucked. Some people add salt to water when boiling, but some say adding sugar makes corn more tender.
- It can be boiled, grilled, roasted, steamed, or cooked in the microwave. When cooking corn be careful to not overcook it, as this makes the kernels tough and chewy.
- Ground corn can be used to make cornbread, tortillas, and porridge, commonly called mush.
- Corn is also used to make whiskey.

ENJOY THE REST OF THE SUMMER!