

CHARLESTON AREA CHURCHES

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 & Th 5:30-7:00



MARCH 2024

PANTRY NEWS

The pantry is busy, busy, busy. The number of people served remains steady at 20-30+ guest on Mondays, Wednesdays, and Fridays, and 10-15 on Thursday evenings. New people who have never used the pantry before come in almost everyday we are open.

The pantry board has been busy also. A committee has been formed to update our by-laws to reflect the changes we have made over that past few years. There has also been discussions for fund raising ideas.

The pantry generates a large amount of cardboard from all the boxes we receive donated food in. We are thankful that Ruler Foods accepts it for recycling.

January 2023 NUMBERS

Number_Served: Households - 455 Individuals - 1,343 Meals - 12,087
Donated food in pounds: EIF - 5,230 USDA - 7,377 Ruler - 1,310 WalMart - 5,957

February 2023 NUMBERS

Number Served: Households - 382 Individuals - 1,128 Meals - 10,128
Donated food in pounds: EIF - 1,882 USDA - 7,575 Ruler - 496 WalMart – 5,179

THANKS and BLESSINGS

The pantry thanks all the individuals, businesses, and churches that made donations during the months of January and February. All donations are greatly appreciated!

The pantry also received a grant from the American Recovery Plan Act for purchase of food. This is the second, and most likely the last amount the pantry will receive.

Grants will also be requested from United Way and The Emergency Food and Shelter Program during the month of April. All these grants and the individual donation are what keeps the pantry running.

FUN FOOD FACTS

CORNED BEEF – Corned beef gets its name from the large rock salt used to brine it. The coarse salt resembles grain, thus called corn. Ireland is the country of origin, with it being exported to other parts of Europe in the 17th century. Irish immigrants brought it to America, where by 1860 it was being served in New York City delis. Corned beef is usually boiled, baked, or cooked in a crock pot. Cabbage is frequently served with it, or it is made into Reuben sandwiches. It is the official St. Patrick's Day dinner! ENJOY!!!

