

CHARLESTON AREA CHURCHES

FOOD PANTRY NEWSLETTER

"for I was hungry and you gave Me food; I was thirsty and 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



PANTRY NEWS

The pantry has been busy as usual. The calendar has been distributed, and donations are coming in from that. There have been some generous donations made (refer to thank you section below), which will help the pantry purchase turkeys and hams for the holidays. For many families this is the only way they will be able to obtain meat for a holiday dinner, and we are grateful for that.

THANKS

Thank you very much to the following:

- Farmers and Hunters Feed the Hungry from Martinsville for donating 175 ½ lbs of venison. That went over very well with the clients!
- Coles Country Old Car Club for a nice monetary donation.
- EIU School of Business students made a donation of 5,571 pounds of canned foods.
- Girl Scouts for Birthday Bags which were given out to families that had children celebrating birthdays in October.
- Recipients of the Food Pantry calendar.

Donations were made by the Women of The Moose and Shrader Farms in Memory of Mike Stewart and Jean Weidner.

There were also some additional memorials for Virginia Henderson, who is the mother of Food Pantry volunteer Kathy Ferguson. Kathy is just one of many faithful volunteers who are so appreciated here at the pantry.

OCTOBER 2017 NUMBERS

Households – 464
Individuals - 1,610
Children > 18 years of age - 553
Meals – 14,490
Donated food – 31,367 lbs

FAST FACTS -TURKEY TIME!

Safety is always important when preparing a turkey for consumption, so here are 4 T's found on the Butterball Turkey website for safe turkey dinners.

THAW

Place unopened turkey breast side up, on a tray in refrigerator. Allow at least 24 hours of thawing time for every 4 lbs of turkey.

TEMPERATURE

Use a meat thermometer to check if the turkey is cooked correctly by the following degrees:
Thigh-180 degrees F. Breast-170 degrees F.
Stuffing-165 degrees F.

TWO HOUR STORAGE

Store leftover turkey, cut in small pieces, in separate containers in refrigerator two hours after cooking.

THREE DAYS TO EAT

Eat or freeze turkey within three days of being cooked.

All the board members and volunteers for the Food Pantry wish all our clients and donors a very blessed holiday season!

HAPPY THANKSGIVING!!!

