Pahoa, HI

In Pahoa, we had lots of access to fresh ahi tuna, the star in this local recipe.

In Hawaii we had lots of access to fresh ahi tuna, the star in this local recipe.

Puna Ahi Poke

In Hawaii we had lots of access to fresh ahi tuna, the star in this local recipe.

Puna Ahi Poke

1. Combine all ingredients and mix well!

2. Add mayonnaise, cheese, cilantro, and Tajin and toss to combine. Taste and adjust seasoning as needed.

3. Serve immediately.

A WORLD OF IMPACT

Answering The Call

WCK’s Chef Relief Team was activated in response to a crisis every single month of 2018. Deploying our model of quick action, leveraging local resources, and adapting in real time, we were able to respond to multiple disasters at once — often on opposite ends of the world.

1. Heat butter in a large pot over medium heat. Add onion, garlic, jalapeño, lime juice, and Tajin and stir for about 2 minutes. Transfer to a large bowl.

2. Add mayonnaise, cheese, cilantro, and Tajin and toss to combine. Taste and adjust seasoning as needed.

3. Serve immediately.

Tijuana Street Corn

In Tijuana, we loved serving this local corn side dish along with our meals.

1. Heat butter in a large pot over medium heat. Add onion, garlic, jalapeño, lime juice, and Tajin and stir for about 2 minutes. Transfer to a large bowl.

2. Add mayonnaise, cheese, cilantro, and Tajin and toss to combine. Taste and adjust seasoning as needed.

3. Serve immediately.

Wherever there’s a fight so that hungry people may eat, we will be there.

FINANCIAL REPORT AVAILABLE

WCK.org/financials
Montecito Mudslides

A series of failures in Southern California set off a series of mudflows that caused over $177M in damage at the beginning of 2018. Heavy rains set off a series of mudflows and landslides that destroyed 700 homes. WCK arrived shortly after the initial eruption and began distributing gas masks and meals to affected communities.

WCK mobilized 3,000 volunteers to serve 55 locations, including evacuation centers, search and rescue operations, and other displaced families. In the middle of tragedy, our Chef Relief Team was activated two relief kitchens in Tijuana to serve the thousands of refugees from Central America fleeing violence and extreme poverty who were seeking asylum in the United States. WCK worked with3,000 volunteers to provide hot meals, including surfing lessons, to migrants in Tijuana in November. When we arrived, over 6,000 refugees had just been deported from the United States.

Fuego Volcano

With over 1,000 volunteers (including firefighters and first responders), WCK worked to serve 25 strike teams and nine Red Cross operations centers, and other displaced families. We established a kitchen in northwest Middletown, with meal deliveries spanning hundreds of miles.

Disasters in Indonesia

Our chefs made the long and often perilous journey through hundreds of miles of terrain to reach families in need.

WCK’s Chef Relief Team arrived in Middletown, the epicenter of Paradise, a week after the Camp Fire destroyed 7,000 homes and killed 85 people. From kitchens already set up to help the National Guard, and evacuees, we geared up to respond during hurricane season. In September, WCK arrived in North Carolina ahead of Hurricane Florence to begin establishing emergency kitchens in Carolinas. In the year prior, 80,000 people were affected by Hurricane Irma in the Caribbean. WCK mobilized nearly 1,500 volunteers, including 100 firefighters, and worked with over 1,000 volunteers to provide hot meals to Johnson County, where Hurricane Florence struck. In October, WCK arrived in the Philippines on the heels of Typhoon Mangkhut in anticipation of Typhoon Yutu. We were able to jump in, do something.

A Paradise Thanksgiving

Our chefs were a key part of making this Thanksgiving special for an asylum-seeking woman who celebrated her first Thanksgiving alone in a cold storage unit, which she shared with 80 other asylum seekers. At the request of the woman and her legal team, WCK provided an extraordinary Thanksgiving dinner to support this individual and others like her.

WCK arrived at dawn on Thanksgiving day to serve Thanksgiving dinner to an asylum-seeking woman and her fellow asylum seekers.

Chefs for the People

Through Feed For Thought, World Central Kitchen combines its expertise in emergency response with its commitment to nutrition and sustainability to help build a more resilient food system.

Clive Chapman

Clive Chapman is a Chef and a founder of Chefs For Peace. As a former Special Forces officer, Clive believes in the power of food to heal and bring peace.

Makani Tetel

Makani Tetel is the founder of Chefs For Peace. She has been a leader in the food sector for over 30 years and is dedicated to using her platform to support peace.