## August is Civility Month

José Andrés is a renowned Spanish-American chef, restaurateur, and humanitarian, celebrated for his innovative culinary contributions and philanthropic efforts. Born in Asturias, Spain, he immigrated to the United States in 1991, where he played a pivotal role in popularizing Spanish cuisine, particularly tapas, through his restaurant group, ThinkFoodGroup, which includes notable establishments like Jaleo, Zaytinya, and minibar by José Andrés.

In addition to his culinary achievements, Andrés is the founder of World Central Kitchen (WCK), a nonprofit organization that provides meals in the wake of disasters and humanitarian crises. WCK has been instrumental in serving millions of meals during global emergencies. His work has earned him numerous accolades, including the National Humanities Medal in 2015 and recognition as one of TIME magazine's 100 Most Influential People.

José Andrés' **"The World Central Kitchen Cookbook: Feeding Humanity, Feeding Hope"** is a captivating collection of recipes and stories from WCK. The cookbook is structured around WCK's core values, with chapters like "Urgency" focusing on quick, portable meals, and "Hope" featuring comforting soups and stews. All author proceeds from the cookbook will support World Central Kitchen's emergency response efforts.

