

TEWKSBURY COMMUNITY PANTRY BREAD & BUTTER

MONTHLY NEWSLETTER

978-858-2273 (858-CARE)

Email: info@tewksburypantry.org

Website: <http://www.tewksburypantry.org/>



AUGUST 2016

Tewksbury Public Schools Open

Wednesday, August 30, 2017

Drive Carefully-Observe School Bus Safety

Drivers can keep children safe and avoid motor vehicle citations by paying close attention this August to these safety tips to prevent school bus accidents:

- State law requires drivers to stay at least 100 feet behind a school bus at all times.
- Drive slowly and watch for children walking in the street, especially in areas with no sidewalks.
- Watch for children playing at bus stops.
- **Yellow flashing lights** signal the bus is slowing down to stop.
- **Red flashing lights** and an extended arm indicate the bus is stopped to let children on or off.
- Do not start driving again until the stop arm folds back up and the bus starts moving.
- Do not attempt to pass a school bus.
- Watch for children when backing out of your driveway.



SEPTEMBER DISTRIBUTION DATES

**Sunday, September 10th
9:00 AM-Noon**

**Monday, September 11th
7:00-8:30 PM**

**Saturday, September 16th
10:00 AM-Noon**

September 4, 2017

Have a SAFE and HAPPY



Recipe Corner



Chop Suey

- 1/4 cup shortening
- 1 1/2 cups diced pork loin
- 1 cup diced onion
- 1 cup diced celery
- 1 cup hot water
- 1 teaspoon salt
- 1/8 teaspoon ground black pepper
- 1 (14.5 ounce) can bean sprouts, drained and rinsed
- 1/3 cup cold water
- 2 tablespoons cornstarch
- 2 teaspoons soy sauce
- 1 teaspoon white sugar

Heat shortening in a large, deep skillet. Sear pork until it turns white, then add onion and saute for 5 minutes. Add celery, hot water, salt and pepper. Cover skillet and simmer for 5 minutes. Add sprouts and heat to boiling. In a small bowl combine the cold water, cornstarch, soy sauce and sugar. Mix together and add to skillet mixture. Cook for 5 minutes, or until thickened to taste.

Bacon Potato Salad

- 5 eggs
- 4 slices bacon
- 2 tablespoons Dijon mustard, or to taste
- 1 cup mayonnaise
- 3 stalks celery, minced
- 2 pounds small potatoes
- 2 tablespoons chopped fresh parsley
- salt and pepper to taste

Place the potatoes in a pot with enough water to cover, and bring to a boil. Cook for about 20 minutes, or until tender. Drain and cool. Meanwhile, place eggs in a saucepan and cover with cold water. Bring water to a boil and immediately remove from heat. Cover, and let eggs stand in hot water for 10 to 12 minutes. Remove from hot water, and place in a bowl of cold water to cool. Peel the eggs, and place 3 of them into a large bowl. Reserve the rest for later. Mash the eggs in the bowl with a fork. Stir in the mustard, mayonnaise, celery, salt and pepper. Set aside. Cook bacon slices until crisp. Crumble 2 of the bacon slices into the mayonnaise mixture. Reserve the rest for garnish. Peel and chop the potatoes, and stir into the bowl until evenly coated. Slice the 2 remaining eggs, and place on top of the salad. Crumble the remaining bacon over the eggs, then sprinkle parsley over the top.

Special Dates in August and September

September is National Sandwich Month

- ~ August 19th - Potato Day
- ~ August 21st - Senior Citizen's Day
- ~ August 29th - Chop Suey Day
- ~ August 30th - Tewksbury Public School

Opens

- ~ Sept. 1st - National Cherry Popover Day
- ~ Sept. 2nd - Bacon Day
- ~ Sept. 4th - Labor Day
- ~ Sept. 5th - National Cheese Pizza Day

Cherry Popovers

- 1 heaping cup of cherries, pitted and halved (about 24 cherries or 1/3 lb)
- 3 teaspoons sugar, divided
- unsalted butter, for greasing pan
- 3 eggs
- 1 cup milk
- 3 tablespoons melted or margarine butter
- 1 cup flour, sifted
- 1/2 teaspoon salt
- dash of cinnamon

In a small bowl, mix cherries and 1 teaspoon sugar. Set aside.

Grease bottom and sides of muffin cups. Beat the eggs. Add in the milk and melted butter. In a small bowl, blend together flour, salt, remaining sugar, and cinnamon. Stir the flour mixture into the egg mixture a small amount at a time. Beat until just barely smooth.

Divide the cherries among the muffin cups. Pour the batter over the cherries, ensuring there is an equal amount in each muffin cup. Bake for about 50 minutes. Try not to open the oven during that time to retain heat/steam. Popovers should have risen and the outsides should be somewhat dry. Remove from oven and use a knife to cut a few small slits in the top each popover. Return to oven and bake for an additional 5 minutes. Cool and serve.

