

TEWKSBURY COMMUNITY PANTRY BREAD & BUTTER

MONTHLY NEWSLETTER

978-858-2273 (858-CARE)

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DECEMBER 2017



Food in your box..what you get, why you get it and where it comes from....

Have you ever wondered how we determine what goes into your food distribution box each month. We have an amazing team of volunteers who work on putting together a food list every month that is used to fill the boxes with food that comes from donations, food drives, the Lowell Food Bank and food purchases. We try to be consistent each month with the type of food that goes into your box from cans, boxes, bags, jars, frozen, and fresh items. Many generous organizations in and around Tewksbury run food drives and make donations so we are able to fill your boxes each month. All distribution days have the same amount of food in each box but may vary on the brands. We know there are some who would like different things but due to our limited supplies, we are unable to accommodate everyone's tastes, likes and dislikes. Please remember we are here to help you feed yourselves and your families during hard economic times, we are not a grocery store and all our workers are volunteers. **We would like to take this opportunity to thank all those hard working volunteers for the amazing job they do to help you in times of need. We wish you and your families better times ahead and a safe holiday season.**

Tewksbury Pantry, Board of Directors

Happy
Holidays!

JANUARY 2018 DISTRIBUTION DATES

Sunday, January 14th

9:00 AM-Noon

Monday, January 15th

7:00-8:00 PM

Saturday, January 20th

10:00 AM-Noon

2018 Tewksbury Community Pantry Distribution Dates

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<u>Month</u>	<u>Sun</u>	<u>Mon</u>	<u>Sat</u>
	9 - 12	7 - 8:00 pm	10 - 12
JAN	14	15	20
FEB	11	12	17
MAR	11	12	17
APR	8	9	14
MAY	6*	7*	5*
JUN	10	11	16
JUL	8	9	14
AUG	12	13	18
SEPT	9	10	15
OCT	14	15	20
NOV	11	12	10*
DEC	9	10	15

*except where noted 2018 Thanksgiving Dist 11/18 10-12

PLEASE CUT OUT AND SAVE

Recipe Corner



Christmas Honey Glazed Ham

5-6 pound fully cooked ham

- 1/4 cup whole cloves
- 1/2 cup dark corn syrup
- 1 cup honey
- 2/3 cup butter
- 1/3 cup brown sugar
- 1/4 cup orange juice
- 1/8 teaspoon pepper

Preheat oven to 325°F. Place ham cut side down in a foil-lined roasting pan. Using a sharp knife, score the surface of the ham in a diamond pattern. Place the whole cloves in the scored intersections.

Combine corn syrup, cardamom, honey, butter, brown sugar, orange juice, and pepper in the top half of a double boiler, and heat until the butter melts and mixture is smooth, stirring occasionally. Keep this glaze in the top of a double boiler, over hot water, while the ham is baking. Brush glaze over ham, then cover with foil. Bake for 1 hour and 15 minutes, basting ham every 10 to 15 minutes with the warm honey glaze. During the last 5 minutes of baking time, remove the foil and turn on broiler to caramelize the glaze. Watch the ham carefully during the broiling time! Remove ham from oven, cover with foil, and let sit for 10 minutes before slicing. Drizzle the pan juices over the sliced ham to keep the ham moist.

Serve with your favorite sides..or break tradition and serve it with potato salad and maybe some cooked cabbage!!

Cooked Egnog

"This is a rich and creamy eggnog that is an alternative to traditional eggnog because the eggs are cooked. Served chilled and topped with a dollop of whipped cream and a sprinkling of nutmeg and cinnamon"

- 12 eggs
- 1/2 cup white sugar
- 2 quarts milk
- 2 teaspoons vanilla extract
- 1/4 teaspoon ground nutmeg



Place the eggs and sugar into a pan, and whisk until light colored and frothy. Whisk in 2 cups of milk until thoroughly blended. Place the pan over medium heat, continuing to stir until the mixture thickens, about 5 minutes. Remove from the heat, and allow to stand 5 minutes. Stir in the remaining 6 cups of milk, vanilla extract, and nutmeg. Refrigerate at least 2 hours to cool thoroughly before serving.

Special Dates in December and January December is National Egg Nog Month

- * Dec 12th - Hanukkah Begins
- * Dec 12th - National Cocoa Day
- * Dec 21st - Winter Begins
- * Dec 21st - Crossword Puzzle Day
- * Dec 25th - Christmas
- * Dec 26th - Kwanzaa
- * Dec 26th - National Candy Cane Day
- * Dec 30th - Bacon Day
- * Jan 1st - Happy New Year 2018
- * Jan 8th - English Toffee Day

ENGLISH TOFFEE BARS

- 1 c. butter
- 1 c. sugar
- 1 egg yolk
- 2 c. all purpose flour
- 2 oz. (2 squares) semi sweet chocolate, melted
- 1 tsp. ground cinnamon
- 1 egg white
- 1 c. chopped pecans

Cream butter, add sugar gradually, beating until fluffy. Beat in egg yolk. Sift the flour and cinnamon together, gradually add to creamed mixture, beating until blended. Turn into a greased 15"x10"x1" jelly roll pan and press evenly. Brush top with egg white. Sprinkle with pecans and press lightly into dough. Bake at 275 degrees for 1 hour. While hot, cut into squares. Drizzle with melted chocolate. Cool on wire rack.

HAPPY NEW YEAR
2018