

# TEWKSBURY COMMUNITY PANTRY BREAD & BUTTER

MONTHLY NEWSLETTER

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NOVEMBER 2017



## IMPORTANT NOTICE!

### Client Application Renewal!

Much of the food that we distribute comes from the Merrimack Valley Food Bank, the Massachusetts Emergency Food Assistance Program, and the USDA. In order to participate in these programs, we need to ask you to fill out applications on a yearly basis.

The 2018 application **MUST** be returned at or before the November distribution. **If you do not return your application by the November distribution you will not be eligible to receive your Turkey and Fixings at the Thanksgiving Distribution which takes place the Sunday before Thanksgiving.** In addition you will not be eligible for further assistance until the application is completely filled out and returned with other requirements (current utility bill or proof of residence).

We need to fulfill these requirements to participate in programs that provide us with a great deal of food.

Tewksbury Community Pantry  
Board of Directors

**Thanksgiving Distribution  
takes place on  
Sunday, November 19th  
10:00 AM - 12:00 Noon**

## DECEMBER DISTRIBUTION DATES

**Sunday, December 10, 2017  
9:00 AM-Noon**

**Monday, December 11, 2017  
7:00-8:30 PM**

**Saturday, December 16, 2017  
10:00 AM-Noon**

**Important Notice**

Effective January 2018  
Monday Night Distribution  
will be changing the time  
of distribution to  
7:00 PM-8:00 PM.



## A Simply Perfect Roast Turkey

- 1 (18 pound) whole turkey
- 1/2 cup unsalted butter, softened
- salt and freshly ground black pepper to taste
- 1 1/2 quarts turkey stock
- 8 cups prepared stuffing

Preheat oven to 325 degrees. Place rack in the lowest position of the oven.

Remove the turkey neck and giblets, rinse the turkey, and pat dry with paper towels. Place the turkey, breast side up, on a rack in the roasting pan. Loosely fill the body cavity with stuffing. Rub the skin with the softened butter, and season with salt and pepper. Position an aluminum foil tent over the turkey.

Place turkey in the oven, and pour 2 cups turkey stock into the bottom of the roasting pan. Baste all over every 30 minutes with the juices on the bottom of the pan. Whenever the drippings evaporate, add stock to moisten them, about 1 to 2 cups at a time. Remove aluminum foil after 2 1/2 hours. Roast until a meat thermometer inserted in the meaty part of the thigh reads 180 degrees or about 4 hours.

Transfer the turkey to a large serving platter, and let it stand for at least 20 to 30 minutes before carving. Strain the remaining drippings and use the juices to make your own gravy or add the juices to canned gravy for added flavor.

*What to do with those leftover!!*

## Turkey a la King with Rice

- 2 tablespoons butter
- 1-3/4 cups sliced fresh mushrooms
- 1 celery, chopped
- 1/4 cup chopped onion
- 1/4 cup chopped green pepper
- 1 cup chicken broth
- 1 cup milk
- 2 cups cubed cooked turkey breast
- 1 cup frozen peas
- 1/2 teaspoon salt
- 2 cups hot cooked rice



In a small bowl, mix flour and broth until smooth, set aside. In a large nonstick skillet, heat butter over medium-high heat. Add mushrooms, celery, onion and pepper; cook and stir until tender. Add flour mixture to skillet and stir in milk. Bring to a boil; cook and stir 1-2 minutes or until thickened. Add turkey, peas and salt; heat through. Serve with rice.

## Crustless Cranberry Pie

- 1 cup all-purpose flour
- 1 cup white sugar
- 1/4 teaspoon salt
- 2 cups cranberries
- 1/2 cup chopped walnuts
- 1/2 cup butter, melted
- 1 lb Butter
- 2 eggs
- 1 teaspoon almond or vanilla extract
- Add all ingredients to list

Preheat oven to 350 degrees. Grease one 9 inch pie pan. Combine the flour, sugar, and salt. Stir in the cranberries and the walnuts, and toss to coat. Stir in the butter, beaten eggs, and almond extract. If you are using frozen cranberries, the mixture will be very thick. Spread the batter into the prepared pan. Bake at 350 degrees for 40 minutes, or until a wooden pick inserted near the center comes out clean. Serve warm with whipped cream or ice cream.



**Gravy too light in color** - Spread flour over bottom of shallow skillet. Cook over low heat, stirring constantly until evenly browned. Remove from skillet as soon as it reaches the coloring you want let it cool. Use the browned flour to make your flour and water base for your turkey gravy.

