

# TEWKSBURY COMMUNITY PANTRY BREAD & BUTTER

MONTHLY NEWSLETTER

978-858-2273 (858-CARE)

Email: [info@tewksburypantry.org](mailto:info@tewksburypantry.org)

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



OCTOBER 2017



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

## NOVEMBER DISTRIBUTION DATES

**Saturday, November 11, 2017  
10:00 AM-Noon**

**Sunday, November 12, 2017  
9:00 AM-Noon**

**Monday, November 13, 2017  
7:00-8:30 PM**

## It's Flu Shot Time!

Flu shots will be available at each distribution in October. Walgreens will be there on Sunday and Monday and the Tewksbury Town Nurse will there on Saturday.



**Sunday, November 5th  
Daylight Savings Time Ends  
Set Your Clocks Back 1 Hour**





## Pork Chop Skillet Dinner

- 4 pork loin chops, 1 inch thick (1 1/2 lb)
- 1/2 cup chicken broth
- 1/4 oil
- 4 medium potatoes, cut into fourths
- 4 small carrots, cut into 1-inch pieces
- 4 medium onions, cut into fourths
- 3/4 teaspoon salt
- 1/4 teaspoon pepper

heat oil over medium heat. Cook pork in skillet about 5 minutes, turning once, until brown. Add broth, potatoes, carrots and onions to skillet. Sprinkle with salt and pepper. Heat to boiling; reduce heat. Cover and simmer about 30 minutes or until vegetables are tender and pork cooked.

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## Harvest Pasta Casserole

- 1 butternut squash (2 lb.), peeled, cut into 1-inch cubes
- 1 onion, cut lengthwise in half, then sliced crosswise
- 1/2 tsp. crushed red pepper
- 2 Tbsp. olive oil
- 3-1/3 cups rigatoni pasta, uncooked
- 4 oz. (1/2 of 8-oz. pkg.) Cream Cheese, cubed, softened
- 1/4 cup milk
- 1 pkg. (8 oz.) Shredded Cheese
- 1/4 cup croutons, crushed

Heat oven to 400°F. Combine first 4 ingredients in 13x9-inch baking dish. Bake 30 to 40 min. or until squash is tender. Meanwhile, cook pasta as directed on package, omitting salt. Drain pasta; return to pan. Add cream cheese and milk; stir until cream cheese is melted and sauce is well blended. Add to squash mixture with 1 cup shredded cheese; mix lightly. Top with crouton crumbs and remaining shredded cheese. Bake 20 min. or until heated through.

## Special Dates in October and November October is National Pork Month

- ✓ Oct 8th - Tewksbury Fire Department Open House 1-4
- ✓ October 9th - Columbus Day
- ✓ October 15th - Tewksbury Fall Harvest Festival 12-5:00 Livingston Street
- ✓ October 17th - National Pasta Day
- ✓ October 28th - National Chocolate Day
- ✓ October 31st - Halloween
- ✓ November 5th - Daylight Savings Time Ends (Turn Back 1 Hour)

## Boo-tiful Pumpkin Shaped Cake

- 2 chocolate cake mixes (use box mixes or your own home made cake recipe)
- 1 ice cream cone (for stem)
- Frosting (1 can of white frosting or your own white frosting recipe)

To make the pumpkin cake shown below, cook two bunt cakes. Cool both then invert one on top of the other. Prepare frosting or use canned. Reserve about a 1/2 cup of frosting for stem and set aside. Tint frosting with orange food coloring for pumpkin and make it a little runny so you can drizzle over cakes. (If using canned, spoon frosting from tub into microwavable bowl (put remember to reserve 1/2 cup for stem before softening). Microwave uncovered on high for about 15 seconds or until frosting can be stirred smooth and is thin enough to drizzle. Drizzle over cake..Soften the ice cream cone with a little water to shape into a stem and frost with green frosting and invert on top for stem.

