

TEWKSBURY COMMUNITY PANTRY BREAD & BUTTER

MONTHLY NEWSLETTER

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We Are Not A Grocery Store

We are a "volunteer only" community service that helps those in Tewksbury who cannot otherwise afford to purchase needed food for themselves or their families on a regular basis. Our mission is to provide you with a box of food items and other items when available each month. We do not know what is available to distribute each month, it depends on what we get donated, can purchase or receive from the local food bank. Each month, a team of volunteers will go to the food bank to pickup different items, bring them to the pantry and then other volunteers sort and store the food and maintain an inventory to allow box filling. Each month these tireless and unselfish volunteers put the food boxes together. We are blessed to live in a community that has amazingly generous individuals, groups and businesses who donate money and food to support the ongoing work of the food pantry. We take pride in the compassion our volunteers have in giving out food with respect, kindness, dignity and confidentiality for each person we serve. We strive to be consistent with what we put in the boxes which totally depends on what we have on hand. There are some who would like to swap out different items in their boxes for other items but although we have tried this in the past it causes confusion and disrupts the distribution process, so please refrain from asking to change what is in your box or to swap items for other items. We are here to serve you, please help our volunteers maintain an efficient and smooth process so we can continue to be here for your needs. **Thank You!**

APRIL DISTRIBUTION DATES

Sunday, April 8th -
9:00 AM-Noon

Monday, April 9th -
7:00-8:00 PM

Saturday, April 14th -
10:00 AM-Noon

HAPPY
PASSOVER

happy
EASTER



Happy St. Patrick's Day

Recipe Corner



Noodle and Spinach Bake

- 5 cups uncooked wide egg noodles (8 oz)
- 1 1/2 lb ground beef
- 2 cloves garlic, finely chopped
- 1/2 teaspoon salt
- 1/2 teaspoon pepper
- 1 jar (26 oz) tomato pasta sauce
- 1 teaspoon Italian seasoning
- 1 package (9 oz) frozen chopped spinach, thawed, squeezed to drain
- 2 cups shredded Monterey Jack cheese (8 oz)
- 1 1/2 cups sour cream
- 1 egg, slightly beaten
- 1 1/2 cups Parmesan cheese (6 oz)

Heat oven to 350°F. Spray 3-quart casserole with cooking spray. Cook and drain noodles as directed on package, using minimum cook time. In nonstick skillet, cook beef, garlic, salt and pepper over medium-high heat 5 to 7 minutes until beef is thoroughly cooked; drain. Stir in pasta sauce and Italian seasoning. In large bowl, mix spinach, Monterey Jack cheese, sour cream, egg and garlic salt. Fold in noodles; spoon mixture into casserole. Sprinkle with 3/4 cup of the Parmesan cheese. Top with beef mixture and remaining 3/4 cup Parmesan cheese. Bake uncovered 30 minutes or until bubbly and golden.

Easter Chick Deviled Eggs

- 12 hard-boiled eggs, peeled
- 2 tablespoons mayonnaise
- 1 1/2 tablespoons yellow mustard
- 1 dill pickle, finely chopped
- 1 tablespoon prepared horseradish, or to taste
- 1 teaspoon pickle juice
- salt and ground black pepper to taste
- 1 carrot, cut into rounds
- 12 slices canned black olives, or as needed



Slice through the top 1/3 of each egg, ensuring some of the yolk is included in the slice. Carefully remove the egg yolk from the bottom portion of the egg using a spoon and transfer to a bowl. Mix egg yolks, mayonnaise, mustard, pickle, horseradish, pickle juice, salt, and pepper together in a bowl. Fill egg yolk mixture into the hollowed egg whites creating the 'chick', ensuring there is enough filling to add 'eyes' and a 'beak'. Slice small wedges out of the carrot rounds creating 12 'beaks'. Add a 'beak' to each 'chick'. Slice olive pieces into small squares to be used as 'eyes.' Add 2 'eyes' to each 'chick.' Place the egg tops onto each 'chick' to look like a chick peaking out of the egg.

Special Dates in March and April

March is Noodle Month!

- March 11th** - Daylight Savings Time Begins. Spring Clocks Forward 1 Hour
- March 11th** - Girl Scout Sunday
- March 17th** - St. Patrick's Day
- March 17th** - Corn Dog Day
- March 26th** - Spinach Day
- March 30th** - Passover Begins
- April 1st** - Easter Sunday
- April 5th** - National Deep Dish Pizza Day
- April 6th** - Hostess Twinkie Day
- April 8th** - Greek Easter

No Bake Twinkie Cake

- 1 box of Twinkies
 - 4 bananas peeled and sliced
 - 1 20 oz can crushed pineapple drained well
 - 1 3 oz box INSTANT vanilla pudding
 - 2 cups cold milk
 - 1 8 oz tub whipped topping (COOL WHIP) thawed
 - maraschino cherries and chopped nuts for topping
- Remove Twinkies from the wrappers. You'll use about 7 Twinkies.
- Place sliced Twinkies in a 9 x 13 pan, cream side up.
- Next, layer sliced bananas on top of Twinkies.
- Now spread the crushed pineapples on top of the bananas.
- In a separate bowl, combine instant pudding mix with 2 cups of cold milk. Whisk it together until combined and allow it to thicken slightly. It should take 3-5 minutes. It should be thickened but pourable.
- Pour pudding over crushed pineapple. Spread out until evenly coated.
- Now spread the whipped topping over the pudding layer.
- This next part is optional (but I think it makes it look pretty).
- Drain a few maraschino cherries on a paper towel.
- Sprinkle chopped nuts on top of cake.
- Cover and store cake in the fridge. Let it set for about an hour before serving.