

TEWKSBURY COMMUNITY PANTRY BREAD & BUTTER

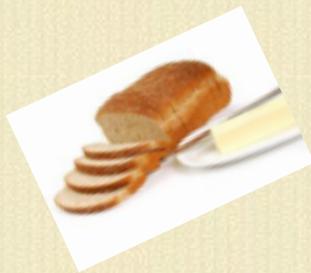
MONTHLY NEWSLETTER

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MAY 2018



The modern American holiday of Mother's Day was first celebrated in 1908, when Anna Jarvis held a memorial for her mother in Grafton, West Virginia. Her campaign to make "Mother's Day" a recognized holiday in the United States began in 1905, the year her beloved mother, Ann Reeves Jarvis, died. Anna's mission was to honor her own mother by continuing work she had started and to set aside a day to honor mothers, "the person who has done more for you than anyone in the world". Anna's mother, Ann Jarvis, was a peace activist who had cared for wounded soldiers on both sides of the Civil War and created Mother's Day Work Clubs to address public health issues.

Due to the campaign efforts of Anna Jarvis, several states officially recognized Mother's Day, the first in 1910 being West Virginia, Jarvis' home state. In 1914 Woodrow Wilson signed the proclamation creating Mother's Day, the second Sunday in May, as a national holiday to honor mothers.

We wish all the mothers from our pantry family
a very Happy Mother's Day!

JUNE DISTRIBUTION DATES

Sunday, June 10th
9:00 AM-Noon

Monday, June 11th
7:00-8:00 PM

Saturday, June 16th
10:00 AM-Noon



PUT YOUR NON-PERISHABLE DONATION IN A BAG BY YOUR MAILBOX.
WE'LL DELIVER IT TO A LOCAL FOOD BANK.



Cinco de Mayo Baked Beef, Bean and Corn Quesadillas

1 pound Ground Beef
Salt and pepper
1 cup prepared salsa
1/2 cup canned black beans, rinsed, drained
1/2 cup corn, drained well
8 small flour tortillas (6 to 7-inch diameter)
3/4 cup shredded Cheddar cheese or Mexican cheese blend

Heat oven to 400°F. Heat large nonstick skillet over medium heat until hot. Add Ground Beef; cook 8 to 10 minutes, breaking into 3/4-inch crumbles and stirring occasionally. Pour off drippings; season with salt and pepper, as desired. Stir in salsa, beans and corn; cook and stir 4 to 5 minutes or until thickened and heated through.

Spray baking sheet with cooking spray. Arrange 4 tortillas on baking sheet, overlapping slightly, if necessary. Sprinkle 1/2 of cheese evenly over tortillas. Spoon beef mixture evenly over cheese; top with remaining cheese and tortillas. Spray top tortillas with cooking spray. Bake in 400°F oven 11 to 13 minutes or until quesadillas are lightly browned and edges are crisp. Cut into wedges service with sour cream and additional salsa.

Mexican Chopped Salad

2-1/2 cups chopped Romaine lettuce
1 can black beans 15.5 oz can, rinsed and well drained
3/4 cup chopped tomato
3/4 cup corn kernels, drained
3/4 cup thinly sliced radishes
1 avocado diced (sprinkle lightly with lemon or lime juice to keep from browning)
1 red bell pepper chopped
1/4 cup crumbled Feta cheese
2-3 scallions chopped
Some sort of Lime or Citrus Dressing

For the salad, toss all ingredients but the avocado and feta cheese in a large bowl. Pour the dressing over the mixture and toss again.

Special Days in May and June May is National Salad Month

- *Sat. May 5th: Cinco de Mayo
- *Sat. May 12th: Letter Carrier's Stamp Out Hunger
- *Sun. May 13th: Mothers Day
- *Thur. May 17th: National Cherry Cobbler Day
- *Mon. May 28th: National Hamburger Day
- ***Mon. May 28th: Memorial Day**
- *Thur. May 31st: World No-Tobacco Day
- *Fri. June 1st: National Olive Day
- *Mon. June 4th: National Cheese Day
- *Fri. June 8th: World Oceans Day

Easy Cherry Cobbler

2 cans 21 oz cherry pie filling-undrained
1 pkg. white or yellow cake mix
1 stick butter, melted
1 c. nuts (optional)

Preheat oven to 400 degrees. Pour cherries in bottom of 9x13 inch pan. Sprinkle dry cake mix (usually around 3/4 of bag is enough) over cherries and do not stir. Pour melted butter over cake mix; sprinkle nuts on top.(optional) Do not mix. Bake at 400 degrees for 30 minutes, or until

Have A Safe & Happy Memorial Day

