

TEWKSBURY COMMUNITY PANTRY BREAD & BUTTER

MONTHLY NEWSLETTER

978-858-2273 (858-CARE)

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DECEMBER 2019

PLEASE BRING BACK YOUR FOOD BOX!!

Dear Clients, The ban in Tewksbury on single-use, plastic shopping bags is now in full swing. As with other communities, Tewksbury's ban prohibits stores from giving out plastic bags, prompting stores to use paper bags or boxes.

With that said, our food boxes have always been generously donated by local grocery stores, however, now that grocery stores are banned from using the plastic bags, many customers are opting to use the same boxes that we get for the pantry so our supply is dwindling.

When we hand you your box of food each month we seldom see these boxes again, eventually we will not have anymore. Without the boxes, we cannot give you a "box" of food and may eventually have to hand out paper bags which will contain less food each month.

With all of this said, we are desperately pleading with you to PLEASE bring back your box at each distribution.

Thank you,
Tewksbury Community Pantry
Board of Directors

JANUARY 2020 DISTRIBUTION DATES

Sunday, January 12th

9:00 AM-11:00 AM

Monday, January 13th

7:00 PM-8:00 PM

Saturday, January 18th

10:00 AM-11:00 AM



2020 Tewksbury Community Pantry Distribution Dates

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Month	Sun 9AM-11AM	Mon 7PM-8:00PM	Sat. 10AM-11AM
*EXCEPT WHERE NOTED			
JAN	12	13	18
FEB	9	10	15
MAR	8	9	14
APR	19*	13	18
MAY	3*	4*	2*
JUN	14	15	20
JUL	12	13	18
AUG	9	10	15
SEPT	13	14	19
OCT	11	12	17
NOV	8	9	14
DEC	13	14	19

Thanksgiving Distribution 11/22 10AM-12NOON

Starting January
2020 Pantry
Distribution

Hours will Change
to the Following
Times:

SUNDAY: 9:00 AM - 11:00 AM

SATURDAY: 10:00 AM - 11:00 AM

Monday will stay the same

7:00 PM - 8:00 PM

Recipe Corner



A Christmas Story Meat Loaf

- 2 large eggs, lightly beaten
- 1/2 cup ketchup
- 1 medium onion, finely chopped
- 1 small green or sweet red pepper, finely chopped
- 2/3 cup crushed saltines (about 12)
- 1/2 teaspoon salt
- 1 teaspoon pepper
- 1-1/2 pounds ground beef
- 4 cups hot mashed potatoes, divided
- 1 tablespoon minced fresh parsley

Preheat oven to 375°. Place a rack in a 15x10x1-in. baking pan; place a 12x8-in. piece of foil in center of rack. In a large bowl, combine eggs, ketchup, onion, green pepper, crushed saltines, salt and pepper. Add beef; mix lightly but thoroughly. Place over foil rectangle and shape into a 9x6-in. loaf. Bake for 1 hour. Transfer meat loaf to a serving plate, discarding foil. Spread 1 cup mashed potatoes over meat loaf. Sprinkle with parsley and slice. Serve with remaining mashed potatoes.



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

- * December 12th - Full Moon
- * December 15th - National Cupcake Day
- * December 20th - National Ugly Christmas Sweater Day
- * December 21st - National Hamburger Day
- * December 23rd - Hanukkah
- * Dec 25th - Christmas
- * January 1st - Happy New Year 2020
- * January 4th - National Spaghetti Day
- * January 11th - Cigarettes Are Hazardous To Your Health Day

Christmas Lights Chocolate Cupcakes

- 1 box milk chocolate cake mix
- 1 small box chocolate instant-pudding mix
- 3 eggs
- 3/4 cup vegetable oil
- 1/2 cup water
- 3/4 cup sour cream
- 2 teaspoons vanilla extract
- 1 container of store bought Vanilla Buttercream Frosting or make your own
- 1 Tube of black decorating gel
- M&Ms.



Preheat oven to 350°. Line two muffin tins with 18 paper liners.

Add cake mix and all the ingredients to a bowl and Beat well with a hand mixer, about 3 minutes, scrapping the bowl occasionally. Divide batter evenly between muffin tin. Bake for 18 to 22 minutes, or until a toothpick comes out clean. Let cool completely. Spread Buttercream frost in a swirl onto the cupcakes. Draw a black line around the frosting. Stick M&Ms vertically into the side of the cupcakes.

