

TEWKSBURY COMMUNITY PANTRY BREAD & BUTTER

MONTHLY NEWSLETTER

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The Tewksbury Community Market is now Open!

The Tewksbury Community Market (previously known as the Tewksbury Farmers Market) is now open at the TEWKSBURY PUBLIC LIBRARY on **Tuesdays from 4 P.M. -7 P.M. running through September 25, 2019.** There will be various vendors selling art, crafts, flowers, plants and food. You will also find local eggs, food trucks and more.



While you're there, stop by the Library:

Mon - Wed: 10:00 to 9:00

Thurs - Fri: 10:00 to 5:00

Saturday: 9:00 to 5:00

Sunday: 1:00 to 5:00

The Tewksbury Public Library provides the Town's residents with a wide variety of materials, resources, programs and services. As well as, free access to literacy and learning opportunities through our book, media and online collections, as well as a variety of classes and lectures for Tewksbury's children, teens, and adults.

AUGUST DISTRIBUTION DATES

Sunday, August 11th

9:00 AM-Noon

Monday, August 12th

7:00-8:00 PM

Saturday, August 17th

10:00 AM-Noon



Recipe Corner



HOT DOG HOT POT

- 1 lb. Hot Dogs, sliced thin
- 2 tbsp. butter
- 1 lg. onion, diced (1 c.)
- 2 med. size potatoes, pared and diced (2 cups)
- 2 lg. carrots, pared and sliced
- 2 c. water
- 1 tsp. salt
- 1 tbsp. Worcestershire sauce
- 1 lg. can (14 1/2 oz.) evaporated milk
- 1 can (12 or 16 oz.) whole kernel corn
- 1 tbsp. chopped parsley

Brown hot dog slightly in butter in a heavy kettle; push to one side. Add onion to kettle; saute until soft. Stir in potatoes, carrots, water, salt and Worcestershire sauce. Heat to boiling; cover. Simmer 15 minutes or until potatoes and carrots are tender. Stir in evaporated milk and corn; heat to boiling. Ladle into a tureen or heated soup bowls; sprinkle with parsley. Serve with chowder crackers, if you wish.

Best Ever Macaroni and Cheese

- 1-1/2 cups dry elbow macaroni
- 3 tablespoons butter or margarine
- 3 tablespoons all purpose flour
- 2 cups milk
- 1/2 teaspoon each salt and pepper
- 2 cups of shredded cheese cheddar works best



Preheat oven to 350 degrees.

Bring a pot of water to a boil; add a generous sprinkling of salt the pasta. While the pasta cooks, melt the butter in a skillet or pot large enough to hold the pasta when it's done. Add the flour and stir over medium heat until the mixture is lightly browned; 1-2 minutes. Add the milk and whisk to remove any lumps and add the salt and pepper. Cook over medium-high heat until the sauce thickens and starts to bubble. About 6 minutes. Stir in the cheese and whisk until smooth and melted. Turn off the heat.

When the pasta is almost done but still firm, drain it and add to the sauce. Stir the pasta into the sauce and bake in a greased 2 quart dish (or an 8x8 pan works pretty well) 20-25 minutes until browned and bubbly.

Special Dates in July and Aug July is National Blueberries Month

- July 14th: National Macaroni and Cheese Day
- July 17th: National Hot Dog Day
- July 20th: National Lollipop Day
- July 24th: Cousins Day
- July 29th: Lasagna Day
- July 30th: Friendship Day
- August 6th: National Root Beer Float Day
- August 10th: National Bowling Day

Easy Blueberry Crisp

- 5 cups blueberries fresh or frozen
- 2 tablespoons sugar
- 3 tablespoons flour
- 1 lemon

TOPPING

- 1/4 cup butter softened
- 1/2 cup brown sugar
- 1/4 cup flour
- 3/4 cup oats regular or quick
- 1/4 teaspoon cinnamon

Preheat the oven to 375°F. Grate the rind of the lemon and squeeze the juice of half of the lemon. Toss blueberries, with sugar, lemon rind, 1 tablespoon lemon juice and 3 tablespoons flour. Place in a 2qt baking dish. With a fork, combine the butter, brown sugar, oats, flour, nuts if using and cinnamon until crumbled. Sprinkle over blueberries. Bake 35-40 minutes or until the top is golden brown and the fruit is bubbly. Cool slightly and serve warm with vanilla ice cream or cool whip!

