

TEWKSBURY COMMUNITY PANTRY BREAD & BUTTER

MONTHLY NEWSLETTER

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NOVEMBER 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

DECEMBER DISTRIBUTION DATES

Sunday, December 8th, 2019
9:00 AM-Noon

Monday, December 9th, 2019
7:00-8:00 PM

Saturday, December 14th, 2019
10:00 AM-Noon

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





A Simply Perfect Roast Turkey

- 1 (18 pound) whole turkey
- 1/2 cup unsalted butter, softened
- salt and freshly ground black pepper to taste
- 1 1/2 quarts turkey stock
- 8 cups prepared stuffing

Preheat oven to 325 degrees. Place rack in the lowest position of the oven.

Remove the turkey neck and giblets, rinse the turkey, and pat dry with paper towels. Place the turkey, breast side up, on a rack in the roasting pan. Loosely fill the body cavity with stuffing. Rub the skin with the softened butter, and season with salt and pepper. Position an aluminum foil tent over the turkey.

Place turkey in the oven, and pour 2 cups turkey stock into the bottom of the roasting pan. Baste all over every 30 minutes with the juices on the bottom of the pan. Whenever the drippings evaporate, add stock to moisten them, about 1 to 2 cups at a time. Remove aluminum foil after 2 1/2 hours. Roast until a meat thermometer inserted in the meaty part of the thigh reads 180 degrees or about 4 hours.

Transfer the turkey to a large serving platter, and let it stand for at least 20 to 30 minutes before carving. Strain the remaining drippings and use the juices to make your own gravy or add the juices to canned gravy for added flavor.

What to do with those leftover!!

Turkey a la King with Rice

- 2 tablespoons butter
- 1-3/4 cups sliced fresh mushrooms
- 1 celery, chopped
- 1/4 cup chopped onion
- 1/4 cup chopped green pepper
- 1 cup chicken broth
- 1 cup milk
- 2 cups cubed cooked turkey breast
- 1 cup frozen peas
- 1/2 teaspoon salt
- 2 cups hot cooked rice



In a small bowl, mix flour and broth until smooth, set aside. In a large nonstick skillet, heat butter over medium-high heat. Add mushrooms, celery, onion and pepper; cook and stir until tender. Add flour mixture to skillet and stir in milk. Bring to a boil; cook and stir 1-2 minutes or until thickened. Add turkey, peas and salt; heat through. Serve with rice.

Special Dates in November and December

November is Banana Pudding Lovers Month

Veterans Day - Nov 11th

National Pickle Day - Nov 14th

National Apple Cider Day - Nov 18th

Thanksgiving - Nov 28th

National Cookie Day - Dec 4th

National Pearl Harbor Remembrance Day - Dec 7th

Original Nilla Banana Pudding

- 3/4 cup sugar, divided
- 1/3 cup all-purpose flour
- Dash salt
- 3 eggs, separated
- 2 cups milk
- 1/2 teaspoon vanilla extract
- 45 NILLA Wafers, divided
- 5 ripe bananas, sliced (about 3 1/2 cups), divided
- Additional NILLA Wafers and banana slices, for garnish

1. Mix 1/2 cup sugar, flour and salt in top of double boiler. Blend in 3 egg yolks and milk. Cook, uncovered, over boiling water, stirring constantly for 10 to 12 minutes or until thickened. Remove from heat; stir in vanilla.

2. Reserve 10 wafers for garnish. Spread small amount of custard on bottom of 1 1/2-quart casserole; cover with a layer of wafers and a layer of sliced bananas. Pour about 1/3 of custard over bananas. Continue to layer wafers, bananas and custard to make a total of 3 layers of each, ending with custard.

3. Beat egg whites until soft peaks form; gradually add remaining 1/4 cup sugar and beat until stiff but not dry. Spoon on top of pudding, spreading evenly to cover entire surface and sealing well to edges.

4. Bake at 350°F in top half of oven for 15 to 20 minutes or until browned. Cool slightly or refrigerate. Garnish with additional wafers and banana slices just before serving.