

TEWKSBURY COMMUNITY PANTRY BREAD & BUTTER

MONTHLY NEWSLETTER

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APRIL 2014



April is National Volunteer Month The week of April 6-12, 2014 is National Volunteer Week

President Richard Nixon established National Volunteer Week with an executive order in 1974, as a way to recognize and celebrate the efforts of volunteers. Every sitting U.S. president since Nixon has issued a proclamation during National Volunteer Week (as have many U.S. mayors and governors).

Since then, the original emphasis on celebration has widened; the week has become a nationwide effort to urge people to get out and volunteer in their communities. Every April, charities, hospitals, and communities recognize volunteers and foster a culture of service.

During April and May distributions, think about the volunteers at our food pantry and how much they do to collect, sort and distribute food to help those in need during hard times, say thank you to them!!

THANK A VOLUNTEER TODAY!
National Volunteer Week | April 6-12, 2014



Food Boxes

Please return your boxes at the next distribution, we are running low!
Thank you!



MAY DISTRIBUTION DATES

Please note that distribution for May is a weekend earlier because of Mothers Day and The National Post Office Food Drive, the dates are as follows:

Saturday, May 3th

10:00 AM-Noon

Sunday, May 4th

9:00 AM-Noon

Monday, May 5th

7:00-8:30 PM

Recipe Corner



Garlic Chicken

1/4 cup oil
2 cloves garlic, crushed
1/4 cup Italian-seasoned bread crumbs
1/4 cup grated Parmesan cheese
4 skinless, boneless chicken breast halves

Preheat oven to 425 degrees. Heat olive and garlic in a small saucepan over low heat until warmed, 1 to 2 minutes. Transfer garlic and oil to a shallow bowl. Combine bread crumbs and Parmesan cheese in a separate shallow bowl. Dip chicken breasts in the oil-garlic mixture using tongs; transfer to bread crumb mixture and turn to evenly coat. Transfer coated chicken to a shallow baking dish. Bake in the preheated oven 45 minutes.

BAKED EASTER HAM WITH HONEY APPLE GLAZE

10-12 lb. fully cooked ham, boned in
1/2 c. apple juice
2 tbsp. honey

Heat oven to 325 degrees. Score fat and put ham, fat side up, in a roasting pan. Cover loosely with foil and roast 3 hours. Combine apple juice and honey and stir until honey dissolves. Remove foil from ham and brush with some of the apple glaze. Continue roasting, uncovered, basting occasionally, for 1 hour. Cover with foil if ham starts to brown too much.



Cooking with Garlic

-Garlic skin comes off easily if the garlic cloves are slightly warmed before peeling.

-When sauteing garlic, be very careful not to burn it. The flavor turns intensely bitter, and you'll have to start over.



Special Dates in April and May April is National Garlic Month

Wednesday, April 15th - Tax Day

Thursday, April 17th - Ellis Island Family History Day

Sunday, April 20th - Easter

Monday, April 21st - Patriots Day April

Tuesday, April 22nd - National Jelly Bean Day

Wednesday, April 30th - National Raisin Day

Friday, May 1st - National Chocolate Parfait Day

Chocolate Peanut Butter Parfaits

2 tablespoons chunky peanut butter
2 tablespoons plus 2 cups milk, divided
1 cup plus 6 tablespoons cool whipped topping, divided
1 package (1.4 ounces) instant chocolate fudge pudding mix
3 tablespoons finely chopped salted peanuts

In a small bowl, combine peanut butter and 2 tablespoons milk. Fold in 1 cup whipped topping; set aside. In another small bowl, whisk remaining milk with the pudding mix for 2 minutes. Let stand for 2 minutes or until set.

Spoon half of the pudding into glasses or dessert dishes. Layer with reserved peanut butter mixture and remaining pudding. Refrigerate for at least 1 hour. Refrigerate remaining whipped topping.

Just before serving, garnish each parfait with 1 tablespoon whipped topping and 1-1/2 teaspoons peanuts. Yield: 6 servings.

