

TEWKSBURY COMMUNITY PANTRY BREAD & BUTTER

MONTHLY NEWSLETTER

978-858-2273 (858-CARE)

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DECEMBER 2014



Food in your box..what you get, why you get it and where it comes from....

Have you ever wondered how we determine what goes into your food distribution box each month. We have an amazing team of volunteers who work on putting together a food list every month that is used to fill the boxes with food that comes from donations, food drives, the Lowell Food Bank and food purchases. We try to be consistent each month with the type of food that goes into your box from cans, boxes, bags, jars, frozen, and fresh items. Many generous organizations in and around Tewksbury run food drives and make donations so we are able to fill your boxes each month. All distribution days have the same amount of food in each box but may vary on the brands. We know there are some who would like different things but due to our limited supplies, we are unable to accommodate everyone's tastes, likes and dislikes. Please remember we are here to help you feed yourselves and your families during hard economic times and all our workers are volunteers. **We would like to take this opportunity to thank all those hard working volunteers for the amazing job they do to help you in times of need. We wish you and your families better times ahead and a safe holiday season.**

Tewksbury Pantry, Board of Directors

JANUARY 2015 DISTRIBUTION DATES

See New 2015 Calendar Below

Sunday, January 11th

9:00 AM-Noon

Monday, January 12th

7:00-8:30 PM

Saturday, January 17th

10:00 AM-Noon

2015 Tewksbury Community Pantry Distribution Dates

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Month	Sun 9 - 12	Mon 7 - 8:30 pm	Sat. 10 - 12
JAN	11	12	17
FEB	8	9	14
MAR	8	9	14
APR	12	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

*except where noted Thanksgiving Dist 11/22 10-12



Recipe Corner



Christmas Roasted Pork Loin with Stuffing

1 (3 to 5 lb) boneless pork loin roast
salt and pepper, to taste
1/2 lb. bacon (for wrapping tenderloin)

Stuffing:

1 cup herb-seasoned stuffing crumbs
3 tablespoons margarine or butter, melted
1/2 cup chopped onion
1/2 cup chopped celery

PREPARATION:

In a medium bowl, combine stuffing and margarine. Stir in remaining stuffing ingredients; mix well. In a roasting pan or baking dish grease or sprayed with pam, lay out the bacon strips place roast on top of bacon strips and split tenderloin lengthways; do not cut all the way through. Sprinkling with salt and pepper and then stuff tenderloin with mixture, close roast and wrap with strips of bacon, securing ends with toothpicks. Cover tightly with foil. Bake at 325°F for 1-1/2 hours. Place on hot grill and grill for 30 to 40 minutes. Slice crossways. Serve hot with your favorite gravy or dry as desired.

Left Over Pork and Potato Casserole

1/4 cup finely chopped onion
4 tablespoons butter
1/4 cup flour
1/4 teaspoon salt
1/4 teaspoon poultry seasoning
1/8 teaspoon ground black pepper
1 can (10 1/2 ounces) condensed chicken broth
1/4 cup water
1 1/2 cups diced roast pork
1 1/2 cups (10 ounce package) frozen peas and carrots, cooked and drained
2 cups prepared seasoned mashed potatoes
1/2 to 1 cup shredded cheese, optional

Heat butter in a skillet over medium-low heat; add onion and sauté until tender, about 2 minutes. Stir in flour until well blended; add salt, poultry seasoning, and pepper. Gradually add broth and water, stirring until thickened and bubbly. Add the diced pork and vegetables; heat through. Pour into a lightly greased 1 1/2-quart casserole. Spoon prepared mashed potatoes evenly over the mixture. Bake at 350° for 25 to 35 minutes, topping with cheese the last 5 minutes, if desired.



Special Dates in December and January January is Oatmeal Month

Dec 16th - National Chocolate-covered Anything Day
Dec 16th - Hanukkah Begins at Sundown
Dec 21st - First Day of Winter
Dec 24th - Christmas Eve and Egg Nog Day
Dec 25th - Christmas Day
Dec 26th - Kwanzaa
Dec 30th - Bacon Day
Jan 1st - New Year Day 2015

Chocolate Covered Oatmeal Cookie Ice Cream Sandwiches

-12 of your favorite oatmeal cookies (store bought or homemade; about 3" across)
-vanilla ice cream slightly softened
-8oz semisweet chocolate chips
-1 Tbsp oil



Place one scoop of softened ice cream on the bottom of a cookie. Place a second cookie (bottom side in) on top of the ice cream and lightly press together. Smooth edges of ice cream with a cake spatula or butter knife. Repeat with remaining ice cream and cookies.

Place ice cream sandwiches on a baking sheet and freeze until completely solid, 1-2 hours.

Melt chocolate and oil together in a small saucepan over medium low heat. Quickly dip each ice cream sandwich into the melted chocolate to coat. Return chocolate coated ice cream sandwiches to a non-stick or pam sprayed baking sheet and freeze until chocolate is solid.

Transfer ice cream sandwiches to an airtight container or zipper bag and store in the freezer until ready to use.

Cooked Eggnog

"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.