

TEWKSBURY COMMUNITY PANTRY BREAD & BUTTER

MONTHLY NEWSLETTER

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IMPORTANT NOTICE!

Client Application Renewal!

Much of the food that we distribute comes from the Merrimack Valley Food Bank, the Massachusetts Emergency Food Assistance Program, and the USDA. In order to participate in these programs, we need to ask you to fill out applications on a yearly basis.

The 2015 application **MUST** be returned at or before the November distribution. **If you do not return your application by the November distribution you will not be eligible to receive your Turkey and Fixings at the Thanksgiving Distribution which takes place the Sunday before Thanksgiving.** In addition you will not be eligible for further assistance until the application is completely filled out and returned with other requirements (current utility bill or proof of residence).

We need to fulfill these requirements to participate in programs that provide us with a great deal of food.

Tewksbury Community Pantry
Board of Directors

**Thanksgiving Distribution
takes place on
Sunday, November 23rd
10:00 AM - 12:00 Noon**

Happy
Thanksgiving

DECEMBER DISTRIBUTION DATES

**Sunday, December 14, 2014
9:00 AM-Noon**

**Monday, December 15, 2014
7:00-8:30 PM**

**Saturday, December 20, 2014
10:00 AM-Noon**

Dear Clients,

With the growing need in our community for food assistance, the expanding number of clients and the rising cost of food, we will be suspending our Christmas Gift Card giving to our clients. This decision will allow us to continue to provide all our clients with a generous amount of food items each month and focus on our mission of providing food assistance to Tewksbury residents in need.

We thank you for your understanding,

Tewksbury Community Pantry
Board of Directors



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 National Peanut Butter Lover's Month

November 11th: Veterans Day

November 15th: National Clean Out Your Refrigerator Day

November 21th: Gingerbread Day

November 27th: Thanksgiving Day

December 4th: National Cookie Day

December 6th: Full Moon

December 7th: National Pearl Harbor Remembrance Day

December 12th: National Ugly Christmas Sweater Day

Peanut-Butter-Cup-Stuffed Ginger Cookies

- 3 cups flour
- 1 teaspoon baking soda
- 2 teaspoons ground ginger
- 1 teaspoon ground cinnamon
- 1/4 teaspoon pepper
- 1/4 teaspoon salt
- 2 sticks (8 oz.) unsalted butter at room temperature
- 1/4 cup granulated sugar
- 1/4 cup light brown sugar
- 1 egg
- 1/3 cup molasses
- 36 miniature peanut butter cups, such as Reeses, chilled
- Confectioners sugar, for rolling



In a medium bowl, whisk together the flour and baking soda. Whisk in the ginger, cinnamon, pepper and salt. Using an electric mixer, cream the butter, granulated sugar and brown sugar on high speed until smooth, light and fluffy, 2 minutes. Beat in the egg for 30 seconds, then mix in the molasses. Scrape down the bowl. Add the flour mixture in 2 batches, mixing on low speed until just combined. Turn out the dough onto a large piece of plastic wrap. Using the wrap to help, form the dough into a disk and seal tightly. Refrigerate the dough for at least 1 hour or up to 1 day. Preheat the oven to 350 degrees. Spray cookies sheets with pam. Working with 1 tbsp. of dough at a time, mold the dough around each peanut butter cup to enclose completely. Place 12 dough balls on each of the prepared pans. Bake until the tops are just set and slightly cracked, 12 to 14 minutes. Using a spatula, transfer the cookies to a rack to cool for 5 minutes. Roll the cookies in the confectioners sugar, then return to the rack to cool completely. Roll the cookies in the confectioners sugar again before serving.