

TEWKSBURY COMMUNITY PANTRY BREAD & BUTTER

MONTHLY NEWSLETTER

978-858-2273 (858-CARE)

Email: info@tewksburypantry.org

Website: <http://www.tewksburypantry.org/>



DECEMBER 2015



Happy Holidays

All of us at the pantry would like to wish you safe and warm holiday season and new year. Staying warm can be tough for many, but please know that there are heating assistance programs to help you get through these cold winter days.

The Tewksbury Council on Aging is now assisting Tewksbury Senior Citizen residents with Fuel Assistance applications. Seniors may call contact Ashley or Nicole at (978) 640-4480 to arrange an appointment for assistance with the application process.

Younger families may call Community Teamwork (CTI) Fuel Assistance Program 45 Kirk Street, 2nd Floor, Lowell, MA 01852 at 978-459-6161 for information on how and where to apply.

Please don't be cold, call Community Teamwork for more information, they are there to help you with heating costs and most who get fuel assistance also qualify for other energy assistance programs.

JANUARY 2016 DISTRIBUTION DATES

See New 2016 Calendar Below

Sunday, January 10th

9:00 AM-Noon

Monday, January 11th

7:00-8:30 PM

Saturday, January 16th

10:00 AM-Noon

2016 Tewksbury Community Pantry Distribution Dates
978-858-2273

e-mail: info@tewksburypantry.org

Facebook: Tewksbury Community Pantry

Website: www.tewksburypantry.org

Month	Sun	Mon	Sat.
Times	9-12	7-8:30	10-12

*EXCEPT WHERE NOTED

JAN	10	11	16
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FEB	14	15	20
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MAR	13	14	19
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APR	10	11	16
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MAY	7*	8*	9*
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JUN	12	13	18
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JUL	10	11	16
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AUG	14	15	20
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SEPT	11	12	17
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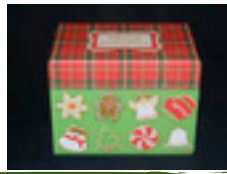
OCT	9	10	15
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NOV	13	14	19
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DEC	11	12	17
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2016 Thanksgiving Distribution: 11/20: 10-12

Recipe Corner



Spaghetti Pie

6 ounces uncooked spaghetti
1 pound hamburger
1/2 cup finely chopped onion
1/4 cup chopped green pepper
1 cup undrained canned diced tomatoes
1 can (6 ounces) tomato paste
1 teaspoon dried oregano
3/4 teaspoon salt
1/2 teaspoon garlic powder
1/4 teaspoon pepper
1/4 teaspoon sugar
2 large egg whites, lightly beaten
1 tablespoon butter, melted
1/4 cup grated Parmesan cheese
1 cup ricotta cheese
1/2 cup shredded part-skim mozzarella cheese

Preheat oven to 350°. Cook spaghetti according to package directions for al dente; drain.

In a large skillet, cook beef, onion and green pepper over medium heat 5-7 minutes or until beef is no longer pink, breaking up beef into crumbles; drain. Stir in tomatoes, tomato paste, seasonings and sugar.

In a large bowl, whisk egg whites, melted butter and Parmesan cheese until blended. Add spaghetti and toss to coat. Press spaghetti mixture onto bottom and up sides of a 9-in. deep-dish pie plate coated with cooking spray, forming a crust. Spread ricotta cheese on top of spaghetti crust then top with beef mixture.

Bake, uncovered, 20 minutes. Sprinkle with mozzarella cheese. Bake 5-10 minutes longer or until heated through. Let stand 5 minutes before serving. Yield: 6 servings



HAPPY
HOLIDAYS

Special Dates in December and January January is National Soup Month

December 15th: National Cupcake Day

December 18th: Ugly Christmas Sweater Day

December 21st: National Hamburger Day

December 24th: Hanukkah Begins in the Evening

December 25th: Christmas

December 26th: Kwanzaa Begins

December 27th: National Fruit Cake Day

December 28th: National Chocolate Candy Day

January 1st: New Years Day 2016

January 4th: National Spaghetti Day

Chocolate Bar Filled Chocolate Cupcakes

Chocolate Cake Mix

3 (1.55 oz. each) HERSHEY'S Milk Chocolate Bars , broken into sections

CHOCOLATE BAR FILLING (recipe below)

Heat oven to 350°F. Line muffin cups (2-1/2 inches in diameter) with paper bake cups.

Make cake mix according to package. Fill muffin cups 2/3 full with batter. Spoon 1 level tablespoon FILLING into center of each cupcake. Bake 20 to 25 minutes or until wooden pick inserted in cake portion comes out clean. Remove from pan to wire rack. Cool completely. Top each cupcake with chocolate bar piece. Makes about 2-1/2 dozen cupcakes.

CHOCOLATE BAR FILLING

1 package (8 oz.) cream cheese, softened

1/3 cup sugar

1 egg

1/8 teaspoon salt

4 HERSHEY'S Milk Chocolate Bar (1.55 oz. each), cut into 1/4-inch pieces

Beat cream cheese, sugar, egg and salt in small bowl until smooth and creamy. Stir in chocolate bar pieces.

