

TEWKSBURY COMMUNITY PANTRY BREAD & BUTTER



MONTHLY NEWSLETTER

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MAY 2015



The modern American holiday of Mother's Day was first celebrated in 1908, when Anna Jarvis held a memorial for her mother in Grafton, West Virginia. Her campaign to make "Mother's Day" a recognized holiday in the United States began in 1905, the year her beloved mother, Ann Reeves Jarvis, died. Anna's mission was to honor her own mother by continuing work she had started and to set aside a day to honor mothers, "the person who has done more for you than anyone in the world". Anna's mother, Ann Jarvis, was a peace activist who had cared for wounded soldiers on both sides of the Civil War and created Mother's Day Work Clubs to address public health issues.

Due to the campaign efforts of Anna Jarvis, several states officially recognized Mother's Day, the first in 1910 being West Virginia, Jarvis' home state. In 1914 Woodrow Wilson signed the proclamation creating Mother's Day, the second Sunday in May, as a national holiday to honor mothers.

**We wish all the mothers from our pantry family
a very Happy Mothers Day!**

JUNE DISTRIBUTION DATES

**Sunday, June 14th
9:00 AM-Noon**

**Monday, June 15th
7:00-8:30 PM**

**Saturday, June 20th
10:00 AM-Noon**



**HELP US BY RETURNING YOUR
EMPTY BOXES FROM THE
PREVIOUS DISTRIBUTION**

Recipe Corner



Cheeseburger Pizza

- 1 can (13.8 oz) Pillsbury™ refrigerated classic pizza crust or 1 can (11 oz) Pillsbury™ refrigerated thin pizza crust
- 1/2 lb ground Hamburger
- 1 cup tomato sauce
- 1/4 cup chopped onions
- 1 cup shredded cheese
- 1/4 cup dill pickle slices

If using classic crust: Heat oven to 425°F. Spray or grease 12-inch pizza pan. Unroll dough on pan. Starting at center, press out dough to edge of pan. If using thin crust: Heat oven to 400°F. Spray or grease 15x10-inch or larger dark or nonstick cookie sheet. Unroll dough on cookie sheet. Starting at center, press dough into 15x10-inch rectangle.

Meanwhile, in 8-inch skillet, cook beef over medium-high heat, stirring frequently, until thoroughly cooked; drain. Spread sauce evenly over dough. Top with beef, onion and cheese.

Bake classic crust 12 to 18 minutes, bake thin crust 8 to 12 minutes, or until edges are golden brown and cheese is bubbly. Top pizza with pickle slices and cut into servings.

Oven Roasted Corn on the Cob

- 4 ears corn
- 2 tablespoons butter (softened)
- Salt
- Foil

Preheat oven to 450 degrees. Remove husks and silks from corn. Butter and salt corn and wrap in foil. Place on cookie sheet and roast for 20 to 25 minutes.



Special Dates in May and June May is National Hamburger Month

Lemonade Day: May 3rd

Letter Carrier's Stamp Out Hunger Food

Drive Day: May 9th

Mother's Day: May 10th

Hostess Cupcake Day: May 11th

National Pizza Party Day: May 15th

Memorial Day: May 25th

National Cheese Day: June 4th

Corn on the Cob Day: June 11th

Hostess Cupcake Hot Fudge Sundae for Two

- Two Hostess Cupcakes with paper removed
- 2 scoops ice cream (your favorite flavor)
- Hot Fudge Sauce
- Crushed Peanuts
- Cool Whip

For each serving..place a Hostess Cupcakes in bowl and slice in half (if microwave available, heat for 45 seconds otherwise use unheated). Heat hot fudge to desired temperature. Add a generous scoop of ice cream on top of cupcake and drizzle with hot fudge sauce, cool whip and crushed peanuts. Be creative and use butterscotch sauce instead. Or add a sliced banana before topping cupcake with ice cream.

Homemade Lemonade

- 1 cup white, granulated sugar
- 1 cup water (for the simple syrup)
- 1 cup bottled lemon juice
- 2 to 3 cups cold water (to dilute)
- Sliced Lemons

Make a "simple syrup" place the sugar and water in a small saucepan and bring to a simmer. Stir so that the sugar dissolves completely and remove from heat. Pour the juice and the simple syrup sugar into a serving pitcher. Add 2 to 3 cups of cold water and taste. Add more water if you would like it to be more diluted (though note that when you add ice, it will melt and naturally dilute the lemonade). If the lemonade is a little sweet for your taste, add a little more straight lemon juice to it. Add sliced lemons. Refrigerate 30 to 40 minutes.