

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 22nd
10:00 AM - 12:00 Noon

DECEMBER DISTRIBUTION DATES

**Sunday, December 13, 2015
9:00 AM-Noon**

**Monday, December 14, 2015
7:00-8:30 PM**

**Saturday, December 19, 2015
10:00 AM-Noon**





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 Banana Pudding Lovers Month

- Veterans Day - Nov 11th
- National Pickle Day - Nov 14th
- National Apple Cider Day - Nov 18th
- Thanksgiving - Nov 26th
- National Cookie Day - Dec 4th
- Tewks St. Williams Church Christmas Fair - Dec 5th
- Tewks Congregational Church Christmas Fair - Dec 5th
- National Pearl Harbor Remembrance Day - Dec 7th
- Poinsettia Day - Dec 12th
- Tewksbury Town Hall to Open in November

Original Nilla Banana Pudding

- 3/4 cup sugar, divided
- 1/3 cup all-purpose flour
- Dash salt
- 3 eggs, separated
- 2 cups milk
- 1/2 teaspoon vanilla extract
- 45 NILLA Wafers, divided
- 5 ripe bananas, sliced (about 3 1/2 cups), divided
- Additional NILLA Wafers and banana slices, for garnish

- Mix 1/2 cup sugar, flour and salt in top of double boiler. Blend in 3 egg yolks and milk. Cook, uncovered, over boiling water, stirring constantly for 10 to 12 minutes or until thickened. Remove from heat; stir in vanilla.
- Reserve 10 wafers for garnish. Spread small amount of custard on bottom of 1 1/2-quart casserole; cover with a layer of wafers and a layer of sliced bananas. Pour about 1/3 of custard over bananas. Continue to layer wafers, bananas and custard to make a total of 3 layers of each, ending with custard.
- Beat egg whites until soft peaks form; gradually add remaining 1/4 cup sugar and beat until stiff but not dry. Spoon on top of pudding, spreading evenly to cover entire surface and sealing well to edges.
- Bake at 350°F in top half of oven for 15 to 20 minutes or until browned. Cool slightly or refrigerate. Garnish with additional wafers and banana slices just before serving.