

# TEWKSBURY COMMUNITY PANTRY BREAD & BUTTER

MONTHLY NEWSLETTER

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## IMPORTANT NOTICE!

**It's Time Again!**

### 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 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.

Thank you for your understanding,

Tewksbury Community Pantry  
Board of Directors

## NOVEMBER DISTRIBUTION DATES

**Sunday, Nov. 8th  
9:00 AM-Noon**

**Monday, Nov. 9th  
7:00-8:30 PM**

**Saturday, Nov. 14th  
10:00 AM-Noon**

**Thanksgiving Distribution  
Sunday, November 22nd  
10:00 AM - 12:00 Noon**



## Recipe Corner



### EASY PESTO PASTA

1/2 Box of Pasta  
1-1/2 Tablespoon of Pesto from Jar Pesto  
1/2 Tsp Butter  
1/4 Cup of Grated Cheese  
Mozzarella Cheese cut up into small cubes  
Small Black Olives if desired

Cook Pasta according to directions. Drain, add butter and stir until melted add grated cheese until blended. Stir in Mozzarella Cheese and black olives and serve.

### FRENCH BREAD PIZZA

1 long loaf French bread, split and halved  
1 (14 oz.) jar pizza sauce  
2 (8 oz.) pkgs. shredded Mozzarella cheese, divided  
4 tbsp. of italian seasoning or use oregano, basil and salt and pepper.  
Add Desired Toppings such as:  
1 c. yellow pepper, thinly sliced  
1 c. red pepper, thinly sliced  
1 c. zucchini, thinly sliced  
1/2 c. pitted sliced black olives  
1/2 c. Sliced Mushrooms  
1/2 c. pepperoni slices

Put French bread on baking sheet. Top each quarter with pizza sauce and sprinkling of Mozzarella cheese. Layer vegetables and pepperoni evenly on top of each quarter. Sprinkle with herbs. Cover with remaining Mozzarella cheese. Preheat oven to 375 degrees. Bake 20 to

## Special Dates in October and November October is National Pizza Month

- \* Oct 12th - Columbus Day
- \* Oct 15th - I Love Lucy Day
- \* Oct 17th - National Pasta Day
- \* Oct 18th - National Chocolate Cupcake Day
- \* Oct 22nd - National Nut Day
- \* Oct 31st - Halloween
- \* Nov 1st - Turn Back Your Clocks 1 Hour
- \* Nov 3rd - Sandwich Day

### Halloween Brownie Cupcakes with Surprise Candy Centers



- Brownie batter - Make your favorite brownie recipe, from scratch or store bought.
- Bite sized halloween candy for cupcake centers - such as Snickers, MilkyWay, Reeses
- Halloween Sprinkles
- Orange Food Coloring
- 24 cupcake lines - Halloween ones are great
- White or Buttercream Frosting for 24 cupcakes - store bought or your own favorite recipe, add the orange food coloring to desired color.

Mix batter according to directions. Line cupcakes/muffin tins with cupcake lines. Scoop in heaping tablespoon of batter into paper cupcake liners. Plop in a bite-sized candy and then cover with more brownie batter. Cupcake liner should be  $\frac{3}{4}$  filled. Cook in oven (350 degrees F for 23 min), be careful not to overcook. Remove cupcakes and let cool for 10 minutes. Spread on icing/frosting. Sprinkle with halloween sprinkles.

# HAPPY HALLOWEEN