

TEWKSBURY COMMUNITY PANTRY BREAD & BUTTER

MONTHLY NEWSLETTER

978-858-2273 (858-CARE)

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DECEMBER 2016



Food in your box..what you get, why you get it and where it comes from....

Have you ever wondered how we determine what goes into your food distribution box each month.

We have an amazing team of volunteers who work on putting together a food list every month that is used to fill the boxes with food that comes from donations, food drives, the Lowell Food Bank and food purchases. We try to be consistent each month with the type of food that goes into your box from cans, boxes, bags, jars, frozen, and fresh items. Many generous organizations in and around Tewksbury run food drives and make donations so we are able to fill your boxes each month. All distribution days have the same amount of food in each box but may vary on the brands. We know there are some who would like different things but due to our limited supplies, we are unable to accommodate everyones tastes, likes and dislikes. Please remember we are here to help you feed yourselves and your families during hard economic times, we are not a grocery store and all our workers are volunteers. **We would like to take this opportunity to thank all those hard working volunteers for the amazing job they do to help you in times of need. We wish you and your families better times ahead and a safe holiday season.**

Tewksbury Pantry, Board of Directors

Happy
Holidays!

JANUARY DISTRIBUTION DATES

**Sunday, January 8th
9:00 AM-Noon**

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

**Saturday, January 14th
10:00 AM-Noon**

2017 Tewksbury Community Pantry Distribution Dates
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Month	Sun 9 - 12	Mon 7 - 8:30 pm	Sat. 10 - 12
JAN	8	9	14
FEB	12	13	18
MAR	12	13	18
APR	9	10	15
MAY	7*	8*	6*
JUN	11	12	17
JUL	9	10	15
AUG	13	14	19
SEPT	10	11	16
OCT	8	9	14
NOV	12	13	11*
DEC	10	11	16

*except where noted Thanksgiving Dist 11/19 10-12

PLEASE CUT OUT AND SAVE

Recipe Corner



Classic Honey Bake Christmas Ham

- 1 Ham, 5 - 7 pounds
- 1/4 cup Corn Syrup
- 1 1/2 cups Honey
- 1/3 cup Butter

Preheat oven to 325 degrees and place ham in baking pan. Heat corn syrup, honey, and butter in a pan on low heat. Continually brush glaze over ham about every 10 - 15 minutes while baking for 1 hour and 15 minutes. Place ham in broiler and caramelize the glaze for 5 minutes. Remove from oven, and let sit for at least 10 minutes before serving.

SPAGHETTI CARBONARA

- 1 lb Spaghetti
- 1/2 lb Bacon, cut into small pieces before cooking
- 4 Eggs
- 1/2 cup Parmesan cheese
- 1 Medium Onion, chopped
- a pinch salt and black cayenne pepper
- 1 Tbs Oil

Boil spaghetti. Meanwhile, in a large fry pan, preheat a oil, Add the chopped onion and cook until they are a golden color. Add bacon, cut into small cubes and cook for 5 minutes on low heat.

Meanwhile, in a large bowl, stir eggs, salt, cayenne pepper and Parmesan cheese. When spaghetti is ready, sauté with bacon for 1 minute, then add to the egg mixture and stir well.

4 servings.

Special Dates in December and January December is National Egg Nog Month

- * [Dec 12th - Poinsettia Day](#)
- * [Dec 16th - National Chocolate- Covered Anything Day](#)
- * [Dec 21st - Winter Begins](#)
- * [Dec 24th - Hanukkah Begins](#)
- * [Dec 25th - Christmas](#)
- * [Dec 26th - Kwanzaa](#)
- * [Dec 27th - National Fruitcake Day](#)
- * [Jan 1st - Happy New Year 2017](#)
- * [Jan 2nd - Rose Bowl Game](#)
- * [Jan 4th - National Spaghetti Day](#)

CHOCOLATE COVERED MINT SHORTBREAD COOKIES

- 1 (7 1/4 oz.) York Peppermint Patties (20)
- 1 pkg. Nabisco Lorna Doone Shortbread Cookies
- Christmas Sprinkles if desired

Melt patties over double boiler. If too thick add 2 teaspoons milk. Dip 1/2 of the shortbread cookies into mint mix. Sprinkle with christmas sprinkles if desired and Cool on wax paper.

Cooked Eggnog

"This is a rich and creamy eggnog that is an alternative to traditional eggnog because the eggs are cooked. Served chilled and topped with a dollop of whipped cream and a sprinkling of nutmeg and cinnamon"

- 12 eggs
- 1/2 cup white sugar
- 2 quarts milk
- 2 teaspoons vanilla extract
- 1/4 teaspoon ground nutmeg



Place the eggs and sugar into a pan, and whisk until light colored and frothy. Whisk in 2 cups of milk until thoroughly blended. Place the pan over medium heat, continuing to stir until the mixture thickens, about 5 minutes. Remove from the heat, and allow to stand 5 minutes. Stir in the remaining 6 cups of milk, vanilla extract, and nutmeg. Refrigerate at least 2 hours to cool thoroughly before serving.

HAPPY New Year
2017