

TEWKSBURY COMMUNITY PANTRY BREAD & BUTTER

MONTHLY NEWSLETTER

978-858-2273 (858-CARE)

Email: info@tewksburypantry.org

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

JUNE 2016



June 22nd

**Tewksbury Public Schools Last Day of School...
Please Drive Safely and Watch for Kids!**

As the end of the school year approaches, reminding drivers and parents about the importance of keeping kids safe during the last week of school and throughout the summer months. Kids will be excited and may not be thinking about their personal safety so drivers need to be extra cautious in looking for child pedestrians during the summer. Parents can help by reminding their children about staying safe on the roads.

Tips for Drivers:

- During those last few days of school, be aware that kids may be arriving or leaving school at different times throughout the day.
- The last week of school is an exciting time for children and they may become preoccupied and forget the rules of the road. Use extra caution when driving through school zones.
- Observe carefully when driving around Livingston Street parks. Small children are less predictable and harder to see than adults..
- Always watch for children as you're backing up. Walk around your vehicle to make sure no small kids are behind it.

Tips for Parents:

- Focus on the basics. Teach your children to make eye contact with the driver before they cross, even if the walk signal is on.
- Remind them to walk, don't run across the road and stop, look and listen before crossing the street.
- When walking with your child through parking be aware of drivers who may not see children between parked cars and the children may not see the cars moving.



July DISTRIBUTION DATES

**Sunday, July 10th
9:00 AM-Noon**

**Monday, July 11th
7:00-8:30 PM**

**Saturday, July 16th
10:00 AM-Noon**

HAPPY FATHERS DAY TO ALL OUR DADS!





Country Oven Fried Chicken

3 to 4 pounds chicken parts, bone-in, with skin or without

- 1/4 to 1/3 cup all-purpose flour
- 1 teaspoon ground sweet paprika
- 1 teaspoon salt
- 1/4 teaspoon black pepper
- 1/3 cup butter or margarine

Preheat the oven to 425° Combine the flour and seasonings in a plastic food storage bag. Add chicken pieces a few at a time; shake gently to coat. Put butter in a shallow baking pan; place it in the preheated oven. When the butter has melted, arrange chicken in the baking pan in a single layer, skin side down. Bake for 45 minutes; turn and bake 15 minutes longer.

Country Cheesy Vegetable Casserole

- 2(1 lb) bags frozen vegetables, the broccoli cauliflower and carrot blend thawed
- 1/2 cup chopped onion
- 1/4 cup butter, melted
- 3/4 cup sour cream
- 1/2 cup mayonnaise
- 1 1/2-2 cups shredded sharp cheddar cheese
- 1/2 cup crushed Ritz crackers
- 1/4-1/2 teaspoon salt
- 1/4 teaspoon pepper
- 1/4 teaspoon garlic powder

Preheat oven to 350°F Grease a 1 1/2 - 2 quart casserole; set aside. Drain off all water from thawed veggies. Place drained, thawed veggies in a large bowl. Add ALL remaining ingredients. Mix everything well. Pour mixture into the casserole dish. Bake at 350°F for 30 minutes.

For a heartier meal, cook a 1/2 box of macaroni and add it to the cheese and vegetable mix and stir well



Special Dates in June and July

June is National Country Cooking Month

- June 12th - Peanut Butter Cookie Day
- June 13th - NATIONAL KITCHEN KLUTZES OF AMERICA DAY. Honors those who would like to cook and be in the kitchen but it just doesn't seem to work well for them.
- June 14th - Flag Day
- June 15th - Tewksbury Family Summer Concert Series At Livingston Park Begins - 6:00 pm
- June 17th - National Eat Your Vegetables Day
- June 19th - Fathers Day
- June 20th - First Day of Summer
- June 22nd - Tewksbury Schools Last Day
- July 4th - Independence Day
- July 6th - National Fried Chicken Day
- July 7th - National Macaroni Day

Country Style Peanut Butter Cookies

- 2 cups all-purpose flour
- 1 tsp baking soda
- 1/2 tsp baking powder
- 1/4 tsp salt
- 3/4 cup butter (room temperature)
- 3/4 cup peanut butter (chunky or smooth)
- 3/4 cup granulated sugar
- 3/4 cup light brown sugar (firmly packed)
- 2 large eggs
- 1 tsp vanilla

In a bowl, stir together flour, baking soda, baking powder, and salt. Beat together the butter, peanut butter, and sugars until light and fluffy. Beat in eggs and vanilla. Gradually beat in the flour mixture.

Wrap dough in plastic wrap and refrigerate until chilled, or about 2 to 4 hours. Take tablespoonfuls of dough and roll into balls with hands. Place about 3 inches apart on greased baking sheets. Using a dinner fork dipped in flour, lightly press cookies, flattening and forming a criss-cross pattern on each cookie. Bake at 375° until golden brown, or about 10 to 12 minutes.

Cool on baking sheets for a minute; transfer to rack to cool completely.

