

# TEWKSBURY COMMUNITY PANTRY BREAD & BUTTER

MONTHLY NEWSLETTER



978-858-2273 (858-CARE)

Email: [info@tewksburypantry.org](mailto:info@tewksburypantry.org)

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

SEPTEMBER 2016



## World Smile Day! October 7, 2016

We have a lot to smile about in our small corner of the world at the Tewksbury Food Pantry, we smile because of our amazing volunteers and donors! We smile because we are able to help!

### Celebrating Our Volunteers

Next time you are here, thank our volunteers with a smile and a thank you! Every day, every week, every month our volunteers overcome challenges with smiles, strength, and a sincere passion to sort, organize and box food for those in need in Tewksbury. Though we can never thank them enough, their hard work and dedication keeps our pantry running which in turns helps to provide the needed food so many have come to rely on. Please know that every volunteer no matter what they do and how much time they give all have the same desire in mind, to help!

### Celebrating our Donors

The Tewksbury Pantry is very grateful, thankful and blessed by the outpouring of many local organizations, fire department, police department, churches, schools, businesses and individuals who have continuously helped through monetary donations, food donations and food drives. This season we have begun to have local produce donated through the tireless efforts of local gardeners at the Library and the High School.

Thank you to our volunteers and donors for doing things for others - whether small, unplanned acts or regular volunteering and/or donating - it's powerful, it helps!



## OCTOBER DISTRIBUTION DATES

**Sunday, October 9th, 2016  
9:00 AM-Noon**

**Monday, October 10th, 2016  
7:00-8:30 PM**

**Saturday, October 15th, 2016  
10:00 AM-Noon**



## Recipe Corner



### Ground Beef and Chorizo Baked Tacos

1 lb lean ground beef  
1 Chorizo Sausage Links, casing removed and diced  
1/2 white onion, minced  
1/4 cup green peppers, diced  
1/8 cup oil  
2 tablespoons taco seasoning  
6-8 taco shells  
2 cups shredded cheddar  
Toppings  
1 cup Shredded Lettuce  
1/2 cup diced tomatoes  
1/2 cup sliced black olives  
Scallions  
Salsa  
Sour Cream

Remove the casings from the chorizo and dice. Place the oil, ground beef and diced chorizo in a skillet. Cook on high, breaking up the meat for the first 3 minutes. Reduce the heat to medium-low and add in the onions and pepper. Cook until onions and peppers are cooked. Add the taco seasoning and mix well. Remove from the heat.

Preheat oven to 400 degrees. Stuff taco shells with ground beef and chorizo mixture. Top with cheese and place in a glass baking oblong pan ensuring that the tacos are standing upright. Bake for 12 minutes until brown. Remove from the oven and top with desired toppings.

### OVEN BAKED FRENCH FRIES

4 med. potatoes  
2 tbsp. oil  
Salt and/or pepper to taste

Preheat oven to 450. Wash and slice potatoes into thin strips. Place in mixing bowl and toss with oil. Arrange on baking tray and bake 30 minutes or until golden. For crispier potatoes, under the broiler for last few minutes.

## Special Dates in September and October

### September is Potato Month

September 11th - Tewksbury 9/11 Memorial Remembrance at Library Grounds 8:46 AM  
September 16th - Full Moon  
September 18th - Air Force Birthday  
September 18th - National Cheeseburger Day  
September 22nd - National Ice Cream Cone Day  
October 2nd - Rosh Hashanah  
October 4th - National Taco Day  
October 7th - World Smile Day

### Brownie Ice Cream Cone Sundaes

1 pkg. brownie mix for 8x8-inch pan  
Eggs, oil and water for brownie mix  
12 Package of flat bottom Ice Cream Cones  
Ice Cream  
Toppings, such as sprinkles, chopped nuts and maraschino cherries, butterscotch, hershey syrup

Heat oven to 350 degrees F. Prepare brownie mix with eggs, oil and water according to package directions. Place Ice Cream Cones in cup cake baking tin.

Divide batter evenly among ice cream cones, a scant 4 cup batter in each cone. Bake 30 to 40 minutes until tops are puffed and centers are dry. Cool.

To serve, top with scoops of ice cream and toppings.



**NATIONAL  
CHEESEBURGER DAY  
SEPTEMBER 18**