

TEWKSBURY COMMUNITY PANTRY BREAD & BUTTER

MONTHLY NEWSLETTER

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MAY 2017



We Wish All the Mothers From Our Pantry Family A Very Happy Mothers Day - May 14th!

The modern American holiday of Mother's Day was first celebrated in 1908, when Anna Jarvis held a memorial for her mother in Grafton, West Virginia. Her campaign to make "Mother's Day" a recognized holiday in the United States began in 1905, the year her beloved mother, Ann Reeves Jarvis, died. Anna's mission was to honor her own mother by continuing work she had started and to set aside a day to honor mothers, "the person who has done more for you than anyone in the world". Anna's mother, Ann Jarvis, was a peace activist who had cared for wounded soldiers on both sides of the Civil War and created Mother's Day Work Clubs to address public health issues.

Due to the campaign efforts of Anna Jarvis, several states officially recognized Mother's Day, the first in 1910 being West Virginia, Jarvis' home state. In 1914 Woodrow Wilson signed the proclamation creating Mother's Day, the second Sunday in May, as a national holiday to honor mothers.



JUNE DISTRIBUTION DATES

Sunday, June 11th
9:00 AM-Noon

Monday, June 12th
7:00-8:30 PM

Saturday, June 17th
10:00 AM-Noon

Annual Letter Carriers' Stamp Out Hunger® Food Drive Saturday, May 13, 2017



Recipe Corner



Pizza Meat Loaf

- 2 eggs
- 1 jar (14 ounces) pizza sauce, divided
- 1 cup (4 ounces) shredded mozzarella cheese, save a little for topping
- 1 cup Italian-seasoned bread crumbs
- 1/4 teaspoon garlic salt
- 1/8 teaspoon pepper
- 2 pounds ground beef
- 1/2 pound Italian sausage, sliced very thin

In a large bowl, beat eggs. Add 3/4 cup of pizza sauce, cheese, bread crumbs, garlic salt and pepper; mix well. Combine beef and sausage; add to egg mixture and mix well. Press into a 9-in. x 5-in. loaf pan. Bake at 350° for 1-1/4 hours. Drain. Spoon remaining pizza sauce over meat loaf, sprinkle with cheese; bake 15 minutes longer or until no pink remains. Let stand 10 minutes before slicing. Yield: 6-8 servings.

Old-Fashioned Egg Salad

- 1/4 cup mayonnaise
 - 2 teaspoons lemon juice
 - 1 teaspoon dried minced onion
 - 1/4 teaspoon salt
 - 1/4 teaspoon pepper
 - 6 hard-cooked eggs, chopped
 - 1/2 cup finely chopped celery
- Add to Shopping List



In a large bowl, combine the mayonnaise, lemon juice, onion, salt and pepper. Stir in eggs and celery. Cover and refrigerate.

For a little something special and a little more hearty, add egg salad to your BLT sandwich!

Special Dates in May and June May is National National Hamburger Month

- May 6th – National Teacher Day
- May 6th – Russel Stover Candies Day
- May 9th – National Butterscotch Brownie Day
- May 13th – Letter Carrier's Stamp Out Hunger Food Drive Day
- May 14th – Mothers Day
- May 19th – National Pizza Party Day
- May 29th – Memorial Day
- May 31st – World No-Tobacco Day
- June 3rd – National Egg Day
- June 6th – D-Day – Commemorates the landing of 160,000 Allied troops on the beaches of Normandy, France in 1944.

Chewy Butterscotch Brownies

- 1 cup butterscotch morsels (plus more for sprinkling on top)
- 1/4 cup butter
- 1 cup brown sugar
- 2 eggs
- 1 tsp vanilla
- 1 cup all purpose flour
- 1 tsp baking powder

Preheat oven to 350 degrees. Line a 9x9 inch (or 8x8 inch) baking pan with foil and leave a 2-3 inch overhang on two sides. Spray with non-stick spray. In a double boiler (or metal/heat proof bowl over a pot of boiling water) melt butterscotch chips and butter, stirring frequently. Once melted, remove from heat and stir in brown sugar. Add the eggs and vanilla, and mix together lightly. Stir in flour and baking powder. Pour batter into the prepared pan. Sprinkle with butterscotch morsels. Bake for 35 minutes or until a toothpick inserted into the center of the brownies comes out clean. (There can be a few crumbs on it.) Let the brownies cool in the pan for 5-10 minutes. Lift brownies out of the pan by the foil overhangs and let them cool on a wire rack.

For a special treat top each brownie with a scoop of vanilla ice-cream and heated Smuckers Butterscotch topping!!!