

# 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 2019 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 understanding,

Tewksbury Community Pantry  
Board of Directors

## NOVEMBER DISTRIBUTION DATES

**Sunday, November 11, 2018  
9:00 AM-Noon**

**Monday, November 12, 2018  
7:00-8:00 PM**

**Saturday, November 17, 2018  
10:00 AM-Noon**

**Thanksgiving Distribution  
Sunday, November 25th  
10:00 AM - 12:00 Noon**



**November 4, 2018**



## Recipe Corner



### Fried Potatoes and Sausage Skillet

- 1 pound potatoes, cut into 1-inch chunks
- 3/4 teaspoon salt, divided
- 2 tablespoons oil
- 1 pound uncooked pork sausage, casings removed
- 1 small red pepper, cored, seeded, and cut into 1-inch pieces
- 1 small pepper cored, seeded, and cut into 1-inch pieces
- 2 cloves garlic, minced
- 1/4 teaspoon black pepper
- 1/2 teaspoon red pepper flakes
- Juice from 1 medium lemon

Place the potatoes in a large saucepan, cover by 1 inch with cold water, and add salt. Bring to a boil over high heat, then cook just until the potatoes are fork-tender, 3 to 4 minutes. Drain the potatoes; set aside. Meanwhile, heat 1 tablespoon of the oil in a 10-inch or larger skillet over medium-high heat until shimmering. Add the sausage and cook, breaking it up until browned and cooked through, about 10 minutes. Reduce heat and potatoes, peppers, garlic, salt, pepper, and lemon juice, red pepper flakes cook, stirring occasionally, until the potatoes and peppers are tender and serve.

### Halloween Nachos

- 30 blue corn tortilla chips
- 1 tablespoon vegetable oil
- 1 orange pepper, cut into thin strips
- 1 tablespoon butter or margarine
- 2 cloves garlic, finely chopped
- 1 1/2 cups cooked chicken from grocery store
- 1 cup drained rinsed black beans
- 2 cups shredded Cheddar cheese
- chopped scallions
- Salsa, Sour Cream

Heat oven to 400°F. Line cookie sheet with foil and Arrange tortilla chips on cookie sheet, overlapping slightly. In 10-inch skillet, heat oil over medium heat. Cook pepper in oil 3 to 4 minutes or until tender. Add butter and garlic, stirring until butter is melted. Add chicken. Cook 2 minutes or until thoroughly heated. Remove from heat; stir in beans. If desired, season to taste with salt and pepper. Spoon chicken mixture over chips. Sprinkle with cheese. Bake until cheese is melted. Sprinkle with scallions. Serve with salsa and sour cream.

## Special Dates in October and November

### October is Sausage Month

**October 14th - National Pickle Day**

**October 18th - National Chocolate Cupcake Day**

**October 24th - United Nations Day**

**October 30th - National Candy Corn Day**

**October 31st - Halloween**

**November 4th - Daylight savings time ends..turn your clocks back one hour**

**November 6th - National Nachos Day**

### Mini Candy Corn Cupcakes

- Dark Chocolate Box Cake Mix
- 1 package (8 oz) cream cheese, softened
- 1/4 cup butter, softened
- 1 teaspoon vanilla
- 4 cups powdered sugar
- Candy Corn
- Halloween Sprinkles

Make cake batter as directed on box. Spray muffin pan with pam..spoon 2/3 batter into each mini cupcake/ muffin pan.nBake 9-14 minutes or until a toothpick inserted comes out clean. When cool remove from muffin pan and place on dish.

Make Frosting by beating cream cheese, butter and vanilla with a mixer until light, fluffy and well blended. Gradually add sugar, beating until well blended after each addition. Beat until light and fluffy, use to frost cupcakes.

Frost cooled cupcakes and decorate with sprinkles and candy corn.

