

BREAD & BUTTER



Tewksbury Community Pantry
978-858-2273 (858-CARE)
Email: info@tewksburypantry.org
Website: <http://www.tewksburypantry.org/>

November 2010

Local Community Services

Society of Saint Vincent De Paul

Clothing Store Location
701 Merrimack Street
Lowell MA 01854
For more information please call: 978-453-7750

Salvation Army Family Store

625 Main Street
Wilmington, MA 01887
For more information and additional services such as the
Massachusetts Good Neighbor Energy Fund
please call: 978-988-9488

Household Goods Recycling of Massachusetts (HGRM)

530 Main St,
Acton, MA 01720
Organization provides household goods, free of charge,
to people in need. You would need to call first for more
information: 978-635-1710

Community Teamwork, Inc.

167 Dutton St., Lowell, MA 01852
For more information please call: 978-459-0551

Some of their programs:

- ♦ **Fuel Assistance information contact:** Tewksbury Senior Center, 176 Chandler St Tewksbury 01876 978-640-4482
- ♦ **Burner Repair and Replacement Program** - serves primarily as an emergency intervention service to provide assistance to low-income clients having problems with the operation of their primary heating system. For more information call 978-459-6161



Helping Hands!

December

Distribution Dates

Sunday, December 12th

9:00 AM—12:00 Noon

Monday, December 13th

7:00-8:30 PM

Saturday, December 18th

10:00 AM—12:00 Noon

Thanksgiving Distribution

Sunday, November 21st

10:00 AM-12:00 Noon

The 2011 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 Special Thanksgiving Distribution

which takes place the Sunday before Thanksgiving. If you did not receive an application during the October distribution, please call the pantry at 978-858-2273



Recipe Corner



How to Cook Your Turkey in an Oven Bag

This oven bag turkey recipe is one of the easiest, tastiest ways to produce a moist and juicy turkey. It is important to use an oven bag that is made for turkeys for this recipe. Reynolds makes them. Do not use a brown paper bag, grocery bag or other type of bag for this oven bag turkey recipe!

1 Reynolds turkey sized oven bag [19x23x 1/2]
1 tablespoon Flour
2 stalks Celery sliced
1 Medium onion sliced
12-24 pound Turkey, thawed [2+ days] - take out of freezer either Monday night or Tuesday morning.
Vegetable oil [or butter]

PREHEAT OVEN TO 350 degrees.

Shake flour in Reynolds Oven Bag; place in roasting pan at least 2 inches deep.
Add vegetables to oven bag. Remove neck and giblets from turkey. Rinse turkey; pat dry.
Lightly stuff with your favorite stuffing recipe, if desired. Brush turkey with oil or butter. Place turkey in oven bag on top of vegetables.
CLOSE oven bag with nylon tie; cut six 1/2 inch slits in top. Insert meat thermometer through one of slits in the bag into the thickest part of inner thigh, not touching bone.

BAKE:

2 to 2 1/2 hours for 12 - 16 pound turkey. Add 1/2 hour for stuffed turkey.
2 1/2 to 3 hours for 16 -20 pound turkey. Add 1/2 hour for stuffed turkey.
3 to 3 1/2 hours for 20 to 24 pound turkey. Add 1/2 hour for stuffed turkey.
Or until meat thermometer reads 180 degrees.

Make your gravy out of the juice that forms in the bottom of the bag.

ENJOY!



Special Dates in November and December 2010!

- ♣ Great American Smokeout ~ November 18
- ♣ Thanksgiving ~ November 25
- ♣ National Cake Day ~ November 26
- ♣ Hanukkah, December 2
- ♣ Pearl Harbor Remembrance Day ~ December 7th

White Chip Pumpkin Spice Cake

1 (18.25-ounce) package spice cake mix
3 large eggs
1 cup LIBBY'S® 100% Pure Pumpkin
2/3 cup NESTLÉ® CARNATION® Evaporated Milk
1/3 cup vegetable oil
1 cup NESTLÉ® TOLL HOUSE® Premier White Morsels
White Chip Cinnamon Glaze, recipe follows

Preheat oven to 350°F (175°C). Grease and flour a 12-cup Bundt pan. Combine cake mix, eggs, pumpkin, evaporated milk and vegetable oil in large mixer bowl. Beat at low speed until moistened. Beat at medium speed for 2 minutes; stir in morsels. Pour into prepared Bundt pan.

Bake for 40 to 45 minutes or until wooden pick inserted in cake comes out clean. Cool in pan on wire rack for 25 minutes; invert onto wire rack to cool completely. Drizzle Glaze over cake

For White Chip Cinnamon Glaze: Heat 3 tablespoons NESTLÉ® CARNATION® Evaporated Milk in small, heavy-duty saucepan over medium heat just to a boil; remove from heat. Add 1 cup (6-ounces) NESTLÉ® TOLL HOUSE® Premier White Morsels; stir until smooth. Stir in 1/2 teaspoon ground cinnamon.

**Happy
Thanksgiving!**

