

# BREAD & BUTTER



Tewksbury Community Pantry  
978 858-2273 (858-CARE)

December 2008



## Recipe for Christmas All Year Long

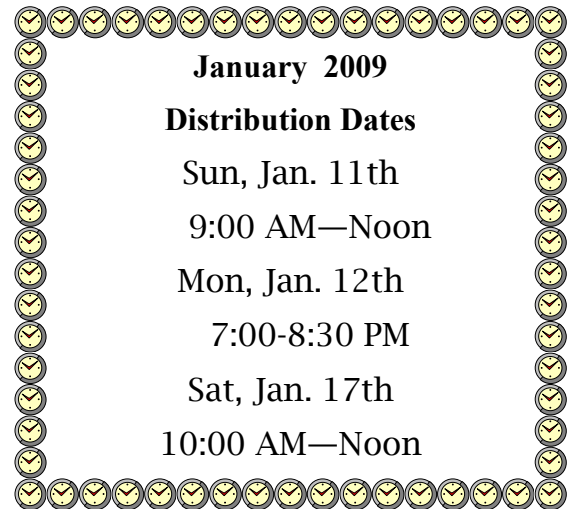
*Take a heap of child-like wonder  
That opens up our eyes  
To the unexpected gifts in life—  
Each day a sweet surprise.*

*Mix in fond appreciation  
For the people whom we know;  
Like festive Christmas candles,  
Each one has a special glow.*

*Add some giggles and some laughter,  
A dash of Christmas food,  
(Amazing how a piece of pie  
Improves our attitude!)*

*Stir it all with human kindness;  
Wrap it up in love and peace,  
Decorate with optimism, and  
Our joy will never cease.*

*If we use this healthy recipe,  
We know we will remember  
To be in the Christmas spirit,  
Even when it's not December.*



January 2009

Distribution Dates

Sun, Jan. 11th

9:00 AM—Noon

Mon, Jan. 12th

7:00-8:30 PM

Sat, Jan. 17th

10:00 AM—Noon

2009 Distribution Schedule  
Clip and Save

2009 Tewksbury Community Pantry Distribution Dates			
978-858-2273 (858-CARE) <a href="http://www.tewksburypantry.org">www.tewksburypantry.org</a>			
e-mail: <a href="mailto:info@tewksburypantry.org">info@tewksburypantry.org</a>			
Month	Sun	Mon	Sat
	9 - 12	7 - 8:30	10 - 12
	*except where noted		
JAN	11	12	17
FEB	8	9	14
MAR	8	9	14
APR	12	13	18
MAY	3*	4*	2*
JUN	14	15	20
JUL	12	13	18
AUG	9	10	15
SEPT	13	14	19
OCT	11	12	17 (2-4)
NOV	8	9	14
DEC	13	14	19



## Recipe Corner



### BAKED HAMBURGER PIE

- 1 1/2 lbs. hamburger
- 1 pkg. frozen green peas
- 1 med. onion
- 5 med. Potatoes
- 1/2 Cup Shredded Cheese
- 2 cans tomato soup

Spray casserole dish with Pam. Brown hamburger in skillet and drain. Slice onion and potatoes thin. Place hamburger in casserole, add sliced potatoes and onion. Top with green peas and. Cover with the tomato soup (undiluted) and top with cheese. Bake in 325 degrees oven for 45 minutes.

### BAKED SPAGHETTI

- 1 1/2 lbs. ground beef
- 1 c. chopped onion
- 1 clove garlic
- 28 oz. tomatoes, cut up
- 15 oz. tomato sauce
- 4 oz. mushrooms
- 1 1/2 tsp. oregano
- 1/2 tsp. salt
- 1 tsp. basil
- 8 oz. spaghetti, cooked and drained
- 2 c. Mozzarella cheese, shredded
- 1/2 c. Parmesan cheese
- 1 c. broccoli

Cook the broccoli set aside. Brown beef, garlic, and onion; drain. Add tomatoes, sauce, mushrooms, oregano, salt, and basil. Bring to a boil. Simmer, uncovered, 20 to 25 minutes. Stir often. Remove from heat. Add spaghetti and broccoli. Put half of mixture in 9 x 13 inch pan. Sprinkle all cheese on top. Put rest of mixture on top of cheese. Sprinkle with Parmesan cheese. Bake at 325 degrees for 30 minutes.



## Special Dates in December and January!

**Tuesday, December 16th ~ National Chocolate Covered Anything Day**

**Tuesday, December 16th ~ Boston Tea Party, 1773**

**Monday, December 15th ~ First flight by the Wright Brothers, 1903**

**Sunday, December 21st ~ National Hamburger Day**

**Monday, December 22nd ~ Hanukkah Begins**

**Thursday, December 25th ~ Christmas**

**Friday, December 26th ~ National Candy Cane Day**

**Thursday, January 1st ~ New Years Day**

**Sunday, January 4th ~ National Spaghetti Day**

### CHOCOLATE COVERED POPCORN - PEANUT BARS

- 2 1/2 qts. **popped** popcorn and peanuts
- 1/2 c. butter
- 1 c. brown sugar
- 1/4 c. corn syrup
- 1/4 c. water
- 1 tsp. salt
- 6 oz. pkg. chocolate bits
- 1 c. peanut butter
- 4 c. marshmallows

In large oven-proof bowl, place popped corn and peanuts in 140 degree oven. Melt in a pan butter, brown sugar, corn syrup, water, and salt. Cook until firm ball forms (248 degrees on a candy thermometer). Remove from heat and pour over popcorn mixture. Mix. Pat into 9 x 13 inch buttered pan. In double boiler, heat chocolate bits, peanut butter, and marshmallows. When melted and mixed well, spread on popcorn mixture. Refrigerate to cool then cut into squares.