

Bread & Butter



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

July 2008

IMPORTANT NOTICE PLEASE READ!

We have recently been made aware that some of the food distributed to clients is possibly being sold by clients. We sincerely hope that this is not accurate, but anyone involved in this activity will be suspended from the pantry immediately.

The mission of the Tewksbury Community Pantry is to provide free food assistance to those in need in Tewksbury. If you do not plan to personally use this food, **please do not take it**. There are other resources available if you need additional assistance beyond what we can provide.

You can call the Community Teamwork, Inc., 167 Dutton St., Lowell, MA 01852, (978) 459-0551. Community Teamwork, Inc. (CTI) is a private, non-profit community action agency and a regional non-profit housing agency offering an array of housing opportunities and supportive services to low-income families. CTI's programs consist of, the Division of Child and Family Services, the Division of Community Resources, the Division of Housing and Homeless Services, and the Division of Property and Energy Services. CTI's core service area is comprised of the Greater Lowell area which includes Lowell and the seven surrounding towns of Billerica, Chelmsford, Dracut, Dunstable, Tewksbury, Tyngsboro, and Westford. We also have a website www.tewksburypantry.org with links to other organizations that might be able to help you.

Thank you,

The Tewksbury Community Pantry
Board of Directors

August

Distribution Dates

Sunday, August 10th

9:00 AM—Noon

Monday, August 11th

7:00-8:30 PM

Saturday, August 16th

10:00 AM—Noon

**Special thanks to all our
volunteers!!**

**You do a great job! We could
not be here without you!**



People Helping People

Recipe Corner

CHICKEN PASTA SALAD

3 Chicken Breasts
2 cups Pasta, Ziti, Shells, Bows or Twists
(cooked, rinsed and cooled)
1/2 Red Pepper
1/2 Green Pepper
8-10 cherry tomatoes (halved)
1/4 cup Feta cheese crumbled (optional)
1/4 Caesar Salad Dressing (more or less to taste
and to coat)

Cook chicken until no longer pink in middle.
Chop into small pieces. Chop peppers and add
to tomatoes in large bowl. Add chicken, pasta
and feta to large bowl. Add Caesar salad
dressing and mix well. Refrigerate until needed.

HAMBURGER SPECIAL

1 lb. hamburger, fried & drained
Potatoes, sliced
1 can peas, drained
Velveeta cheese, sliced
Canned milk (just enough to moisten)
Salt & pepper to taste

Into casserole dish, layer potatoes, peas,
hamburger and cheese to top of baking dish
(last layer must be cheese). Pour milk over top.
Add salt and pepper. Bake until potatoes are
done.

GOLDEN GRAHAM SMORES

3/4 c. light corn syrup
3 tbsp. butter
1 pkg. milk chocolate morsels
1 tsp. vanilla
1 pkg. Golden Graham cereal
3 c. miniature marshmallows

Grease 9 x 13 inch pan. Heat syrup, butter and
morsels to boiling stirring constantly. Remove
from heat, stir in vanilla. Pour over cereal in
bowl, toss until coated. Fold in marshmallows
1 cup at a time. Press into pan with buttered
back of spoon. Let stand 1 hour. Cut into 2 inch
squares. Store at room temperature.

Special Dates in July and August

July is National Blueberry Month

~ July 16th: District of Columbia was established,
1790

~ July 17th: Disneyland opened 1955

~ July 20th: Ice Cream Day (3rd Sunday in July)

~ July 27th: Parents' Day - Observed the 4th Sun-
day of July

~ July 28th: National Milk Chocolate Day

~ August 2nd: Congress enacts first income tax,
1861

~ August 3rd: Watermelon Day (National)

~ August 4th: Chocolate Chip Day (National)

BLUEBERRY CRISP BARS

2 c. oatmeal
2/3 c. flour
1 c. brown sugar
1 tsp. salt
2/3 c. melted butter
1 lg. can blueberry pie filling

Mix everything but the pie filling. Put 2/3 of
the mixture in a 9 x 13 inch pan. Cover with
pie filling. Top with remaining 1/3 mixture.
Bake at 375 degrees for 25-30 minutes.
Makes 15 servings.

