

Bread & Butter



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

May 2007

COUPLE OF REQUESTS!

please adhere to the times of food distribution. Many of you have started to come before the pantry opens. It makes it difficult for volunteers to get ready and set things up when you come too early.

Also, for those that only come on Sunday, please consider trying out one of the other distributions days. The Sunday crew is getting overburden from the rush. Saturday is the quietest day. It has always been thought that the reason people come on Sunday is because they believe there won't be food left if they come another day. Please know that all the boxes have the same food in them no matter what day you come and we make sure there is the same amount of frozen and other foods available for all the days. Perhaps in the past years it was the case but we have much better resources now and there will always have plenty of for all days. So please consider trying another day. All our volunteers are as accommodating and compassionate at all the distribution days!

Thank YOU!



JUNE Distribution Dates

Sunday, June 10th

9:00 AM—Noon

Monday, June 11th

7:00-8:30 PM

Saturday, June 16th

10:00 AM—Noon

The Origins of Mother's Day

Mother's Day was first celebrated in the United States in the early twentieth century. In 1907 Ana Jarvis began a campaign to establish a national day for mothers. She persuaded her mother's church to celebrate Mother's Day on the anniversary of her mother's death, the 2nd Sunday of May. By the next year Mother's Day was celebrated in Philadelphia.

Although it wasn't celebrated in the U.S. until 1908, there were days honoring mothers even in the days of ancient Greece. In those days, however, it was Rhea, the Mother of the gods that was given honor.

In the 1600's, there was an annual observance in England called "Mothering Sunday." It was celebrated during Lent, on the fourth Sunday. On Mothering Sunday, the servants, who generally lived with their employers, were encouraged to return home and honor their mothers. It was traditional for them to bring a special cake along to celebrate the occasion.



Recipe Corner

BROCCOLI AND CHEESE CASSEROLE

Soak two packages of chopped frozen broccoli for three minutes in boiling water, then drain well. Mix together, one beaten egg, one small onion chopped or grated, one cup mayonnaise, one cup shredded Cheddar cheese and one cup of mushroom soup. Add to cooked broccoli and pour into buttered casserole. (8 inch square pan). Covered with buttered bread crumbs. Sprinkle with a little paprika on the crumbs. Bake 25 minutes in a 350 degree oven.

OVEN-BAKED BARBECUED CHICKEN

8 chicken breasts or 2 sm. chicken, quartered, or any combination of parts
2 med. onions, sliced
1 c. condensed tomato soup
3/4 c. water
3 tbsp. vinegar
2 tbsp. Worcestershire sauce
1/4 tsp. cinnamon
1 tsp. paprika
1/4 tsp. black pepper
1 tsp. chili powder
1/8 tsp. cloves
Combine sauce ingredients in a saucepan and bring to boiling point, stirring occasionally. Arrange chicken in covered roaster or similar oven-proof cookware. Pour sauce over chicken. Bake, covered, in 350 degree oven for 1 1/2 hours. Makes a moist chicken with sauce to serve over noodles or mashed potatoes. If drier version is desired, remove cover last 30 minutes. Sauce is also suitable for barbecuing on a grill. It may be cooked several days in advance, cooled, refrigerated and then added to chicken, or brushed on for grilling.

Special Date in May and June

May 13th - Mothers Day

May 15th - National Chocolate Chip Day

May 28th - Memorial Day

June - National Dairy Month

June 5th - National Hunger Awareness Day

June 14th - Flag Day

EASY CHOCOLATE CHIP COOKIES

1 (12 oz.) bag chocolate chips
1 can Eagle Brand
22 graham crackers, crushed
Walnuts (opt.)

Mix and allow to set for 15 minutes. Drop on greased cookie sheet. Bake at 350 degrees for 10 to 15 minutes. Remove from pan immediately. Makes 2 1/2 dozen

CHOCOLATE CHIP MUFFINS

1 egg
1/2 c. milk
1/4 c. salad oil
1 1/2 c. Gold Medal flour
1/2 c. sugar
2 tsp. baking powder
1/2 tsp. salt
1 c. (more or less) chocolate chips

Heat oven to 400 degrees. Grease bottoms of 12 medium muffin cups. Beat egg; stir in milk and oil. Mix in remaining ingredients just until flour is moistened. Batter should be lumpy. Fill muffin cups 2/3 full. Bake 20 to 25 minutes or until golden brown. Immediately remove from pan.