

## SPECIAL POINTS OF INTEREST:

- **Holiday Scheduling Guide**
- **Reservation Deadlines! Don't be closed out! Call 440.716.4165**
- **Hungry? Try this recipe on page 2!**
- **Who Should I Call if?**

CITY OF NORTH  
OLMSTED  
OXCART PANTRY

26272 Butternut  
Ridge Road  
440-716-4165

Case Manager  
Georgia Wilder

Administrator  
Chris Allegra

Mayor  
Kevin Kennedy

**Reminder:**  
Please enter/exit  
the pantry drive  
slowly!!! Traffic  
in and out uses  
the same drive-  
way!

## YOUR GUIDE TO SCHEDULING

Please make note of the following dates and scheduling reminders for November and December 2018:

### November:

Note: There will be **no food distribution** the weeks of November 7th or 14th.

### **November distribution dates:**

**THURSDAY, November 15th**  
**MONDAY November 19th**  
**WEDNESDAY November 21st**

**You MUST call NO LATER than NOON ON TUESDAY NOVEMBER 13th.**

**Reservations will be taken daily Nov. 1st until NOON on Nov. 13th ONLY! If you**

**call after Nov. 13th you may be closed out for November distributions!!**



### December:

Note: There will be **no food distribution** the week of December 5th.

### **December distribution dates:**

**THURSDAY, December 13th**  
**WEDNESDAY, December 19th**

**You MUST call NO LATER than NOON MONDAY, DECEMBER 10TH to make your reservation! Reservations will be taken daily from Dec. 3RD until NOON on Dec. 10th ONLY!! After the 10th you may be unable to receive food until January due to stock shortages!**

### **The Oxcart Pantry will be closed on the following dates:**

**Thursday, November 22nd and Friday November 23rd**  
**Monday December 24th (11am) through Monday, January 1st. We reopen Jan. 2, 2019**

## A word from our Administrator...

Fall is upon us and our staff is already planning for the busiest time of year here at our pantry. I know holiday schedules can sometimes be confusing and want to explain why we make the decisions we do for scheduling. Our demand during November and December each year is typically a 30% increase over the number of families we

serve throughout the rest of the year. During your visit to our pantry we want to offer you nutritious and plentiful options. Therefore, we plan and coordinate food drives with local churches, schools and businesses to keep stock on hand to meet the demand. We do our best to get meat and fresh produce available and schedule distributions when we know we will have

the highest inventory. Please note reservation deadlines so that that we can plan for your visit to our pantry:

**November reservations by NOON on NOVEMBER 13th**

**December reservations by NOON on DECEMBER 10th**

**We look forward to serving you soon!**

# Cranberry Pumpkin Bread



## Ingredients:

**3 1/2 cups flour**  
**1 cup packed brown sugar**  
**2 tsp baking soda**  
**1 tsp baking powder**  
**3/4 tsp salt**  
**1 tsp ground cinnamon**  
**4 eggs**  
**1 (16 oz) can whole cranberry sauce**  
**1 (15 oz.) can pumpkin puree**  
**1/3 cup vegetable oil**  
**1 TBSP orange zest**

## Directions:

1. Heat oven to 350° F. Lightly spray two 8x4 inch loaf pans.
2. Combine flour, brown sugar, baking soda, baking powder, salt, and ground cinnamon in a large bowl and mix well. Set aside.
3. Mix the eggs, cranberry sauce, pumpkin, vegetable oil, and orange zest together. Add this mixture to the flour mixture and stir until just moistened. Pour batter into prepared pans. Sprinkle the tops with chopped nuts (optional).
4. Bake at 350 degrees F for 55 to 60 minutes or until a toothpick inserted in the center comes out clean. Let loaves cool for 10 minutes then remove from pans.

\*This recipe can be made lower in fat by substituting applesauce for the vegetable oil.

## Safe Food Handling

Here are some safety tips when handling, thawing and cooking frozen meats.



### Refrigerator Thawing

Planning ahead is the key because a **large frozen turkey** requires at least 24 hours for every 5 pounds.

Small amounts of frozen food — such as a **pound of ground meat** or **boneless chicken breasts** — require a full day to thaw.

Food will take **longer** to thaw in a refrigerator set at **35 °F** than one set at **40 °F**.

After thawing in the refrigerator, items such as **ground meat, stew meat, poultry, seafood,** should remain safe and good quality for an additional day or two before cooking.

**Red meat** cuts (such as beef, pork or lamb roasts, chops and steaks) should remain safe and good quality 3 to 5 days.

Food thawed in the refrigerator can be refrozen without cooking, although there may be some loss of quality.

### Cold Water Thawing

This method **faster** than refrigerator thawing but **requires more attention**.

The food must be in a **leak-proof package or plastic bag**. If the bag leaks, bacteria from the air or surrounding environment could be introduced into the food. Also, the meat tissue may absorb water, resulting in a

watery product.

The bag should be submerged in cold tap water, changing the water every **30 minutes** so it continues to thaw.

**Small packages** of meat, poultry or seafood — about a **pound** — may thaw in **1 hour** or less.

A **3-to 4-pound package** may take **2 to 3 hours**. For whole turkeys, estimate about 30 minutes per pound.

Once thawed food must be **cooked immediately**. Foods thawed by the cold-water method should be **cooked before refreezing**.

Cook large packages thoroughly and then package and freeze cooked meats either on or off the bone.