



NEIGHBORS HELPING NEIGHBORS

OUR MISSION

To help us continue to serve the growing numbers of neighbors in need of food during this pandemic, we are moving the Pantry operations to 11 Concord Rd in the center of town (the former Masonic Talbot Lodge – next to the library).

Distributions will continue to use a 'Drive-thru' model. **Each month** recipients will be **required** to contact us and confirm their appointment.



Many of our neighbors are unable to provide the necessary food for themselves.

The Billerica Community Pantry provides food at no cost to Billerica residents who need assistance. If you want to help, please consider volunteering or donating to help.

How You Can Help

As we continue to adapt to meet the ever-changing need during this time, funds are the resource we need most. They allow us to make purchases in bulk, and adjust our operation as needed. Every \$1 donated can provide 3-5 meals for someone during this period. The Pantry is committed to serving those who are food insecure, and we're grateful for the trust that's placed in us by our generous donors.



Billerica Community Pantry
@BillericaPantry-donate

PANTRY PULSE

PO Box 285

Billerica, MA 01821

Located at: 11 Concord Road

IN THIS ISSUE



Billerica Pantry's Hope

What an extraordinary journey the Billerica Community Pantry has had!

- Seeing and fulfilling a need in our community;
- Operating as a "just in time" model;
- Shifting gears to a pandemic model;
- Sustaining a 100% increase in our patrons.

What is our ongoing Hope now? As a result of all that we are doing and the current situation, we have outgrown the current facilities and are pursuing options to find a permanent home that will allow us to continue to serve the community. We need your help and support so we can continue to:

- Serve the food insecure;
- Serve 250 to 500 families per month;
- Serve our veterans, elderly, single parents and others that are our patrons

The Pantry will continue to be a place of hope for all of us. The possibilities are endless and the work will continue with your generous contribution. We remain committed to this undertaking.

Please send in your contributions, (no contribution is too small) to:

Billerica Community Pantry, PO Box 285, Billerica, MA 01821

Or contribute via our website www.billericacommunitypantry.com

Please feel free to make a recurring contribution that you can cancel anytime.

If you would like to pledge a larger amount, please contact us.

We are a tax-exempt, volunteer-based, non-profit organization, and all your donations will go towards purchasing food or our capital fund for our permanent home. Your support is greatly appreciated. If you have any questions please send us an email at hcpfund@comcast.net.

Gratefully, The Directors of the Billerica Community Pantry.

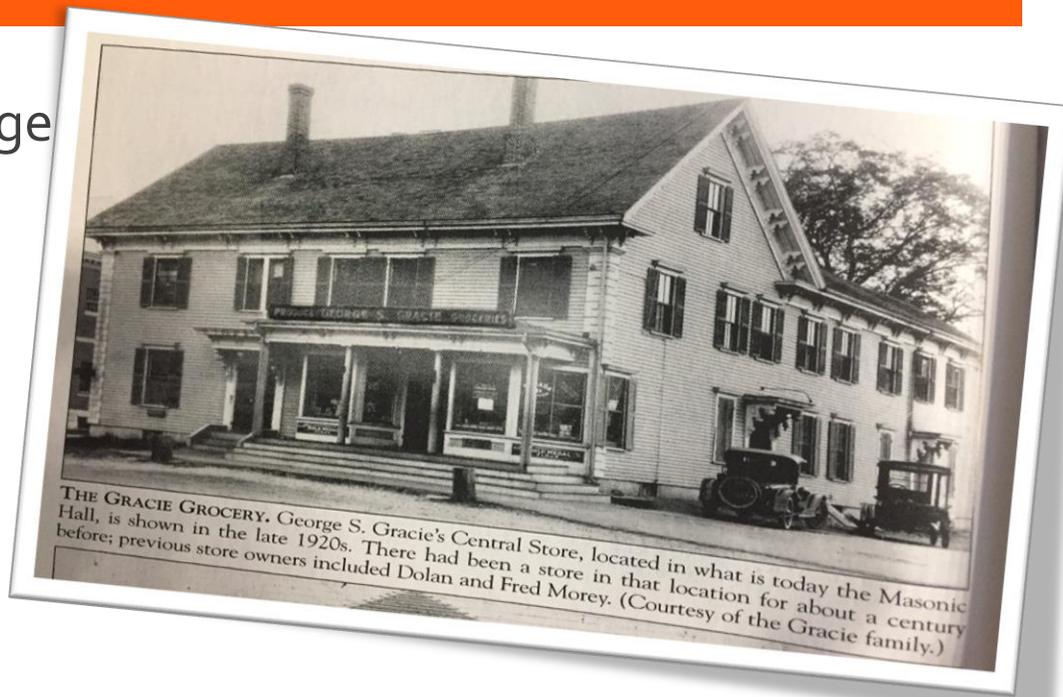
Thomas Talbot Lodge

For the Billerica Community Pantry, our history started in this building as of January 2021 but the building we now occupy has served Billerica for many years. Most know it as the Talbot Lodge or the Masonic Hall.

Here is a brief history of our new home: The property that the Masonic is currently on has undergone a number of changes. Prior to 1790 the center schoolhouse was there. It was replaced by the Billerica Academy that opened in 1820 and closed in 1836.

The building was converted to a store and Post Office. That building burned in 1873 but was rebuilt by the Morey family. It was built for the same use, a store and post office. It also served as the Morey family home. The north side entrance that you see in the Gracie photo led to the second floor which served as their residence. An early mixed-use building.

Billerica's original Masonic Charter was formed in 1826 when Dr Zadik Howe petition for a charter and was granted one in



THE GRACIE GROCERY. George S. Gracie's Central Store, located in what is today the Masonic Hall, is shown in the late 1920s. There had been a store in that location for about a century before; previous store owners included Dolan and Fred Morey. (Courtesy of the Gracie family.)

1826. The Clinton Lodge (named after NY Governor DeWitt Clinton) was located on Boston Road, south of the Common, near the present-day Post Office.

In 1828 the lodge burned down and could not be salvaged. By 1883 there were 25 Masons in Billerica, but they were attending other lodges.

In 1889 a group of these men petitioned to form the Talbot Lodge (Thomas Talbot was the 31st Governor of Massachusetts 1874, 1878-1880) and were granted a charter in the same year.

Thomas Talbot Lodge, A.F.& M., remodeled the old store for its own use after the Odd Fellow Hall on River Street (where they had been meeting) burned in February of 1940. The current facade dates to then.

As our history begins let us honor the past, as well as take and update the Mason's Motto of "We Make Good Men Better" to We Make Billerica Better. May this building continue to serve the Residents of Billerica.



What do I do with this ??

Every month we get an item that people aren't quite as familiar with as other staple items. This month we are focused on **TURNIPS!** Try a new recipe or even share with us your favorites. Turnips have a mild flavor so they can be roasted with other root vegetables. Try with carrots, beets, or parsnips!

Peel First!

Unlike roasted beets (which are easier peeled after cooking), turnips are easier peeled before cooking.

1. Cut off the top and the root with a good sharp knife.
2. Using a potato peeler or a paring knife, peel from top to bottom. That's all there is to it!

SEASONINGS - Even though this recipe is fairly basic with butter, olive oil, Italian seasoning, and salt and pepper, don't be afraid to try using oregano, or even rosemary.



Ingredients:

- 1LB Turnips peeled and cut into bite size pieces.
- 2 Teaspoons Olive Oil
- 1/8 Teaspoon Italian Seasoning
- Salt & Pepper to your taste
- 2 Teaspoons Butter

How to Roast Turnips (Overview) Roasting turnips is as easy as 1-2-3!

1. Peel and cut turnips into equally sized pieces so they roast evenly.
2. Toss turnips with remaining ingredients (except for the butter) and place in a prepared casserole dish.
3. Roast until the turnips are tender and then toss them with butter and serve immediately.

Instructions

1. Preheat oven to 425°F.
2. Toss turnips with olive oil, sage, salt & pepper.
3. Roast 30-35 minutes or until tender.
4. Remove from the oven, toss with butter and season to taste.

How to Store and Reheat

Turnips are easily kept for up to 4 days in the refrigerator once cooked **if** they are in an airtight container. They can even be frozen and pulled out whenever the need for a low-carb, healthy side dish is in order!

Volunteering

With our move to the Talbot Lodge many practices needed to be revised. We could not put 300 cars in the center at one time. To accomplish this the distributions were spread out over 7 times.

Food is distributed on the 2nd and 4th week of each month.

Monday Evening

Tuesday Morning

Wednesday mid-day

And the 2nd Saturday each month.

Please consider volunteering – your talents are always needed. Please use our updated sign-up genius to hear about all of the great volunteer opportunities.

[Billerica Community Pantry: Volunteering at the Billerica Community Pantry](http://BillericaCommunityPantry.org)
(signupgenius.com)

THANK YOU FOR ALL THE WONDERFUL DONATIONS



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