

Wish List

For The Emergency Food Pantry

(The regular list)

Canned Fruit
Canned or Dried Beans
Powdered or Shelf Stable Milk
Peanut Butter
Pasta (elbows, Ziti, Spaghetti)
Rice—1 lb & 2 lb bags
Cereal
One Can Meals (Ravioli, Chili, Beef Stew)
Canned Vegetables
Canned Soup
Paper & Plastic Shopping Bags

For The Kitchen

(The regular list)

Coffee
Sugar
Salad Dressing
Black Pepper
Margarine
Garlic Powder
Granulated Garlic
Grated Cheese
Vegetable Oil
Mayonnaise
Juice
Ketchup
Plastic Forks & Spoons
“PAM” Cooking Spray
Dried Herbs (basil, oregano, rosemary, etc.)
Chicken & Beef Broth
Sandwich, Quart & Gallon Size Baggies
Dried Pasta (Ziti, Shells, Spaghetti, etc.)
Non-wooden Cutting Boards

Personal Care Items

Shampoo
Conditioner
Tooth Paste & Tooth Brushes
Deodorant
Soap

For Family Thanksgiving Baskets

Turkeys
Turkey Gravy
Fresh or Instant Potatoes
Stuffing Mix
Cranberry Sauce
Canned Corn
Canned Green Beans
Canned Carrots
Jell-O - Instant Pudding
Canned Yams or Sweet Potatoes
Dinner Rolls (non baking)
Canned Fruit
Pie Crust Mix
Fruit Pie Filling
Cake Mix & Frosting

For Thanksgiving Dinner

10 lbs Onions
5 heads of Celery
3 lbs each Red & Green Peppers
20 lbs Turnip
25 lbs Green Beans
4 bags each Fresh & Dried Cranberries
6 Limes, 6 Oranges, 12 Cooking Apples
25 lbs Red Potatoes
1 Container Hummus
1 bunch Basil
8 blocks Assorted Cheese
4 cans each Black & Green Olives
2 cans Artichoke Hearts
4 jars Pepperoncini
8 cans Cream of Mushroom Soup
5 lbs Butter
8 cans Whipped Cream
2 quarts Heavy Cream
32 oz Sour Cream
20 Cans Yams
12 bags frozen Corn
5 gallons Orange Juice
6 Liters Ginger Ale
8 gallons Cranberry Juice
10 gallons Apple Cider

For December Holiday Gift Bags

Warm Hats
Gloves
Mittens
Scarves
Socks
Gift Foods

Please remember small children's and adult presents as holiday gifts to pass out too!

Holiday Dinner December 24th

10 spiral sliced hams
50 lbs Red Potatoes
5 lbs Red Onions
2 lbs Shallots
4 bunches fresh dill
25 lbs Brussel Sprouts
40 oz Blue Cheese
30 oz Pecans
10 Lemons
8 heads Cauliflower
8 Tomatoes
2 bunches Green Onions
1 doz Oranges
3 lbs Comte or Gruyere Cheese
48 oz Parmesan/Regianno Cheese
10 lbs Penne Pasta
3 jars Orange Marmalade
2 bottles White Wine Vinegar
2 bottles Olive Oil
1 jar course ground mustard
1 bottle Raspberry Vinegar
3 jars cream style horseradish
1 box light brown sugar
3 lbs butter
3 dozen Eggs
1 quart Whipping Cream
32 oz Sour Cream
2 gallons Orange Juice
8 bags frozen Peas
4 bags frozen Pearl Onions
10 cans frozen Cranberry Juice
3 bottles Ginger Ale
10 cans Black Olives
10 bottles Green Olives
Assorted Pickles

Holiday Brunch—December 25th

10 lbs Bratwurst
15 pkgs Breakfast Sausage
20 bags Sauerkraut
10 lbs Onions
30 Golden Delicious Apples
6 lbs Red & Green Peppers
40 lbs Potatoes
30 lbs Green Beans
20 Limes
10 Oranges
30 lbs Assorted Fruit
10 lbs Penne Pasta
10—48 oz bottles cranberry juice
3 jars Tangerine or Orange Tangerine Juice
12-15 boxes French Toast Sticks
20 dozen Eggs

Thanksgiving Concert to benefit the Northeast Food Collaborative

Kicking off the Thanksgiving season is the annual concert sponsored by Bruce John & (many) Friends to benefit the Northeast Food Collaborative. The concert has brought together a multitude of talent for a wonderful afternoon of Bluegrass Gospel music at the First Congregational Church in Coventry. This year's concert is on November 16th, at the church from 3 to 5 PM. Those attending are asked to bring bags of non perishable food items to fill a box truck always generously donated by Gates GMC/Nissan. (Monetary donations are always gratefully accepted as well) It has been a very successful effort in raising food, funds and awareness for the Organization.

The Northeast Food Collaborative is a cooperative of Agencies that deal with issues of food insecurity here in the greater Northeast and Windham County region. The group coordinates some food fundraisers, and shares a storage facility for bulk storage of items. The group meets monthly to talk about food issues, share ideas and any food items that any one agency might have in abundance. The Soup Kitchen has been a part of the Collaborative since its inception and finds that the networking is vital to continuing to meet the needs of our local communities.

Our thanks to Bruce John and friends for sharing their talent and time to help raise food, funds and awareness for us all. Mark you calendar for November 16th, and join us for a wonderful afternoon of great music. SEE YOU THERE.