# **The Food Pantries for the Capital District**

# Resources Schenectady



November edition

### The Holidays Are Almost Here! \*

Is your local food pantry hosting special holiday programs?

Sign-ups for Thanksgiving and Christmas are
happening soon, but many are happening now as well.

Please call our referral line if you are unsure where is
closest for you to sign up.

Whether you need support for a Thanksgiving meal or a little help this Christmas f, we're here for you! Reach out to your local pantry today to get started.

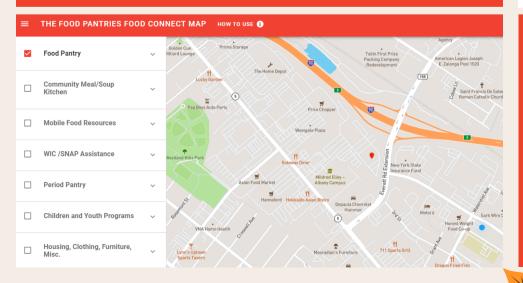
Not sure which pantry to visit? Call our Food Access Referral Line at (518) 458-1167 ext.1, and we'll help you find a pantry close to you!

Let's celebrate the season with love, gratitude, and community spirit!



### **Basic Needs Resource Guide**

For a comprehensive Basic Needs Resource Guide please visit our website: thefoodpantries.org





### The Food Pantries for the Capital District Basic Needs Resource Guide



Find Help Where You Need It: Schenectady County



# Food Connect Map Visit our website:

https://map.thefoodpantries.org/ Simply put in an address and it will show you red pins where the food pantries are located.

# The Food Pantries for the Capital District

# **Roasted Turkey**



### **Ingredients**

- 10-12 pound turkey or whole chicken
- · 3 stalks celery cut in half lengthwise

Substitution: 1 teaspoon celery seed or 1 teaspoon celery salt

• 1 lemon, halved

Substitution: 2 tablespoons lemon juice

• 1 onion, quartered

Substitution: 1 teaspoon onion powder

1 head garlic

Substitution: 1 teaspoon garlic powder or 4-6 cloves garlic, minced

• 1 bunch thyme

Substitution: 1 teaspoon dried thyme

#### For the Rub:

- ½ cup olive oil
- · 1 bunch sage or rosemary, chopped

Substitution: 1 teaspoon dried sage or rosemary

· 1 cup parsley, chopped

Substitution: 1/2 cup dried parsley or omit if unavailable

· Salt and pepper to taste

### **Instructions**

### **Night Before:**

- 1. In a small bowl, mix together oil, chopped sage, chopped parsley, and salt and pepper.
- 2. Remove the giblets from the turkey and wash the turkey inside and out. Pat the outside dry with paper towels.
- 3. Place the turkey in a large roasting pan.
- 4. Generously salt the inside of the turkey.
- 5. Stuff the inside of the turkey with a bunch of thyme, half a lemon, a quartered onion, and a few garlic cloves.
- 6. Brush the outside of the turkey with the oil mixture.
- 7. Tie the turkey legs together with string and tuck the wings under the body.

### Day of:

- 1. Preheat the oven to 350°F for 30 minutes.
- 2. Roast the turkey for about 2 ½ hours, or until the juices run clear when you cut between the legs and thigh.
- Once cooked, remove the turkey from the oven and cover with aluminum foil.
- 4.Let the turkey rest for 20 minutes before serving.



### Did you know?

November is all about gathering around the table and enjoying hearty, seasonal meals, and of course, the star of the show is roasted turkey!

Fun Facts:

Holiday Hero: Over 45 million turkeys are eaten in the U.S. each Thanksgiving.

Nutrient-Packed: Turkey is a lean protein packed with B vitamins, selenium, and zinc, making it both delicious and nutritious for your holiday

Perfect for your cozy November celebrations!

#### **Nutritional Facts per Serving:**

381 calories
5g carbs
18g fat (4g sat fat)
49g protein
365mg sodium
1g fiber
1g total sugars (0g added sugar)
per serving

Source: https://www.capitalareafoodbank.org/blog/2018/11/10/roast-turkey/





# **Toys for Tots**

Contact the charity below that is closest to you to request toys. For the full list visit: https://albany-ny.toysfortots.org/local-coordinator-sites/lco-sites/request-toys.aspx

### **Salvation Army**

Contact: Marika Safarova-Payton marika.payton@use.salvationarmy.org

### **Rehabilitation Support Services**

Contact: Nicole Villavicencio Phone: (518) 605 - 5752 nvillavicencio@rehab.org

### **Center for Community Justice**

Contact: Rhonda Vaughn Phone: (518) 709 -6288 rvaughn@theccj.org

### **Capital District YMCA Schenectady**

Contact: Jessey Adkins Phone: (518) 881 - 0117 Jadkins@cdymca.org

### Raindrops Closet for Homeless Families

Contact: Sherain Rivera Phone: (518) 580 - 3033 Sherainfonder@yahoo.com

#### **Young Parents United**

Contact: Ginni Egan Phone: (516) 657 - 1311 info@youngparentsunited.org

### **Press Mojica Studios**

Contact: Constance Mojica Phone: (518) 878 - 4967 Mojicastudios\_press@yahoo.com

#### **Infant Needs**

Food pantries can occasionally stock diapers and formula. You can reach out to your local pantry to ask if they have the sizes and formula you need!
Here are some additional resources for infant needs:

- Mom Starts Here
- Alpha Pregnancy Center







# Special Thanksgiving Distribution on 11/23

**Public Distribution Sites** 

**Street Soldiers** 

153 Nott Terrace, Schenectady, NY 12308

**Senior Meal Delivery Sites** 

**Lawrence Commons** 

2660 Albany St, Schenectady, NY 12304 **Lincoln Heights** 

602 Hamilton St, Schenectady, NY 12305

Schonowee Village

Hamilton St and, Millard St, Schenectady, NY

Ten Eyck

375 Broadway, Schenectady, NY 12305 **Summit Towers** 

720 Albany St, Schenectady, NY 12307

# The Food Pantries for the Capital District

## **November**

in Schenectady County



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Day Light Savings	4	ELECTION DAY	6	7	8	9
10	VETERANS DAY HONORING ALL WHO SERVED  TFP Closed	12	Gratitude Community Gathering 6 - 7 PM	14	15	16
17	18	19	20	21	22	RFB Thanksgiving Distribution
24	25	26	27	City Mission Community Meal 1 - 2 PM TFP Closed	TFP Closed	30)

### **Food Resources**

**Regional Food Bank** 

Thanksgiving Distribution November 23

**Multiple locations** 

**Non - Food Resources** 

**TOYS FOR TOTS Multiple Locations** 

**City Mission** 512 Smith Street Schenectady NY

12305

**Gratitude Community Gathering** 

First United Methodist Church 603 State St. Schenectady

NY 12305

For more food resources please visit our Food Connect Map at https://map.thefoodpantries.org/ or call our Referral Line at (518) 458-1167 ext. 1