Events to look out for in the Spring Semester!

- Relocation/Grand Re-Opening (TBA - January): The pantry will be moving to the basement of the Student Union
- Adulting on a Dime: Self-Care/Love Workshop (TBA – February)
- March Madness Food Drive
- Updated themed donation days each month

Each month, we will be hosting themed weeks where we will be accepting targeted items most needed for the pantry. Even though our themes are day specific, we accept donations all week long and we accept ANY donations ALL THE TIME! You can drop your donations off in our bins located outside the pantry at 134 Allyn anytime or stop by and visit us during open pantry hours!

**Themed Donation Day Suggestions:**

❄️ **Winter Wednesdays** ❄️

For December, donate any items off our needed items list listed below. Don’t forget to visit our Amazon link for suggestions and ideas of items to donate as well.
**Foods We Need:**
- Pasta Sides
- Breakfast Items
- Pop-Tarts
- Canned Fruit
- Peanut Butter
- Oatmeal
- Beans

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**Thanksgiving Basket Drive**

Our Thanksgiving Basket drive was a success! We were able to provide 30 families a wonderful Thanksgiving meal. A huge **THANK YOU** to everyone who donated to our drive as we could not have done this without you. Another huge **THANK YOU** to all our volunteers who donated their time as well to making pick-up day run as smoothly as it did! A last **THANK YOU** to the Veteran and Military Center for letting us use their office space to allow clients to prepare their own baskets!

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**Fall Hours**

**M:** 11 am- 4 pm  
**T:** Closed  
**W:** Closed  
**Th:** 11 am -4pm  
**F:** 3pm- 6pm

**Contact Us**

(937) 775-2617  
OR  
foodpantry@wright.edu
Ingredients:
- 2 lbs. of potatoes
- 1 tsp. salt
- ½ cup of hot milk
- 1/3 cup of unsalted butter, softened
- ¼ cup sour cream
- 6-8 cloves of fresh garlic, chopped
- ¼ cup shredded parmesan cheese (optional)
- Salt & Pepper to taste
- 1 Tbs. of chopped parsley to garnish (optional)

Recipe of the Month:
“Easy Creamy Mashed Potatoes”
https://cafedelites.com/easy-creamy-mashed-potatoes/
Prep Time: 15 minutes
Cook Time: 30 minutes
Total Time: 45 minutes
Serves: 4 people

1. Peel and cut potatoes into quarters lengthwise. Remove any spots, lumps or knots.
2. Place potatoes in a large pot (6-quart) and cover with cold, salted water by an inch. Bring to a boil, reduce heat down to medium-low and allow to simmer until fork tender (about 15-20 minutes).
3. Drain cooked potatoes, add in the hot milk, butter and sour cream.
4. Mash the potatoes with a potato masher until smooth, adding a little extra milk if needed. (OPTIONAL: Use a strong wooden spoon OR electric beaters to beat further until smooth. Be careful NOT to over beat or they will become gluey.)
5. Add in the garlic and parmesan cheese (if using) and salt and pepper to taste.
Benefits of Relocating:
- Much **LARGER** space!
- Easier access to all students
- More space for more food & additional freezer
- Room for volunteers to work privately
- Sign-in window
- More space for clients to shop

**New Year, New Pantry!**

The Friendship Food Pantry is excited to announce that we will be relocating from our current location at 134 Allyn to the basement of the Student Union where the Wright 1 Card Services is currently located (055 Student Union). We should be up and running at our new location by the time classes start in the Spring. Check our Facebook and watch for e-mails for more information about our Grand Re-Opening.
Volunteer Spotlight!
December’s Volunteer of the Month:
Brooklynne Dilley 😊

Brooklynne is a regular volunteer at the Friendship Food Pantry. She helps with all of our daily tasks such as stocking and dating food items and Brooklynne also volunteers to help with our events such as the Thanksgiving Basket drive pictured above. She is a very hard and focused worker. Thank you for all your donated time, Brooklynne! We appreciate and value your dedication at the pantry!

Amazon List

https://www.amazon.com/hz/wishlist/dl/invite/dWnaNdU

Happy Holidays 😊