

**Do You Have
EXTRA EGGS
From Your Hens?**

**Donate them to the
ANDOVER
FOOD PANTRY**

**Bring them in to the
basement of the
Town Hall anytime
the building is open.**

Empty egg cartons needed, too!

Now in Potter Place
735-4488

ANDOVER FOOD PANTRY

Food and Necessities for People in Need

sponsored by

The Andover Lions • The Andover Beacon

We need your donations of *non-perishable, staple foods* and other necessities. (*Please check those expiration dates!*)

The food pantry is located downstairs at the Andover Town Hall and is open whenever the Town Hall is open.

It's self-service, no questions asked. Take what you need or drop off what you can.

If you know someone in need, tell them about the pantry. If they are not comfortable going to the pantry themselves, for whatever reason, let a Lion or Beacon volunteer know – **WE DELIVER!**



Fleece & Flower Farm Home of Roberts Greenhouse

1020 Long Street, Webster NH 03303
(603) 648.2142

WE CARRY A WIDE SELECTION of:

- Annuals / Perennials, Hanging Baskets, Hot Peppers, Seeds, Heirloom Tomatoes, Shrubbery, Rose Bushes, Herbs, Seed Potatoes, Fertilizers, Potting Soil & Compost, Bagged Bark Mulch, Decorative pots and planters
- We have a variety of **WOOL PRODUCTS** including, OUR OWN: Dyed Wool, Raw Wool, Roving, Dyed & Natural, Felting Kits
- Beef, Lamb, Chicken and Pork Products Grown on the farm
- Maple Syrup, and Sherman Farm Milk

One trip out to see us and we will have you coming back again
Mastercard & Visa accepted

June Hours:

Everyday 9am-5pm

Come and visit us at Newport and
Penacook Farmers Markets!

Check out our large selection & LOW Prices!
www.fleeceandflower.com



Spend \$75 or more & receive 5% off total purchases
OR

Spend \$100 or more & receive 10% off total purchases
Coupon must be present
Expires June 31st 2011

Donations Always Welcomed At The Andover Food Pantry

By Maria Glorioso
Andover Food Pantry

Once again we thank all our wonderful townspeople who give so generously to the Andover Food Pantry. In the same vein, I would like to make special mention of a retailer who also supports us by giving us discounts on the merchandise purchased for the Food Pantry. Mr. G's in Tilton (in the space where Ben Franklin's used to be) has been particularly generous and goes out of their way to help our pantry and their neighboring townspeople. Thank you, Mr. G's, from the bottom of our hearts for your philanthropy.

Spring has finally sprung and many people are planning their gardens. I have a special request to our local big and small farmers alike. When you are planning your beds, if at all possible please consider planting an extra row for the Andover Food Pantry. Fresh vegetables are such a treat and provide great nourishment and variety and would be a nice addition for

on the board on their household's first visit each month.

If you know of a neighbor who is in need of groceries, please let us know. If the

*Thank you, Mr. G's, for
your generous support
of the Andover Food
Pantry!*

person is unable or unwilling to come to the Pantry, we would be happy to deliver.

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The other day I was flipping through my recipe box and came upon a recipe that is super easy, quick, inexpensive, and really delicious. Fleechkee, a Czechoslovakian dish, can be made relatively plain or can be dressed up, and best of all you can use any leftover meat, vegetables, and cheese you have around the house. I love to use very inexpensive ham and cheese ends that tend to be packaged near the deli department at most supermarkets, or ask the deli person if any are available.

Fleechkee

1 pound noodles or pasta, cooked and drained

1/2 to 1 stick butter or margarine (can also use 1/4 cup olive oil, canola oil, or mayonnaise to keep the noodles from sticking)

1/2 lb diced meat (anything you have leftover, or canned tuna, chicken, spam etc.)

1/2 lb cheese diced (mixed variety is good, too)

Any amount desired of fresh cooked, canned, or leftover vegetables. This will make the dish go much farther and feed more people.

Canned beans would be great in this and would add more protein to the dish

3 to 4 eggs, beaten

Place the butter, margarine, oil, or mayo in the hot cooked pasta/noodles. Mix in the diced meat, cheese, and vegetables. Grease a casserole or pan, and pour the mix in. Drizzle the beaten eggs over all, and bake in a 375-degree oven or toaster oven for approximately 1 hour, until the top is golden and crispy. Can be eaten hot, or cold, right out of the refrigerator.



GOT NEWS?

We don't have a fleet of reporters – we rely on *you* to let us know what's going on around Andover. Call or e-mail with news today!

Hand Made! • Solid Wood!

• FURNITURE •

Always Below Cost!

**GIMPY'S
WORKSHOP**

252 Switch Road, Andover

"Mike's Hobby Means Savings To You"

