



December 2025

Newsletter

IMPORTANT DATES

December 8th.

Host Site Order Turn In

December 13th, 17th, 18th, 19th & 20th

Volunteers Needed

December 15th.

FINAL order due at 12pm
Community members due
date will be earlier! Check
with your Host Site

December 16th.

Host Site payments are
due. Community members
due date will be earlier!
Check with your Host Site.

December 19th & 20th: DISTRIBUTION DAYS



The Power of People Helping People This Holiday

What makes SHARE truly special isn't just the food it provides, but the spirit behind it. Volunteers, churches, schools, and local groups all come together — sorting, packing, and delivering meals with love. It's a movement built on connection, proving that when one of us stumbles, others will reach out to lift us up. That unity is the heartbeat of every box, every bag, every act of kindness that SHARE delivers.

SHARE FOOD
NETWORK
VALUE
PACKAGES ARE
\$30 EVERY
MONTH FOR
EVERYONE!

Take a look at
what you
would pay at
your local
store.

WT.	VALUE PK.	STORE #1	STORE #2
6 Lbs	Whole Chicken	\$ 9.31	\$ 12.95
1 Lb	Ground Sausage	\$ 4.00	\$ 3.99
1 Lb	Pork Loin Strips	\$ 7.99	\$ 7.99
1 Lb	Rockfish	\$ 9.99	\$ 6.99
1.28 Lbs	Apples	\$ 2.92	\$ 3.25
3 Lbs	Onions	\$ 2.99	\$ 3.99
1 Lb	Carrots	\$ 0.75	\$ 1.49
1 Lb	Elbow Macaroni	\$ 1.19	\$ 1.67
0.5 Lb	Cheese	\$ 3.00	\$ 2.50
3 Lbs	Sweet Potatoes	\$ 1.50	\$ 5.97
3 Lbs	White Potatoes	\$ 1.50	\$ 7.47
1.28 Lbs	Oranges	\$ 1.60	\$ 1.91
0.375 Lbs	Stuffing	\$ 1.25	\$ 1.25
	Total	\$ 47.99	\$ 61.42
Store #1 cost was 63% more expensive than SHARE			
Store #2 cost was 2x more expensive than SHARE			

How Does SHARE Work?

Read the
monthly
menu

Scan QR
Code to find a
local host site

Call the Host Site
to place your
order and pay

Pick up at the
designated date/time
and location



Serving Together: The Spirit of Giving at SHARE Food Network

At the SHARE Food Network, people helping people isn't just a holiday tradition... it's a commitment that lasts all year. SHARE brings communities together by offering affordable, nutritious food packages in exchange for simple acts of service. Volunteers help pack boxes, distribute groceries, and support neighbors who may be facing financial challenges.

What makes SHARE unique is its belief that everyone has something to contribute. Participants aren't just recipients—they're partners in strengthening their communities. Throughout the year, SHARE fosters dignity, connection, and empowerment. By making healthy food accessible and encouraging service, the program shows how powerful it can be when people support one another. SHARE proves that kindness isn't seasonal...it's a way of life that keeps communities



Catholic Charities Expands Free Tax Assistance Programs

As tax season approaches, Catholic Charities is stepping up to support individuals and families across the metropolitan area with free income tax preparation services. Through its **Volunteer Income Tax Assistance (VITA)** program, the organization is helping low- to moderate-income taxpayers file accurately, claim valuable credits, and maximize their refunds—all at no cost.

For more information about the hours of operation, please call the Office of Financial Stability Network at 202-772-4300 or send a message to FSN@CC-DC.org

Venita E. George, SHARE Outreach Coordinator

To Brine or Not to Brine

If you live in D.C., Maryland or Virginia, you've likely encountered several ways to prepare a turkey for Thanksgiving. The DC Metropolitan Area (aka-DMV) is a true melting pot of cultures, hence there really isn't one traditional method in this area. So, SHARE would like to present a healthy option – "the Brine". Brining a turkey results in more moisture-filled, tender and flavorful meat with caramelized crispy skin (easy for indulging or tossing). And although brining uses a significant amount of salt, the solution itself creates an environment for the turkey that prevents too much salt from being absorbed into the turkey. Finally, brining a turkey promotes the breakdown of proteins in the turkey, making it easier to digest. In summary, brining a turkey is fail safe. Read the entire article for yourself at <https://homediningkitchen.com/category/kitchen-dining/>. **Try the recipe below.**

Turkey Brine Recipe



INGREDIENTS

- Water: This being brine, water—a lot of it—is non-negotiable.
- Kosher Salt: Brine is really just another word for "salt water," so salt—a lot it—is also non-negotiable. If you're partial to Morton kosher, that's cool. Just reduce the salt quantity from 1 c. to 2/3 c.
- Brown Sugar: Brown sugar further aids in moisture retention and, just as importantly, helps the turkey skin caramelize to a beautiful, burnished brown in the oven.
- Orange & Lemon: Aromatic sliced citrus adds a welcome brightness to the brine.
- Garlic: Contributes a savory quality.
- Herbs: I use rosemary, sage, and bay leaves to give the brine some cozy holiday vibes. Feel free to throw thyme sprigs into the mix as well or to swap them for the bay leaves.
- Black Peppercorns: Lend a bit of spice warmth and add depth of flavor.
- Allspice Berries: Contribute more spice warmth and just a hint of clove-like flavor for still more cozy holiday vibes

STEP-BY-STEP INSTRUCTIONS

1. First you'll want to grab a pot large enough to handle 2 gallons of brine plus an entire turkey. (If you don't have such a pot, just make the brine in a large pot and do the turkey brining in a cooler or a bucket lined with a food-safe plastic bag.)
2. Pour 1/2 gallon (8 c.) water into the pot and add the rest of the brine ingredients. Bring to a boil, then reduce the heat and simmer, stirring occasionally, until the salt and sugar are completely dissolved. Remove the pot from the heat and pour in another 1 1/2 gallons (24 c.) water; stir to combine. Leave the brine alone for an hour or so, until it has cooled completely.
3. Turkey time! Lower the turkey into the cooled brine. It should be fully submerged. If it's not, you'll need to add some additional brine. This is easily accomplished by stirring 2 Tbsp. kosher salt into every 1 c. of additional water. Cover the pot and brine the bird in the refrigerator for at least 12 hours and up to 24 hours.



December Menu

AFFORDABLE NUTRITIOUS GROCERIES EVERY MONTH!

To Place an Order:

Scan the QR Code to
find a local host site



Call Host Site to
place your order
and pay

Pick up at selected
location

WE ACCEPT:
Debit/Credit, EBT, Money
Orders, Org. Checks



Supplemental
Nutrition
Assistance
Program

CALL FOR
SNAP
ASSISTANCE:
1-800-21-SHARE

CONTACT:

CATHOLICCHARITIESDC.ORG/
PROGRAM/SHARE-FOOD-
NETWORK/

EMAIL: [SHAREORDERS@CC-
DC.ORG](mailto:SHAREORDERS@CC-DC.ORG)

PHONE: 301-864-3115 OR
1-800-21-SHARE

**ADD \$1 PER PACKAGE FOR
DELIVERY IN BALTIMORE,
FREDERICK, SOUTHERN
MARYLAND, AND VIRGINIA**

VALUE PACKAGE \$30

Whole Chicken wings (5.5lbs.),
Marinated chicken strips (1 lb.), Tilapia
fillets (1 lb.), Ground sausage (1 lb.)
+ 8-12 lbs. Fresh Produce

Value + Turkey \$21

Turkey 10 - 12 Lbs + Value Package

Ham Special \$23

Bone-In Holiday Ham (9.5 Lbs ave)

Smoothie Special \$18



Spinach (2 Lbs), Strawberries (1.5 Lbs),
Mango (1.5 Lbs) & Pineapple (1.5 Lbs)

Frozen

- Order Turn-In: 12/8
- All Final Order Changes: 12/15 by 12 PM
- All Payments: 12/16
- Distribution Days: 12/19 or 12/20

Limited Quantities on **ALL** Menu Items.
Menu Items Subject to Change Due to Quality or Shipping Issues