



December 2025

# Newsletter

## IMPORTANT DATES

### December 8th.

Host Site Order Turn In

### December 13<sup>th</sup>, 17<sup>th</sup>, 18<sup>th</sup>, 19<sup>th</sup> & 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](mailto: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 (5.5lbs.), Marinated  
chicken strips (1 lb.), Tilapia fillets (1 lb.),  
Ground sausage (1 lb.)  
**+ 8-12 lbs. Fresh Produce**

### Value + Turkey \$55

Turkey 10 - 12 Lbs + Value Package

### Ham Special \$23



Bone-In Holiday Ham (9.5 lbs avg)

### 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