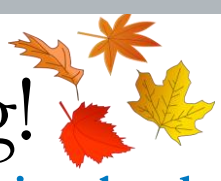




Welcome to Harbor Landing!



Looking back:

October was a busy month for us at the pantry. We held our first Volunteer Orientation and started collecting items for the campus wide Food Drive!

Looking forward:

As we ease into the end of the quarter, Harbor Landing is looking into expansion into the Raymond and Ilwaco campuses.

Bring Your Own Bag @ Harbor Landing!

Bring a reusable bag and get 2 additional items!

informal forum topic: giving back

Appreciating what we have, and helping those who don't have much.

This month we reflect on the relevant topic of appreciation. The holiday season is a time for joy, food, and festivities with family and friends – but for some, it is also about giving back to the communities that helped when they needed it. Non-profit organizations are the busiest during this season, when people need the most help. Likewise, volunteers are most eager to help out! Many organizations in Grays Harbor County offer a warm meal on Thanksgiving Day, and food pantries will offer full chickens or hams for families to prepare at home. It can be a lonely time for college students, as a lot of students leave their families to attend school. A fun way to celebrate even while away from home, is to host or attend a Friendsgiving! Get a group of friends together and prepare the traditional (or non-traditional) fare!

Food Drive collection ends November 16!

-----cut along line-----

Easy Canned Tuna Pasta

Ingredients:

- 2 tbsp oil
- 2 large cloves garlic
- 1 can tuna (5oz)
- 1 tsp lemon juice
- 1 tbsp fresh parsley (chopped)
- Salt & pepper
- 4 ounces uncooked pasta (spaghetti used here)

Boil salt water for pasta and cook al dente according to package directions.
 Add oil to a small pan, once the oil is hot, add the garlic and cook for 30 seconds.
 Stir in the tuna, lemon juice, and parsley. Let it heat through.
 Once the pasta is done, add some of the pasta water (a couple tablespoons) to the sauce and then drain the pasta. Add the sauce to the pasta and mix until fully combined. Add salt and pepper to taste.



a. source: salt and lavender