

## **DECEMBER 2024**



### **Cambridge Senior Center, 806 Mass Ave**

61 Medford St, Somerville, 617-628-2601, <u>www.eldercare.org</u>. Suggested, voluntary donation of \$3.00 per meal.

MONDAY	sodium	mg	TUESDAY	sodium mg	WEDNESDAY sodiur	n mg	THURSDAY sod	um mg	FRIDAY sodium mg
2 *Cheese Lasagn		05 3	*Meat Loaf w/Gravy	546	4 Pulled Pork Tacos	319	5 Chicken Anna Maria	270	6
Green Beans w/Red P	-  -	20	Mashed Potatoes	124	Mexican Rice	71	Roasted Potatoes	85	
Hawaiian Roll		30	Mixed Vegetables	51	Black Beans, Corn & Peppers	61	Spinach & Peppers	65	
Fruit		0	Wheat Bread	65	Mini_Tortillas	270	Wheat Bread	65	
			Shortbread Cookie	150	Fruit	0	Pudding	130	
Cals:644; Carb:81gm; Sod.: <b>940mg</b> Cals:842; Carb:99gm; Sod.: <b>1071mg</b>				Cals:760; Carb:114gm; Sod.: <b>856mg</b>		Cals:791; Carb:82gm; Sod.: <b>750mg</b>			
<b>9</b> Beef w/ Peppers &			0 <u>Lei's Menu</u>		11 *Meatball Marinara & Parm	635	12 Turkey Chili with	372	13
Mashed Potatoe	•	24	Nasi Goreng Ayam-		Whole Grain Pasta	4	Sweet Potatoes & Cheese	96	
Carrots		56	Fried Rice with Chicken		Brussel Sprouts & Carrots	41	California Blend Vegetables	54	
Dinner Roll		50	Cucumber and Tomato		Garlic Bread	235	Whole Grain Cornbread	180	
Fruit		0	Wheat Roll		Fruit	0	Fruit	0	
Colo:675: Corb:00am:	Cod : 620ma		Cookie		Colo.727: Corb.02am; Sod: 1050r	200	Calai 964: Carbi 02ami Sad : 93	7 ma eu	
Cals:675; Carb:89gm; Sod.: <b>620mg</b>				Cals:737; Carb:92gm; Sod: <b>1050mg</b>		Cals:864; Carb:92gm; Sod.: <b>837mg</b>			
16 Hawaiian Chick	en 2	38   1		290		230	<b>19</b> *Pineapple Raisin Ham	754	20
w/Pineapples			Vegetable Rice Pilaf	50	Turkey Bolognese & Parmesan	309	Mashed Sweet Potatoes	141	
Sweet Rice		38	Green Peas	20	Mixed Vegetables	56	Broccoli	29	
Carrots		56	Wheat Roll	150	Wheat Roll	150	Wheat Roll	150	
Wheat Bread/Fru		65	Pudding	130	Mixed Fruit	0	Cinnamon Swirl	105	
Cals:814; Carb:111gm; Sod.: <b>534mg</b> Cals:864; Carb:107gm; Sod.: <b>875mg</b>				Cals:678; Carb:65gm; Sod: <b>880mg</b>		Cal:898; Carb:132g;* <b>High Sod: 1314mg</b>			
<b>23</b> Beef Stew		30 2	24 Center Closed		25 Holiday- No Meal Delivery	7	26 Shepherd's Pie (Beef)	302	27
Cornbread Loaf		80					w/ Mashed Potatoes		
Kale & Peppers		29					Corn & Peas	124	
Fruit		0			G G		Whole Grain Biscuit	370	
							Fruit	0	
Cals:741; Carb:75gm; Sod: <b>674mg</b>					Cal:827; Carb; 98gm; Sod: <b>931mg</b>				
<b>30</b> Stuffed Pepper Bo	wl with 2	76 3	1 Homemade Fried Chicket		6.		5 to 5 to 2		Lunch is served Monday-
Ground Beef			Black Eyed Peas	141	1 - les mans				Thursday, 11:30am -12:15pm.
White Rice			Green Beans w/ Red Peppe		- WINGING	*	The state of the s		To reserve or cancel a meal
Carrots		56	Hawaiian Roll	80		*	HAPPY	, will	reservation, call 617-349-
Wheat Roll	1	50	Chocolate Swirl	105	ENDONE (S. S. S.				6047 two days in advance
Mixed Fruit		5			CHEW YORK		HULIUAT		_
Cals:799; Carb:71gm; Sod: <b>647mg</b> Cals:1044; Carb:120gm; Sod: <b>667mg</b>								please.	
Mode are for participants 60 years or older their spauses and dependents with disabilities are welcome. A confidential voluntary denotion of \$2.00 per mod is suggested									

# Nutrition Tips for Healthy Living! DECEMBER 2024 Adding Festive Flavors to Your Holidays





#### **Meal Heating Instructions**

- Do NOT use toaster oven to reheat home delivered meals.
- Keep meals refrigerator until ready to eat.
- Conventional Oven Set oven at 350F. Place meal on cookie sheet, bake for 15-20 minutes maximum.
- Microwave Peel back plastic film to vent steam, reheat for 2 to 3 minutes. Stir for even cooking. Microwave oven times will vary.
- Reheat meals until reach an internal temperature of 165F.
- Do not leave out in room temperature for more than 2 hours.
- Consume or discard refrigerated meal within 48/hrs.

#### **Menu Nutrition Description:**

Meals provide one-third the daily recommended dietary allowance.

- √ Regular, no added salt (NAS) menu.
- ✓ Calories range 700-800 calories/meal.
- ✓ Total fat no more than 30%/Cals.
- ✓ Meals do not exceed 1200mg sodium per meal, unless noted high sodium.
- ✓ Entrée over 500mg sodium marked with asterisk (\*).
- ✓ Sodium totals include milk (135mg), margarine (30mg).

For menu options and nutrition information visit www.eldercare.org

#### **Purchase Ensure® from SCES**

Ensure® \$29.00/case of 24 drinks
Ensure® Plus \$31.00/case of 24 drinks
Glucerna Diabetic \$40.00/case of 24
Flavors: Strawberry, Vanilla, Chocolate.
Call Community Support Services at 617-628-2601. Delivery options are available

Seasonal spices like cinnamon, nutmeg, cloves, and ginger can transform simple dishes into festive holiday treats while also providing a variety of health benefits!

- **Cinnamon**: Cinnamon has been shown to help regulate blood sugar levels, support heart health, lower cholesterol, and prevent blood clots.
- **Nutmeg**: Nutmeg may help reduce inflammation, ease pain from arthritis and sore muscles, promote relaxation, boost focus, and support liver and kidney health.
- **Cloves**: Cloves provide anti-inflammatory benefits, help alleviate GI symptoms such as vomiting, diarrhea, gas, and stomach aches, and may even help prevent colds.
- **Ginger**: Ginger helps alleviate nausea and digestive discomfort, boost circulation, provide a warming effect, and offer antibacterial and antifungal properties.

**Note:** Talk to your doctor before increasing consumption of these due to their possible interaction with certain medications, such as ginger and blood clotting medications.

Easy Ways to Enjoy Holiday Spices:

- **Spiced Oatmeal**: Add a pinch of cinnamon or nutmeg to your morning oatmeal and top it with a handful of raisins or diced apples.
- **Flavored Drinks**: Make your own spiced tea by adding a cinnamon stick and cloves to hot water, or sprinkle a dash of cinnamon & nutmeg into your coffee or hot chocolate.
- Holiday Yogurt Parfait: Mix cinnamon and nutmeg into plain or vanilla yogurt. Add some fruit and granola for toppings.
- Spiced Applesauce: Stir a dash of ginger and cinnamon into store-bought applesauce.
- **Gourmet Popcorn**: Sprinkle cinnamon and a bit of ginger over freshly popped popcorn for a lightly sweet snack.
- **Holiday Veggies**: Roast carrots or sweet potatoes with a touch of cinnamon, nutmeg, or ginger for a festive twist on savory dishes.
- Baked Apples: Core an apple, sprinkle it with cinnamon, and bake it until tender. Add a small drizzle of honey or a few chopped nuts for toppings.

Source: Piedmont Health: The Healthiest Winter Spices