CHSCC - Lunch Meals – Week of 5/06/2024 12:00 PM-1:30 PM

Monday	Tuesday						
California Veggie Burger	Oven Fried Chicken Wings						
Baked Red Potato Wedges	Yellow Rice						
Whole Wheat Bread	Steamed Kale						
Sliced Tomatoes and Cucumbers with	Whole Wheat Bread						
Italian Dressing	Baked Apples						
Mandarin	Barrea Apples						
Grape Juice							
1% low-fat milk							
Wednesday	Thursday						
Beef Meatloaf with Mushroom Gravy	Oven Fried Flounder						
Mashed Potatoes	Corn Niblets						
Steamed Broccoli	Vegetable Medley						
Whole Wheat Bread	Whole Wheat Bread						
Apple	Pears						
1% low-fat milk	1% low-fat milk						
Friday							
НАРРҮ	We hope you enjoy our meals –						
	CHSCC Team.						
Mother's Day							
Ý							
Baked Lamb Chops							
Rice Pilaf							
Sauteed Green Beans							
Whole Wheat Bread							
Peaches							
Cake							

FUNDED IN PART BY NYC DEPARTMENT FOR THE AGING

Monday

California Veggie Burger (preprepared, 4oz), Baked Red Potato Wedges, Whole Wheat Hamburger Bun, Sliced Tomatoes and Cucumbers with Italian Dressing, Canned Mandarin Oranges *, 1% Low Fat Milk, Grape Juice, Unsweetened

Nutrition Facts

Serving Size 1

Amount Per Serving

Calories

Outories	000							
	% Daily Value *							
Total Fat 20g	25%							
Saturated Fat 3.5g	17%							
Trans Fat 0g	0%							
Cholesterol 10mg	4%							
Sodium 911mg	40%							
Carbohydrate 104g	38%							
Dietary Fiber 18g	65%							
Total Sugars 47g								
Includes Added Sugars 5g	9%							
Protein 28g								
Vit. D 3ug 15% *	Calcium 434mg 30%							
Iron 5mg 25% *	Potas 1804mg 40%							
* Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs.								

Tuesday

Oven Fried Chicken Wings, Whole Wheat Bread,Yellow Rice, Steamed Kale *, Baked Apple, 1% Low Fat Milk

Nutrition Facts

Serving Size 1

Calories

693

Amount Per Serving

683

	% Daily Value *						
Total Fat 22g	30%						
Saturated Fat 6g	32%						
Trans Fat 0g	0%						
Cholesterol 85mg	28%						
Sodium 374mg	9%						
Carbohydrate 86g	29%						
Dietary Fiber 10g	37%						
Total Sugars 35g							
Includes Added Sugars 0g	0%						
Protein 39g							
Vit. D 3ug 15% * [—]	Calcium 470mg 35%						
Iron 3mg 20% *	Potas 1057mg 25%						
* Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs.							

Wednesday

Beef Meatloaf with Mushroom Gravy, Instant Mashed Potatoes, Whole Wheat Bread, Steamed Broccoli *, Apple, 1% Low Fat Milk

690

Nutrition Facts

Serving Size 1

Amount Per Serving

Calories

% Daily Value ' Total Fat 22g 29% Saturated Fat 47% 9g Trans Fat 1g 0% Cholesterol 48% 145mg Sodium 481mg 15% Carbohydrate 30% 87g **Dietary Fiber** 43% 11g **Total Sugars** 33g 0% Includes Added Sugars 0g Protein 42g Vit. D Calcium 461mg 35% 4ug 20% 30% Potas 1069mg 25% Iron 5mg * Percent Daily Values are based on a 2.000 calorie diet. Your daily values may be higher or lower depending on your calorie needs.

Thursday

Oven Fried Fish, Corn Niblets, Whole Wheat Bread, Vegetable Medley*, Canned Pears *, 1% Low Fat Milk

Nutrition Facts

Serving Size 1 Amount Per Serving **Calories** 634 % Daily Value ' 22% Total Fat 17g Saturated Fat 20% 4g Trans Fat 0g 0% Cholesterol 21% 65mg Sodium 474mg 14% Carbohydrate 32% 89g **Dietary Fiber** 48% 13g **Total Sugars** 42g Includes 0% Added Sugars 0g Protein 41g Vit. D Calcium 472mg 35% 30% 6ug 20% * Potas 1401mg 30% Iron 4mg * Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs.

Friday

Baked Lean Lamb Chops, Brown Rice with Black Beans, Whole Wheat Bread, Sauteed Green Beans*, Canned Sliced Peaches *, 1% Low Fat Milk

Nutrition Facts

Serving Size 1

Amount Per Serving

	% Daily Value *
Total Fat 16g	20%
Saturated Fat 5g	25%
Trans Fat 0g	0%
Cholesterol 85mg	28%
Sodium 476mg	14%
Carbohydrate 109g	39%
Dietary Fiber 12g	43%
Total Sugars 45g	
Includes Added Sugars 0g	0%
Protein 43g	
Vit. D 3ug 15% * —	Calcium 472mg 35%
Iron 4mg 25% *	Potas 1411mg 30%



Easy Ways to ... Eat the Whole Plant

Reduce waste! Cook with all parts of fruits and vegetables.

Part of Plant	Fruit or Vegetable	Ways to Cook			
Roots	Celery root	Roast, mash or stew			
Stems	Asparagus, beets, broccoli, cauliflower, chard, collards, fennel, kale	Braise or sauté; use woody part of asparagus in soup stocks; use peeled broccoli and cauliflower stems in soups or stir-fries			
Greens or Tops	Beets, carrots, cauliflower, celery, fennel, kohlrabi, leeks, onions, radishes, turnips	Sauté, blend in green smoothies, flavor and garnish salads and soups			
Flowers	Arugula, chives, cilantro/coriander, dill, fennel, garlic scapes, lavender, mustard, zucchini	Sauté or add to a salad, use garlic scapes to make pesto			
Seeds	Pumpkin and other winter squashes	Roast and add spices and herbs for flavor			
Peels	Citrus (lime, lemon, orange), potato	Bake potato peels for snacks; use citrus for zest			
Rinds	Watermelon and other melons (cantaloupe, casaba, honeydew)	Shave outer peel and use in place of cucumber in salads			
Cobs	Corn	Simmer to make a stock			

For healthy eating tips, like Eat Healthy, Be Active NYC on Facebook at facebook.com/eatinghealthynyc



For more information about Stellar Farmers Markets, visit nyc.gov and search for "farmers markets." For healthy recipes, visit jsyfruitveggies.org.

This material was funded by United States Department of Agriculture's (USDA) Supplemental Assistance Program (SNAP). SNAP, formerly known as the Food Stamp Program (FSP) in New York, provides nutrition assistance to people with low incomes. It can help you bay nutritious foods for a better dist. To find out more, contact 800-342-3009 or go to myBenefits.ny.gov. USDA is an equal opportunity provider and employer. In accordance with Federal law and USDA policy, this institution is peoplishing for the basis of rance, soler, national origin, national origin, political beliefs or disability. To file a complaint of discrimination, write USDA, Director of Civil Rights, Room 326-W, Whitten Building, 1400 Independence Avenue, SW, Washington, D.C. 20250 or call 202-720-5964 (voice and TDD).

Easy Ways to Enjoy Fresh Greens



1. Buy

* Choose greens with crisp, bright leaves with no yellow or brown spots.

2. Store

- * Before storing:
 - Lettuce and salad greens: Wrap leaves in a dry paper towel.
 - Bunched greens with stems (kale, collard greens): Chop off ends of stems and wrap ends in a damp paper towel.
 - o Herbs: Wrap entire bunch in a slightly damp paper towel.
- Keep all greens in the refrigerator, unwashed, in a sealed plastic bag.

3. Wash

- Place greens in a bowl and cover with water.
- Shake greens under the water to loosen any dirt. Allow dirt to settle.
- Gently lift out greens and discard water. Repeat as needed.

4. Prepare

- Sauté onions and garlic in oil. Add leafy greens and cook until tender.
- Blend spinach or kale with frozen fruit to make a smoothie or with beans to make a delicious dip.
- Add chopped leafy greens to soups, stews and pasta sauces. Cook until tender.
- Add fruits, other vegetables, nuts or beans to raw chopped greens for a hearty salad.

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For more information about Stellar Farmers Markets, visit <u>nvc.gov</u> and search for "farmers markets." For healthy recipes, visit <u>isvfruitveggies.org</u>.

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CHSCC - Breakfast Meals – Week of 5/6/2024

9:00 AM-10:00 AM

Monday	Tuesday
French Toast	Waffles
Pork or Turkey Bacon	Pork or Turkey Sausage Links
Fruit	Fruit
Oatmeal	Oatmeal
Coffee, Tea, or Hot Chocolate	Coffee, Tea, or Hot Chocolate
Wednesday	Thursday
Grits	English Muffin
Boiled Eggs	Pork or Turkey Sausage Patty
Fruit	Fruit
Oatmeal	Cream of Wheat
Coffee, Tea, or Hot Chocolate	Coffee, Tea, or Hot Chocolate
Friday Mother's Day Croissants Scrambled Eggs Fruit Oatmeal Coffee, Tea, or Hot Chocolate	We hope you enjoy our meals – CHSCC Team.

KENNEDY



Paint & Sip
Resumes Friday, May 31, 2024
2:00 pm to 4:00 pm

Jewelry Making Class
Resumes Friday, June 14, 2024
2:00 pm to 4:00 pm

Game Night
Friday, May 10th & 31st
5:00 pm to 7:00 pm

NYPD 32nd Precinct -SCAM
Tuesday, May 7th, 12:30 pm to 1:30 pm

Walmart Trip

Wednesday, May 8th, 9:30 pm to 2:00 pm

KENNEDY



Mother's Day Celebration

Friday, May 10th, 12:00 pm to 2:00 pm

Eastern Stars – Fan Giveaway

Friday, May 10th, 12:30 pm to 1:30 pm

Oak Street – Manicure
Friday, May 10th, 1:30 pm to 2:30 pm

 Elder Abuse Presentation - Carter Burden Monday, May 13th, 12:30 pm to 1:30 pm

Ohel's Older Adults Services – Loneliness Presentation

Wednesday, May 15th, 12:30 pm to 1:30 pm

 Columbia Presbyterian – Hearing and Brain Health Thursday, May 16th, 12:30 pm to 1:30 pm

KENNEDY



Couponing 101- Arts & Crafts Room
Thursday, May 16th, 1:45 pm to 3:30 pm

 Birthday Celebration / National Older Americans Month Celebration Tuesday, May 21st, 12:00 pm to 1:30 pm

Virtual Nutrition Presentation

Wednesday, May 22nd, 11:30 am to 12:00 pm Meeting ID: 853 8855 1219 Passcode: chscc

Couponing 101- Arts & Crafts Room
Thursday, April 23rd, 1:45 pm to 3:30 pm

 Memorial Day - Closed Monday, May 27th

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Wednesday, May 8, 2024

Fee: \$20.00

*No Refunds

*Fee includes round-trip transportation

Departing from Kennedy Center

34 West 134th Street

<u>9:30 am</u>

Leaving Walmart at



*Payment due by Friday, May 5, 2024

Please sign up in the office:

Marna Little



Friday, May 10, 2024 12:00 PM-2:00 PM

Menu:

*Baked Lamb Chops *Rice Pilaf *Sauteed Green Beans *Peaches *Cake

Location: Kennedy Center Dining Room

Funded in part by NYC Dept. for the Aging

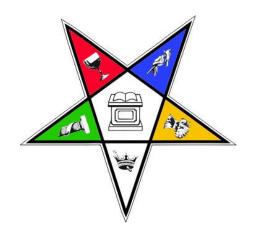


Manicures



Friday, May 10th 1:30 am to 2:30 pm Arts and Crafts Room Spaces are limited Please sign up at the front desk





Fan Giveaway



Friday, May 10th 12:30 pm to 1:30 pm



Friday, May 24, 2024

Closing early at 2:00 pm

Monday, May 27, 2024



The office will resume regular business hours

On Tuesday, May 28, 2024

9:00 am

Funded in part by NYC Dept. for the Aging





Mother's Day

Second Sunday of May

120															
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APPRECIATION BEAUTIFUL BREAKFAST CANDY CHARMING COMFORT DEVOTED FLOWERS FORGIVING GIFTS GUIDANCE HUGS JEWELERY JOY KISSES LAUGHTER LOVE MATERNAL MOM MOTHER NURTURE PERFUME PROTECTIVE SHARE TELEPHONE TENDER THE BEST WARM WISE

