

APRIL 2025



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.

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MONDAY sodiu	m mg		TUESDAY	sodium mg		WEDNESDAY so	dium mg		THURSDAY	sodium mg	FRIDAY sodium mg
hello April	CoverLayout.com	1	Beef Stir Fry Yuca Fries Caesar Salad Wheat Bread Fruit		2	Creamy Balsamic Chicke Rice Pilaf Mixed Vegetables Dinner Roll Cookie	en 155 50 51 100 80	3	Roast Turkey & Gravy Mashed Potatoes Broccoli Oatmeal Roll Pudding	400 22 29 260 130	4
	A		Truit		898	Cals; Carbs 104 gm; 571 mg	Sodium	694	! Cals; Carbs 80 gm; 976 r	ng Sodium	
7 Pulled Pork Brown Rice Black Beans, Corn & Peppers Mini Tortilla Orange	404 25 61 270 0		Meatloaf & Gravy Mashed Potatoes Spinach & Red Peppers Wheat Roll Pudding	545 85 65 150 130	9	Shrimp Scampi Whole Grain Pasta Carrots Dinner Roll Fruit	450 4 56 100 0	10	Roasted Chicke Pasta Primaver Broccoli Garlic Roll Cookies		11
788 Cals; Carbs 105 gm; 895 mg Sodium 625 Cals ;Carbs 81 gm; 745 mg Sodium					690 Cals; Carbs 72 gm; 1110 mg Sodium						
14 Braised Beef & Vegetables Polenta Brussel Sprouts Oatmeal Roll Peach cup	155 4 26 260 5	15	Cheese Lasagna with Turkey Bolognese Carrots Dinner Roll Banana	390 190 56 100 1	16	Honey Mustard Chicken White Rice Broccoli Wheat Bread Pudding	262 25 38 65 135	17	Tuscan White Bean With Fish Asparagus Cornbread Cake	Soup	18
653 Cals; Carbs 82 gm; 585 mg Sodium 803 Cals			3 Cals; Carbs 96 gm; 872 m	g Sodium	824	Cals; Carbs 96 gm; 660 mg	Sodium		Carc		
21 Patriot's Day Holiday No Lunch		22	Shepherd's Pie Mixed Vegetables Dinner Roll Cinnamon Apples	313 51 100 3	23	Italian Sausage Abruzzi Bowtie Pasta Brussel Sprouts Wheat Roll Pear Cup		24	Burmese Saucy Spi Potatoes Broccoli Wheat Roll Cookie	ce Beef	25
00				arbs 84 gm; 602 mg Sodium		Cals; Carbs 80 gm; 965 mg S					
28 Cheeseburger Potato Wedge Green Beans & Red Peppers Hamburger Bun Fruit	365 20 20 80 0	29	Grilled Shrimp Pasta Alla Norma Salad Wheat Roll Cookie		30	BBQ Chicken Baked Beans Carrots Cornbread Banana	383 140 56 180 1		Cooking on site of April 1, 10, 17, 2	_	Lunch is served Monday- Thursday, 11:30am -12:15pm. To reserve or cancel a meal reservation, call 617-349- 6047 two days in advance
811 Cals; Carbs 90 gm; 705 mg Sodium						Cals; Carbs 115 gm; 895 mg	Sodium				please.

Meals are for participants 60 years or older, their spouses and dependents with disabilities are welcome. A confidential, voluntary donation of \$3.00 per meal is suggested.
-MENU SUBJECT TO CHANGE WITHOUT NOTICE –

Nutrition Tips for Healthy Living! APRIL 2025 Spring Seasonal Produce





Meal Heating Instructions

- Do NOT use the toaster oven to reheat home delivered meals.
- Keep meals in the 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 they reach an internal temperature of 165F.
- Do not leave out in room temperature for more than 2 hours.
- Consume or discard a 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 from 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 produce is often more affordable and richer in vitamins, minerals, and antioxidants! Here are some spring seasonal fruits & vegetables to try:

- **Berries** Rich in antioxidants, vitamin C, and fiber, berries help fight inflammation, boost immunity, and aid digestion. Enjoy them in a yogurt parfait.
- Apricots These delicious fruits are packed with vitamin A, vitamin C, fiber, and
 potassium to support vision and immune health. Try dried apricots paired with nuts for a
 satisfying snack.
- **Pears** High in vitamin C, fiber, and copper, pears promote digestive health and energy production. Try slicing them into your favorite salad.
- **Asparagus** Loaded with vitamins A, C, K, and folate, asparagus offers anti-inflammatory benefits and supports cardiovascular health. Try roasting them with some olive oil and parmesan cheese.
- **Carrots** Rich in beta-carotene, vitamins A and K, and potassium, carrots provide hydration, antioxidant support, and potential anti-cancer benefits. Enjoy them as a snack with hummus.
- **Leafy Greens** Seasonal greens like lettuce, arugula, and chard are key for heart health and may help prevent cognitive decline. Add them to pasta dishes or blend into smoothies for a nutritious boost.

Source: https://www.wesleylife.org/blog/fresh-spring-nutrition-tips-for-seniors