Highland Valley Elder Services Community Dining Menu -March 2024

The suggested donation is \$3.00 per meal. Thank you for investing in this resource! MONDAY **FRIDAY** TUESDAY WEDNESDAY THURSDAY Key for Symbols: Choice: Lentil Bolognese (116) Cal: Calories Chicken Alfredo &Pasta (144) Carb: Carbohydrates (gm) Broccoli (9) Green Beans (3) Sodium (mg) # Diabetic Friendly Dessert Dinner Roll (132) **Higher Sodium Item (>500mg)

Local Produce #Oatmeal Raisin Cookie (84) Highland Valley **ELDER SERVICES** Cal:758 Sodium: 500 Carb: 97 : Vegetarian Choice: Roasted Turkey w/ Gravy (354) Choice: Roasted Turkey w/ Gravy (354) Choice: Tuna Salad (347) Choice: Roasted Turkey w/ Gravy (354) Choice: Roasted Turkey w/ Gravy (354) Maple Glazed Salmon (222) Pot Roast w/ Gravy (106) Couscous (47) Lentil Stew (499) Chicken A La King & Pasta (105) Cobb Salad (145) Mashed Potatoes (93) Zucchini & Tomatoes (40) Carrots & Turnips & Onions (165) Green Peas (33) Tomato & Cucumber Slices (8) Green Beans (3) Dinner Roll (132) Dinner Roll (132) Cauliflower (14) French Bread (150) 1 Pita Bread (203) Fresh Fruit (2) #Pudding w/ Topping (146) #Fruit Crisp (16) #Chocolate Zucchini Bread (86) Pears (10) Cal: 713 Sodium: 498 Carb: 92 Cal: 725 Sodium: 451 Carb: 120 Cal: 708 Sodium: 951 Carb: 108 Cal: 767 Sodium: 542 Carb: 96 Cal: 736 Sodium: 555 Carb: 73 Choice: Chicken Cordon Bleu (382) Corned Beef **(640) French Toast Bites (270) Pollock Florentine (225) Cheeseburger Chowder (246) General TSO Chicken (464) Vegetable & Cheese Frittata (129) Rice Pilaf (64) 1 Slice Wheat Bread (115) Brown Rice (7) Cabbage (41) Roasted Potatoes (41) Cauliflower & Broccoli (30) Corn & Green Peas (101) Green Beans (4) Potatoes (10) #Chocolate Chip Cookie (90) Peppers & Onions (43) Dinner Roll (132) Orange Juice (15) Fresh Fruit (2) Mandarin Oranges (7) Peaches (9) Cal: 724 Sodium: 650 Carb: 113 Cal: 737 Sodium: 581 Carb: 84 Cal: 723 Sodium: 446 Carb: 90 Cal: 683 Sodium: 677 Carb: 97 Cal: 676 Sodium: 957 Carb: 101 Choice: Chicken Piccata (160) Salmon & Dill Sauce (145) Spaghetti & Meat Sauce (191) Kielbasa **(624) Beef & Bean Chili (340) Roasted Chicken w/ Gravy (184) Broccoli (9) Cabbage & Fennel & Onions (34) Ouinoa Pilaf (49) Roasted Potatoes (5) Roasted Sweet Potatoes (55) Garlic Knots (245) Indian Corn Casserole (58) Roasted Cauliflower (20) Green Peas & Carrots (75) Green Beans (3) Pears (4) Dinner Roll (132) #Birthday Cake (196) 1 Oatmeal Bread (121) Dinner Roll (132) #Pudding w/ Topping (146) Fresh Fruit (2) **#Yogurt (80)** Cal: 791 Sodium: 573 Carb: 81 Cal: 728 Sodium: 1065 Carb: 70 Cal: 770 Sodium: 573 Carb: 78 Cal: 714 Sodium: 613 Carb: 98 Cal: 780 Sodium: 652 Carb: 108 Choice: Spinach & Onion Quiche(356) Choice: Chicken Salad (185) Breaded Fish (256) Meatballs & Sauce (328) Grinder Roll (270) Greek Salad (194) Hamburger Bun (160) Shepard's Pie (183) Mulligatawny Soup (160) Chickpeas & Tomatoes & Onions (105) Spinach & Onions (82) Tartar Sauce (153) © Roasted Butternut Squash (52) Hummus (368) Yellow Squash (6) 1 Pita Bread (203) Carrots (64) Dinner Roll (132) French Bread (150) Peaches (6) Fresh Fruit (2) **#Yogurt (80)** Brussel Sprouts (14) #Gelatin w/ Topping (44) Pineapple (2) : 970 Carb: 102 | Cal: 700 Sodium: 773 Carb: 92 | Cal: 744 Sodium: Cal: 744 Sodium: 773 Carb: 92 | Cal: 744 Sodium: 773 Carb: Cal: 741 Sodium: 817 Carb: 79 Cal: 744 Sodium: 495 Carb: 98 Cal: 751 Sodium: 970 Carb: 102 Cal: 703 Sodium: 584 Carb: 73 United Way Meals based on No Added Salt Diet (3-4qm sodium) for healthy older adults. Sodium content is listed next to each item in (), all meals include milk w/ 125 mg sodium.

If you have a special concern regarding the menu, contact the Nutritionist at 413-561-7313 for guidance on managing your intake to meet your dietary requirements. To cancel a meal, please see reverse side.

March - Nutrition Month

Connection in Every Bite

Since 1972, the national Senior Nutrition Program has supported nutrition services for older adults across the country. Local programs serve as hubs where people ages 60+ can find healthy meals and vital services that strengthen social connections and promote well-being.

This month the theme is Connection in Every Bite, this topic highlights one of the most important aspects of our program that is the relationship between food and social connection. Each program serves and builds a community through the meals and the fellowship, they provide a powerful reminder that the act of coming together over a meal fosters a sense of belonging, contributes to the health of participants, and creates an opportunity for connection in every bite.

The positive impact of eating together

Studies have shown that people who dine with others regularly eat healthier and report a better quality of life. It provides a sense of structure and belonging while offering greater opportunities for improving nutrition. Coming together over a meal can also provide meaningful ways to connect with others over shared beliefs and cultural interests. Benefits may include:

Physical Health

- Improved Nutrition
- Reduced risk of chronic conditions
 - Better mobility

Mental Health

- Increased self-care
- Sense of well-being
- Reduced anxiety and depression

Social Health

- Opportunities to connect
 - Stronger relationships
 - Reduced loneliness

Reduced hunger is more common as we age

As a result, some older adults skip meals or eat in an unbalanced manner when eating alone. When we eat with others, our nutrition intake improves. You tend to eat better overall when eating certain food groups like protein and vegetables. Because of this you also improve your nutrition increasing your intake of more iron, calcium and folate and overall calories.



St. Patrick's Day - History of Corned Beef and Cabbage How did this become the traditional meal for St. Patrick's Day?



1700s – Cattle are brought to Ireland by British landowners for farming and beef production. This causes Ireland to become known for exporting corned (salty) beef to England, France and the colonies. At this time beef is too expensive for the Irish, so they use corned pork or ham.



1800s – During this time Ireland was suffering from famine and had poor living conditions. These conditions cause millions of Irish immigrants to come to America to seek a better quality of life. Many of these immigrants ended up

living in New York, where they find corned (salted) beef to be very cheap. Many of the Irish immigrants saw this beef as a luxury item and with the cost being lower quickly made the switch. Growing Irish populations in cities across the US turned St. Patrick's Day into a celebration of Irish pride and nationality. With this new traditions began like parades and eating corned beef and cabbage came in to replace the older traditions

Home Delivered Meals
Amherst - (413)-887-8147
Chester - (413)-562-0249
Chesterfield - (413)-727-3281
Cummington – (413)-727-3281
Easthampton - (413)-727-3281
Hadley - (413)-584-6784
Hatfield - (413)-727-3281
Huntington – (413)-562-0249
Goshen - (413)-727-3281
Middlefield - (413)-584-6784
Northampton - (413)-584-6784
Pelham - (413)-259-3164
Southwick - (413)-569-0410
Westfield - (413)-562-0249
Williamsburg – (413)-727-3281

Meal cancellations MUST be made 48 hours in advance.

To cancel a meal or for more information about meal programs,

Please call your home delivered or community dining center site coordinators listed above.