DECEMBER 2010

Aging & In Home Services of N.E. Indiana, Inc.

NUTRITION PROGRAM

Monday	Tuesday	Wednesday	Thursday	Friday
		1 19 BEAN SOUP W/TURKEY HAM YELLOW SQUASH NEW POTATOES CORN MUFFIN WRAPPED BROWNIE MILK	2 MEATLOAF W/BROWN GRAVY HARVARD BEETS MASHED POTATOES WHEAT BREAD FRESH ORANGE MILK	3 SMOTHERED GRILLED CHICKEN BREAST W/ONION GRAVY WHITE RICE PILAF ASPARAGUS CUTS ORANGE PINE AMBROSIA MILK
6 CHICKEN ROMA W/ROMANO ARTICHOKE SAUCE PENNE PASTA ITALIAN VEGETABLE BLEND ITALIAN BREAD FRESH APPLE MILK	7 COUNTRY HAM & BEANS SEASONED BRUSSELS SPROUTS W/ ONION CAULIFLOWER CORN BREAD MILK	8 CHICKEN BREAST W/SALSA SEASONED BLACK BEANS SHOEPEG CORN CORN MUFFIN MANDARIN ORANGES MILK	9 SWEDISH MEATBALLS WHITE & WILD RICE WAX BEANS CALIFORNIA BLEND VEGETABLES PRUNES MILK	10 POTATO CRUSTED POLLOCK W/ TARTAR SAUCE CORN PEAS WHOLE WHEAT BREAD APRICOTS MILK
13 CHICKEN CACCIATORE MASHED POTATOES BROCCOLI DINNER ROLL JELLO MILK	14 BBQ BEEF NORTHERN BEANS DICED CARROTS WHITE BREAD PUDDING CUP MILK	15 CRISPY OVEN FRIED CHICKEN LEGS SCALLOPED POTATOES STRING BEANS WHEAT BREAD DICED PEARS MILK	16 PASTA MARINARA W/CRAB CAKES GREEN BEANS CORN DINNER ROLL FRESH ORANGE MILK	17 SCRAMBLED EGGS SAUSAGE LINK HASH BROWN POTATOES SPICED PEACHES CINNAMON RAISIN BREAD MILK
20 MESQUITE SMOKED CHICKEN BREAST W/BBQ SAUCE BROCCOLI CUTS BAKED POTATO W/SOUR CREAM & MARGARINE WHEAT BREAD PINEAPPLE MILK	21 JAMAICAN ROAST PORK LOIN ONION & FRUIT CHUTNEY COOKED CABBAGE 8 WAY VEGETABLE BLEND RAISINS WHEAT BREAD MILK	22 OAT BRAN BREADED CHIX NUGGETS W/GRAVY ORIENTAL VEGETABLE BLEND CORN EGG NOODLES COOKIE MILK	23 SLOW RAOSTED BEEF W/BROWN SAUCE MASHED POTATOES CALIFORNIA BLEND VEGETABLES PEAR CRISP MILK OFFICE & SITES CLOSED	24 BAKED HAM W/BREAD DRESSING GREEN BEANS ALMONDINE GLAZED CARROTS PIE JUICE MILK OFFICE & SITES CLOSED
27 TUNA NOODLE CASSEROLE PEAS STEWED TOMATOES WHEAT ROLL JELLO MILK	28 TURKEY BURGER SUCCOTASH CAULIFLOWER HAMBURGER BUN COOKIE MILK	29 CHICKEN W/MOLE SAUCE VEGETABLE BLEND SPINACH MULTI GRAIN ROLL FRUIT CRISP MILK	30 INDIANA STYLE CHILI MAC MAPLE SWEET POTATOES APPLESAUCE (HOT) CORN BREAD COOKIE MILK	31 SPAGHETTI W/MEAT BALLS PARMESAN CHEESE PEAS CAULIFLOWER DINNER ROLL TROPICAL FRUIT SALAD MILK

^{**}ALL MENUS ARE SUBJECT TO CHANGE WITHOUT PRIOR NOTICE **

NUTRITION PROGRAM

Monday	Tuesday	Wednesday	Thursday	Friday
		1	2	3
THE NUTRITIONAL		CAL = 740	CAL = 690	CAL = 557
INFORMATION CONTAINS THE		FAT = 23 G	FAT = 26 G	FAT = 19 G
MILK OFFERED WITH EACH		SODIUM = 885 MG	SODIUM = 769 MG	SODIUM = 777 MG
MEAL		FIBER = 17 G	FIBER = 11 G	FIBER = 4 G
		CARBS = 116 G	CARBS = 85 G	CARBS = 66 G
		CALCIUM = 347 MG	CALCIUM = 476.61 MG	CALCIUM = 355.71 MG
3	7	8	9	10
CAL = 666	CAL = 641	CAL = 812	CAL = 695	CAL = 672
FAT = 16 G	FAT = 16 G	FAT = 26 G	FAT = 24 G	FAT = 21 G
SODIUM = 776 MG	SODIUM = 783 MG	SODIUM = 1050 MG	SODIUM = 1116 MG	SODIUM = 796 MG
FIBER = 9 G	FIBER = 15 G	FIBER = 11 G	FIBER = 9 G	FIBER = 6 G
CARBS = 105 G	CARBS = 93 G	CARBS = 108 G	CARBS = 89 G	CARBS = 87 G
CALCIUM = 444 MG	CALCIUM = 435.94 MG	CALCIUM = 416.31 MG	CALCIUM = 402.83 MG	CALCIUM = 328.83 MG
13	14	15	16	17
CAL = 590	CAL = 617	CAL = 999	CAL = 747	CAL = 636
FAT = 12 G	FAT = 17 G	FAT = 27 G	FAT = 17 G	FAT = 24 G
SODIUM = 613 MG	SODIUM = 679 MG	SODIUM = 1492 MG	SODIUM = 788 MG	SODIUM = 1185 MG
FIBER = 7 G	FIBER = 10 G	FIBER = 10 G	FIBER = 13 G	FIBER = 4 G
CARBS = 75 G	CARBS = 82 G	CARBS = 133 G	CARBS = 124 G	CARBS = 73 G
CALCIUM = 409.11 MG	CALCIUM = 418.26 MG	CALCIUM = 608.51 MG	CALCIUM = 411.72 MG	CALCIUM = 365.62 MG
20	21	22	23	24
CAL = 591	CAL = 699	CAL = 649	CAL = 652	CAL = 932
FAT = 20 G	FAT = 17 G	FAT = 22 G	FAT = 20 G	FAT = 40 G
SODIUM = 946 MG	SODIUM = 579 MG	SODIUM = 955 MG	SODIUM = 758 MG	SODIUM = 1763 MG
FIBER = 6 G	FIBER = 12 G	FIBER = 4 G	FIBER = 7 G	FIBER = 6 G
CARBS = 70 G	CARBS = 106 G	CARBS = 80 G	CARBS = 89 G	CARBS = 112 G
CALCIUM = 374.14 MG	CALCIUM = 445 MG	CALCIUM = 439.17 MG	CALCIUM = 401.69 MG	CALCIUM = 524.82 MG
27	28	29	30	31
CAL = 609	CAL = 702	CAL = 690	CAL = 983	CAL = 667
FAT = 11 G	FAT = 29 G	FAT = 17 G	FAT = 36 G	FAT = 22 G
SODIUM = 1188 MG	SODIUM = 927 MG	SODIUM = 835 MG	SODIUM = 1062 MG	SODIUM = 887 MG
FIBER = 6 G	FIBER = 9 G	FIBER = 14 G	FIBER = 10 G	FIBER = 12 G
CARBS = 89 G	CARBS = 73 G	CARBS = 106 G	CARBS = 132 G	CARBS = 86 G
CALCIUM = 426.57 MG	CALCIUM = 437.62 MG	CALCIUM = 488.88 MG	CALCIUM = 409.52 MG	CALCIUM = 442.41 MG

NUTRITIONAL ANALYSIS

GM = GRAMS

CAL = CALORIES

MG = MILIGRAMS

CARBS = CARBOHYDRATES