

RVCOG FOOD AND FRIENDS JANUARY

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
Monpar		1	2 New Year's Day Special	3 Around the World
	ALLERGEN DISCLAIMER: This kitchen uses the following products in	_	Glazed Ham	New! Beef Broccoli Honey Cashews
A suggested minimum donation is requested from seniors 60 &	meal preparation: tree nuts, sesame,	Holiday Closed	with Pineapple Glaze	Rice
older.	peanuts, soy, eggs, milk, fish, shellfish, wheat, and other products containing gluten.	,	Mashed Spiced Yams	Ginger Carrots
Non-seniors must pay full	We cannot guarantee that menu items are free of allergens because we use shared		Club Spinach	Asian Coleslaw
cost of the meal. 1% milk served with all meals.	equipment and handle common allergens		White Dinner Roll	Almond Cookie
178 mink served trial an inserior	throughout the supply chain.		Confetti Cake	
6	7	8 Birthday Special	9	10
Herbed Chicken Patty	Homestyle Turkey Patty	Meatloaf	Spinach Strata	Beef Rigatoni Bake
w/Garlic Mushroom Sauce	w/Poultry Gravy	w/Brown Gravy	Stewed Tomatoes	Carrots
Whipped Potatoes	Brown Rice	Whipped Potatoes	Broccoli and Carrots	Whole Kernel Corn
Spinach	Cabbage & Carrots	Green Beans	Sprouted Wheatberry Bread	
Oat Bran Wheat Bread	Whole Kernel Corn	Rye Bran Roll	Fresh Apple	Grace's Chocolate Bar
Snickerdoodle Bar	Lemon Bar	Chocolate Cake		
13	14	15	16	17
Beef Spanish Rice	Chicken Penne Pasta	Szechuan Pork	Chicken Lo Mein	German Meatballs
Green Beans	Country Cottage Vegetables	Jasmine Rice	Green Peas & Carrots	w/Sauce
Fiesta Vegetables	Kidney Bean Salad	Winter Vegetables	Spinach	Lyonnaise Potatoes
Sprouted Wheatberry Bread		Cabbage and Carrots	Whole Wheat Bread	Spinach Romaine Salad
Pineapple Fluff	Hot Cinnamon Applesauce	Lime Whip	Fresh Orange	Seven Grain Roll
*			22 Pinth day Conside	Lemon Blondie
20	21	T. L. Duran and all Channe	23 Birthday Special	Spicy Southwest Pasta
	Parmesan Chicken	Turkey Brunswick Stew	Meatloaf w/Brown Gravy	Stewed Tomatoes
Holiday Closed	WG Garlic Pasta	California Vegetables	Garlic Whipped Potatoes	Black Beans
	Broccoli	Spinach Oat Bran Wheat Roll	Green Beans w/Red Peppers	
	Mixed Vegetables Garlic Bread	Chocolate Oatmeal Bar	French Bread	Lime Delight
	Seasonal Fruit	Chocolate Oathleal Bai	Carrot Cake	Hot Cinnamon Applesauce
27	28 Taco Tuesday Special	29	30	31
27 Southern Pork Pasta	Beef Taco w/Cheese	Breaded Fish	Bavarian Beef Stew	Chicken Spaghetti
Green Beans	Pinto Beans	w/Tartar Sauce	Peas & Carrots	Italian Vegetables
Harvard Beets	Chuckwagon Corn	Delmonico Potatoes	Apple Cranberry Coleslaw	Spinach
Cracked Wheat Bread	Flour Tortilla	California Vegetables	Seven Grain Roll	Oat Bran Wheat Roll
Applesauce Gingerbread	Lemon Cookie	Oatmeal Roll	Hot Spiced Applesauce	Hermit Bar
, applesance on general	Flour Tortilla	Fresh Orange		





Senior Meals Program

NEW YEAR, NEW YOU NEW YEAR, NEW YOU NEW YEAR, NEW YOU



Optimize your physical and mental well-being by starting the New Year with being proactive about your health. Being proactive requires habits and strategies to maintain or improve your well-being, and contribute to an improved quality of life, reduced health care costs, and overall health.

Habits for Health

- Consume a Balanced Diet: Choose nutrient dense food choices which reflect personal preferences, financial means, and cultural traditions. Nutrient dense foods include vegetables, fruits, whole grains, lean meats, poultry, fish, eggs, low-fat dairy, legumes, nuts, seeds, and heart-healthy, plant-based oils.
- Partake in Regular Physical Activity: Incorporate at least 150 minutes of moderate-intensity physical activity each week, or 75 minutes of vigorous-intensity activity, or a combination of both. Include two days of strength training per week, plus activities that promote balance.
- Focus on Mental Health: Practice mindfulness techniques daily such as deep breathing, meditation, and yoga to reduce stress and anxiety.
- **Prioritize Adequate Sleep:** Aim for 7-9 hours of quality sleep each night to improve mood and boost your immune system. Practice proper sleep hygiene to help with any sleep disturbances.
- Choose Healthy Relationships: Stay connected with friends and family who support you and establish boundaries to protect your energy and mental well-being.
- Engage in New Experiences: Be open to new ideas and seek help, such as therapy or counseling
 when you need it.

Strategies for Health

Strive for Progress NOT Perfection.

To see long term success, acknowledge the setbacks and obstacles which cannot be avoided. Set only a few realistic goals at a time to avoid failure and maintain balance.

Delegate Time and Attention.

Schedule routine and structure to prioritize your time. Plan your meals for the week, make a grocery list, and block your calendar for movement into your day.

Review and Adjust Goals.

Identify what is working and what is not to change your goals and improve your success. Reset goals that were set incorrectly, such as being too difficult or too easy to achieve.

Jackson County

Dining Centers are located in:

Ashland Central Point Eagle Point Jacksonville Medford Rogue River

Home delivered meals are also available in Gold Hill, Phoenix, Shady Cove, Talent, and White City.

For more information, please call Food & Friends at (541) 734-9505.

Josephine County

Dining Centers are located in:

Cave Junction Grants Pass Merlin Wolf Creek

Home delivered meals are also available in Wilderville and Williams.

For more information, please call Food & Friends at (541) 955-8839





