

MAY

RVCOG FOOD & FRIENDS





	9		-	
MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
			1 Birthday Special	2 Around the World
A suggested minimum donation is requested from seniors 60 & older. Non-seniors must pay full cost of the meal. 1% milk served with all meals.	ALLERGEN D This kitchen uses the following products peanuts, soy, eggs, milk, fish, shellfish, gluten. We cannot guarantee that menu use shared equipment and handle com cha Cha	in meal preparation: tree nuts, sesame, wheat, and other products containing items are free of allergens because we amon allergens throughout the supply	Meatloaf with Brown Gravy Lyonnaise Potatoes Broccoli & Cauliflower Cracked Wheat Bread Chocolate Cake	Baked (Tilapia) Fish New Curry Sauce Jasmine Rice Green Peas Carrot & Pineapple Salad Almond Cookie
	option			
5 Cinco De Mayo Special	6	7	8	9 Mother's Day Special
Beef Tamale Pie Pinto Beans Chuckwagon Corn Cinnamon Chocolate Pudding	Homestyle Turkey Patty with Poultry Gravy Delmonico Potatoes Mixed Vegetables Oatmeal Roll Snickerdoodle Bar	Spaghetti & Meat Sauce Broccoli & Cauliflower Carrots Squash Bread Hermit Bar	Fagg Salad Sandwich Shredded Lettuce Marinated Zucchini Salad Kidney Bean Salad Wheat Bread Mandarin Oranges	Chicken Breast Supreme Oven Roasted Potatoes Green Beans with Red Pepper Oatmeal Roll Grace's Chocolate Bar
12	13	14 Birthday Special	15	16
Country Meatballs with Country Gravy Garlic Whipped Potatoes Green Beans Oat Bran Wheat Roll Golden Fruit Cup	BBQ Pork Rib Patty Baked Beans Whole Kernel Corn WG Hamburger Bun Pears	Meatloaf with Brown Gravy Lyonnaise Potatoes Parslied Carrots Seven Grain Bread Frosted Yellow Cake	Chicken Caesar Salad over Spinach Romaine Beet and Mandarin Salad White Dinner Roll Fresh Banana	Beef Broccoli Honey Cashew Stir Fry Rice Ginger Carrots Asian Coleslaw Fortune Cookie
19	20 Taco Tuesday Special	21	22	23 Memorial Day Special
Bavarian (Beef and Pork) Stew Cabbage and Carrots Green Beans with Red Peppers White Dinner Roll Orange Delight	Chicken Tacos Lettuce, Tomatoes, & Cheese Black Beans Chuckwagon Corn Flour Tortilla Pineapple Nut Cookie	Chicken and Pork Sausage Jambalaya Broccoli Tossed Salad French Roll Lemon Cookie	Beef Rigatoni Bake Italian Vegetables Whole Kernel Corn Garlic Bread Cinnamon Applesauce	Hamburger with Campfire Sauce Baked Beans Parslied Carrots WG Hamburger Bun Confetti Cake
26	27	28	29	30
Closed	Sloppy Joe Ranch Beans Mixed Vegetables Hamburger Bun	Kielbasa Sausage Sauerkraut/Yellow Mustard Baked Beans Chuckwagon Corn	Whipped Potatoes Green Beans	Turkey Apple Meatballs with Cider Glaze Oven Roasted Potatoes Country Cottage Vegetable
	Lemon Blondie	Hot Dog Bun Chocolate Chip Bar	French Bread Applesauce Gingerbread	Squash Bread Joy's Applesauce Cookie



Mau 2025



Senior Meals Program

Mental Health Awareness Month:

Nourish Your Mind,
Body, and Soul

Mental health is deeply connected to our daily habits. By eating well, staying active, and practicing self-care, we can feel more balanced and focused. Here are simple strategies to enhance your amotional well-being:

Eat Mindfully: Mindful eating helps stabilize blood sugar, improve mood, and create a positive relationship with food. Here's how:

- Balance Your Plate: Include grains, fruits, vegetables, proteins, and dairy in each meal.
- Stay Hydrated: Drink water regularly; add fruit slices or herbs for flavor.
- **Slow Down**: Engage your senses, chew slowly, and savor flavors.
- Eliminate Distractions: Turn off the TV and put away your phone while eating.
- Listen to Your Body: Eat when hungry and stop when satisfied.

Stay Active: Physical activity releases endorphins, improving mood, and reducing stress.

- Daily Movement: Aim for 30 minutes of enjoyable activity like walking, dancing, or gardening,
- Start Small: Begin with 10-minute sessions and gradually increase time and intensity.
- **Strength Training:** Include exercises to build muscle and support overall health.

Practice Self-Care: Self-care supports emotional balance and reduces stress.

- Take Breaks: Stand or move every hour.
- Relaxation Techniques: Try deep breathing, meditation, or journaling.
- Prioritize Sleep: Ensure you get restful, consistent sleep every night.

Stay Connected: Meaningful connections strengthen emotional health.

- **Spend Quality Time:** Engage with loved ones in person, by phone, or video.
- Open Up: Share your feelings with trusted friends or family.

Key Nutrients for Mental Well-Being

- Omega-3s (salmon, walnuts) Boost mood and brain health.
- B Vitamins (leafy greens, eggs). Support brain function
- Magnesium (almonds, dark chocolate): Manages stress.
- Probiotics (yogurt, kefir): Improve gut-brain health.
- Carbohydrates (whole grains, fruits): Increase energy and focus.

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



