Nutrition Column

Fire Safety Steps for Seniors I

Boston Fire Department

The "Get Out Alive" Home Fire Safety Steps

• Smoke Alarms: Install smoke alarms and carbon monoxide detectors on every level of your home, test batteries every month and change them at least once a year.



- Home Fire Escape Plan: Develop and practice a fire escape plan regularly, at least twice a year. Keep exits clear of debris.
- Keep your bedroom door closed while sleeping. Close doors when leaving fire area.

Please talk to your dietitian if you want to learn more.

Congregate Meal Site

Quincy Tower

5 Oak Street West Boston, MA 02116 Tel: (617) 423-7560 Fax: (617) 423-0502

Hong Lok House

25 Essex Street Boston, MA 02111 Tel: (617) 936-3966 Fax: (857) 350-4621

Brighton House

677 Cambridge Street Brighton, MA 02135 Tel: (617) 789-4289 Fax: (617) 789-5623



Area Served

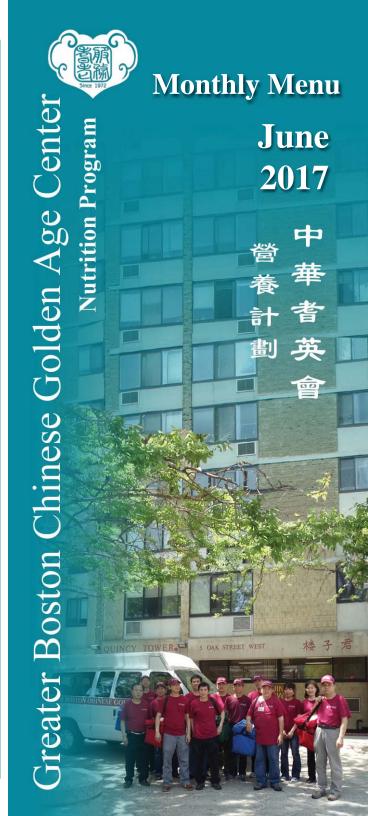
City of Boston

For more information

call 617-623-7560 or visit us on www.gbcgac.org

Languages

Cantonese, Mandarin, Toisanese, Vietnamese, English



June 2017

Monthly Menu

Monthly Special

* Indicated higher sodium items > 500 mg.

MONDAY		TUESDAY		WEDNESDAY		THURSDAY		FRIDAY	
				01	X	1	Sodium	2	Sodium
						Firm Tofu with Mixed	145mg	Steamed Pork Ribs	167mg
	3			WW as at		Mushrooms Milk	125 mg	Milk	125mg
				0 1 00		White Rice	11 _{mg}	White Rice	11 _{mg}
						Total	281mg	Total	303mg
5	Sodium	6	C !!	7	c !:	Calories: 494 kcal	c !!	Calories: 662 kcal	c !:
	Sodium		Sodium		Sodium		Sodium		Sodium
Pork Chop with Tomato	419mg	Yu Shiang Spareribs	350 _{mg}	Steamed Egg with Chives and	340mg	Stir-fried White Fish	302mg	Soy Braised Chicken Wings	235mg
Soy Milk	120 mg	Soy Milk	120 mg	Vermicelli Milk	125 mg	Milk	125 mg	Milk	125mg
White Rice	11 mg	White Rice	11 _{mg}	White Rice	11 _{mg}	White Rice	11 _{mg}	White Rice	11 _{mg}
Total	550mg	Total	481mg	Total	476mg		438mg	Total	371mg
Calories: 577 kcal		Calories: 655 kcal		Calories: 650 kcal		Calories: 508 kcal		Calories: 612 kcal	
12	Sodium	13	Sodium	14	Sodium	15	Sodium	16	Sodium
Shrimps with Mixed Vegetables	622 [*] mg	Baked Chicken	430mg	Pork Ribs with Butternut	560 [*] mg	Fish Tofu with Curry Sauce	616 [*] mg	Sliced Pork with Tobin Sauce	146mg
Soy Milk	120 mg	Soy Milk	120mg	Squash Milk	125 mg	Milk	125 mg	Milk	125mg
White Rice	11 mg	White Rice	11 _{mg}	White Rice	11 mg	White Rice	11 mg	White Rice	11 mg
Total	753mg		561mg	Total	696mg		752mg	Total	282mg
Calories: 506 kcal		Calories: 786 kcal		Calories: 733 kcal		Calories: 534 kcal		Calories: 595 kcal	
19	Sodium	20	Sodium	21	Sodium	22	Sodium	23	Sodium
Pepper Spiced Chicken Wings	493mg	Tofu Trio with Mixed Vegetables	297 _{mg}	Baked White Fish with Creamy	430mg	Steamed Ground Pork and Soft	134mg	Sliced Pork with Chinese Pickles	509mg
Soy Milk	120 mg	Soy Milk	120 mg	Corn Sauce Milk	125 mg	Tofu Milk	125 mg	Milk	125 mg
White Rice	11 mg	White Rice	11 mg	White Rice	11 _{mg}	White Rice	11 mg	White Rice	11 mg
Total	624mg		428mg	Total	566mg		270mg	Total	645mg
Calories: 607 kcal		Calories: 522 kcal		Calories: 573 kcal		Calories: 493 kcal		Calories: 572 kcal	
26	Sodium	27	Sodium	28	Sodium	29	Sodium	30	Sodium
Steamed Pork Ribs with Orange	157mg	Pork with Sour Pickles	(N/A)	Shrimps in Oyster Sauce	(N/A)	White Fish with Dried Bean Curd	317 _{mg}	Stir-fried Chicken with	437mg
Peels Soy Milk	120 mg	Soy Milk	120 mg	Milk	125 mg	Milk	125 mg	Scallions Milk	125mg
White Rice	11 _{mg}	White Rice	11 mg	White Rice	11 _{mg}	White Rice	11 mg	White Rice	11 mg
Total	288mg	Total	(N/A)	Total	(N/A)	Total	453mg	Total	573mg
Calories: 654 kcal		Recipe Under Testing		Recipe Under Testing	9	Calories: 492 kcal		Calories: 746 kcal	

Meals are based on a No Added Salt (3-4 gm sodium diet) for healthy older adutl. If you have a special concern regarding sodium, contact the Dietitian for guidance on managing your intake to meet you diet requirements. The nutrition information above does not include vegetables nor fruits. Vegetables - calorie 30 - 60 kcal, sodium 60 - 150 mg; Fruits - calorie 71 - 105 kcal, sodium 1 - 2 mg.

Note: Fruits and vegetables listed on the menu are subject to change due to seasonal availability. We reserve the right to modify an entrée for holidays or special occasions.

Food Safety Guidelines:

If you choose not to eat your lunch right away, please put it in the refrigerator immediately. When you are ready to consume:

- 1. Slit the plastic cover open or peel it back
- 2. Re-heat in the microwave for 2-3 minutes
- 3. Preheat oven to 350° then place container on cookie sheet and heat for 10 20 minutes.

Caution: Oliver containers should never be put into a toaster oven.



HELLO SUMMER