Nutrition Column

Food Trivia

By WaiLing Balsley, RDN, LDN

- 1. How old are the oldest cells that line your digestive tract?
- 2. What is gelatin made from?
- 3. What are proteins made from?
- 4. Which vegetable can make you cry?
- 5. What fruit grows on palm trees?
- 6. What process kills bacteria in dairy products?
- 7. True or false. An ounce of fats has more than twice that number of calories as an ounce of carbohydrate or protein.
- 8. True or false. Obesity is due mainly to heredity.
- 9. What mineral is added to dried fruit to keep it looking fresh?
- 10. Which vitamin is needed for normal vision in dim light?

1. 3 to 7 days 2. Beef or pork 3. Amino acids 4. Onion 5. Coconuts 6. Pasteurization 7. True 8. False 9. Sulfur 10. Vitamin A

:nswer:

Resources from www.kibsd.org

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

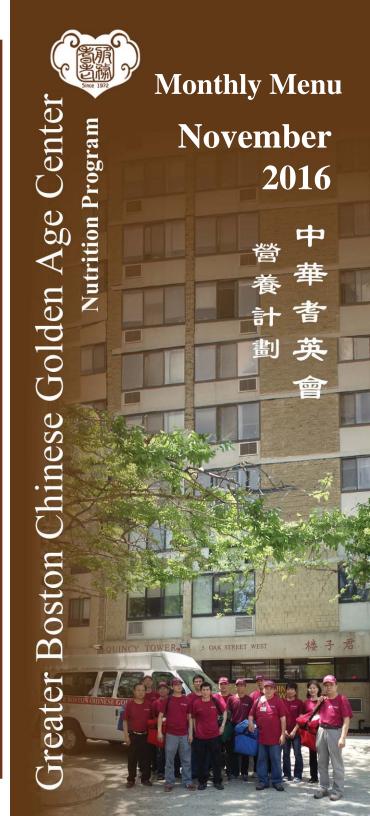
City of Boston

For more information

call 617-423-7560 or visit us on www.gbcgac.org

Languages

Cantonese, Mandarin, Toisanese, Vietnamese, English



November 2016 Monthly Menu

New recipe

* Indicated higher sodium items > 500 mg.

MONDAY		TUESDAY		WEDNESDAY		THURSDAY		FRIDAY	
		1	Sodium	2	Sodium	3	Sodium	4	Sodium
		Orange-flavor Ribs	157 mg	Braised Fish Fillets & Dried Bean Curd Milk	317mg	Steamed Chicken with Wood Ear Milk	314mg	Shredded Pork with Chinese Pickles Milk	509 [*] mg
		Soy Milk White Rice Total	120mg 11mg 289mg	Sticks White Rice	11 _{mg}	White Rice	125mg 11mg 433mg	White Rice	125mg 11mg 628mg
		Calories: 654 kcal	∠ō9 mg	Calories: 492 kcal	436mg	Calories: 608 kcal	433mg	Calories: 572 kcal	020mg
7 Sodium		8	Sodium	9	Sodium		Sodium		
Scrambled Eggs with Shrimps	325mg	Pork and Tofu Stew	123mg	Pork Ribs with Butternut	560 [*] mg	Diced Chicken and Shiitake	439mg		
Soy Milk		Soy Milk	125 mg	Squash Milk	125mg	Milk	125mg	Holida	
White Rice	11 _{mg}	White Rice	11 mg	White Rice	11 _{mg}	White Rice	11 _{mg}		ı y
Total	457mg		254mg		678mg		558mg		
Calories: 656 kcal	C - J:	Calories: 561 kcal	Sodium	Calories: 733 kcal	Sodium	Calories: 848 kcal	Sodium	18	Sodium
Stir Fried Beef	Sodium	Family-style		Fish Fillets with	302mg	Steamed Egg		Soy Braised	
with Tomatoes	(N/A)	Vegetarian Dish	145mg	Chinese Sour	_	with Scallops	(N/A)	Chicken Wings	235mg
Soy Milk	120 mg	Soy Milk	120 mg	Pickles Milk	125mg	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	(N/A)		276mg		420mg		(N/A)		357m
Recipe Under Testing		Calories: 491 kcal		Calories: 508 kcal		Recipe Under Testing		Calories: 612 kcal	
21	Sodium	22	Sodium	23	Sodium	24		25	
Stir Fried Fish Fillets	350mg	Diced Pork with Eggplants	160mg	Turkey Breast with Sweet	(N/A)				
Soy Milk	120 mg	•	120 mg	Potato Milk	125mg	riap	PY (Thanksgivir	ıg
White Rice	11 _{mg}	White Rice	11 mg	White Rice	11 mg	900	. J. 9		
Total	469mg		291mg		(N/A)		9	°°°Holida	V
Calories: 472 kcal		Calories: 520 kcal		Recipe Under Testing					7
28	Sodium	29	Sodium		Sodium			1.14	W.
Steamed Pork Dumplings	775 [*] mg	Chicken Breast with Oyster	444mg	Home-made Barbeque Pork	512 [*] mg	Thank]	Y01		*
Soy Milk	120 mg	Sauce Soy Milk	120mg	Soy Milk	120mg	Julianic	IOI	The same of the sa	
Total	895ma	White Rice Total	11 _{mg} 576 _{mg}	White Rice Total	11 _{mg} 630 _{mg}		1	1	7
Calories: 394 kcal		Calories: 781 kcal		Calories: 752 kcal			A	The sale	7

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.

