## **Home Delivered Dining Menu – Greater Bayfield County**

**July 2024** 

### **Meal Reservation Line – (715) 373-3396**

| MONDAY                | TUESDAY               | WEDNESDAY             | THURSDAY              | FRIDAY      |
|-----------------------|-----------------------|-----------------------|-----------------------|-------------|
| 1                     | 2                     | 3                     | 4                     | 5           |
| Beef Macaroni         | Bratwurst on a Bun    | BBQ Chicken           | NO MEAL               | NO MEAL     |
| Tomato Casserole      | Sauerkraut            | Baked Beans           |                       |             |
| Steamed Broccoli      | Diced Onions          | Mixed Vegetables      |                       |             |
| Canned Pears          | Steamed Peas          | Cornbread             |                       |             |
|                       | Fresh Fruit           | Strawberry Rhubarb    |                       |             |
|                       | Ketchup, Mustard      | Crisp                 |                       |             |
|                       | Sweet Pickle Relish   |                       |                       |             |
| 8                     | 9                     | 10                    | 11                    | 12          |
| Italian Meatball      | Beef Chili            | Rotisserie Chicken    | Turkey Meatloaf       | NO MEAL     |
| Marinara              | Cornbread             | & Chicken Gravy       | Mashed Potatoes       |             |
| over Penne Pasta      | Peas & Carrots        | Roasted Herb Potatoes | & Gravy               |             |
| Italian Vegetables    | Fresh Fruit           | Steamed Broccoli      | Steamed Beets         |             |
| Fresh Fruit           |                       | Fresh Fruit           | Fresh Fruit           |             |
| Tresti trait          |                       | Dinner Roll           | Wheat Roll            |             |
| 15                    | 16                    | 17                    | 18                    | 19          |
| Turkey Tetrazzini     | Lentil & Spinach      | Roast Pork Loin       | Spaghetti & Meat      | NO MEAL     |
| Steamed Peas          | Soup                  | Pork Gravy            | Sauce                 | NO WILAL    |
| Fresh Fruit           | Tuna Salad            | Baked Beans           | Italian Vegetables    |             |
| riesii riuit          | Whole Wheat Bread     |                       |                       |             |
|                       |                       | Country Coleslaw      | Cantaloupe            |             |
|                       | Steamed Carrots       | Applesauce            |                       |             |
|                       | Fresh Fruit           | Whole Wheat Bread     |                       |             |
| 22                    | 23                    | 24                    | 25                    | 26          |
| Chicken Chop Suey     | Chili Mac             | Lemon Baked Chicken   | Garlic Herb Pork Loin | NO MEAL     |
| Brown Rice            | Steamed Broccoli      | Mashed Potato & Gravy | Pork Gravy            |             |
| Asian Blend           | Fresh Fruit           | Steamed Carrots       | Baked Potatoes        |             |
| Vegetables            |                       | Canned Peaches        | Coleslaw              |             |
| Fresh Fruit           |                       | Dinner Roll           | Three Bean Salad      |             |
|                       |                       |                       | Chocolate Cake        |             |
|                       |                       |                       | Sour Cream            |             |
| 29                    | 30                    | 31                    |                       |             |
| Pork Roast            | Broccoli Cheese Soup  | Chicken & Vegetable   | \$ \$ \$              | of the same |
| Pork Gravy            | California Blend      | Fajita                | A A                   | C cuppy     |
| Black Beans with Rice | Vegetables            | Refried Beans         | TH * * *              | ****        |
| Steamed Carrots       | Fresh Fruit           |                       | OF                    |             |
| Applesauce            | Egg Salad             | Fresh Fruit           | 4 of Jndepend         | 台           |
|                       | Lettuce Leaf          |                       |                       |             |
|                       | Whole Wheat Bread     |                       | M                     | V CX        |
|                       | villoic villeat bicau |                       | * Independ            | ence Day M  |
|                       |                       |                       | \$                    |             |

**NOTE**: Menus are subject to change without notice.

### **Cucumber & Zucchini** 2A 2B **Crossword Puzzle Across** 1. Zucchini contains more \_\_\_\_\_ than bananas. 3. Contains 6% of the daily recommended fiber intake. 5. Cucumbers are considered a 7. Cucumbers can cool the <u>(7A)</u> and (7B) which gave rise to the phrase "cool as a cucumber" 9. Cucumbers and zucchini are high in water & 11. The part of cucumber that contains the most nutrients. 5 **Down** 1. Cucumbers can be used in a variety of 7Δ ways, including \_\_\_ 2 The most flavorful zucchinis are (2A) to (2B) sized. 4. This is often called a summer squash 9 11 6 and is composed of 95% water. \_\_\_\_ of a zucchini plant is also edible. 6. A cucumbers flavor comes from it's 7B

### July 2024

Article and recipe courtesy of GWAAR Nutrition Team Author: GWAAR Nutrition Team by Emma Jones

**EAT WELL, AGE WELL Cucumbers and Zucchini** 

### **Grilled Zucchini**

### Ingredients For the pork chops

- 1 small zucchini, ends cut off, then cut into quarters
- 1 tbsp olive oil
- 1 tbsp lemon juice
- 1/2 tsp salt
- 1/4 tsp pepper
- 1 tsp Italian seasoning
- 1 tsp minced garlic
- 2 tbsp fresh parsley leaves chopped

### Instructions

- 1. Place olive oil, lemon juice, salt, pepper, Italian seasoning, and minced garlic in a large bowl. Whisk ingredients together.
- 2. Add zucchini to the bowl and coat with mixture. Cover and refrigerate for 30 40 minutes.
- 3. Preheat the grill to medium-high heat
- 4. Add zucchini to the grill in a single layer.
- 5. Cook for 3-4 minutes per side or until tender.
- 6. Remove zucchini from the grill and place on a serving plate. Sprinkle with parsley and serve.

**Notes** 

Cooking with larger pieces of zucchini helps to prevent it from getting mushy. You can use an outdoor grill or indoor grill pan

Recipe adapted from: <a href="https://www.dionneratthezoo.com/grilled-zucchini/">https://www.dionneratthezoo.com/grilled-zucchini/</a>

Check out more recipes at: https://foodhero.org/healthy-recipes-search



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## EAT WELL, AGE WELL Cucumber and Zucchini



### Did you know....

- \* A cucumber's flavor comes from the seed.
- **❖** A zucchini contains more potassium than a banana.

Cucumbers, a summer squash, are rich in essential vitamins and minerals such as potassium, folate, and vitamins K and C. They are composed of approximately 95% water, contributing to hydration, and aiding in the prevention of constipation and irregular bowel movements. To increase nutrient intake, it is recommended to consume cucumbers with their peel intact.

- o Storage: Rinse with water, pat dry, place in a bag, and refrigerate for about one week.
- o Preparation: Once harvested, they can be used in many ways such as pickling, in snacks and salads, or as a garnish, all of which are easy to prepare.

Zucchini, a type of summer squash that belongs to the same plant family as melons and cucumbers, is rich in both water and fiber. A single cup of baked zucchini contains approximately 6% of the daily recommended fiber intake. The fiber content in zucchini, like cucumbers, aids in alleviating constipation, lowering cholesterol levels, supporting bowel health, and regulating blood sugar levels.

- o Storage: Zucchini should be stored in a ventilated bag without being washed, as it thrives in dry conditions and can last up to two weeks.
- o Preparation: Zucchini can be prepared using various methods, such as sauteing in a skillet for a quick and delicious dish, baking in an oven, grilling, or smoking for a rich and smoky flavor.

U A

### **Zucchini Word Search**



#### Words:

| BAKED   | RAW      |
|---------|----------|
| BREAD   | SHINY    |
| CALCIUM | SOUP     |
| DRIED   | SQUASH   |
| FLOWER  | STEW     |
| GARDEN  | STIR FRY |
| GREEN   | SUMMER   |
| IRON    | TENDER   |
| LEAVES  | THIN     |
| MARKET  | VITAMINS |
| MUFFIN  |          |

|              | _ |   | _ | _ |              | • • | _ | _ |              |
|--------------|---|---|---|---|--------------|-----|---|---|--------------|
| P            | C | A | R | I | $\mathbf{T}$ | G   | R | R | K            |
| S            | D | A | F | D | Μ            | S   | E | F | E            |
| N            | U | F | L | A | E            | Η   | M | R | D            |
| I            | U | Μ | R | C | S            | N   | 0 | Y | P            |
| Μ            | K | K | Μ | A | I            | Η   | L | F | $\mathbf{T}$ |
| A            | E | Y | U | E | D            | U   | F | R | N            |
| $\mathbf{T}$ | L | Q | N | E | R            | U   | Μ | E | $\mathbf{T}$ |
| I            | S | E | I | I | S            | G   | E | Χ | Η            |
| V            | L | R | A | N | Η            | R   | I | J | I            |
| D            | D | S | 0 | V | G            | S   | G | A | N            |
| G            | M | R | 0 | Т | E            | N   | D | E | R            |
| R            | I | M | A | R | K            | S   | Μ | A | I            |

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More than a meal!

# **SENIOB DINING**



### **Meal Site Location Information**

### To reserve your meal, call 715-373-3396

|                                      | T   | 1                             |  |
|--------------------------------------|---|-------------------------------|--|
| Barnes Town Hall                     | Meal Days: Thursdays  | Site Opens: 11:30 a.m.        |  |
| 3360 County Hwy. N                   | Reservation required? Yes   | Meal Served: 12:00 noon       |  |
| Barnes, WI 54873                     | Call by 9:00 a.m. the day before.                                 |                               |  |
| Bell Town Hall                       | Meal Days: Tuesdays   | Site Opens: 11:30 a.m.        |  |
| 22620 Ash Street                     | Reservation required? Yes   | Meal Served: 12:00 noon       |  |
| Cornucopia, WI 54827                 | Call by Monday at 8:30 a.m.                                       |                               |  |
| <b>Cable United Church of Christ</b> | Meal Days: 1 <sup>st</sup> & 3 <sup>rd</sup> Mondays of the month | Site Opens: 11:30 a.m.        |  |
| 13445 County Hwy. M                  | Reservation required? Yes   | Meal Served: 12:00 noon       |  |
| Cable, WI 54821                      | Call by Thursday at 12:00 noon                                    |                               |  |
| Iron River Community Center          | Meal Days: 2 <sup>nd</sup> & 4 <sup>th</sup> Thurs. of the month  | Site Opens: 11:30 a.m.        |  |
| 8275 E. Mill Street                  | Reservation required? Yes   | Meal Served: 12:00 noon       |  |
| Iron River, WI 54847                 | Call by Monday at noon  |                               |  |
| First Lutheran Church                | Meal Days: Wednesdays   | Site Opens: 11:30 a.m.        |  |
| 83105 Washington Avenue              | Reservation required? Yes   | Meal Served: 12:00 noon       |  |
| Port Wing, WI 54865                  | Call by Tuesday at 8:30 a.m.                                      |                               |  |
| Time Out Restaurant                  | Meal Days: Wednesdays   | Seating Opens: 1:00 PM*       |  |
| 4 Bayfield Street                    | Reservation required? No  | Meal Served: 1:30 – 2:00 p.m. |  |
| Washburn, WI 54891                   | ****  | Site Closes: 3:00 p.m.        |  |
|                                      | *Please be respectful of the restaurant                           | ·                             |  |
|                                      | and do not arrive earlier than 1:00 p.m.                          |                               |  |
| St. Louis School                     | Meal Days: Fridays  | Site Opens: 11:30 a.m.        |  |
| 713 Washington Avenue                | Reservation required? Yes   | Meal Served: 12:00 noon       |  |
| Washburn, WI 54891                   | Call by 3:00 p.m. Wednesday                                       |                               |  |

Be sure to include your name, phone number, meal site location and date you are making the reservation, and how many people you are making reservations for.

Suggested contribution amount is \$3.00 - \$5.00 per meal. All contributions are used to fund the program.