### Nutrition Column

### Food Safety for Thanksgiving

Food is always the highlight at Thanksgiving and the holiday season, however, food safety is as important as the taste and the presentation of food.

When preparing food, beware of cross contamination. Use different cutting boards for poultry, meat, fish, vegetables, and fruits. It is helpful to color coded the boards for a specific type of food.

Cook the food until the internal temperature reaches 1650F or above. Separate the stuffing from a turkey in cooking, as the stuffing may not be cooked evenly to 1650F inside a turkey.

Reheat the leftover to the internal temperature of 165oF. Only reheat food in small amount or the amount you are ready to eat. A small batch allows the food to be heated evenly to the desired temperature. When reheating food in the microwave oven, cover with lid and rotate the food frequently to make sure it heats evenly.

Happy Cooking!

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

### **Brighton House**

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

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# Daily Activities at the sites includes:

Nutrition Talks (Seasonal) Tai Chi, Dancing Class Singing Class, ESL Class



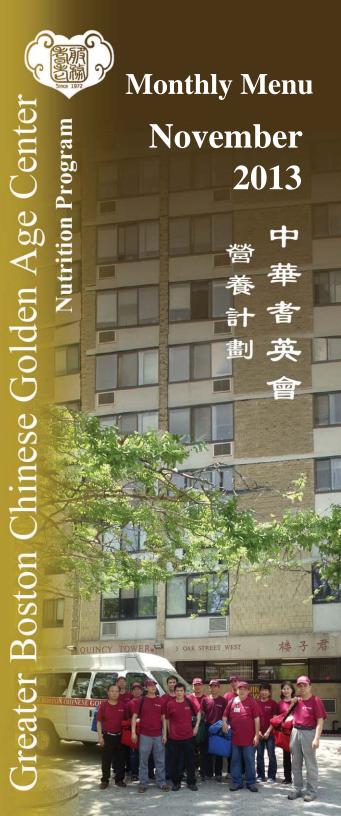
Area Served City of Boston

### For more information

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

### Languages

Cantonese, Mandarin, Toisanese, Vietnamese, English



## November 2013 Monthly Menu

New recipe Blue Font Hight sodium recipe

MONDAY **TUESDAY WEDNESDAY THURSDAY** FRIDAY The nutrition information of each Golden Age Center lunch is labeled in this menu. **Roast Ribs** Broccoli Carrots Cal:802kcal Na:501mg Each lunch comes with a cup of rice, fresh fruit and low fat milk. Fat:26.7g CHO:94.9g 4 5 6 8 **Tofu Stew Braised Chicken Thigh** Saute Pork Slices **Fish Stew Vegetarian Delight** Baby Bok Choy Zucchini **Dried Bean Curd Sticks** Cauliflowers Napa Mixed Peas Straw Mushrooms Carrots Water Chestnuts Celery Cal:665kcal Na:51mg Cal:717kcal Na:443mg Cal:643kcal Na:559mg Cal:830kcal Na:526mg Cal:787kcal Na:905mg Fat:18.4g CHO:103.0g Fat:5g CHO:106.5g Fat:19.8g CHO:121.5g Fat:16.6g CHO:92.9g Fat:16.1g CHO:100.1g 11 12 13 14 15 **Scrambled Egg Stir Frv Family Style Tofu Yu Shiang Eggplants** with Shrimps **Shredded Pork** Eggplants Cabbages Holiday White Mushrooms **Chinese Pickles** Scallions Onions Peas Mustard Greens Cal:690kcal Na:398mg Cal:733kcal Na:642mg Cal:752kcal Na:405mg Cal:726kcal Na:616mg Fat:14.8g CHO:110.1g Fat:18.4g CHO:99.7g Fat:18.6g CHO:107.7g Fat:21.7g CHO:93.7g 18 19 20 21 22 Sov Braise Chunky **Saute Filets with Scrambled Egg with Stir Fry Pork Italian Meatballs** Chicken **Mixed Vegetables Garden Greens** Tomatoes **Tomatoes** Shanghai Bok Choy Broccoli Yu Chov Onions Corns Carrots White Mushrooms Green and Red Peppers Cal:764kcal Na:506mg Data N/A Cal:946kcal Na:741mg Cal:715kcal Na:493mg Cal:950kcal Na:606mg Fat:17.7g CHO:111.8g Fat:34.4g CHO:115g Fat:145g CHO:94.6g Fat:37.4g CHO:102.7g **Recipe Under Testing** 25 26 27 28 29 **Family Style Orange Flavored Ribs Baked Fish Filets Vegetarian Dish** Radishes Napa Holiday **Black Fungus** Straw Mushrooms Carrots Yu Chov Cal:692kcal Na:661mg Cal:720kcal Na:476mg Cal:742kcal Na:560mg Fat:7.9g CHO:97.6g Fat:15.6g CHO:105.9g Fat:24.2g CHO:100.9g

Based on FDA s Daily Value, the daily nutrient recommendations for adults are 2000kcal of energy, 2400mg of sodium, 65g of fat, and 300g of carbohydrate.

**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. Please talk to our manager Raymond Giang at 617-423-7560 if you have concerns.

### 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
- Re-heat in the microwave for 2-3 minutes
- 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.