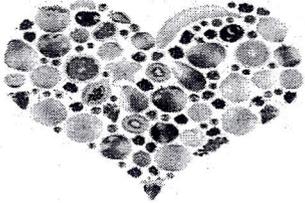


# JUNE 2011

Warren/Hamilton Counties Office for the Aging

1 day notice needed 696-2200

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
		<b>June 1</b> <b>Anna Grant's Retirement Party 12-1</b> Chef's Salad Fruit Bowl, Dinner roll Cake	<b>June 2</b> Quiche of the Day Muffin of the Day Italian Mix Veggies Strawberries & Banana	<b>June 3</b> <b>Cold Plate</b> Cottage Cheese & Tropical Fruit Salad Plate Broccoli & Cauliflower Salad Brownie
<b>June 6</b> Breaded Haddock Au gratin Potatoes Japanese Veggies Pudding	<b>June 7</b> Sloppy Joes on a Bun Carrots Corn Peaches	<b>June 8</b> Roast Turkey/Gravy Cranberry Sauce Roasted Red Potatoes Summer Squash & Zucchini Fresh Fruit	<b>June 9</b> Beef Stroganoff over Noodles Mixed Veggies Mandarin Orange	<b>June 10 Cold Plate</b> Chicken Salad on Bed of Romaine Lettuce Potato Salad Marinated Veggies <b>Birthday Cake</b>
<b>June 13</b> Sour Cream Chicken Sweet Potatoes Peas & Onions Chilled Pears	<b>June 14 Flag Day</b>  Pork Chops/Gravy Rice-Veggie Casserole Asparagus Fresh Fruit	<b>June 15</b> American Goulash Steamed Carrots Tossed Salad Strawberry Shortcake	<b>June 16</b> <b>CHEF'S CHOICE</b>  <b>Senior Volunteer Picnic</b>	<b>June 17</b> <b>Happy Father's Day</b> Roast Beef/Gravy Mashed Potatoes French Green Beans <b>Father's Day Dessert</b>
<b>June 20</b> Salisbury Steak Potato of the Day Broccoli Sliced Pineapple	<b>June 21</b>  Baked Fish Scandia Orange Rice Pilaf Spinach Tropical Fruit Cup	<b>June 22</b> Meatloaf/Gravy Mashed Potatoes Wax Beans Peach Cobbler	<b>June 23 Cold Plate</b> Citrus, Turkey & Spinach Salad Fresh Tomato Salad Muffin of the Day Cookie Bar	<b>June 24</b> Macaroni & Cheese Stewed Tomatoes Carrot/Raisin Salad Fresh Fruit
<b>June 27</b> Orange Juice Chicken Stir-Fry Brown Rice Oriental Veggies Ice Cream Sundae	<b>June 28</b>  BBQ Pork Rib on a Bun Potato Tots Coleslaw Gingerbread/Topping	<b>June 29 Brunch</b> Cheese Omelet Hash Brown Potato Slice of Ham Yogurt Parfait with Fruit & Granola	<b>June 30</b> Veal Parmesan Penne/Marinara Sauce Cauliflower Tossed Salad Chilled Peaches	

All meals served with 1% milk, bread, margarine, *coffee, and tea and juice*. Diabetic desserts are available for those with diabetes.

**Menus subject to change.** Frozen Dinner Heating Instructions: Oven: 350 degrees for 30-45 min or 160 degree (Loosen aluminum foil top or puncture film seal) Microwave: Plastic Containers only - loosen film seal, heat on high 5-6 minutes. Let stand 2-3 minutes prior to serving. **Caution contents will be hot.**