Warren - Hamilton Counties Office for the Aging

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1340 State Route 9 Lake George NY 12845

(518) 761-6347 Toll Free Number 1 888 553-4994 NY Connects 1 866 805-3931

WARREN COUNTY STAFF:

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CINDY ROSS – FISCAL MANAGER HARRIET BUNKER – COORDINATOR OF SERVICES CINDY CABANA – SPECIALIST SERVICES FOR THE AGING HANNA HALL – AGING SERVICES ASSISTANT ROSE-ANN O'ROURKE– COORDINATOR OF NUTRITION SERVICES KAYLA JARRELL -- COORDINATOR OF VOLUNTEERS / "NEWSLETTER" CATHERINE KEATING- - STAUCH-REGISTERED DIETITIAN / MENU SUSAN DORNAN – POINT OF ENTRY COORDINATOR FOR NY CONNECTS NANCY ROSEN — RECEPTIONIST DINAH KAWAGUCHI—PART TIME TYPIST



Newsletters are now available online at <u>www.warrencountyny.gov/ofa/newsletters.php</u>

Please contact Kayla Jarrell to be added to our email list.

(518) 824-8824 or jarrellk@warrencountyny.gov

OFA HIGHLIGHTS

WOULD YOU LIKE TO DECREASE THE IMPACT OF A STRESSFUL SITUATION BY HAVING A SAFE PLACE TO TALK? WOULD YOU LIKE TO INCREASE SOCIAL CONNECTION WITH OTHERS AS YOU HEAR ABOUT NEW IDEAS THAT MAY BE HELPFUL?

Caring for Ourselves", a new support group for anyone caring for a family member, friend, or loved one may be what you've been looking for. We offer a safe place to discuss the stresses, challenges and the rewards of providing care, at no charge to you and reservations are not necessary.

WE HAVE EXPANDED TO TWO MORNING & TWO EVENING MONTHLY GROUPS

11AM-12 GROUP FACILITATED BY SUSAN AT THE GLENS FALLS HOME 79 WARREN STREET GLENS FALLS, NY 12801 WED, JAN 7 AND 21 WED, FEB 4 AND 18 5:30-6:30PM GROUP FACILITATED BY DIANNE AT HIGH PEAKS HOSPICE 79 GLENWOOD AVENUE QUEENSBURY, NY 12804 THURS, JAN 8 AND 22 THURS, FEB 12 AND 26

*We hope you'll join us; for more information contact Susan at 1-866-805-3931

This is Glaucoma Awareness Month

NOW is the time to schedule your eye exam! Medicare helps pay for it!

WHY schedule your exam NOW? Prevent this sight-stealing disease

from taking away your vision.

Limited insurance? Can't afford the co-pay?

Contact Glens Falls Association for the Blind at 792-3421

or Family Service Association of Glens Falls at 793-0797 if you need financial assistance for your eye exam, glasses, or have children who need preschool vision screening.

Glaucoma is a group of eye diseases that gradually steal sight without warning. You may lose up to 40% of your vision without even noticing. It mostly affects middle-aged and the elderly though can affect people of all ages. There is no cure for damage to the optic nerve however medication or surgery can slow or prevent further vision loss. People who have diabetes, are severely nearsighted, or are over 60 are at higher risk.

FOR MORE INFORMATION: CONTACT SUSAN AT 1-866-805-3931

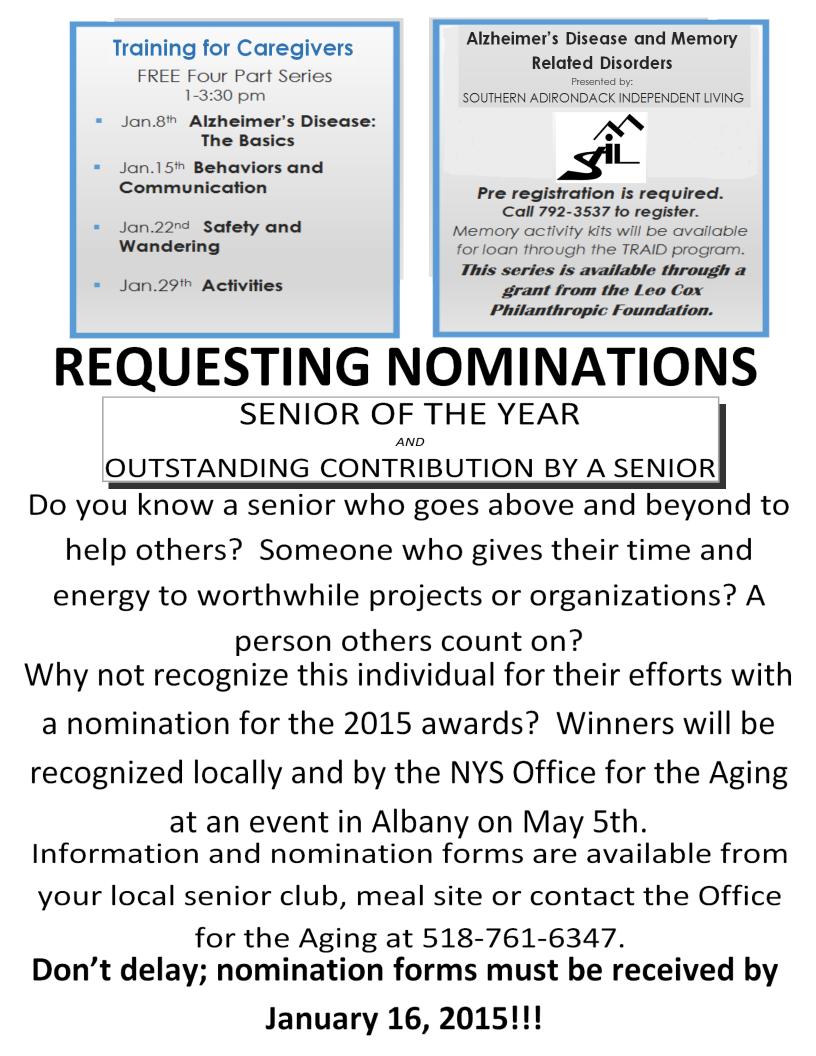
SUBSTITUTES NEEDED

Warren/Hamilton County Office for the Aging Meal Sites

Contact RoseAnn O'Rourke for more information (518)761-6347

Volunteers Needed

Meals on Wheels & Transportation Programs Contact Kayla Jarrell 761-6347



Whats New with HIICAP.

What is HIICAP? Benefits and Services

William Lane, Ph.D.

I have been writing this HIICAP column for over a year. In thinking about this month's topic I realized that many readers may not really understand the purpose and full scope of the HIICAP program. So, this month's column will provide readers with a broad overview of the program and how it serves the needs of the residents of Warren and Hamilton Counties.

What is HIICAP?

The Warren/Hamilton Counties Offices for the Aging provides the Health Insurance, Information, Counseling and Assistance Program (HIICAP) as part of a network of health insurance counseling programs covering every county in New York State. The HIICAP program receives Federal Assistance from the Centers for Medicare and Medicaid Services (CMS) as well as the State of New York. The mission of the HIICAP program is to both provide assistance and educate residents about Medicare, Medicare Advantage plans and Medicare Part D prescription drug programs as well as numerous other health insurance issues.

In addition to the above programs, HIICAP also provides information on all the programs that serve low income residents. These programs include the Elderly Pharmaceutical Insurance Coverage (EPIC) Program, Medicare Savings Programs, "Extra Help" prescription assistance and pharmacy discount programs. These programs may pay part of your monthly costs, offer discounts or provide full medical coverage.

Who can use the HIICAP program?

The Warren/Hamilton Counties HIICAP Program serves all Medicare beneficiaries as well as those who will soon become Medicare eligible. To be eligible you must reside in one of the two counties. Counseling and assistance is provided by highly trained counselors, either over the telephone or during scheduled appointments. All your information is held in strict confidence. The most common services provided by HIICAP are:

- Facilitating initial enrollment into Medicare Parts A, B and D.
- Explaining the benefits covered under Medicare Parts A and B.
- Selecting a Medicare Part D prescription drug plan. Once you have made your initial choice, your coverage should be reviewed annually during the fall open enrollment period.
- Explaining the differences between original Medicare and Medicare Advantage Plans.
- Information about supplemental insurance programs, usually called Medigap plans, that cover all or a portion of those charges not covered by Medicare.
- Helping clients resolve specific health insurance problems.
- Looking to see if you may be eligible for additional help in paying for your health care costs through programs such as EPIC or Extra Help.
- Help with special problems that may arise during the year, such as loss of coverage through no fault of your own.
- Assistance to consumers who believe they have been the victims of fraud or abuse related to health insurance coverage.

Is there a cost for HIICAP services?

No. HIICAP counseling services are funded by CMS and the State of New York and there are no charges for the services offered by the program.

How can Residents Access HIICAP Services?

- The first number to call is the Warren/ Hamilton Counties Offices for the Aging (518) 761-6347. The receptionist will connect you with an experienced HIICAP counselor who may be able to answer your question over the phone. If not, you will be able to make an in-person appointment.
- The HIICAP web site is maintained by the New York State Office for the Aging. The link is <u>http://www.aging.ny.gov/</u> <u>HealthBenefits/Index.cfm</u>
- The Medicare program also offers the Medicare Resources help line. The national number is 1-800-633-4227.

Dr. William Lane is the owner of William Lane Associates, a gerontological consulting firm based in Delmar, NY. He is writing a monthly column on issues related to health insurance for the OFA. He does not sell insurance, work for any insurance company or recommend any insurance products.



10 Questions to Ask Before Hiring a Caregiver or Home Care Agency

<u>Marlo Sollitto</u> Contributing Editor

Using an agency to hire paid caregivers may give older adults and their families a false sense of security regarding the background and skill set of the caregiver, according to a recent study. Just because it's an agency employee doesn't necessarily mean the caregiver is trained to care for an elderly person.

Researchers posed as consumers seeking a caregiver for an older adult relative. The study, published in the Journal of the American Geriatrics Society, surveyed 180 agencies around the country about their hiring methods, screening measures, training practices, skill competencies, assessments and supervision.

They found:

• Only 55 percent of the agencies did a federal background check.

• Only one-third of agencies said they did drug testing.

• Only one-third test for caregiver skill competency.

• Supervision ranged from none to weekly and included home visits, telephone calls, and caregivers visiting the office.

Based on these results, people looking for home caregivers are taking shots in the dark as to whether they will get a trained professional who provides quality care or one with little-to no experience and training.

By being an educated consumer, you can find a qualified, reputable agency that employs caregivers who will care for your parent with compassion and skill.

Here are 10 questions to ask before you hire a caregiver:

1. Number one on the list is to go through a well-known agency. This doesn't necessarily mean a large franchise, but get references.

2. What recruiting methods do they use? How are they finding job candidates? Newspaper ads? Staff agencies? Craig's List?

3. What are their hiring requirements for prospective employees?

4. What screenings are performed on caregivers before they are hired? Criminal background check -- federal or state? Drug screening?

5. How does the agency assess what the caregiver is capable of doing?

6. Does the agency train caregivers? What does that training entail? Are they knowledgeable about elderly health conditions and certified in CPR?

7. Are the caregivers insured and bonded through the agency?

8. Is the agency diligent about sending the same caregiver to the home, rather than a revolving door of strangers who parents don't know or trust?

9. If you are not satisfied with a particular caregiver, will the agency provide a different person?

10. Does the agency provide a supervisor to evaluate the quality of home care on a regular basis? How frequently?

Like so many things caregivers are responsible for, hiring in-home care requires due diligence, to make sure their loved one is safely cared for.

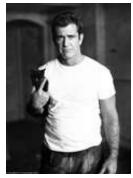
Volunteer Birthdays

Jackie McCann— 1st Ann Blanchard—8th Bob Moore — 21st Don Bernhoft 26th Kelton Rose 31st



James O'Hara—3rd Frank O'Keefe — 14th Mary Smith 21st Bob Dalaba 27th Barbara Coughlin 6th









29th Oprah Winfrey (Talk show host, actress)

3rd Mel Gibson (Popular star of "Braveheart" and "Lethal Weapon") **8**th Elvis Presley The King of Rock n' Roll, (Civil Right leader "I Have a Dream")

The owl is the only bird to drop its upper eyelid to wink. All other birds raise their lower eyelids.

 \Rightarrow Chewing gum while peeling onions will keep you from crying.

Large kangaroos cover more than 30 feet with each jump.



If you were a new hamburger at McDonald's, you would **be** McGorgeous.



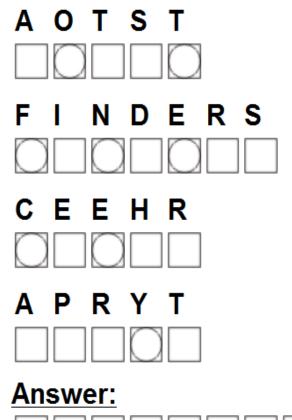
Can I borrow a quarter? I want to call my mom and tell her I just met the girl of my dreams.

1. ABOUT NEW YEAR'S

New Year's Eve/Day Word Search

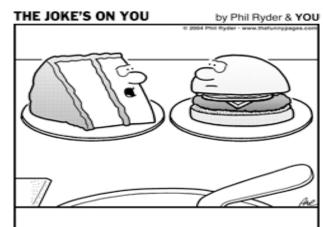
CENTER





AULD LANG SYNE BABY NEW YEAR CELEBRATE CHEERS COUNTDOWN DECEMBER FATHER TIME FESTIVE FIRST HOLIDAY

JANUARY MIDNIGHT NEW YEAR'S DAY NEW YEAR'S EVE OLD MAN TIME PARTY RESOLUTION THIRTY-FIRST TWELVE O'CLOCK WINTER



"Don't sweet-talk me! I saw you holding the pickle and the lettuce!" - Trudy McConnell • Averagetown, USA

Sudoku Puzzle

5			4					8
	4			9	8		6	
		7		6			1	
7			1					9
2		1		8				3
		4		2		1		
4					9			6
	7				6		5	2
		8		7		9		



WE ASK THAT NO USED ITEMS BE PLACED IN THE BASKET

SENIOR CEN

Located at: 380 Glen Street, Glens Falls, NY 12801 Phone 793-2189 E-Mail: agreaterglensf@nycap.rr.com Celebrating over 50 years of Service to our Senior Community

Something for everyone No Residency Requirements.... n Bren, Executive Director Shiela Satterlee, Assist. Director

Kim Bren, Executive Director Lauren Tompkins, Outreach Specialist

pecialist Joan Counter, Admin. Assistant Visit our website at

http://www.greaterglensfallsseniorcenter.com for more information.

NEW MEMBERS WELCOME

NEED NOT BE MEMBER TO PARTICIPATE IN ANY OF THE ACTIVITIES/or TRIPS SOME OF THIS MONTH'S HIGHLIGHTS

	Mon-1/5	Good Books Club-"A Star For Mrs. Blade" by April Smith	1:00 p.m.
	Tues-1/6	Pot Luck-"Undecorating Party"-bring a dish to pass	12:00 p.m.
ſ	Wed-1/7	Coffee with a Cop-questions and answers on local law enforcement	10:00 a.m.
Ī	Thurs-1/8	Lunch Bunch-Rainer's at the Ramada Inn, exit 19-Dutch treat	1200 p.m.
Ī	Tues-1/13	Film/popcorn-"Hitchcock"-Helen Miren-free	1:00 p.m.
ſ	Wed-1/14	Reception for retiring Executive Director, Rene Clements	1:00-3:00 p.m.
ſ	Thurs-1/15	Walgreen's pharmacist on vitamins and supplements	1:00 p.m.
ſ	Tues-1/20	Michigan Rummy/game day-drop in	1:00 p.m.
Ī	Wed-1/21	Winter home cooked lunch-Cost: \$7	12:00 p.m.
	Mon-1/26	Special Bingo-refreshments and fun	1:00 p.m.
Ī	Wed-1/28	Blood Pressure/Blood Sugar screening	8:30-9:30 a.m.
Ī	Wed-1/28	Newsletter mailing-everyone welcome	1:00 p.m.
Ī	Thurs-1/29	Racino trek-Cost \$6 transportation	9:00 a.m.
Ī	Fri-1/30	Writer's group-bring current/past works to share	1:00 p.m.
Μ	onday- Friday	Thrift Shop-new items all the time	10 a.m12 p.m.
Ev	very Tues	Bingo in AM/Program in PM-Transportation provided	10:30 a.m.
Ev	very Thursday	Chair Yoga- with Toby-Free- Sponsored by MVP	10:15-11:00 a.m.
Μ	on-Thurs.	Osteo exercise program- Monday-Thursday-Sponsored by RSVP	9:00-10:15 a.m.
E	very Friday	Tai Chi Class-Cost: \$6	9:00 a.m10:00 a.m.

Ongoing activities at a glance:

Lunch Bunch/Monthly Luncheons/Osteo Busters Exercise Classes/Tai Chi Class/Blood Pressure/Sugar Clinics/Good Books Club/ Computer Classes/Performing Line Dancing/Woodshop/Bowling/Crafts/Cards/Bingo & Much More. Trips include: New Orleans, British Landscapes. Call Center for pricing and information on the upcoming trips and events or see on line.

Don't be lonely- come and participate in "YOUR SENIOR CENTER".

TRANSPORTATION TO CENTER AVAILABLE- 24 HOURS NOTICE

Interested in Joining and receiving more information:

Name;	
Address:	Phone
HELP BY DONATING YOUR BASKET TODAY!	(Please Print)
Greater Glens Falls Senior Citizens Center	NAME;
380 Glen Street	ADDRESS:
Glens Falls, NY 12801	TELEPHONE:
(518) 793-2189	E-MAIL:
<u>agreaterglensf@nycap.rr.com</u>	THEME:
website:http:// (on line)	CONTENTS:
www.greaterglensfallsseniorcenter.com	
BASKET RAFFLE DONOR FORM	Use back if you need more space
The baskets will be on display starting Friday, February 13, 2015	VALUE \$(IF YOU WISH A RECEIPT FOR TAXES)
and the drawing will be held on Thursday, April 16, 2015 at a Raffle Basket	THE BASKETS SHOULD BE DELIVERED TO THE SENIOR CENTER BY
Party with refreshments. Party begins at 1:00 p.m.	THURSDAY, FEBRUARY 12, 2015
ANY THEME YOU WISH TO USE FOR THE BASKET IS ACCEPTABLE AND	ANY OUTSTIONS BUT ASE CALL

ANY QUESTIONS, PLEASE CALL THANK YOU FOR YOUR PARTICIPATION



Queensbury "Seniors On The Go" present...

Ottawa & Thousand Islands June 8th -12th 2015

Package Includes: (3) Nights Lodging in Ottawa, (1) Night Thousand Islands, (3) Dinners, (4) Breakfasts, Guided Tour of Ottawa, Tour of Parliament Hill, Visit to Colorful Byward Market, Canadian Museum of Nature, Thousand Island Sightseeing Cruise to visit Boldt Castle. Visit to Casino du Lac Leamy. Luggage Handling, Taxes & Meal Gratuities. Motorcoach Transportation. Gratuities for Driver and Guides are not included. Travel Insurance is available upon request.

Reserve your seat now! Passports required for travel

Full Itinerary available at the Queensbury Center located at 742 Bay Road in Queensbury or by calling



(518) 745-4439

Cost \$594pp dbl



\$25 Deposit due with registration Deposit due by March 1st. Final Payment by April 14th.

*Call Melissa for further information



featuring England, Scotland and Wales

October 3rd - 12th 2015



10 days (12 meals 4 dinners) Round Trip Air & Transfers

Highlights

London City Tour with theater option, Visit Oxford, Overnight Castle Stay in Wales, English Lake District, William Wordsworth's home town of Grasmere England, Edinburgh Castle, Medieval City of York, Shakespear's birthplace Stratford-upon-Avon, Ann Hathaway's thatch-roofed cottage, Stonehenge, Cotswolds Region and so much more!

Melissa Pagnotta - Travel & Activity Director melissa@seniorsonthego.org (518) 745-4439

10 Days - 12 Meals: 8 Breakfasts / 4 Dinners

Book Now

see please note section for details Double **\$3,699** Single **\$4,349** Triple **\$3,669** Regular rates: Double **\$3,899** Single **\$4,549** Triple **\$3,869**

Day 1Overnight flightDays 2, 3London, EnglandDay 4North WalesDays 5, 6Edinburgh, ScotlandDay 7York, EnglandDay 8,9Starford-Upon-Avon,
England

Included in Price: Round-trip air from Albany plus transfers Not included in price: Travel insurance premium or gratuities for guides and driver

* All Rates are Per Person and are subject to change

IMPORTANT CONDITIONS: Your price is subject to increase prior to the time you make final payment Your price is not subject to increase after you make full payment, except for charges or increases in government imposed taxes or fees. Once deposited, you have 7 days to send us written consumer consent or withdraw consent and receive a full refund.

Catherine's Corner

Catherine Keating RD CDN Certified Dietitian Nutritionist

Beat the winter chill with a bowl of bone-warming soups like...

Rustic Italian Tortellini Soup Recipe

It's quick to fix on a busy night and full of healthy, tasty ingredients. It originally called for spicy sausage links, but you can use turkey sausage, or even ground turkey breast.

TOTAL TIME: Prep: 20 min. Cook: 20 min. YIELD:6 servings

Ingredients

- 3 Italian turkey sausage links (4 ounces *each*), casings removed
- 1 medium onion, chopped
- 6 garlic cloves, minced
- 2 cans (14-1/2 ounces *each*) reduced-sodium chicken broth
- 1-3/4 cups water
- 1 can (14-1/2 ounces) diced tomatoes, undrained
- 1 package (9 ounces) refrigerated cheese tortellini
- 1 package (6 ounces) fresh baby spinach, coarsely chopped
- 2-1/4 teaspoons minced fresh basil *or* 3/4 teaspoon dried basil
- 1/4 teaspoon pepper
- Dash crushed red pepper flakes
- Shredded Parmesan cheese, optional

Directions

- 1.Crumble sausage into a Dutch oven; add onion. Cook and stir over medium heat until meat is no longer pink. Add garlic; cook 1 minute longer. Stir in the broth, water and tomatoes. Bring to a boil.
- 2. Add tortellini; return to a boil. Cook for 7-9 minutes or until tender, stirring occasionally. Reduce heat; add the spinach, basil, pepper and pepper flakes. Cook 2-3 minutes longer or until spinach is wilted. Serve with cheese if desired. Yield: 6 servings (2 quarts).

Nutritional Facts - 1-1/3 cups (calculated without cheese) equals 203 calories, 8 g fat (2 g saturated fat), 40 mg cholesterol, 878 mg sodium, 18 g carbohydrate, 3 g fiber, 16 g protein.

Adopted By: Tastes of Home

<u>10 Ways to Improve</u> <u>Your Diet</u>

Ready to turn around your eating habits? It doesn't require massive willpower or deprivation — just a little common sense and planning. Making simple changes that either cut out or burn off extra calories will add up to weight loss over the course of a year.

10 Steps to Speed Weight Loss

1. Switch up your <u>snacks</u>.

First of all, watch mindless snacking. Those calories really add up. Instead of grazing on the baked goodies, have a plan for healthy snacks that combines a little bit of fat, <u>protein</u>, and crunch, such as apple slices smeared with peanut butter.

If you are counting calories, doing the math may help: a pound is the equivalent of 3,500 calories, so if you can cut 100 calories out of your day, you will lose a pound in just over a month.

2. Cut out high-calorie condiments and sugars.

Instead of getting a coffee with sugar, try Splenda. Likewise, try mustard on your burger or sandwich instead of mayonnaise, and order your salad dressing on the side so that you can control the amount you eat.

3. Hoof it.

Exercise is key. People who manage at least 150 minutes of activity a week are more successful with <u>weight loss</u>. Take the stairs instead of the elevator or park a bit farther from your destination so you have to walk. This will add extra exercise — and burn more calories.

4. Anticipate temptation.

If you know you can't resist freshly baked brownies, don't keep a mix in your pantry. Also, if you are going somewhere with friends and family and know you'll have a hard time controlling yourself, make a decision before you get there about what you will eat.

5. Try the veggie-loaded plate method.

One half of the plate should be vegetables. The other side can be split between protein and starchy carbohydrates. People who eat five or more servings of fruits and vegetables a day are more successful with weight loss.

6. Skip the fast food.

A study of 1,713 adults who have been successful with weight loss demonstrated that people who eat at fast-food restaurants less than twice a week have greater success with their weight loss.

7. Limit the calories you drink.

While most people understand sugary sodas add calories, sweetened tea is no less calorie-dense than soda, and you'd be better off eating the fruit than drinking the juice.

8. Be accountable.

Whether you have a diet buddy you check in with, a support group, or a food diary, keeping track of your daily food choices takes only a few minutes, but can double your weight-loss success.

9. Order smaller portions.

Data suggests that people who order smaller portions or share a plate at restaurants are more successful with weight loss.

10. Acknowledge your success.

People who believe they can succeed with weight loss actually do lose weight more successfully. Take a moment to pat yourself on the back when you make healthy choices and achieve your short-term goals.

These small changes, all of which can easily be made, will quickly add up to more pound lost over time.

Healthified Broccoli Cheddar



Total Time: 40 min Prep: 15 min Cook: 25 min

Yield: 6 servings Ingredients

- 1 bunch broccoli
 - 1 small onion, finely chopped
- 1 medium red-skinned potato, diced
- 1/4 cup <u>all-purpose flour</u>
- 3 cups low-sodium chicken or vegetable broth
- 1/4 teaspoon freshly grated nutmeg
- 1 cup grated extra-sharp Cheddar • •
- 1 teaspoon Worcestershire sauce
- One 12-ounce can fat-free evaporated milk
- Kosher salt and freshly ground black pepper
- 2 scallions, thinly sliced

Directions

Separate the stems and the florets from the broccoli. Trim and discard the bottom of the broccoli stems and peel the tough outer layers. Finely chop the stems and coarsely chop the florets and set aside separately.

Mist a large pot with nonstick cooking spray and heat over medium heat. Add the broccoli stems, onions and potatoes and cook, stirring, until softened, 7 to 10 minutes. Add the flour and cook, stirring, until lightly toasted, about 2 minutes. Stir in the broth and bring to a boil. Reduce the heat to maintain a simmer and continue to cook, stirring occasionally, until thickened and the vegetables are tender, 12 to 15 minutes.

Meanwhile, combine the reserved florets and 1/2 cup water in a small saucepan. Bring to a boil, cover and continue to steam until the florets are bright green and crisp-tender, about 5 minutes. Add the entire contents of the pot with the florets to the soup along with the nutmeg. Stir to combine and remove from the heat. Stir in the Cheddar, Worcestershire and milk. Season with salt and pepper. Garnish with the scallions.

Cook's Note: Leftover soup should be reheated in the microwave rather than the stovetop, where the cheese will "break" or separate from the broth.

Recipe courtesy Food Network Kitchens

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Warren/Hamilton Counties Office for the Aging

MONDAY	TUESDAY		THURSDAY	FRIDAY
			January 1	January 2
	Suggested			Turkev Pot Roast
				Cranbeny Sauce
	contrubution		the part of	Mashed Potatoes
			Man Una	Carrots
	\$3 per mean.		Meal site Closed	Rice Pudding/Topping
January 5	January 6	January 7	January 8	January 9
Lemon Baked Fish	Juice of the Day	Spanish Rice	Roast Pork Loin/Gravy	Chicken Pannesan
Augratin Potatoes	Chicken & Biscuit	Broccoli	Roasted Red Potatoes	Penne Pasta/Marinara
Mixed Veggies	Scandinavian Veggies	Com Bread	Winter Squash	Sauce
Peaches	Chilled Pineapple	Mandarin Oranges	Apple Crisp	Cauliflower
				Birthday Cake
January 12	January 13	January 14	January 15	January 16
Pepper Steak	Sausage Pasta	Meatloaf/Gravy	Chicken & Stuffing	Soup of the Day
Mashed Potatoes	Italian Veggies	Mashed Potatoes	Casserole	(at congregate sites only)
Brussels Sprout	Garlic Bread	Zucchini & Tomatoes	Sweet Potatoes	Liver & Onions
Chilled Apricots	Mandarin Orange	Peach Cobbler	Peas & Onions	Boiled Potatoes
	1		Chilled Pears	California Medley
				Brownie
January 19	January 20	January 21	January 22	January 23
Meal site Closed	Baked Fish Scandia	Pork Chop	Beef Stroganoff over	Shepherd Pie with
	Scalloped Potatoes	Mashed Potatoes	Noodles	Mashed Potatoes & Com
MARGIN -	Spinach	Carrots	Italian Veggies	Green Beans
SNIN	Tropical Fruit Salad	Applesauce	Pineapple Up-side Down Cake	Strawberry Shortcake
Marcin Lucher Ning Day				
January 26	January 27	January 28	January 29	January 30
Chicken Reuben	Macaroni & Cheese	Beef Stew	Turkey Divan	Stuffed Shells with
Rice Pilaf	Stewed Tomatoes	Boiled Potatoes/Carrots	Broccoli	Marinara Meat Sauce
Japanese Veggies	Carrot/Raisin Salad	Biscuit	Roasted Potato Bites	Peas & Onions
Mandarin Orange	Fruited Gelatin	Baked Cookie of the Day	Cranbenry Crunch	Tossed Salad
				Garlic Bread
				Tropical Fruit Cup
	-			

All meals served with 1% milk, bread, margarine, (Congregate site only - coffee, and tea and juice). Diabetic desserts are available for those aluminum foil top or puncture film seal) Microwave: Plastic Containers only - loosen film seal, heat on high 5-6 minutes. Let stand 2-3 with diabetes. Menus subject to change. Frozen Dinner Heating Instructions: Oven: 350 degrees for 30-45 min or 160 degree (Loosen minutes prior to serving. Caution contents will be hot.

Meal site Numbers: Warrensburg-623-2653; Long Lake-624-5221; Johnsburg-251-2711; Cedars-832-1705; Solomon Hgts Qby -832-1705 Lake Pleasant-548-4941; Indian Lake; 648-5412; Bolton-644-2368;

1st Presb. Church GF -832-1705 Lake Luzerne; 696-2200 Chestertown-494-3119 Wells-924-4066