## St. Charles COA March 2024



Monday	Tuesday	Wednesday	Thursday	Friday
				1
				~ Lent Meal ~
				Krab Cake
TRIO				Brown Rice
IRIU				Rosemary Carrots
Community Meals				100% Fruit Juice
,				Wheat Bread
Nourishment through				Lemon Cake
compassionate care.				Milk
				Margarine
4	5	6	7	8
Meatloaf	Chicken Chef Salad	Chili	Glazed Ham	~ Lent Meal ~
Brown Gravy	Cucumber Tomato Salad	Parslied Rice	Black-eyed Peas	Vegetable Bowtie Casserole
Country Potatoes	Fluffy Fruit Salad	Whole Kernel Corn	Cabbage	Green Peas w/Red Peppers
Green Beans	Saltine Crackers	100% Fruit Juice	Dinner Roll	Sliced Carrots
Wheat Bread	Graham Crackers	Cornbread	Mississippi Mud Pudding	Dinner Roll
Fudge Creme Cookie	Milk	Seasonal Fruit	Milk	Devil's Food Cake
Milk	Salad Dressing	Milk	Margarine	Milk
Margarine	Margarine			Margarine
11	12	13	14	15
Smoked Sausage	Barbecue Riblet	Beef Patty	Oven Fried Chicken	~ Lent Meal ~
Red Kidney Beans	Delmonico Potatoes	Ranch Beans	Mashed Red Potatoes	Krab Cake
Parslied Rice	Glazed Carrots	Lettuce   Tomato	Summer Vegetable Blend	Buttered Rice
Brussels Sprouts	Wheat Bread	Hamburger Bun	Texas Bread	Broccoli Florets
Wheat Bread	Seasonal Fruit	Hot Cinnamon Applesauce	Seasonal Fruit	100% Fruit Juice
Banana Moon Pie	Milk	Chocolate Milk	Milk	Wheat Bread
Milk	Margarine	Ketchup	Margarine	White Cake
Margarine				Milk
-				Margarine
18	18	20	21	22
Creole Steak	Baked Chicken	Meatballs & Spaghetti Sauce	Pork Roast	~ Lent Meal ~
Whipped Potatoes	Poultry Gravy	Spaghetti Noodles	Brown Gravy	Seafood Fettuccini
Broccoli Florets	Mixed Beans	Green Beans	Navy Beans	Brussels Sprouts
Wheat Roll	Cabbage	100% Fruit Juice	Mixed Greens	Parslied Carrots
Seasonal Fruit	Wheat Bread	Texas Bread	Cornbread	Dinner Roll
Milk	Strawberry Cake	Oatmeal Creme Cookie	Seasonal Fruit	Birthday Cake
Margarine	Milk	Milk	Milk	Milk
	Margarine	Margarine	Margarine	Margarine
25	26	27	28	29
Smoked Sausage	Beef Frank	Bowtie Lasagna	~Easter Meal~	Closed for Holiday
Red Kidney Beans	Baked Beans	Whole Kernel Corn	Sliced Turkey Breast	
Steamed Rice	Tater Tots	Green Beans	Poultry Gravy	
Broccoli Florets	Hot Dog Bun	Texas Bread	Buttermilk Potatoes	
Wheat Bread	Seasonal Fruit	Marble Cake	Spring Vegetable Blend	
Rice Krispie Treat	Milk	Milk	Dinner Roll	
Milk	Ketchup	Margarine	Cream Cheese Iced Carrot Cake	
Margarine			Milk	
			Margarine	

Lin Donner RD, LD





## NATIONAL NUTRITION MONTH® 2024

Did you know that food production is responsible for nearly one-third of total greenhouse gas (GHG) emissions and uses a massive amount of energy? This National Nutrition Month let's move Beyond the Table by learning more about the food supply chain and its opportunities to be more sustainable. **Show your support by making healthy and sustainable food decisions with your fork and wallet.** By choosing healthy, sustainable food, you are affecting the direction of our food system by influencing the bottom line of farmers, food companies, and retailers.

**PRODUCTION.** Farmers grow crops and raise livestock. Sustainable farming practices: no-till or reduced-till, cover crops, crop rotation, crop diversity, livestock integration, agroforestry, water conservation, integrative pest management, and nutrient management

**PROCESSING.** Raw products from farms undergo initial processing such as cleaning, sorting, and packaging. Food manufacturing combines and transforms ingredients into various food products through processing, cooking, and packaging. Food manufacturing relies mostly on non-renewable energy sources. Sustainable manufacturing solutions: reducing GHG, using renewable energy, saving water, decreasing food waste, and using more sustainable packaging

**DISTRIBUTION.** Processed food products are transported from manufacturing facilities to distribution centers or directly to retailers, which has a sizeable impact on GHG emissions and energy usage because food is often shipped long distances and needs to be climate controlled. Greener distribution solutions: optimizing transportation routes using data analytics & technology, improving the efficiency of cold storage & transportation, and sourcing ingredients locally

**RETAIL.** Food products are made available to consumers through grocery stores, supermarkets, or other retail outlets and may be distributed to restaurants, cafes, and other food service establishments. Sustainable retail solutions: food waste reduction strategies, energy-efficient lighting, heating & cooling systems, and product sourcing from sustainable & ethical suppliers

**KITCHEN.** Every kitchen has an environmental opportunity to reduce food waste, which releases methane (a more potent GHG than carbon) as it decomposes. Food waste solutions: proper meal planning, purchasing smaller quantities, using most of the produce when cooking, and composting and food donations when food waste does occur

**TABLE.** What's on your plate impacts the environment too. Where it came from, what it is, and the season make a difference. Healthy, sustainable diet solutions: choose whole foods vs processed foods, eat smaller portions, reduce meat & dairy consumption, replace animal-based foods with plant-based foods, choose local foods, and eat seasonally

