

Sedona Community Center
2615 Melody Lane
West Sedona
www.sccsedona.org
928-282-2834



DECEMBER 2025



Daily in-house lunch guests 60 & over ~ \$7 suggested contribution for NACOG Clients, \$7 payment for non-NACOG, all others a \$10 required payment. Reservations ~ please call 928-282-2834 the day prior. Services funded by the Older Americans Act, SSBG funds, and the State of Arizona. Funding is allocated on a regional basis from AZDES. DAAS to NACOG Aaid. Menu subject to change based on available food items. THANK YOU!

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
1 Swedish Meatballs w/Egg Noodles Peas Dinner roll House Salad Fruit	2 Bread Fish Wild Rice Pilaf Veggie Blend House Salad Cookies	3 Pork Roast w/Gravy Potatoes Carrots House Salad Fruit	4 Baked Ziti Italian Veggie Mix Garlic Bread House Salad Fruit	5 Chicken & Rice Casserole Broccoli House Salad Pudding
8 Chicken Fried Steak Mashed Potatoes Cornbread House Salad Fruit	9 Chicken Pot Pie Sweet Potatoes House Salad Fruit Cocktail	10 Open Face Turkey Sandwich Carrots Garlic Rice House Salad Jell-O	11 Beef Stew w/Potatoes & Carrots Dinner Roll House Salad Peaches	12 Pork Chops Wild Rice Pilaf Veggie Mix House Salad Baked Apples
15 Happy Hanukkah Beef Broccoli w/Stir Fry Veggies Brown Rice House Salad Oranges	16 Pork Stew w/Potatoes Zucchini Dinner Roll House Salad Birthday Cake	17 Oven Fried Chicken Mashed Potatoes Mixed Veggies House Salad Brownies	18 Taco Soup Tortilla Chips House Salad Pineapple	19 Spaghetti w/ Sausage Italian Blend Veggies Garlic Bread House Salad Fruit
22 Beef Stroganoff w/Egg Noodles Sweet Potatoes Dinner Roll House Salad Berries	23 Baked Ham Scallop Potatoes Green Beans House Salad Gingerbread Cake			
29 Chicken Cordon Bleu Brown Rice Veggie House Salad Fruit	30 Shepherd's Pie Mixed Veggie Cheddar Biscuit House Salad Lemon Bar		We want to wish everyone a happy & healthy holiday season!	

Never-Fail Christmas Fudge

Ingredients:

- 2 cups sugar
- 2/3 cup evaporated milk
- 12 regular size marshmallows
- 1/2 cup (1 stick) unsalted butter
- 1/8 teaspoon salt
- 1 cup semisweet chocolate chips
- 1 cup chopped walnuts
- 1 teaspoon vanilla extract

Instructions:

- Grease or line an 8x8 inch pan with nonstick aluminum foil
- In a 2-quart saucepan over medium heat, combine sugar, evaporated milk, marshmallows, butter & salt. Cook, stirring constantly, until mixture is bubbling.
- Boil and stir for 5 minutes; remove from heat. Stir in chocolate chips until completely melted. Add walnuts and vanilla.
- Spread into prepared pan and cool in the fridge for 4 to 6 hours before cutting.
- Store in airtight container in the fridge or at room temperature.



Meals on Wheels Clients ~ Please call us at 928-282-2834
if you know you are not going to be home for a meal
delivery. We ask that you call us as soon as you know, or
before 9:30am on the day you won't be home.

Christmas Tree Fun Facts

**Almost all trees require
shearing to attain the
Christmas tree shape.**



It takes 6 to 10 years of
fighting heavy rain, wind,
hail, and drought to get a
mature tree.



*An acre of Christmas trees
provides the daily oxygen
requirements of 18 people.*

Live Christmas
trees have been sold
commercially in the
United States since
about 1850.

**There are
approximately 350
million Christmas trees
growing on U.S. farms.**

**At 6 to 7 feet
trees are
ready for
harvest.**

**OF THE MANY TREES CHOSEN
FOR THE WHITE HOUSE, 5
HAVE ORIGINATED FROM
WEST VIRGINIA.**



**Christmas trees are
grown and harvested in
all 50 states.**

Source: <https://web.extension.illinois.edu/trees/facts.cfm>; www.whitehousehistory.org