

December 2025

Menu



Lunch Served at Noon

**Call ahead for to-go orders
208-879-6338**

MONDAY	WEDNESDAY	FRIDAY
Turkey Panini Creamed Corn Apple Slices Cranberry Crumble 1	Spaghetti w/meat sauce Salad Garlic Bread Bananas 3	Ham & Potato Soup Baguette Applesauce 5
Enchiladas Refried Beans Green Salad 8	French Toast Casserole Hashbrowns Orange Slices Milk 10	Reuben Sandwiches Sweet Potato Seasonal Fruit Birthday Cake 12
BBQ Pork Sandwiches Mixed Vegetables Seasonal Fruit Baked Beans 15	Broccoli Cheese Soup w/Ham Biscuit Banana Cookie 17	Italian Grinder Sandwiches Potato Salad Cantaloupe 19
Sweet & Sour Chicken Rice Bowl Apple Slices Cottage Cheese Peanut Butter Bar 22	Ham Scalloped Potatoes Green Beans Roll 24	CENTER CLOSED 26
Loaded Baked Potato Bread Pears 29	Calzones Salad Pineapple 31	Merry Christmas and Happy New Year from your friends at the Cobbley Challis Senior Citizens Center!

USDA is an equal opportunity provider

Menu subject to change

Challis Senior Citizens Center, Inc.
695 Challis Creek Road
PO Box 997
Challis, ID, 83226
208-879-6338 www.challisseniorcenter.com

Lunch Meals & Delivery are available to EICAP qualified residents.

Call EICAP to register: 208-542-8179

Lunch Pricing

Seniors 65 older \$5 donation

All others \$7 donation

Kids \$5 donation

Here are some dates to remember:

December 2nd – Stretch & Balance Class at 9:30 AM

December 6th and 27th – No Bingo

December 11th – Board Meeting

December 12th – Birthday Cake Day

Center is closed December 26th

BINGO Every Saturday 6pm-8pm Must be 18 years to play

VOLUNTEERS ALWAYS NEEDED

THANK YOU FOR YOUR SUPPORT!!!

Easy Citrus Cranberry Sauce

1 package of fresh cranberries (usually sold in 2 lb bags), washed clean
½ cup granulated sugar - feel free to adjust to preferred taste
½ cup water
1 fresh orange, juice and peel or zest

Directions: Bring water and sugar to a light boil, add cranberries and let sit for about 5 min, just until they begin to burst open. Turn off heat and mix in orange juice and zest. Let cool and enjoy! Store in an air-tight container in the refrigerator for 7-10 days.

*Feel free to add your own “mix-ins” i.e. raisins, cinnamon, ginger, etc.