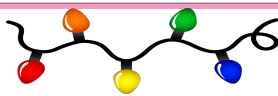



STOCKPOT CHILLED MENU

A confidential, voluntary donation of \$2 per meal is suggested.

| MONDAY | TUESDAY | WEDNESDAY | THURSDAY | FRIDAY |
|--|--|---|----------|--------|
|  | <p>Note: To cancel your meal, please call our Mystic Valley Nutrition Department at least one day in advance before 11:30 AM: 781-388-2303</p> |  | | |
| 4 | 5 | 6 | 7 | 8 |
| 11 | 12 | 13 | 14 | 15 |
| 18 | 19 | 20 | 21 | 22 |
| 25 | 26 | 27 | 28 | 29 |
| No meals served today in honor of the Christmas Holiday. | | | | |



LEFTOVER SAFETY: *extending your holiday meals*

The last thing your winter season needs is a bellyache — or worse! — caused by improperly stored leftovers. And if you celebrate winter holidays, you may find yourself with a particularly full refrigerator this time of year. To keep your food tasty and free of nasty bacteria, follow these food safety tips (adapted from the federal Food Safety service):

KEEP FOOD OUT OF THE DANGER ZONE: Bacteria grow rapidly between the temperatures of 41° F and 140° F. After food is safely cooked, hot food must be kept hot at 140° F or warmer to prevent bacterial growth. Make sure to refrigerate the food within 2 hours of cooking food or after it is removed from an appliance keeping it warm.

COOL FOOD RAPIDLY: To prevent bacterial growth, it's important to divide large amounts of hot food into shallow containers so it reaches the safe refrigerator-storage temperature of 41° F or below as fast as possible. Cut large items of food into smaller portions to cool. Cut turkey into smaller pieces and refrigerate. Store turkey and stuffing in separate containers.

WRAP LEFTOVERS WELL: Cover leftovers, wrap them in airtight packaging, or seal them in storage containers. These practices help keep bacteria out, retain moisture, and prevent leftovers from picking up odors from other food in the refrigerator. Immediately refrigerate or freeze the wrapped leftovers for rapid cooling.

STORE LEFTOVERS SAFELY: Leftovers can be kept in the refrigerator for 3 to 4 days (gravy should be used within 1-2 days) or frozen for 3 to 4 months. Consider marking your leftovers with the date.

REHEAT LEFTOVERS SAFELY: When reheating leftovers, be sure they reach 165° F as measured with a food thermometer. Reheat gravy, sauces, and soups by bringing them to a rolling boil.

When reheating in the microwave, cover and rotate the food for even heating. Arrange food items evenly in a covered microwave safe glass or ceramic dish, and add some liquid if needed. Be sure the covering is microwave safe, and vent the lid or wrap to let the steam escape. The moist heat that is created will help destroy harmful bacteria and will ensure uniform cooking.

ABOUT YOUR HOME-DELIVERED MEAL

Every meal provides an average of 700-800 calories and a minimum of 1/3 of the Dietary Reference Intake of significant vitamins and minerals. Your meal has no salt added and most have less than 1,200 mg of sodium per meal. The exceptions are meals marked as "high sodium meal". Most meals come with bread or a roll, dessert, 8 oz. of milk.

Food safety is important. Refrigerate your chilled meal immediately upon delivery. To reheat meals, slit or peel back film in each compartment. Microwave 2 - 3 minutes maximum on high or place the meal on a cookie sheet in a 350 degree conventional oven for 10-15 mins. to an internal temperature of 165 degrees. Do not use a toaster oven.

