December 2024 Part-Day Lunch Menu







Tuesday

Wednesday

Thursday

Friday

3

Potato Chowder **Oyster Crackers** Hardboiled Egg Peaches

10

Winter Squash Soup (Butternut Squash, Carrots, Onion) Hardboiled Egg WGR Roll **Applesauce**

Chicken Salad Sandwich on WGR Bread Carrots w/ Dip

Pineapple Tidbits

11 Pulled Chicken Sandwich with BBQ sauce on WGR Buns Roasted Sweet **Potatoes** Kiwi

Lasagna (Pasta, Chicken Sausage, Tomato Sauce, Cheese, Squash) Green Salad w/ Dressina WGR Roll Pears

12 Egg Salad Sand wich on WGR Bread Celery Sticks w/ Dip Mandarin Oranges

Turkey and Cheese Sandwich on WGR Hoagie Broccoli w/ Dip Mandarin Oranges

No classes



No School December 13 to January 6

See you January 7!

"WGR" means "Whole Grain Rich" and specifies that the item contains at least 50% whole grains.

No peanut, nuts, or pork products are used in the preparation of any menu item. Milk (1% low fat) is served with every lunch.

KIDS CAN HELP COOK WINTER SOUASH BY:

Using a fork to scrape spaghetti squash flesh from the rind.

> Mix cooked squash with tomato sauce or spices.

Tossina chopped squash in olive oil and salt in a bag or bowl to prepare for roastina.

Mashing cooked squash.

Harvest of the Month:

Winter Squash!!

This month we are learning all about winter squash. Squash are gourds. Squash come in two varieties: summer and winter. Winter squash are delicious roasted, baked, boiled, sautéed or microwaved. Find winter squash at your local farmer's market or supermarket. Squash with darker yellow or orange flesh are full of Vitamin A and are extra nutritious! Each variety has a unique flavor, try them all! Such as: butternut, delicata, spaghetti, acorn, hubbarb, and kabocha. Choose firm squash that are heavy for their size. You can store whole winter squash in a cool, dry place for up to three months! Ask your child about the squash served in the classroom!