



DOWNTOWN OAKLAND SENIOR CENTER

To reserve a lunch, call or email 24 hours in advance. (510) 238-3284 | DOSC@oaklandca.gov

Suggested donation: \$3.75

Guests under 60 may purchase a meal for \$10.00 Any additional contribution is greatly appreciated. No registered senior over 60 will be refused a meal due to lack of funds.

Mon	Tue	Wed	Thu	Fri
Herb Baked Chicken Endive Soup Carrots * Brown Rice Fruit +	Cheesy Veggie Rice Casserole +* Tossed Vegetable Salad * Garlic Bread Fruit	Angie's Asian Chicken Salad + WW Roll Fruit Treat: Fortune Cookie	Tuna Salad Sandwich on WW Bread Minestrone Soup Spinach Salad with Fruit & Nuts*+ Fruit	Beef Stew* Vegetable Medley Salad* WW Roll Fruit +
Baked South-western Cod Split Pea Soup Carrots * Brown Rice Fruit +	Chicken and Leek Pie (includes biscuit) Vegetable Medley Salad * Fruit +	Beef Burger on Wheat Bun with Lettuce, Tomato, Pickle and Onion Lentil & Black Bean Soup + Fruit	HOLIDAY 11 No Lunch Served Thank You Veterans	Spaghetti w/Vegetable Marinara Sauce + Garden Salad * Garlic Bread Fruit
Salisbury Steak Mashed Potatoes & Gravy Squash WW Roll Pineapple Fruit Cup+	Turkey Chili Tossed Vegetable Salad* Cornbread Fruit Mix+	Mock Crab Salad over Lettuce w/Tomato Chef's Choice Soup WW Bread Fruit +	Spinach Mushroom Lasagna+ Garden Salad * WW Roll Fruit	<> 19 Chicken Enchilada Verde Casserole+* Black Beans Vegetable Medley Salad* Fruit
BBQ Chicken Sandwich on Wheat Bun with Lettuce, Tomato & Onion Broccoli Cranberry Salad + Fruit	Cod w/Lemon Caper Sauce Tomato Florentine Soup* Brussel Sprouts + Rice Pilaf Fruit	Thanksgiving Meal 24 Braised Roast Turkey with Gravy Rosemary Roasted Potatoes Green Beans Cranberry Sauce, WW Roll Dessert: Sweet Potato Pie	HOLIDAY 25 No Lunch Served	HOLIDAY 26 No Lunch Served HAPPy
Baked Potato with Broccoli and Cheese Spinach Salad with Fruit & Nuts +* Fruit	Chicken Dijon Hearty Vegetable Soup+* Carrots * Brown Rice Fruit		Menu subject to change without notice. 1% Milk served each meal	KEY + Vitamin C Source * Vitamin A Source < > High Sodium Day WW = Whole Wheat

Nutrition Education



Find immune supporting nutrients in many every day foods

Vitamin C: citrus fruits, bell peppers, strawberries, and broccoli

Vitamin D: milk, yogurt, salmon, vitamin D fortified foods

Zinc: beans, nuts and seeds Probiotics: yogurt, kimchi, miso and sauerkraut

Protein: eggs, whole grains, cheese, meat and seafood

Sources:

https://www.cdc.gov/flu/ https://www.health.harvard.edu/stayinghealthy/covid-19-and-flu-season-what-toexpect

https://health.clevelandclinic.org/eat-not-fight-colds-flu/

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It's Flu Season—Protect Yourself from Getting Sick

Every year between 9 million to 49 million
Americans get sick with the flu which can
cause mild to severe illness and can result in
hospitalization or sometimes even death. Now
with the COVID-19 pandemic still around, it may be more
of a challenge to differentiate the two viruses since they
have similar symptoms. With the flu season occurring
around fall and winter, it is important for high-risk
individuals to take extra steps to protect themselves from
getting sick with the flu.

High-risk individuals are referred to as: Older adults 65 years or older, those with chronic medical conditions, pregnant women, children under 5 years old.

Flu symptoms:

- Fever
- Cough
- Sore throat
- Runny or stuffy nose
- · Muscle or body aches
- Headaches
- Tiredness or fatigue

Tips for flu prevention:

- Get your flu shot
- · Wash hands regularly
- Avoid close contact
- Avoid touching eyes, nose, mouth
- Stay home if you are sick
- Cover cough and sneezes

While no food or supplement can cure or prevent the flu, you can help protect yourself from the flu by eating foods that help support your immune system. Consider the following nutrients to help support your immune system:

- Vitamin C
- Vitamin D
- Zinc
- Probiotics
- Protein



FUEL YOUR IMMUNE SYSTEM

Consuming a healthy balanced diet with variety along with healthy lifestyle factors can help you prepare for the flu season.