COVID-19 SERVICE UPDATE: Sites listed below are open for takeout or dine-in congregate meals with proof of vaccination. Select sites are open to distribute frozen meals once a week to encourage shelter in place. We require all participants to wear a mask and follow social distancing protocols for the safety of our staff and volunteers.

Clients can come to 730 Polk Street, 1st floor Monday through Friday from 1-4pm to pick up 5 frozen meals for the week. Meals also include milk and fruit. For any questions regarding pick up meals, please call 415-447-2310 during the 1-4pm pick up window.

Site information below is subject to change.

<u>Frozen Meal Tips from Chef Adrian:</u> "Freezing is a safe way to increase the shelf life without losing the nutrients or benefits. Below are a few ideas on how to preserve the integrity of ingredients in our meals."

- Allow your frozen meal to thaw in the refrigerator for a day (or up to 3 days) before microwaving. This allows the cooking time to be less and the vegetables won't be overcooked.
- Remove the frozen vegetables from your still frozen meal prior to cooking the meal so that you can cook the components (protein, starch, veggies) for different lengths of time. Veggies can also be heated separately in a steamer rather than microwaved. Heat the meals in the oven or toaster oven. Preheat oven to 350 °F, transfer to an oven-proof dish and heat for 10-15 minutes.

****Aquatic Park** 890 Beach St. Hot Lunch 11:30 AM -12:30 PM Monday through Friday (*Takeout or dine-in with proof of vaccination*)

****Castro Senior Center** 110 Diamond St. Hot Lunch 11:30 AM – 12:30 PM Monday through Friday (*Takeout or dine-in with proof of vaccination*)

Curry Senior Center Hot Breakfast 8:30-9:30AM Daily Hot Lunch 10:30 AM -12:30 PM Daily	333 Turk St. (Takeout or dine-in with proof of vaccination)
** Downtown Senior Center Hot Breakfast 9:00-10:00AM Daily Hot Lunch 11:00- 12:00 PM Daily	481 O'Farrell St. (Takeout or dine-in with proof of vaccination)
** IT Bookman Community Center Hot Lunch 11:30 AM – 12:30 PM Monday	446 Randolph St through Friday <i>(Takeout or dine-in with proof of vaccination)</i>
** Project Open Hand AWD Site only Hot Lunch 10:30-12:30 Monday through Friday	730 Polk St. (Takeout or dine-in with proof of vaccination)

****Richmond Senior Center** 6221 Geary – 3rd Floor 5 Frozen lunch meals distributed on Thursdays 10:30 am – 12:00pm

****Telegraph Hill Neighborhood Center** 660 Lombard St. Hot Lunch 11:30 AM – 12:30 PM Monday through Friday (*Takeout or dine-in with proof of vaccination*)

****Visitacion Valley**

66 Raymond Ave.

7 Frozen meals distributed on Saturdays 10:30am- 12:00pm

The nutrition requirements for menu planning for the Community Nutrition Program are designed to meet the dietary guidelines for Americans 2015.

In order to meet these guidelines each meal must contain the following: Vitamin C: 1/3 DRI* each meal (25 mg) Vitamin A: 1/3 of DRI at least 3 times per week (250 micrograms) 3 oz <u>meat or meat alternative</u> 1-2 servings of <u>Vegetables</u> 1 serving of <u>fruit or fruit juice</u> 1-2 servings of <u>grain</u> (½ from whole grains) 1 serving of <u>low-fat milk or milk alternative</u> Dessert and fat are optional. (*Dietary Reference Intake) Stay connected with Project Open Hand:



facebook.com/ProjectOpenHand twitter.com/ProjectOpenHand instagram.com/ProjectOpenHand

PROJECT OPEN HAND Breakfast Menu

Kevin Liu, Registered Dietitian at Project Open Hand

Are artificial sweeteners good for diabetes?

When thinking of **artificial sweeteners**, you may think of those packets of Splenda, Sweet'N Low, or Equal at an American diner. Or you may go for diet soda because it does not have sugar or calories, but you may wonder about the artificial sweeteners in it. No matter your relationship to artificial sweeteners, it can be helpful to know the types of artificial sweeteners and their merits!

The following artificial sweeteners contain few to no calories but taste sweeter than natural sweeteners like table sugar, fruit juice concentrates, and corn syrups.

Artificial Sweetener	Brand Names		
Acesulfame-K	Sunett®, Sweet 0		
Advantame	No brand names		
Aspartame	Equal®, NutraSw		
Monk Fruit	No brand names		
Neotame	Newtame®		
Saccharin	Sweet'N Low®, S		
Steviol Glycosides	Truvia®, PureVia		
Sucralose	Splenda®		

The aforementioned sweeteners will not raise your blood sugar. You may have come across another type of sweetener known as **sugar alcohols**. Although they technically are not artificial sweeteners, compared to table sugar, they are slightly lower in calories and on average taste less sweet. *They do not raise your blood sugar substantially* and are found in sugar-free candies, cookies, ice cream, beverages, and chewing gums. Sugar alcohols include sorbitol, xylitol, lactitol, mannitol, erythritol, and maltitol. Do be aware that besides erythritol, sugar alcohols can promote loose stools or diarrhea.

As a rule of thumb, intake of artificial sweeteners alone will not suddenly raise blood sugar. However, if you end up eating other calorie-dense foods instead, this may still raise your blood sugar. There is also some concern that artificial sweeteners can increase appetite and hunger, and because they taste so sweet, can cause you to have even more of "sweet-tooth."

Taking everything into consideration, if you regularly consume sugar-sweetened beverages, diet or artificially-sweetened beverages may be helpful in the *short-term* to help with blood sugar control.



November 2022

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Project Open Hand meals with love



PROJECT OPEN HAND BREAKFAST MENU NOVEMBER 2022 Nourish # engage our community by providing meals with love to the sick and the elderly.

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
	Scrambled Eggs Sweet Potato Hash 1 Whole Wheat Bread Margarine/Jelly Fruit of the Day	Breakfast Enchilada Casserole Salsa Housemade 2 Whole Wheat Bread Margarine/Jelly Fruit of the Day	Baked Eggs & Vegetables English Muffin 3 Margarine/Jelly Fruit of the Day	Strawberry Oatmeal Bake Turkey Sausage 4 Sweet Potato Hash Fruit of the Day	Tomato & Spinach Scramble Hash Brown 5 English Muffin Margarine/Jelly Fruit of the Day	Potato & Cheddar Breakfast Casserole 6 Sweet Potato Hash Whole Wheat Bread Margarine/Jelly Fruit of the Day
Scrambled Eggs Breakfast Hash 7 English Muffin Margarine/Jelly Fruit of the Day	Almond Oatmeal Bake Roasted Sweet Potatoes 8 Fruit of the Day	Sausage & Black Bean Hash 9 Scrambled Eggs Avocado Cream Whole Wheat Tortilla Fruit of the Day	Breakfast Chilaquiles Breakfast Hash 10 Whole Wheat Bread Margarine/Jelly Fruit of the Day	Scrambled Eggs Sweet Potato Hash 11 English Muffin Margarine/Jelly Fruit of the Day	Black Bean Corn Casserole Avocado Salsa 12 Whole Wheat Tortilla Fruit of the Day	English Muffin Breakfast Casserole 13 Breakfast Hash Fruit of the Day
Southwest Scrambled Eggs Hash Brown 14 English Muffin Margarine/Jelly Fruit of the Day	Scrambled Eggs Sweet Potato Hash 15 Whole Wheat Bread Margarine/Jelly Fruit of the Day	Breakfast Enchilada Casserole Salsa Housemade 16 Whole Wheat Bread Margarine/Jelly Fruit of the Day	Baked Eggs & Vegetables English Muffin 17 Margarine/Jelly Fruit of the Day	Strawberry Oatmeal Bake Turkey Sausage 18 Sweet Potato Hash Fruit of the Day	Tomato & Spinach Scramble Hash Brown 19 English Muffin Margarine/Jelly Fruit of the Day	Potato & Cheddar Breakfast Casserole 20 Sweet Potato Hash Whole Wheat Bread Margarine/Jelly Fruit of the Day
Scrambled Eggs Breakfast Hash 21 English Muffin Margarine/Jelly Fruit of the Day	Almond Oatmeal Bake Roasted Sweet Potatoes 22 Fruit of the Day	Sausage & Black Bean Hash 23 Scrambled Eggs Avocado Cream Whole Wheat Tortilla Fruit of the Day	Breakfast Chilaquiles Breakfast Hash 24 Whole Wheat Bread Margarine/Jelly Fruit of the Day	Scrambled Eggs Sweet Potato Hash English Muffin Margarine/Jelly Fruit of the Day	Black Bean Corn Casserole Avocado Salsa 26 Whole Wheat Tortilla Fruit of the Day	English Muffin Breakfast Casserole 27 Breakfast Hash Fruit of the Day
Southwest Scrambled Eggs Hash Brown 28 English Muffin Margarine/Jelly Fruit of the Day	Scrambled Eggs Sweet Potato Hash 29 Whole Wheat Bread Margarine/Jelly Fruit of the Day	Breakfast Enchilada Casserole Salsa Housemade 30 Whole Wheat Bread Margarine/Jelly Fruit of the Day			visit us at www.openhand.org	This Menu Is Subject To Change Without Notice. Milk Is Served Every Day

Community Nutrition Program

730 Polk St. San Francisco CA 94109 Office Hours: M-F 9:00am - 5:00pm Phone: 415.447.2300 Adrian Barrow, Executive Chef Kristi Friesen, Registered Dietitian Raymond Chong, CNP Sites Manager Erika Wong, CNP Sites Manager Miriam Aguilar, CNP Assistant Manager The Community nutrition program is funded by: the Office on The Aging, U.S.D.A., Project Open Hand & participants

In the rare instance a menu has more than 1000 milligrams of sodium, it will be labeled a high sodium meal.

Comments, Suggestions, Feedback?

We would love to hear from you! Please fill out a meal comment card the next time you dine with us and turn it in to your site coordinator.

- ✓ Bring picture ID for proof of age.
- services you receive.
- ✓ Smiles are encouraged!

Please Note: Our menu meets 1/3 DRI for all target nutrients except Vitamin D. The Project Open Hand dietitian will provide nutrition education about how to ensure you are meeting your daily Vitamin D needs.

Please note the holiday meals on Thursday 11/24 and Friday 11/25 are high in sodium (with the addition of the pies)

 \checkmark You need to be 60 years of age or older to be eligible for our senior lunch program \checkmark You need to be 18-59 to be eligible for the adults with disabilities program

✓ All new participants are asked to complete an Intake. While voluntary, the data on the Intake is strictly used to compile statistics in order to obtain government funding for the program. \checkmark We appreciate any voluntary contribution for the meal program. The contributions will be used toward the nutrition program operations. Regardless of contribution, it will not affect