AUGUST MENU

SUGGESTED DONATION \$2.00 DAILY BIRTHDAY DINNER \$3.00	CALL JANICE AT 330-627-7205 WITH ANY NUTRITIONAL QUESTIONS	1 CHICKEN & NOODLES CARROTS BEETS APRICOTS BISCUIT/ MARGARINE	2 COUNTRY FRIED STEAK MASHED POTATOES/GRAVY PEAS & CARROTS MANDARIN ORANGES BREAD/MARGARINE	3 SWEET & SOUR MEATBALLS RICE CALIFORNIA BLEND VEGETABLES BANANA BREAD MARGARINE
6 PEPPER STEAK RICE ORIENTAL VEGETABLES EGG ROLL TROPICAL FRUIT BREAD/ MARGARINE	7 HAM, GREEN BEANS & POTATOES COTTAGE CHEESE TOMATO WEDGES PEACHES CORN BREAD/ MARGARINE	8 CABBAGE ROLL MASHED POTATOES CORN PINEAPPLE ROLL/MARGARINE	9 TERIYAKI CHICKEN BABY BAKERS SPINACH BANANA BREAD/MARGARINE	10 TACO SALAD REFRIED BEANS MEXICAN RICE TROPICAL FRUIT TORTILLA CHIPS
13 CORNED BEEF POT PIE BROCCOLI WARM PEACHES JUICE BREAD/ MARGARINE	14 BAKED FISH RICE PILAF SUCCOTASH PEARS TOMATO JUICE BREAD/ MARGARINE	15 BIRTHDAY DINNER BAKED CHICKEN/ STUFFING MASHED POTATOES VEGETABLE BLEND PINEAPPLE & ORANGES DESSERT ROLL/MARGARINE	16 STUFFED SHELLS W/ MEAT SAUCE CAULIFLOWER COLE SLAW CHERRY COBBLER GARLIC BREAD	17 ROAST BEEF & SWISS SANDWICH W/LETTUCE &TOMATO POTATO SALAD PICKLED BEETS BANANA
20 HAMBURGER GRAVY MASHED POTATOES GREEN BEANS FRUIT COCKTAIL BISCUIT/ MARGARINE	21 TUNA NOODLE CASSEROLE SPINACH STEWED TOMATOES PINEAPPLE BREAD/ MARGARINE	22 WEDDING SOUP HOUSE SALAD/ DRESSING CHEESE CUBES APRICOTS CRACKERS JUICE	23 SALISBURY STEAK MASHED POTATOES/GRAVY CORN TROPICAL FRUIT COOKIE BREAD/MARGARINE	24 BBQ CHICKEN SCALLOPED POTATOES CALIFORNIA BLEND VEGETABLES BANANA BREAD/ MARGARINE
27 CHICKEN SALAD TOMATO WEDGES COLE SLAW TAPIOCA PUDDING JUICE CHIPS BREAD	28 EGG & CHEESE OMELET SAUSAGE LIKKS RED ROASTED POTATOES PEACHES COUNTRY GRAVY BISCUIT/ MARGARINE	29 BEEF NOODLE SOUP HOUSE SALAD/ DRESSING COTTAGE CHEESE PERFECTION SALAD ORANGE CRACKERS	30 CHICKEN THIGH MASHED POTATOES/GRAVY CARROTS FRUIT SALAD BREAD/MARGARINE	1 STEAK HOAGIE/W ONIONS & PEPPERS BUN SEASONED FRIES GREEN BEANS BANANA