

Proposed: 10/08
 Revised: 12/13,3/14,3/12/14,
 12/14,1/15,3/15,9/16,8/17

WAUPACA COUNTY
WISCONSIN
 Weekly Average 2700 Calories Per Day



Week: 1

MONDAY

TUESDAY

WEDNESDAY

THURSDAY

FRIDAY

SATURDAY

SUNDAY

Meal Name: Breakfast

Fruit (1@ or 1/2 cup equivalent) 1 portion	Corn Flakes Cereal 1 cup	Corn Flakes Cereal 1 cup	Corn Flakes Cereal 1 cup	Fruit (1@ or 1/2 cup equivalent) 1 portion	Corn Flakes Cereal 1 cup	Fruit (1@ or 1/2 cup equivalent) 1 portion
Corn Flakes Cereal 1 cup	Streusel Coffeecake (1/60 2@) 1/30 cut	Blueberry Muffins (1/60 2@) 1/30 cut	Streusel Coffeecake (1/60 2@) 1/30 cut	Corn Flakes Cereal 1 cup	Streusel Coffeecake (1/60 2@) 1/30 cut	Corn Flakes Cereal 1 cup
Blueberry Muffins (1/60 2@) 1/30 cut	Whipped Margarine 1/2 ozw	Apple Jelly 1/2 fl oz	Whipped Margarine 1/2 ozw	Blueberry Muffins (1/60 2@) 1/30 cut	Whipped Margarine 1/2 ozw	Blueberry Muffins (1/60 2@) 1/30 cut
Apple Jelly 1/2 fl oz	Morning Beverage 1 cup	Morning Beverage 1 cup	Morning Beverage 1 cup	Apple Jelly 1/2 fl oz	Morning Beverage 1 cup	Apple Jelly 1/2 fl oz
Morning Beverage 1 cup				Morning Beverage 1 cup		Morning Beverage 1 cup

Meal Name: Lunch

Farmhouse Stew (2 oz diced turkey/ 1/2 c veg) 10 ozw	T. Salami 2 ozw	Spaghetti & Italian Sauce (2 oz*/soy) 10 ozw	American Goulash (2 oz*/soy) 10 ozw	Sloppy Joe (2 oz*/soy) 4 ozw	Smoked T. Sausage (3 oz each) 1 each	Spagietti & Italian Sauce (2 oz*/soy) 10 ozw
Rice 3/4 cup	Mustard 1/3 fl oz	Green Beans 1/2 cup	Gardon Salad 1/2 cup	Enriched Bread 2 slice	Navy Beans 1 cup	Green Beans 1/2 cup
Green Beans 1/2 cup	Enriched Bread 2 slice	Garden Salad 1/2 cup	Italian Dressing 1/2 fl oz	Pinto Beans 1 cup	Garden Salad 1/2 cup	Gardon Salad 1/2 cup
Fresh Baked Roll 1/40 cut	Pinto Beans 1 cup	Italian Dressing 1/2 fl oz	Kettle Blend Mixed Vegetables 1/2 cup	Gardon Salad 1/2 cup	Italian Dressing 1/2 fl oz	Italian Dressing 1/2 fl oz
Whipped Margarine 1/2 ozw	Garden Salad 1/2 cup	Fresh Baked Roll 1/40 cut	Southern Cornbread 1/60 cut	French Dressing LF 1/2 fl oz	Enriched Bread 1 slice	Southern Cornbread 1/60 cut
Oatmeal Cookie Bar 1/60 cut	French Dressing LF 1/2 fl oz	Whipped Margarine 1/2 ozw	Whipped Margarine 1/2 ozw	Iced Yellow Cake 1/60 cut	Mustard 1/3 fl oz	Whipped Margarine 1/2 ozw
Fruit Drink w/ Vitamins B12, C, D, E & Calcium 1 cup	Iced Yellow Cake 1/60 cut	Oatmeal Cookie Bar 1/60 cut	Fudge Brownie 1/60 cut	Fruit Drink w/ Vitamins B12, C, D, E & Calcium 1 cup	Iced White Cake 1/60 cut	Oatmeal Cookie Bar 1/60 cut
	Fruit Drink w/ Vitamins B12, C, D, E & Calcium 1 cup	Fruit Drink w/ Vitamins B12, C, D, E & Calcium 1 cup	Fruit Drink w/ Vitamins B12, C, D, E & Calcium 1 cup		Fruit Drink w/ Vitamins B12, C, D, E & Calcium 1 cup	Fruit Drink w/ Vitamins B12, C, D, E & Calcium 1 cup

Meal Name: Dinner

Charbroiled Patty (3 ozw) 1 patty	Meatballs (1/2 oz each) 6 each	T. Hot Dogs (1.5 oz each) 2 each	Meatballs (1/2 oz each) 6 each	Roast Turkey 2 ozw	Baked Meatloaf (3 ozw each) 1 patty	T. Ham & Pinto Beans (2 oz diced ham/ 3/4 c beans) 10 ozw
Gravy LF/LS 3 fl oz	Mashed Potatoes 1 cup	Mustard 1/2 fl oz	Gravy LF/LS 3 fl oz	Gravy LF/LS 3 fl oz	Gravy LF/LS 3 fl oz	Rice 3/4 cup
Scalloped Potatoes 1 cup	Gravy LF/LS 3 fl oz	Enriched Bread 2 slice	Parsley Potatoes 1 cup	Cottage Fries 1 cup	Mashed Potatoes 1 cup	Coleslaw Vinaigrette 1/2 cup
Garden Salad 1/2 cup	Creamy Coleslaw 1/2 cup	BBQ Pinto Beans 3/4 cup	Gardon Salad 1/2 cup	Cabbage 1/2 cup	Carrots 1/2 cup	Fresh Baked Roll 1/40 cut
Ranch Salad Dressing 1/2 fl oz	Fresh Baked Roll 1/40 cut	Cottage Fries 3/4 cup	Ranch Salad Dressing 1/2 fl oz	Fresh Baked Roll 1/40 cut	Southern Cornbread 1/60 cut	Whipped Margarine 1/2 ozw
Southern Cornbread 1/60 cut	Whipped Margarine 1/2 ozw	Iced White Cake 1/60 cut	Enriched Bread 2 slice	Whipped Margarine 1/2 ozw	Whipped Margarine 1/2 ozw	Fudge Brownie 1/60 cut
Whipped Margarine 1/2 ozw	Sugar Cookie Bar 1/60 cut	Sweetened Tea 1 cup	Whipped Margarine 1/2 ozw	Oatmeal Cookie Bar 1/60 cut	Sugar Cookie Bar 1/60 cut	Sweetened Tea 1 cup
Iced White Cake 1/60 cut	Sweetened Tea 1 cup		Sugar Cookie Bar 1/60 cut	Sweetened Tea 1 cup	Sweetened Tea 1 cup	
Sweetened Tea 1 cup			Sweetened Tea 1 cup			

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*This item made with mechanically separated poultry & soy used in accordance with USDA standards.

NUTRITION STATEMENT: This menu meets the nutritional guidelines of the American Correctional Association which are based upon the current DRIs for males and females 19 to 50 years as established by the Food and Nutrition Board of the Institute of Medicine, National Academy of Sciences. Adequate levels of protein, vitamin A, vitamin C, calcium, and iron are included.

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**WAUPACA COUNTY
 WISCONSIN**

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Week: 2

MONDAY

TUESDAY

WEDNESDAY

THURSDAY

FRIDAY

SATURDAY

SUNDAY

Meal Name: Breakfast

Fruit (1@ or 1/2 cup equivalent) 1 portion	Corn Flakes Cereal 1 cup	Corn Flakes Cereal 1 cup	Corn Flakes Cereal 1 cup	Fruit (1@ or 1/2 cup equivalent) 1 portion	Corn Flakes Cereal 1 cup	Fruit (1@ or 1/2 cup equivalent) 1 portion
Corn Flakes Cereal 1 cup	Blueberry Muffins (1/60 2@) 1/30 cut	Streusel Coffeecake (1/60 2@) 1/30 cut	Blueberry Muffins (1/60 2@) 1/30 cut	Corn Flakes Cereal 1 cup	Blueberry Muffins (1/60 2@) 1/30 cut	Corn Flakes Cereal 1 cup
Streusel Coffeecake (1/60 2@) 1/30 cut	Apple Jelly 1/2 fl oz	Whipped Margarine 1/2 ozw	Apple Jelly 1/2 fl oz	Streusel Coffeecake (1/60 2@) 1/30 cut	Apple Jelly 1/2 fl oz	Streusel Coffeecake (1/60 2@) 1/30 cut
Whipped Margarine 1/2 ozw	Morning Beverage 1 cup	Morning Beverage 1 cup	Morning Beverage 1 cup	Whipped Margarine 1/2 ozw	Morning Beverage 1 cup	Whipped Margarine 1/2 ozw
Morning Beverage 1 cup				Morning Beverage 1 cup		Morning Beverage 1 cup

Meal Name: Lunch

Sloppy Joe (2 oz*/soy) 4 ozw	T. Bologna 2 ozw	T. Hot Dogs (1.5 oz each) 2 each	Crispy Chicken Patty (3 ozw each) 1 patty	Hearty Spanish Rice (2 oz*/soy) 10 ozw	T. Bologna 2 ozw	Roast Turkey 2 ozw
Enriched Bread 2 slice	Mustard 1/3 fl oz	Mustard 1/2 fl oz	Gravy LF/LS 3 fl oz	Refried Pinto Beans 3/4 cup	Mustard 1/3 fl oz	Gravy LF/LS 3 fl oz
Rice 3/4 cup	Potato Chips 1 ozw	Enriched Bread 2 slice	Collage Fries 1 cup	Garden Salad 1/2 cup	Enriched Bread 2 slice	Mashed Potatoes 1 cup
Coleslaw Vinaigrette 3/4 cup	Enriched Bread 2 slice	BBQ Pinto Beans 3/4 cup	Coleslaw Vinaigrette 1/2 cup	Ranch Salad Dressing 1/2 fl oz	Baked Beans 3/4 cup	Garden Salad 1/2 cup
Sugar Cookie Bar 1/60 cut	Kettle Blend Mixed Vegetables 1/2 cup	Creamy Coleslaw 3/4 cup	Enriched Bread or Rolls 2 each	Enriched Bread or Rolls 2 each	Creamy Coleslaw 1/2 cup	French Dressing LF 1/2 fl oz
Fruit Drink w/ Vitamins B12, C, D, E & Calcium 1 cup	Fresh Baked Oatmeal Cookie 2 ozw	Sugar Cookie Bar 1/60 cut	Whipped Margarine 1/2 ozw	Whipped Margarine 1/2 ozw	Iced Yellow Cake 1/60 cut	Southern Cornbread 1/60 cut
	Fruit Drink w/ Vitamins B12, C, D, E & Calcium 1 cup	Fruit Drink w/ Vitamins B12, C, D, E & Calcium 1 cup	Iced Yellow Cake 1/60 cut	Iced White Cake 1/60 cut	Fruit Drink w/ Vitamins B12, C, D, E & Calcium 1 cup	Whipped Margarine 1/2 ozw
			Fruit Drink w/ Vitamins B12, C, D, E & Calcium 1 cup	Fruit Drink w/ Vitamins B12, C, D, E & Calcium 1 cup		Sugar Cookie Bar 1/60 cut
						Fruit Drink w/ Vitamins B12, C, D, E & Calcium 1 cup

Meal Name: Dinner

T. Salami 2 ozw	Roast Turkey 2 ozw	Cheesy T. Ham & Macaroni (2 oz diced t.ham) 10 ozw	Chili con Carne w/Beans (2 oz*/soy) 10 ozw	Glazed BBQ Patty (3 ozw each) 1 patty	Spaghetti & Italian Sauce (2 oz*/soy) 10 ozw	Baked Meatloaf (3 ozw each) 1 patty
Mustard 1/3 fl oz	Gravy LF/LS 3 fl oz	Carrots 1/2 cup	Rice 3/4 cup	Lyonnaise Potatoes 1 cup	Green Beans 1/2 cup	Gravy LF/LS 3 fl oz
Enriched Bread 2 slice	Mashed Potatoes 1 cup	Garden Salad 1/2 cup	Garden Salad 1/2 cup	Irish Blend Vegetables 1/2 cup	Garden Salad 1/2 cup	Rice 3/4 cup
Collage Fries 1 cup	Glazed Carrots 1/2 cup	French Dressing LF 1/2 fl oz	Italian Dressing 1/2 fl oz	Bakery Biscuit 1/60 cut	Italian Dressing 1/2 fl oz	Irish Blend Vegetables 1/2 cup
Macaroni Salad 3/4 cup	Bakery Biscuit 1/60 cut	Southern Cornbread 1/60 cut	Southern Cornbread 1/60 cut	Whipped Margarine 1/2 ozw	Southern Cornbread 1/60 cut	Enriched Bread or Rolls 2 each
Iced Yellow Cake 1/60 cut	Whipped Margarine 1/2 ozw	Whipped Margarine 1/2 ozw	Whipped Margarine 1/2 ozw	Sugar Cookie Bar 1/60 cut	Whipped Margarine 1/2 ozw	Whipped Margarine 1/2 ozw
Sweetened Tea 1 cup	Fudge Brownie 1/60 cut	Iced White Cake 1/60 cut	Oatmeal Cookie Bar 1/60 cut	Sweetened Tea 1 cup	Oatmeal Cookie Bar 1/60 cut	Iced White Cake 1/60 cut
	Sweetened Tea 1 cup	Sweetened Tea 1 cup	Sweetened Tea 1 cup		Sweetened Tea 1 cup	Sweetened Tea 1 cup

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 ^This item made with mechanically separated poultry & soy used in accordance with USDA standards.

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WISCONSIN
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Week: 3

MONDAY

TUESDAY

WEDNESDAY

THURSDAY

FRIDAY

SATURDAY

SUNDAY

Meal Name: Breakfast

Fruit (1@ or 1/2 cup equivalent) 1 portion	Corn Flakes Cereal 1 cup	Corn Flakes Cereal 1 cup	Corn Flakes Cereal 1 cup	Fruit (1@ or 1/2 cup equivalent) 1 portion	Corn Flakes Cereal 1 cup	Fruit (1@ or 1/2 cup equivalent) 1 portion
Corn Flakes Cereal 1 cup	Streusel Coffeecake (1/60 2@) 1/30 cut	Blueberry Muffins (1/60 2@) 1/30 cut	Streusel Coffeecake (1/60 2@) 1/30 cut	Corn Flakes Cereal 1 cup	Streusel Coffeecake (1/60 2@) 1/30 cut	Corn Flakes Cereal 1 cup
Blueberry Muffins (1/60 2@) 1/30 cut	Whipped Margarine 1/2 ozw	Apple Jelly 1/2 fl oz	Whipped Margarine 1/2 ozw	Blueberry Muffins (1/60 2@) 1/30 cut	Whipped Margarine 1/2 ozw	Blueberry Muffins (1/60 2@) 1/30 cut
Apple Jelly 1/2 fl oz	Morning Beverage 1 cup	Morning Beverage 1 cup	Morning Beverage 1 cup	Apple Jelly 1/2 fl oz	Morning Beverage 1 cup	Apple Jelly 1/2 fl oz
Morning Beverage 1 cup				Morning Beverage 1 cup		Morning Beverage 1 cup

Meal Name: Lunch

T. Ham 2 ozw	T. Salami 2 ozw	Savory Rice & Peppers (2 oz^/soy) 10 ozw	T. Ham & White Beans (2 oz diced l.ham) 10 ozw	T. Ham 2 ozw	T. Hot Dogs (1.5 oz each) 2 each	Tex-Mex Taco Filling (2 oz^/soy) 4 ozw
Macaroni & Cheese 3/4 cup	Mustard 1/3 floz	Carrots 1/2 cup	Carrots 1/2 cup	AuGratin Potatoes 3/4 cup	Mustard 1/2 fl oz	Shredded Cheese 1 ozw
Coleslaw Vinaigrette 1/2 cup	Enriched Bread 2 slice	Garden Salad 1/2 cup	Garden Salad 1/2 cup	Garden Salad 1/2 cup	Enriched Bread 2 slice	Flour Tortilla (6") 2 each
Southern Cornbread 1/60 cut	Navy Beans 3/4 cup	Ranch Salad Dressing 1/2 fl oz	Italian Dressing 1/2 fl oz	French Dressing LF 1/2 fl oz	Baked Beans 3/4 cup	Rice 3/4 cup
Whipped Margarine 1/2 ozw	Garden Salad 1/2 cup	Fresh Baked Roll 1/40 cut	Southern Cornbread 1/60 cut	Bakery Biscuit 1/60 cut	Carrots 1/2 cup	Refried Pinto Beans 3/4 cup
Oatmeal Cookie Bar 1/60 cut	French Dressing LF 1/2 fl oz	Whipped Margarine 1/2 ozw	Whipped Margarine 1/2 ozw	Whipped Margarine 1/2 ozw	Iced Yellow Cake 1/60 cut	Garden Salad 1/2 cup
Fruit Drink w/ Vitamins B12, C, D, E & Calcium 1 cup	Fudge Brownie 1/60 cut	Iced White Cake 1/60 cut	Iced Yellow Cake 1/60 cut	Sugar Cookie Bar 1/60 cut	Fruit Drink w/ Vitamins B12, C, D, E & Calcium 1 cup	Ranch Salad Dressing 1/2 fl oz
	Fruit Drink w/ Vitamins B12, C, D, E & Calcium 1 cup	Fruit Drink w/ Vitamins B12, C, D, E & Calcium 1 cup	Fruit Drink w/ Vitamins B12, C, D, E & Calcium 1 cup	Fruit Drink w/ Vitamins B12, C, D, E & Calcium 1 cup		Fudge Brownie 1/60 cut
						Fruit Drink w/ Vitamins B12, C, D, E & Calcium 1 cup

Meal Name: Dinner

American Goulash (2 oz^/soy) 10 ozw	Charbroiled Patty (3 ozw) 1 patty	T. Bologna 2 ozw	Meatballs (1/2 oz each) 6 each	Hearty Spanish Rice (2 oz^/soy) 10 ozw	Chili con Carne w/Beans (2 oz^/soy) 10 ozw	Glazed BBQ Patty (3 ozw each) 1 patty
Garden Salad 1/2 cup	BBQ Sauce 1 floz	Mustard 1/3 fl oz	Onion Gravy LF/LS 3 fl oz	Refried Pinto Beans 3/4 cup	Rico 3/4 cup	Parsley Potatoes 3/4 cup
Italian Dressing 1/2 fl oz	Noodles O'Brien 3/4 cup	Enriched Bread 2 slice	Mashed Potatoes 3/4 cup	Creamy Coleslaw 1/2 cup	Garden Salad 1/2 cup	Irish Blend Vegetables 1/2 cup
Carrots 1/2 cup	Creamy Coleslaw 1/2 cup	BBQ Pinto Beans 3/4 cup	Cabbage 1/2 cup	Southern Cornbread 1/60 cut	Italian Dressing 1/2 fl oz	Southern Cornbread 1/60 cut
Bakery Biscuit 1/60 cut	Southern Cornbread 1/60 cut	Coloslaw Vinaigrette 1/2 cup	Fresh Baked Roll 1/40 cut	Whipped Margarine 1/2 ozw	Southern Cornbread 1/60 cut	Whipped Margarine 1/2 ozw
Whipped Margarine 1/2 ozw	Whipped Margarine 1/2 ozw	Fresh Baked Oatmeal Cookie 2 ozw	Whipped Margarine 1/2 ozw	Iced White Cake 1/60 cut	Whipped Margarine 1/2 ozw	Sugar Cookie Bar 1/60 cut
Iced Yellow Cake 1/60 cut	Sugar Cookie Bar 1/60 cut	Sweetened Tea 1 cup	Fudge Brownie 1/60 cut	Sweetened Tea 1 cup	Oatmeal Cookie Bar 1/60 cut	Sweetened Tea 1 cup
Sweetened Tea 1 cup	Sweetened Tea 1 cup		Sweetened Tea 1 cup		Sweetened Tea 1 cup	

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WISCONSIN

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Week: 4

MONDAY

TUESDAY

WEDNESDAY

THURSDAY

FRIDAY

SATURDAY

SUNDAY

Meal Name: Breakfast

Fruit (1@ or 1/2 cup equivalent) 1 portion	Corn Flakes Cereal 1 cup	Corn Flakes Cereal 1 cup	Corn Flakes Cereal 1 cup	Fruit (1@ or 1/2 cup equivalent) 1 portion	Corn Flakes Cereal 1 cup	Fruit (1@ or 1/2 cup equivalent) 1 portion
Corn Flakes Cereal 1 cup	Blueberry Muffins (1/60 2@) 1/30 cut	Streusel Coffeecake (1/60 2@) 1/30 cut	Blueberry Muffins (1/60 2@) 1/30 cut	Corn Flakes Cereal 1 cup	Blueberry Muffins (1/60 2@) 1/30 cut	Corn Flakes Cereal 1 cup
Streusel Coffeecake (1/60 2@) 1/30 cut	Apple Jelly 1/2 fl oz	Whipped Margarine 1/2 ozw	Apple Jelly 1/2 fl oz	Streusel Coffeecake (1/60 2@) 1/30 cut	Apple Jelly 1/2 fl oz	Streusel Coffeecake (1/60 2@) 1/30 cut
Whipped Margarine 1/2 ozw	Morning Beverage 1 cup	Morning Beverage 1 cup	Morning Beverage 1 cup	Whipped Margarine 1/2 ozw	Morning Beverage 1 cup	Whipped Margarine 1/2 ozw
Morning Beverage 1 cup				Morning Beverage 1 cup		Morning Beverage 1 cup

Meal Name: Lunch

Sloppy Joo (2 oz*/soy) 4 ozw	T. Salami 2 ozw	American Goulash (2 oz*/soy) 10 ozw	Baked Meatloaf (3 ozw each) 1 patty	T. Bologna 2 ozw	Chili con Carne w/Beans (2 oz*/soy) 10 ozw	T. Ham 2 ozw
Cottage Fries 1 cup	Mustard 1/3 fl oz	Pinto Beans 3/4 cup	Gravy LF/LS 3 fl oz	Mustard 1/3 fl oz	Garden Salad 1/2 cup	Macaroni & Cheese 3/4 cup
Coleslaw Vinaigrette 1/2 cup	Enriched Bread 2 slice	Garden Salad 1/2 cup	Mashed Potatoes 1 cup	Enriched Bread 2 slice	Ranch Salad Dressing 1/2 fl oz	Garden Salad 1/2 cup
Enriched Bread 2 slice	Navy Beans 1 cup	Italian Dressing 1/2 fl oz	Carrots 1/2 cup	Ranch Pinto Beans 3/4 cup	Southern Cornbread 1/60 cut	French Dressing LF 1/2 fl oz
Oatmeal Cookie Bar 1/60 cut	Garden Salad 1/2 cup	Southern Cornbread 1/60 cut	Enriched Bread or Rolls 2 each	Garden Salad 1/2 cup	Whipped Margarine 1/2 ozw	Southern Cornbread 1/60 cut
Fruit Drink w/ Vitamins B12, C, D, E & Calcium 1 cup	Ranch Salad Dressing 1/2 fl oz	Whipped Margarine 1/2 ozw	Whipped Margarine 1/2 ozw	French Dressing LF 1/2 fl oz	Sugar Cookie Bar 1/60 cut	Whipped Margarine 1/60 cut
	Sugar Cookie Bar 1/60 cut	Fresh Baked Oatmeal Cookie 2 ozw	Fresh Baked Cookie 2 ozw	Iced Yellow Cake 1/60 cut	Fruit Drink w/ Vitamins B12, C, D, E & Calcium 1 cup	Iced Yellow Cake 1/60 cut
	Fruit Drink w/ Vitamins B12, C, D, E & Calcium 1 cup	Fruit Drink w/ Vitamins B12, C, D, E & Calcium 1 cup	Fruit Drink w/ Vitamins B12, C, D, E & Calcium 1 cup	Fruit Drink w/ Vitamins B12, C, D, E & Calcium 1 cup		Fruit Drink w/ Vitamins B12, C, D, E & Calcium 1 cup

Meal Name: Dinner

Spaghetti & Italian Sauce (2 oz*/soy) 10 ozw	Roast Turkey 2 ozw	Crispy Chicken Patty (3 ozw each) 1 patty	T. Hot Dogs (1.5 oz each) 2 each	Oven Fried Breaded Fish Patty (3 ozw) 1 patty	Turkey ala King (2 oz diced turkey) 6 ozw	Hearty Spanish Rice (2 oz*/soy) 10 ozw
Garden Salad 1/2 cup	Gravy LF/LS 3 fl oz	Gravy LF/LS 3 fl oz	Mustard 1/2 fl oz	Tartar Sauce 1/2 fl oz	Noodles O'Brien 3/4 cup	Pinto Beans 3/4 cup
Italian Dressing 1/2 fl oz	Rice 3/4 cup	Parsley Rotini 3/4 cup	Enriched Bread 2 slice	Cottage Fries 1 cup	Garden Salad 1/2 cup	Coleslaw Vinaigrette 1/2 cup
Green Beans 1/2 cup	Green Beans 1/2 cup	Irish Blend Vegetables 1/2 cup	Baked Beans 1 cup	Creamy Coleslaw 1/2 cup	Italian Dressing 1/2 fl oz	Fresh Baked Roll 1/40 cut
Fresh Baked Roll 1/40 cut	Bakery Biscuit 1/60 cut	Enriched Bread or Rolls 2 each	Coleslaw Vinaigrette 1/2 cup	Southern Cornbread 1/60 cut	Bakery Biscuit 1/60 cut	Whipped Margarine 1/2 ozw
Whipped Margarine 1/2 ozw	Whipped Margarine 1/2 ozw	Whipped Margarine 1/2 ozw	Iced White Cake 1/60 cut	Whipped Margarine 1/2 ozw	Whipped Margarine 1/2 ozw	Oatmeal Cookie Bar 1/60 cut
Iced White Cake 1/60 cut	Iced Yellow Cake 1/60 cut	Fudge Brownie 1/60 cut	Sweetened Tea 1 cup	Oatmeal Cookie Bar 1/60 cut	Iced White Cake 1/60 cut	Sweetened Tea 1 cup
Sweetened Tea 1 cup	Sweetened Tea 1 cup	Sweetened Tea 1 cup		Sweetened Tea 1 cup	Sweetened Tea 1 cup	

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