

# MAY 2024



Join us May 23rd for a delicious cookie.

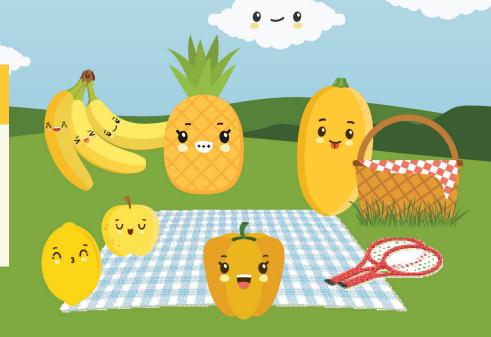
Join us May 8th for the Ace Giveaway Day!!

ACE'S CORNER

Breakfast Prices Paid: \$1.50 Reduced: \$0.30

**Lunch Prices** Paid: \$2.55 Reduced: \$0.40

Sunbutter & Jelly Sandwich offered at lunch daily



\*Menu subject To Change

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#### **TUESDAY**

Mini Cinnamon Rolls, Orange,

French Toast Sticks w/Sausage

Pears, Baby Carrots, Broccoli,

Cocoa Puffs Cereal Bar, String 14

Chicken Tenders w/Pretzel Rod

Tossed Salad w/Cheese & Roll

Pears, Green Beans, Red Pepper,

Cheese Cubes, Fruit Blend Juice

Chicken Tenders w/Breadstick

Pepperoni Flatbread Pizza Pack

Pears, Banana, Corn, Grape

Bowl, String Cheese, Orange

Chicken Chef Salad w/Roll

Cheese, Fruit Blend Juice

Three Cheese Sub

Baja Salad w/Roll

Tomatoes

Blueberry Nutrigrain Bar,

Pizza Flatbread Pack

Banana

Banana

13

20

27

Fruit Blend Juice

#### WEDNESDAY

## **THURSDAY**

#### **FRIDAY**

Now Hiring!! Food Service is Hiring! Work While Kids are in School **Great Benefits** Apply online @ www.aramark.com

Lemon Breakfast Bread, Apple Slices, Grape Juice

Chicken Nuggets w/Cheez-it Crackers Tossed Salad w/Cheese & Roll Turkey & Cheese Sub Fruit Mix, French Fries, Red Peppers, Orange

Honey Cherrios Cereal Bowl, String Cheese, Apple Slices

Hot Dog Chicken Patty Sliders Pepperoni Pizza Bagel Pack Fruit Mix, Broccoli, Orange, Tater Tots

Pumpkin Breakfast Bread, Apple Slices, Grape Juice

Cheeseburger Tossed Salad w/Cheese & Roll Turkey & Cheese Sub Fruit Mix, Celery, French Fries, Orange

Corn Dog Apple, Yogurt, & Cheese Stick Plate w/Roll

Cinnamon Toast Crunch Cereal 28

Ham & Cheese Sandwich Pears, Banana, Cucumber, Tater Sugar Powdered Donut. Applesauce, Orange Juice

Popcorn Chicken w/Pretzel Rod Egg Chef Salad w/Roll Pretzel, Yogurt & Cheese Pack Peaches, Baked Beans, Celery, Apple

Oatmeal Chocolate Chip Bar, Applesauce, Orange Juice

Cheese Quesadilla Creamy Italian Rice Bowl Ham & Cheese Sub Peaches, Kickn' Pinto Beans, Apple, Zucchini

Cinnamon Toast Crunch Cereal Bowl, String Cheese, Applesauce 5

Apple, Yogurt & Cheese Stick Plate w/Roll Turkey & Cheese Sandwich Peach, Peas & Carrots, Apple,

Cheeseburger

21

**Smiley Fires** Cinnamon Toast Crunch Bar, Cheese Cubes, Raisins

Popcorn Chicken Potato Bowl Turkey Chef Salad/ Roll Pretzel, Yogurt & Cheese Stick Peaches, Apple, Broccoli, Red

**Peppers** Apple Frudel, Applesauce, Orange Juice

Carrots

Pancake Bites & Scrambled Eggs w/Cheese Italian Salad w/Roll Turkey & Cheese Sandwich Peaches, Celery, Apple, Baby

29

Cocoa Puffs Cereal Bowl. Cheese Cubes, Fruit Blend Juice

Mini Waffle w/Sausage Tossed Salad w/Cheese & Roll Ham & Cheese Sandwich Wango Mango, Applesauce, Red Pepper, Pears

Danimals Vanilla Yogurt, Giant Q Goldfish Cracker, Banana

Bacon Cheeseburger Turkey Chef Salad w/Roll Pepperoni Pizza Bagel Pack Applesauce, Rainbow Blend Veggies, Celery, Orange Juice

Apple Frudel, Banana, Fruit Blend Juice

16

Dutch Waffle w/Powder Sugar & Sausage Patty Popcorn Chicken Salad w/Roll Ham & Cheese Sandwich Warm Cinnamon Apples, Wango Mango Juice, Pears, Celery

Trix Cereal Bowl. Giant 23 Goldfish Crackers, Banana

Chicken Nuggets w/Breadstick

Apple, Yogurt & Cheese Stick Plate w/Roll Ham & Turkey Sub Applesauce, Tater Tots, Pears, **Cucumber Cookie** 

Chocolate Filled Crescent, 30 Craisins, Apple Juice

Tossed Salad w/Cheese & Roll Pepperoni Pizza Bagel Pack Applesauce, Corn, Pears, Edamame

Strawberry Pop Tart, Craisins, Apple Juice

Cheese Pizza Ranch Chicken Salad w/Roll Turkey & Cheese Sub Dragon Juice, Pineapple Strawberry Cup, Cucumber, Blue Raspberry Lemon Kickstart

Oat Apple Cinnamon Round, 10 Craisins, Apple Juice

Sausage Pizza Popcorn Chicken Salad w/Roll Chocolate Muffin, Animal Crackers & Cheese Stick Pack

Spinach, Baby Carrots, Apple, Blue Raspberry Lemon Sidekick Honey Cherrios Cereal Bowl, 17 String Cheese, Craisins

Pepperoni Pizza Italian Salad w/Roll Pretzel, Yogurt & Cheese Stick Pack

Apricots, Spinach, Baby Carrots, Blue Raspberry Lemon Sidekick

No School

24

Mini Cinnamon Creamy Cheese 3 1 Bagel, Craisins, Apple Juice

Cheese Pizza Egg Chef Salad w/Roll Three Cheese Sub Pineapple, Apple, Spinach, Red **Peppers** 

No School

# YELLOW WORLD

Sunny yellow produce are high in beta-carotene and vitamin C. Beta-carotene contributes about 50% of the vitamin A in a typical American diet. It's recommended that you get your beta-carotene from brightly colored fruits and veggies rather than supplements. As well as packing a nutritional punch, this primary color means courage in Japan. Yellow foods that are equal parts delicious and nutritious include corn, yellow tomatoes, garbanzo beans, bananas, yellow peppers, and egg yolks.

# DISCOVER: SPAGHETTI SQUASH

This month, be sure to enjoy the fork-twirling, buttery goodness known as spaghetti squash. In season July through October, spaghetti squash is a delicious pasta alternative or side brimming with vitamins C and B6, manganese, and potassium.



PINEAPPLE: Brimming with vitamin C, calcium, & iron Peak Season: Apr.-May

**LEMON**: Bursting with fiber, vitamin C, & potassium **Peak Season**: Nov.-Mar.





**STARFRUIT**: Full of protein, vitamins, & minerals **Peak Season**: Aug.-Sep.

# CHALLENGE OF THE MONTH: EAT THE RAINBOW

This summer, cool down the healthy way with some natural, homemade Popsicles! With an adult's help, use a blender to experiment mixing different fruits and veggies together to create the perfect frozen treat. Then freeze them overnight in an ice cube tray or Popsicle mold and enjoy! See below for some flavorful suggestions.







PINEAPPLE, BANANA, COCONUT MILK, SPINACH



MANGO, ORANGE JUICE, CARROT JUICE



# ACE'S RECIPE OF THE MONTH:

## **PINEAPPLE COBBLER\***

Serves 8

#### **INGREDIENTS:**

1 cup all-purpose flour

1 pinch of salt

1 cup sugar

1 tablespoon baking powder

3/4 cup milk

1 teaspoon vanilla extract

1 stick (1/4 lb.) unsalted butter, melted

1 can (20 oz.) pineapple chunks in juice, drained

Vanilla ice cream or whipped cream (optional)

#### **PREPARATION:**

- 1. Preheat oven to 375°F. In a bowl, mix flour, salt, sugar, baking powder, milk, and vanilla extract; stir until mixture forms a smooth batter. Gently stir in butter.
- Spread a very thin layer of batter evenly in a 9x13" baking dish and scatter pineapple chunks evenly over batter.
- 3. Bake 25 minutes or until pineapple has fallen to bottom of pan and top is puffed, golden brown, and springs back slightly when touched in middle. Cool cobbler slightly and then serve warm with vanilla ice cream or whipped cream, if desired.

\*DO NOT attempt cook or chop without adult supervision.