AmeriCorps Seniors Foster Grandparent Program

July 2024

Inside this Issue

Announcements pg. 2 Spotlight pg. 3 Information pg 4 Recipe of the month pg.5 Station Visits pg. 6 Coloring Page pg. 7 Word Search Puzzle pg. 8 Menu pg. 9

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AmeriCorps Seniors Foster Grandparent Program helps kids learn through a variety of ways.



We hope you are enjoying your time with family and friends at summer cookouts and family get togethers.

As summer school is coming to an end, we are happy to announce the APS partnership has been renewed for the upcoming school year. We are sure everyone is excited to get back into service.

We wanted to reach out and let you know that there are still opportunities available to volunteer at various Multigenerational Centers for the remaining summertime as well as for the upcoming school year. If you are interested, please contact Joni.

We are wishing you a wonderful summer! Take some time to relax and recharge, and we look forward to seeing you next month. Enjoy the rest of your summer!

FGP Staff Marie, Joni and Estelle



Notice:

Please do NOT start serving at your school until AFTER you have been notified by FGP Staff. Certain procedures must be met prior to entering the classroom. Thank you



Foster Grandparents Needed. We are trying to grow our program - if you have someone in mind please let us know! Or have them call Joni at 505.764.6421 for an application.

Keep Albuquerque Beautiful is dedicated to community education on solid waste management issues and alternatives through litter control, beautification, and graffiti eradication.

FGP Moved

We are now located at the back of Barelas Senior Center.

we'he CLOSED

FGP Staff hope you all have a very Happy 4th of July. Office will be closed in observation of Independence Day.

Reminder-

Reminder: Advisory Council

17 July @ 1000-1200 at Barelas Senior Center, Silver Room. We are looking for 4 FGP volunteers to join the FGP/SCP council...if you are considering this, please join us at this brunch meeting.

Volunteer Badge Policy

Please wear your volunteer badge on the outer most layer of clothing above the waist any time you are in service or on city property. Call Joni with any questions...505-764-6421

Happy Birthday!

Loretta Hoyt





City of Albuquerque Solid Waste/ Keep Albuquerque Beautiful Classroom Education

Foster Grandparents Program will be partnering with the City of Albuquerque Solid Waste/Keep Albuquerque Beautiful in this school year. Within this program, you will be trained and provided with materials to do a presentation in classrooms around the Albuquerque area. If you think you would like to be involved - teach the next generation how to recycle, just let Joni know via a call at 505-764-6421 or email her at fgp@cabq.gov

FGP is very excited about this new partnership and thinks it will be a great addition to our program.

The Solid Waste Management Department is committed to helping maintain a healthy environment for Albuquerque's current and future generations.





Information



Basil Information

To learn more about how the Double Up Food Bucks program works and to find a participating outlet near you visit:

https://www.doubleupnm.org/



1. Basil is an easy herb to grow in windowsill containers or in your home garden.

2. The most common type of basil is sweet basil. Other popular varieties include Italian, lemon, purple, and Thai.

3. Look for leaves that are smooth and whole, that have a strong aroma, and that are bright in color.

4. When using, gently wash leaves under cold water and pat dry. Remove leaves from stems, then tear or cut the leaves to the desired size.

5. Basil is a great way to add flavor to recipes without adding salt.

6. Basil contains small amounts of vitamins A and K, folate, magnesium, phosphorus, and potassium. It is very low in calories but provides some dietary fiber.

7. Adding basil to your water can create a fresh unique flavor. You can also combine fruits or vegetables with basil for more flavor. Basil goes well with lemon, blueberries, watermelon, strawberries, cucumber, and many other fruits and vegetables.

To infuse water with basil and other flavors, fill a large jar or pitcher with water, add torn basil leaves, and cut up fruit or vegetable of your choice. Place the jar or pitcher in the refrigerator for 2 or more hours to allow it to infuse. For a stronger flavor, leave overnight. When the water is infused to your desired intensity, pour the water over ice and enjoy!



📓 This Month Basil

New Mexico Pesto

- · 2 cups basil, stems removed
- ½ cup roasted green chile
- 2 tablespoons pistachios or pinion
 - nuts, chopped
 - · 2 garlic cloves
 - ½ cup olive oil
 - ¾ cup grated parmesan cheese ¼ teaspoon salt





Nutrition Fac	cts
2 servings per container	
Serving size 3/4 cup	(196g)
Amount per serving	
Calories	670
% Dai	ily Value*
Total Fat 66g	85%
Saturated Fat 13g	63%
Trans Fat 0g	
Cholesterol 25mg	9%
Sodium 990mg	43%
Total Carbohydrate 10g	4%
Dietary Fiber 3g	9%
Total Sugars 1g	
Includes 0g Added Sugars	0%
Protein 12g	
Vitamia D. 0.0mag	00/
Vitamin D 0.2mcg	0%
Calcium 350mg	25%
Iron 2.2mg	10%
Potassium 270mg	6%
* The % Daily Values (DV) tells you how much a r	nutrient in a

serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

Instructions

1. Wash and remove stems of basil.

2. Place basil, green chile, nuts, garlic, salt and parmesan cheese into a food processor or blender. Blend everything together slowly adding oil into the mix.

3. Once completely blended place into an air tight container or jar. Store in the refrigerator for up to 5 days.

Serve with pasta or as a topping for other meals.

May & June Site Visits























July 2024



As part of the New Mexico Grown state initiative, every Thursday, the Department of Senior Affairs will feature a vegetarian meal that incorporates locally sourced fruits, vegetables, beans, or chile into the menu.



Monday	Tuesday	Wednesday	Thursday	<u>Friday</u>
 Lemon pepper chicken w/ brown rice Diced beets Roasted Brussel sprouts Chocolate pudding 1% milk 	2 • Meatballs w/ marinara and cheese • Whole grain hoagie roll • Diced potatoes • Broccoli • Banana • 1% milk	 Garlic tilapia Red, white, & blue posole Calabacitas Yogurt 1% milk 	4	5 • Egg salad on whole grain bread • Lettuce • Carrot sticks • Cantaloupe • 1% milk
 8 Pork chop w/brown rice Rosemary potatoes w/ margarine Corn Pears 1% milk 	9 • Green chile stew • Pinto beans • Flour tortilla • Baked apples • 1% milk	 Breaded cod w/tartar sauce Buttered noodles Green beans Oranges 1% milk 	 Pasta primavera Sauteed spinach w/ onions Breadstick Yogurt 1% milk 	12 • Chicken parmesan • Zucchini w/butter • Steamed carrots • Jell-O • 1% milk
15 • Carne adovada • Spinach • Pinto beans • Flour tortilla • Grapes • 1% milk	 Sweet & Sour chicken w/stir fry vegetables Broccoli Brown rice Fortune cookie 1% milk 	 Salisbury steak w/ mushroom gravy Mashed potatoes Whole grain dinner roll w/margarine Peach cobbler 1% milk 	18 • Cheese omelet w/ fajita blend • Stewed tomatoes • Roasted potatoes • Mandarin oranges • 1% milk	 BBQ pulled pork Roasted sweet potato Green beans Whole grain dinner roll w/margarine Apples 1% milk
22 • Spaghetti w/meat sauce • Imperial blend vege- tables • Broccoli • Pears • 1% milk	23 • Baked salmon w/ lemon and garlic • Ancient grain rice • Green beans w/ mushrooms • Grapes • 1% milk	24 • Red chile tamales • Calabacitas • Pinto beans • Banana • 1% milk	25 • Mac & cheese w/ green chile • Broccoli • Beets • Yogurt • 1% milk	 26 Chicken salad sandwich on whole grain bread Sliced cucumber & carrot sticks Cole slaw Honeydew 1% milk
29 • Philly cheesesteak • Steamed carrots • Whole grain hoagie • Warm cinnamon apples • 1% milk	30 • Green chile chicken enchilada • Pinto beans • Calabacitas • Mandarin Oranges • 1% milk	 Meatloaf w/tomato gravy Garlic roasted potatoes Succotash Whole grain dinner roll Fresh seasonal fruit 1% milk 	1 • Spaghetti w/ marinara sauce • Broccoli w/red pep- pers • Roasted vegetables • Garlic breadstick • Yogurt • 1% milk	 Salmon w/pineapple over brown rice pilaf Brussel sprouts Diced beets Honeydew melon 1% milk