# WITHIN OUR WORLD

A Monthly Publication by the West Philadelphia Senior Community Center

# What Does Freedom Mean

Our founders declared that liberty is a universal birthright. As we approach the months of June and July, let's talk about freedom.

President Franklin D. Roosevelt closed his 1941 State of the Union address stating that society has a duty to protect and uphold for everyone the four essential human freedoms:

- 1. Freedom of speech and expression. 3.
  - 3. Freedom from want.
- 2. Freedom of worship.
- 4. Freedom from fear.

In preparing for the upcoming holidays, several people at the Center shared what freedom means to them personally: "Being able to do what I want, when I want;" "Having independence, especially as I age;" and "Being able to be me, not who someone wants me to be".

Strikingly, when pondering what freedom means in America for "We the People", the response was different. "We", they stated, "does not apply to All the people. If it did, everybody would be treated equally, regardless of race, creed or color."

Although the United States has existed for almost 250 years, our country still has work to do to realize our foundational heritage: protect and uphold freedom for everyone.

What can we do to help achieve it? Our strongest tool is making our voices heard through voting. But we can also use our voices through storytelling.

Describing our lived experiences has the power to change the narrative and debunk myths in society. More importantly, our stories affirm our humanity and dignity.

The Center is a supportive space where your voice will be heard. In preparation of Juneteenth and the 4th of July, express your freedom by sharing your stories.



### HIGHLIGHTS



**JUNE 2024** 

#### WEST MEDITERRANEAN CRUISE 4



#### NEW QUILTING CLASS! 2



#### FATHER'S DAY CELEBRATION BACK COVER

West Philadelphia Senior Community Center 1016 N. 41st St., Philadelphia, PA 19104 215-386-0379 • westphilaseniorcenter.org

### **Advisory Council**

Bertha Martin-Nagbe, *President* Elizabeth Williams, *Vice President* Johnnie Young, *Treasurer* Qussie Murphy, *Secretary* 

The Advisory Council meets monthly with the Center Director to discuss and recommend programs to benefit the Center.

### **Staff Directory**

Rose Richardson, Executive Director	ext. 7301
Julia Diggs, Program Manager	ext. 7302
Patrice Rhodes, Health & Wellness Coordinator	ext. 7303
Areatha Dorsey, Center Counselor	ext. 7305
Jean Hodges, Database Clerk	ext. 7306
Robert Davis, Maintenance Mechanic	ext. 7300
Michael Johnson, Maintenance	ext. 7300
Administrative Assistant	ext. 7300
Rosalyn Watson, Activities Aide	ext. 7325
Robin Mason, Nutrition Coordinator	ext. 7319

*Dial the extension or dial "0" for a staff member.* 

### **Advance Meal Reservation**

Eligible persons who wish to participate in the Congregate Meal Program at the Center must use the Advance Meal Reservation which is available on the touch screen. Meals must be reserved one (1) week in advance, usually by Tuesday 10:00 am Members who have NOT reserved a meal in advance (at least one week ahead) may leave their names on the Meal Waiting List for that day. This list is compiled on a first come, first served basis. If by 11:40 am meals ARE available, the Meal Waiting List will be utilized.

The kitchen needs to have a final lunch count no later than 11:15 am. You must be present to register for the Meal Waiting List. Whether registered or on the waiting list, you must be counted before 11:15 am.

Please remember that when you opt for Meal Waiting, there is no guarantee that there will be lunch available. **Thank You!** 

## We continue to offer the following programs & services:

**Grab & Go Meals** by registration only with Patrice Rhodes, Health & Wellness Coordinator (215) 386-0379 ext. 7303

CCT Transportation, (215) 386-0379 x7306

**Areatha Dorsey**, *Center Counselor for Resources & help with various services* (215) 386-0379 ext. 7305

For the general mailbox (215) 386-0379 ext. 7300



## Mondays **12:00 - 2:00pm**

Cost: \$30 / 6 weeks

## **SCHEDULE OF CLASSES!**

### Monday

#### **AM Activities**

9:30am -10:30am Enhanced Fitness, Atrium 10:00am - 11:30am Book Club, Music Dance 10:00am - 11:30am Table Games, Atrium 10:30am - 11:00am Devotion, Center Stage 10:30am - 11:30am New Members Orientation 11:00am -11:30am Current Events, Center Stage

#### **PM Activities**

12:00pm - 2:00pm Quilting, Art Studio
12:00pm - 3:00pm Table Games, Atrium
1:00pm - 3:00pm Line Dancing, Dining Room

### **Tuesday**

#### **AM Activities**

10:30am - 11:30am Open Fitness
9:00am -11:30am Table Games, Atrium
9:00am -11:30am Pinochle, Game Room
9:30am -11:30am Cricut Craft Class Art Studio
10:00am -11:30am Hands in Clay, Pottery Room
10:00am -11:30am Blood Pressure Screening, Nurses Station
10:00am -11:00am Nutrition Education, Center Stage

10:15am -11:30am Bingo, Atrium 10:30am - 11:30am Creative Movement.

Music Dance

#### **PM Activities**

12:00pm - 1:00pm Open Fitness Center
12:30pm - 2:00pm Cricut Craft Class, Art Studio
1:00pm - 3:00pm Social Dance, Music Dance

### Wednesday

#### **AM Activities**

9:00am - 12:00pm Table Games, Atrium 10:00am -11:00am Nutrition Education,

Center Stage Music Dance

10:00am -11:30am Sewing Class, Art Studio 10:30am - 11:30am Color Your Mind,

Music Dance

### Wednesday (cont.)

#### **PM** Activities

12:00pm - 3:00pm Table Games, Atrium
1:00pm - 2:00pm Enhanced Fitness, Atrium
12:30pm - 1:30pm Journey's Way Audio Visual
12:30pm - 2:00pm Sewing Class, Art Studio

### Thursday

#### **AM Activities**

9:00am - 11:30am Table Games, Atrium 10:00am - 11:30am Crochet Class, Art Studio 10:00am - 11:30am Quilting Class, Classroom l 10:30am - 11:30am Open Fitness Center 10:30am - 11:30am Health and Wellness, Center Stage

#### **PM Activities**

12:00pm -1:00pm Open Fitness Center
12:30pm - 1:30pm Trivia, Atrium
12:45pm -1:45pm Cardio Exercise, Atrium
1:00pm - 3:00pm Line Dancing, Dining Room
1:00pm - 3:00pm Table Games, Atrium

### Friday

#### **AM Activities**

10:00am -11:00am Chair Yoga, Center Stage 9:00am -11:30am Table Games, Atrium 10:00am -11:30am Spanish Class, Music Dance 10:30am -11:30am Trivia, Atrium

#### **PM Activities**

12:30pm -1:30pm Silver Sneakers, Atrium
12:30pm - 2:00pm Bingo, Dining Room
1:00pm - 3:00pm Table Games, Atrium
1:00pm - 3:00pm Pinochle, Game Room

## DATES TO REMEMBER

Mon. June 3rd Book Club 10am

**Tues. June 4th** Creative Movement resumes @ 10:30am

**Fri. June 7th** Vendors Day 10 – 1pm

Wed. June 12th OPEN HOUSE DAY 10-2

**Every Wed.** (May 22nd – July 3rd) A TASTE OF ITALIAN HERITAGE 12 – 2PM

Thurs. June 13th FATHER'S DAY CELEBRATION

Wed. June 19th JUNETEETH CELEBRATION 12:30 – 1:30PM

**Fri. June 21st** WILLS WORKSHOP 10 -11am Town Meeting 11:00am June Birthday "A SUMMER BASH" 12:30pm

Mon. 24th New members Orientation 11:00am

From Sunday, Oct. 5th

to Sunday, Oct 12th 2025

Wed. June 26th WPSCC'S SEWING CLASS FASHION SHOW 1:00pm

# 7-NIGHT WEST MEDITERRANEA CRUISE!!!

## ON THE "Allure of the seas"

A VALID PASSPORT IS REQUIRED FOR THIS CRUISE!

**Deposit Policy:** \$350/per person (Double Occupancy) or \$700/per person (Single Occupancy) due **April 5th, 2024**. Payments of \$200 are due monthly. **Final payment is due May 5th, 2025 and must be paid in cash.** 

For additional information contact Julia Diggs by calling (215) 386-0379 ext. 7302

## TRIP UPDATES



## Atlantic City Trip to Resorts Casino Hotel

Tuesday, July 9th, 2024 • Departs 9:30am Returns 5:30pm Cost \$35

### **Columbus Flea Market Shopping**

**Saturday, July 6, 2024** • **11:00am** Cost: \$35







### **R&B Crab & Shrimp Feast**

Baltimore Maryland • Saturday, August 3, 2024 (Day trip)<br/>\$200 Booster \$210 Member \$215 Non-MemberIncludes transportation, entertainment & scrumptious Seafood!<br/>Deposit to reserve you seat \$50.00 due Mar. 22, 2024<br/>2nd payment \$50. Apr. 16th, Final payment (cash only) May 17, 2024

### **TRIP POLICY**

First Deposit is due at time of sign-up unless otherwise noted. Please bring the exact amount due. You may place your name on the waiting list if the trip is sold out.

**Participants who depend on Shared Ride:** All participants who are picked up by the ride van and want to go on any trip announced in the newsletter may call the Registration Desk on trip sign-up day to reserve a spot. The trip must then be paid in full the next time you are at the Center. Participants will be responsible for providing their own transportation for trip/activity rides, and getting to the Center on time.

Mail-in registration for trips is accepted with payment and will be processed after the Registration Desk closes on trip sign-up day. If a trip is sold out, the check will be returned.

**Cancellation by the passenger:** For mini/charter trips, there are no refunds unless a replacement is found. For overnight trips, it is highly recommended that travel insurance is purchased. Each participant is responsible for purchasing insurance on their own. No refund will be given for trips missed due to members failing to meet departure times. In the event of a cancellation, in addition to the cancellation policy used by the tour company, a 20% administrative fee will be assessed by WPSCC. All cancellations must be made in writing to Activity Aide Trips, West Philadelphia Senior Community Center, 1016 N. 41st St., Philadelphia, PA 19104-1292.

**Cancellation by the Center:** The Center may cancel a trip if the required sign-up number needed is not met. If a trip is canceled by the Center, A full refund will be granted.

The West Philadelphia Senior Community Center is not responsible, in whole or in part, to trip participants for loss, damage, or injury however caused during or in connection with any trip. We highly recommend that you purchase trip insurance.

*Travelers cannot ask the bus driver and/or escort to make any unscheduled stops. Transportation on all trips is round-trip to and from the Center only.* 

## **SOCIAL SERVICES**





# **Senior SHARE food boxes** will be in on the first Wednesday of every month.

LIHEAP applications are available for submission. Emergency Fund is available to those who gualify.

Please call Areatha Dorsey at 215-386-0379 ext. 7305 to see if you are eligible.

## NEW MEMBERS as of JUNE 2024

Grady Barrett Gerald Becton Eleanor Clark Mary Jane Denmark Edward Dennis Deborah Gibson Deborah Hickson Esther Martin Elbert Mason Tina Miller Tonette Moore Marjorie Redford Vickie Stibbins Annette Tatum Rosa Williams

New Members Orientation will be held Monday, June 24th, 10:00 am (Music Dance Room)

## HEALTH AND WELLNESS

# OPEN FITNESS CENTER

Monday - Friday 9:00am-3:00pm

## Health & Wellness with Patrice 10:30am on Thursdays

(Music Dance)

# Beginner CHAIR YOGA

10:00am-11:00am on Fridays (Center Stage)

Suggested donation: \$2

Blood Pressure Screenings

Tuesdays from **10:00-12:00pm** with Nurse Wanda

## Birthday Party to Celebrate all the Birthdays in the month of June

## June 21st, 2024 from 12:30-2:00pm

To Register, please call 215-386-0379 ext 7325

## Wanna learn a SECOND LANGAUGE? FREE SPANISH CLASS

Learn Basic Spanish EVERY FRIDAY from 10:30-11:30am

# WPSCC's BOOK CLUB

WANT TO BECOME A

PART OF OUR CIRCLE?

We read great books, have fun discussions & socials.

COME OUT & JOIN US ON JUNE 3, 2024 AT 10:30am (IN THE MUSIC/DANCE ROOM)

# HAVE LUNCH WITH US!

MONDAY	TUESDAY			
3	4	5	6	7
H389	H390	H391	H392	H393
SWEDISH MEATBALL (3-1oz EP neatballs) w 2oz gravy	BALSAMIC GLAZED CHICKEN	SLICED BEEF W ONION GRAVY (3oz EP beef, 2oz onion gravy)	HAWAIIAN CHICKEN (3oz EP chicken - 1oz soy, sesame, pineapple sauce)	BAKED ZITI W SPINACH (3/4 c ziti noodles, ½ c PS ricotta, 1oz PS mozzarella, 1oz spinach, 2 oz tomato sauce)
✓ cup buttered wide noodles	(3oz EP chicken) w 1oz sauce & 0.5oz PS mozzarella cheese	1/2 cup whipped potatoes	1/2 cup confetti rice (w peppers)	1/2 cup warm spiced (cinn, nutmeg) peaches
∕₂ cup peas	1⁄2 cup penne pasta	1/2 cup mixed vegetables (corn, carrot, pea, green bean)	1/2 cup marinated cucumber salad	1/2 c Cali Blend (carrot, cauliflower, broccoli)
loz WW bread, pc marg	1/2 cup collard greens	1sl/oz WW bread, pc marg	2oz white roll, pc marg	1oz sugar cookie
∕₂ cup mandarin oranges	2oz WW roll, pc marg Fresh Peach	½ cup pineapples	½ cup fruit cocktail	
10	11	12	13	14
H374	H375	H376	SPPCA-FATHER	H378
HONEY-ROSEMARY CHICKEN (3oz EP chicken)	PINEAPPLE GLAZED PORK (3oz EP pork, 2oz pineapple sauce)	MEATLOAF (3oz EP beef) W 2oz GRAVY	BAKED CHICKEN LEG w/ GRAVY	TILAPIA WITH CREAMY DILL SAUCE (3oz EP tilapia)
1/2 c brown Rice Pilaf	1/2 cup sweet potatoes	1/2 cup whipped potatoes	Baked Macaroni & Cheese	1/2 cup carrot coins
Side salad (1 cup romaine, 2 T omatoes, 1 slice cucumber, 1 T Italian	1⁄2 cup green bean almondine	1/2 cup peas and carrots	Collard Greens	1/2 cup Vegetable brown rice
dressing)				
1sl/oz WW bread, pc marg	2oz WW roll, pc marg	1sl/oz white bread, pc marg	Tossed Salad	2 oz whole wheat roll, margarine
1sl/oz WW bread, pc marg ½ cup fruit cocktail	2oz WW roll, pc marg	1sl/oz white bread, pc marg Fresh Peach	Tossed Salad PC French Dressing	2 oz whole wheat roll, margarine 1/2 cup mandarin oranges
			PC French Dressing	
			PC French Dressing Dinner Roll	
⅓ cup fruit cocktail	1⁄2 cup cinnamon applesauce	Fresh Peach	PC French Dressing Dinner Roll Chocolate Cake	1⁄2 cup mandarin oranges
½ cup fruit cocktail 17	1/2 cup cinnamon applesauce	Fresh Peach	PC French Dressing Dinner Roll Chocolate Cake 20	1/2 cup mandarin oranges 21 H383
17 17 H379 HERB ROASTED CHICKEN THIGH (302 EP chicken thigh w 202 herb	1/2 cup cinnamon applesauce 18 H380 HEARTY BEEF STEW (3oz EP beef,	Fresh Peach 19 H381 SLICED TURKEY & STUFFING & ORANGE THYME GRAVY	PC French Dressing Dinner Roll Chocolate Cake 20 H382 CREAMY PARMESAN CHICKEN (3oz	21 H383 RAVIOLIS W ROASTED RED PEPPE SAUCE (1/2 c PS Ricotta, 1 oz PS
17 H379 HERB ROASTED CHICKEN THIGH 30z EP chicken thigh w 20z herb chicken gravy) ½ cup mixed vegetables (corn, carrot,	½ cup cinnamon applesauce         18         H380         HEARTY BEEF STEW (3oz EP beef, 2oz gravy)         ½ cup Stewed veggies - carrots, potator	Fresh Peach 19 H381 SLICED TURKEY & STUFFING & ORANGE THYME GRAVY	PC French Dressing Dinner Roll Chocolate Cake 20 H382 CREAMY PARMESAN CHICKEN (3oz EP chicken, 2oz thin white parm sauce)	½ cup mandarin oranges         21         H383         RAVIOLIS W ROASTED RED PEPPE         SAUCE (1/2 c PS Ricotta, 1 oz PS         Mozz, 2 oz sauce, % c pasta)
17 H379 HERB ROASTED CHICKEN THIGH (3oz EP chicken thigh w 2oz herb chicken gravy) ½ cup mixed vegetables (corn, carrot, bea, green bean)	½ cup cinnamon applesauce         18         H380         HEARTY BEEF STEW (3oz EP beef, 2oz gravy)         ½ cup Stewed veggies - carrots, potato peas	Fresh Peach 19 H381 SLICED TURKEY & STUFFING & ORANGE THYME GRAVY (3oz EP turkey, 2oz gravy, ¼ c stuffing)	PC French Dressing Dinner Roll Chocolate Cake 20 H382 CREAMY PARMESAN CHICKEN (3oz EP chicken, 2oz thin white parm sauce) ½ cup broccoli	½ cup mandarin oranges         21         H383         RAVIOLIS W ROASTED RED PEPPE         SAUCE (1/2 c PS Ricotta, 1 oz PS         Mozz, 2 oz sauce, ¾ c pasta)         ½ cup sauteed spinach w carrots
17         H379         HERB ROASTED CHICKEN THIGH         302 EP chicken thigh w 20z herb         chicken gravy)         ½ cup mixed vegetables (corn, carrot, bea, green bean)         ½ cup roasted red potatoes	½ cup cinnamon applesauce         18         H380         HEARTY BEEF STEW (3oz EP beef, 2oz gravy)         ½ cup Stewed veggies - carrots, potator peas         ½ cup cauliflower	Fresh Peach 19 H381 SLICED TURKEY & STUFFING & ORANGE THYME GRAVY (3oz EP turkey, 2oz gravy, ¼ c stuffing) ¼ cup brussel sprouts ¼ c carrot and raisin salad 1 slice WW bread, pc marg	PC French Dressing Dinner Roll Chocolate Cake 20 H382 CREAMY PARMESAN CHICKEN (3oz EP chicken, 2oz thin white parm sauce) ½ cup broccoli ½ cup penne	½ cup mandarin oranges         21         H383         RAVIOLIS W ROASTED RED PEPPE         SAUCE (1/2 c PS Ricotta, 1 oz PS Mozz, 2 oz sauce, ¾ c pasta)         ½ cup sauteed spinach w carrots         ½ c Corn
17 H379 HERB ROASTED CHICKEN THIGH (3oz EP chicken thigh w 2oz herb chicken gravy) 1⁄2 cup mixed vegetables (corn, carrot, bea, green bean) 1⁄2 cup roasted red potatoes 2oz WW roll, pc margarine 1⁄2 cup applesauce	1/2 cup cinnamon applesauce 18 H380 HEARTY BEEF STEW (3oz EP beef, 2oz gravy) 1/2 cup Stewed veggies - carrots, potato peas 1/2 cup cauliflower 2oz WW Roll, pc marg 1 oz oatmeal cookie	Fresh Peach 19 H381 SLICED TURKEY & STUFFING & ORANGE THYME GRAVY (3oz EP turkey, 2oz gravy, ¼ c stuffing) ¼ cup brussel sprouts ¼ c carrot and raisin salad 1 slice WW bread, pc marg ¼ cup pears	PC French Dressing Dinner Roll Chocolate Cake 20 H382 CREAMY PARMESAN CHICKEN (3oz EP chicken, 2oz thin white parm sauce) ½ cup broccoli ½ cup penne 2oz WW roll, pc marg ½ cup peaches	½ cup mandarin oranges         21         H383         RAVIOLIS W ROASTED RED PEPPE         SAUCE (1/2 c PS Ricotta, 1 oz PS Mozz, 2 oz sauce, ¾ c pasta)         ½ cup sauteed spinach w carrots         ½ c Corn         Fresh Orange
17 H379 HERB ROASTED CHICKEN THIGH (3oz EP chicken thigh w 2oz herb chicken gravy) ¼ cup mixed vegetables (corn, carrot, bea, green bean) ¼ cup roasted red potatoes 2oz WW roll, pc margarine ¼ cup applesauce 24	½ cup cinnamon applesauce         18         H380         HEARTY BEEF STEW (3oz EP beef, 2oz gravy)         ½ cup Stewed veggies - carrots, potato peas         ½ cup cauliflower         2oz WW Roll, pc marg         1oz oatmeal cookie         25	Fresh Peach 19 H381 SLICED TURKEY & STUFFING & ORANGE THYME GRAVY (3oz EP turkey, 2oz gravy, ¼ c stuffing) ¼ cup brussel sprouts ¼ c carrot and raisin salad 1 slice WW bread, pc marg ¼ cup pears 26	PC French Dressing Dinner Roll Chocolate Cake 20 H382 CREAMY PARMESAN CHICKEN (3oz EP chicken, 2oz thin white parm sauce) ½ cup broccoli ½ cup penne 2oz WW roll, pc marg ½ cup peaches 27	½ cup mandarin oranges         21         H383         RAVIOLIS W ROASTED RED PEPPE         SAUCE (1/2 c PS Ricotta, 1 oz PS         Mozz, 2 oz sauce, ¾ c pasta)         ½ cup sauteed spinach w carrots         ½ c Corn         Fresh Orange         28
17         H379         HERB ROASTED CHICKEN THIGH         302 EP chicken thigh w 202 herb         chicken gravy)         ½ cup mixed vegetables (corn, carrot, pea, green bean)         ½ cup roasted red potatoes         202 WW roll, pc margarine         ½ cup applesauce         24         H384	½ cup cinnamon applesauce         18         H380         HEARTY BEEF STEW (3oz EP beef, 2oz gravy)         ½ cup Stewed veggies - carrots, potato peas         ½ cup cauliflower         2oz WW Roll, pc marg         1oz oatmeal cookie         25         H385	Fresh Peach 19 H381 SLICED TURKEY & STUFFING & ORANGE THYME GRAVY (3oz EP turkey, 2oz gravy, ¼ c stuffing) ¼ cup brussel sprouts ¼ c carrot and raisin salad 1 slice WW bread, pc marg ¼ cup pears 26 H386	PC French Dressing Dinner Roll Chocolate Cake 20 H382 CREAMY PARMESAN CHICKEN (3oz EP chicken, 2oz thin white parm sauce) ½ cup broccoli ½ cup penne 2oz WW roll, pc marg ½ cup peaches 27 H387	21 H383 RAVIOLIS W ROASTED RED PEPPE SAUCE (1/2 c PS Ricotta, 1 oz PS Mozz, 2 oz sauce, % c pasta) % cup sauteed spinach w carrots % c Corn Fresh Orange 28 H388
A cup fruit cocktail      17      H379  HERB ROASTED CHICKEN THIGH  30z EP chicken thigh w 20z herb chicken gravy)      4 cup mixed vegetables (corn, carrot, bea, green bean)     4 cup roasted red potatoes 20z WW roll, pc margarine     4 cup applesauce  24  H384  FAJITA CHICKEN (30z EP chicken 20z	½ cup cinnamon applesauce         18         H380         HEARTY BEEF STEW (3oz EP beef, 2oz gravy)         ½ cup Stewed veggies - carrots, potator peas         ½ cup cauliflower         2oz WW Roll, pc marg         1oz oatmeal cookie         25         H385         PIZZA BURGER (3oz EP beef, 0.5oz mozz cheese, 2 T tomato sauce)	Fresh Peach 19 H381 SLICED TURKEY & STUFFING & ORANGE THYME GRAVY (3oz EP turkey, 2oz gravy, ¼ c stuffing) ¼ cup brussel sprouts ¼ c carrot and raisin salad 1 slice WW bread, pc marg ¼ cup pears 26	PC French Dressing Dinner Roll Chocolate Cake 20 H382 CREAMY PARMESAN CHICKEN (3oz EP chicken, 2oz thin white parm sauce) ½ cup broccoli ½ cup penne 2oz WW roll, pc marg ½ cup peaches 27	½ cup mandarin oranges         21         H383         RAVIOLIS W ROASTED RED PEPPE         SAUCE (1/2 c PS Ricotta, 1 oz PS         Mozz, 2 oz sauce, ¾ c pasta)         ½ cup sauteed spinach w carrots         ½ c Corn         Fresh Orange         28
Cup fruit cocktail	½ cup cinnamon applesauce         18         H380         HEARTY BEEF STEW (3oz EP beef, 2oz gravy)         ½ cup Stewed veggies - carrots, potator peas         ½ cup cauliflower         2oz WW Roll, pc marg         1oz oatmeal cookie         25         H385         PIZZA BURGER (3oz EP beef, 0.5oz	Fresh Peach 19 H381 SLICED TURKEY & STUFFING & ORANGE THYME GRAVY (3oz EP turkey, 2oz gravy, ¼ c stuffing) ½ cup brussel sprouts ½ c carrot and raisin salad 1 slice WW bread, pc marg ½ cup pears 26 H386 PANKO CRUSTED TILAPIA (3oz EP	PC French Dressing Dinner Roll Chocolate Cake 20 H382 CREAMY PARMESAN CHICKEN (3oz EP chicken, 2oz thin white parm sauce) ½ cup broccoli ½ cup broccoli ½ cup penne 2oz WW roll, pc marg ½ cup peaches 27 H387 PAPRIKA BAKED CHICKEN THIGH	½ cup mandarin oranges         21         H383         RAVIOLIS W ROASTED RED PEPPE         SAUCE (1/2 c PS Ricotta, 1 oz PS         Mozz, 2 oz sauce, % c pasta)         ½ cup sauteed spinach w carrots         ½ c Corm         Fresh Orange         28         H388         SPINACH & SWISS OMELET (3oz El egg Omelet, 0.5oz swiss cheese, 1 oz
17 H379 HERB ROASTED CHICKEN THIGH (3oz EP chicken thigh w 2oz herb chicken gravy) ¼ cup mixed vegetables (corn, carrot, bea, green bean) ¼ cup roasted red potatoes 2oz WW roll, pc margarine ¼ cup applesauce 24	½ cup cinnamon applesauce         18         H380         HEARTY BEEF STEW (3oz EP beef, 2oz gravy)         ½ cup Stewed veggies - carrots, potato peas         ½ cup cauliflower         2oz WW Roll, pc marg         1oz oatmeal cookie         25         H385         PIZZA BURGER (3oz EP beef, 0.5oz mozz cheese, 2 T tomato sauce)         ½ cup mixed vegetables (corn, carrot, c	Fresh Peach 19 H381 SLICED TURKEY & STUFFING & ORANGE THYME GRAVY (3oz EP turkey, 2oz gravy, ¼ c stuffing) ¼ cup brussel sprouts ¼ c carrot and raisin salad 1 slice WW bread, pc marg ¼ cup pears 26 H386 PANKO CRUSTED TILAPIA (3oz EP tilapia)	PC French Dressing Dinner Roll Chocolate Cake 20 H382 CREAMY PARMESAN CHICKEN (3oz EP chicken, 2oz thin white parm sauce) ½ cup broccoli ½ cup penne 2oz WW roll, pc marg ½ cup peaches 27 H387 PAPRIKA BAKED CHICKEN THIGH (3oz EP chicken)	½ cup mandarin oranges         21         H383         RAVIOLIS W ROASTED RED PEPPE         SAUCE (1/2 c PS Ricotta, 1 oz PS         Mozz, 2 oz sauce, ¼ c pasta)         ½ cup sauteed spinach w carrots         ½ c Corn         Fresh Orange         28         H388         SPINACH & SWISS OMELET (3oz El egg Omelet, 0.5oz swiss cheese, 1 oz spinach)
4 cup fruit cocktail         17         H379         HERB ROASTED CHICKEN THIGH         30z EP chicken thigh w 20z herb         chicken gravy)         ¼ cup mixed vegetables (corn, carrot, bea, green bean)         ½ cup roasted red potatoes         20z WW roll, pc margarine         ½ cup applesauce         24         H384         FAJITA CHICKEN (30z EP chicken 20z peppers and onions)         ½ cup seasoned corn and black beans	½ cup cinnamon applesauce         18         H380         HEARTY BEEF STEW (3oz EP beef, 2oz gravy)         ½ cup Stewed veggies - carrots, potato peas         ½ cup cauliflower         2oz WW Roll, pc marg         1oz oatmeal cookie         25         H385         PIZZA BURGER (3oz EP beef, 0.5oz mozz cheese, 2 T tomato sauce)         ½ cup mixed vegetables (corn, carrot, pea, green bean)	Fresh Peach 19 H381 SLICED TURKEY & STUFFING & ORANGE THYME GRAVY (3oz EP turkey, 2oz gravy, ¼ c stuffing) ¼ cup brussel sprouts ¼ c carrot and raisin salad 1 slice WW bread, pc marg ¼ cup pears 26 H386 PANKO CRUSTED TILAPIA (3oz EP tilapia) ¼ cup green beans	PC French Dressing Dinner Roll Chocolate Cake 20 H382 CREAMY PARMESAN CHICKEN (3oz EP chicken, 2oz thin white parm sauce) ½ cup broccoli ½ cup penne 2oz WW roll, pc marg ½ cup peaches 27 H387 PAPRIKA BAKED CHICKEN THIGH (3oz EP chicken) ½ cup Cole slaw	½ cup mandarin oranges         21         H383         RAVIOLIS W ROASTED RED PEPPI SAUCE (1/2 c PS Ricotta, 1 oz PS Mozz, 2 oz sauce, ¼ c pasta)         ½ cup sauteed spinach w carrots         ½ c Corn         Fresh Orange         28         H388         SPINACH & SWISS OMELET (3oz E egg Omelet, 0.5oz swiss cheese, 1 oz spinach)         ½ cup roasted red potatoes

W.O.W. – Within Our World

published by the West Philadelphia Senior Community Center



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**PCA** To see all of the W.O.W. that happens at our center, go to www.westphilaseniorcenter.org. LCFS



## FATHER'S DAY **CELEBRATION** June 13th

Breakfast (9–10am) Chat & Chew **Special Presentations** Shout Outs About Dads

THE WEST PHILADELPHIA SENIOR COMMUNITY CENTER affirms the dignity and potential of older people. The Center fosters respect, independence, personal growth and promotes the physical, emotional and economic well-being of older adults in Philadelphia and encourages their participation in all aspects of community life.

