

Vital information for vital generations.

Andrea Fettinger, Director

19 N William St Johnstown, NY 12095

phone: (518) 736-5650 fax: (518) 762-0698

website: fcofa.org
e-mail:
fcofa@fultoncountyny.org



# 21 February March

#### **UPCOMING MEETINGS**

#### **Caregiver Support Group:**

January February March
To be announced

#### **Senior Council Meeting:**

January 27 9:30 am April 28 9:30am

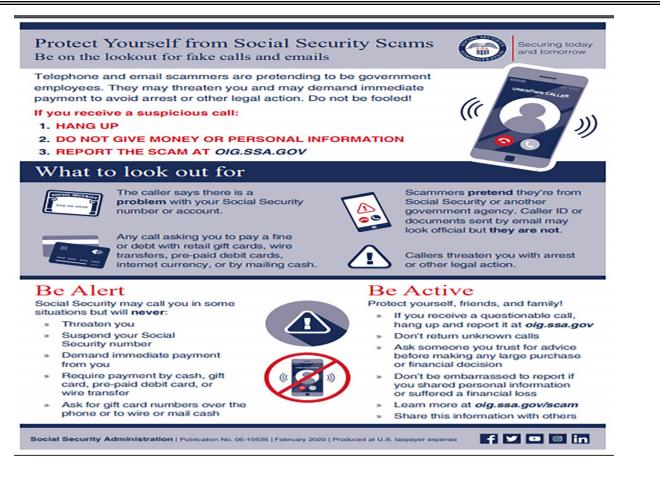
#### **OFA Advisory Council**

January 3 9:30am April 4 9:30am

#### **Long Term Services & Supports**

When you have questions about Long Term Services & Support – such as, OFA home care, Medicaid services, information about nursing homes, adult homes, medical day care, social adult day care, need assistance with paperwork, need legal help, planning for the future for all ages - please call the Fulton Co. Office for Aging/NYConnects at 518-736-5650.





#### **Nutrition Notes**

By Shannon Davis, RD



It has been almost two years that we have been dealing with the ramifications of COVID 19. We have ALL been affected in some way. For some seniors, staying isolated has been challenging and may have taken a toll on your mental health.

And often times, your mental health affects your physical health. Have you noticed a change in your appetite or eating habits since COVID started? Perhaps you have become more sedentary since COVID has impacted your comings and goings. Or perhaps you have actually lost your appetite because of the additional stress in your life. Different people are affected in different ways. Recognizing that there has been a change is a good first start in enacting a positive change.

Regardless if you have lost your appetite or find yourself eating to excess, there are some nutrients that you can incorporate that might help boost your mood! And as the winter months stretch out before us, chances are we can all use them! Here are some specifics:

**Thiamine**: a deficiency of this B vitamin is thought to contribute to apathy, poor short term memory, confusion, and irritability

**Niacin:** a deficiency of this B vitamin can cause depression, fatigue, loss of memory, and headache

**B6:** a lack of this vitamin can cause depression and confusion. However, excessive B6 may cause depression, fatigue, irritability, and headaches

Folic acid: a deficiency of folate may cause depression, mental confusion, weakness, fatigue, and headache. Similar symptoms may be seen with a Vitamin B12 deficiency. Many elderly people receive

B12 injections, as their ability to absorb the vitamin decreases with age. Studies have shown that regular injections of the vitamin have improved individual's depression.

**Vitamin C and D**: lack of these vitamins can cause hysteria, depression, and seasonal affect disorder

Low intake of minerals, including calcium, iron, magnesium, selenium, and zinc may also contribute to depression.

Omega 3 fatty acids have also been shown to have a positive effect on depression. Foods rich in these acids include fatty fish and walnuts.

**Fruits and vegetables** are wonderful sources of B vitamins. This recipe not only has a lot of B vitamins, but the walnuts add some omega 3 fatty acids!

#### Blueberry Zucchini Bread with Oatmeal and Walnuts

2 cups white sugar

1 ¼ cups vegetable oil

3 eggs, lightly beaten

1 tbs vanilla extract

2 cups shredded zucchini

2 ¾ cups flour

1 tbs ground cinnamon

1 tsp salt

1 tsp baking soda

½ cup old fashioned oats

½ cup unsweetened shredded coconut

1 pint fresh blueberries

½ cup walnuts

Preheat oven to 350 degrees. Lightly grease 2 standard loaf pans with cooking spray. Beat sugar, oil, eggs, and vanilla in a large bowl until smooth. Fold in zucchini.

Sift flour, cinnamon, salt, and baking soda together in another bowl. Stir in oats and coconut. Add flour mixture to zucchini mixture; mix slowly until combined. Fold blueberries and walnuts into the batter. Divide batter among prepared loaf pans.

Bake in preheated oven until a toothpick inserted in the center comes out clean, about 50 minutes. Cool for 20 minutes before serving.

# JANUARY 2022 menu

Jan 3 Beef Stew with Vegetables Biscuit Pears	Jan 4 Pizza Burger on a Bun Baked Beans Broccoli Brownie	Jan 5 Chicken and Biscuits Mashed Pota- toes Spinach Ambrosia	Jan 6 Ham with Mustard Sauce Scalloped Potatoes Squash Cookie	Jan 7 Tuna Noodle Casserole Beets Red Cabbage Ice Cream
Jan 10 Chicken Stir Fry over Rice Japanese Blend Vegetables Fruit Cocktail	Jan 11 Macaroni and Cheese Stewed Toma- toes and Zuc- chini Green Beans Mousse	Jan 12 Spanish Rice Cauliflower Corn Frosted Birthday Cake	Jan 13 BBQ Beef Sandwich on a Kaiser Roll Potato Puffs Carrots Tropical Fruit	Jan 14 Roast Pork with Gravy Stuffing Peas Whipped Cream Fruit Medley
Jan 17  CLOSED FOR  MARTIN LUTHER  KING JR DAY	Jan 18 Chicken Fricassee Mashed Potatoes Country Blend Vegetables Peaches	Jan 19 Meatloaf Rice Pilaf Warm Three Bean Salad Cookie	Jan 20 Stuffed Shells Tossed Salad Garlic Roll Pudding	Jan 21 Turkey with Gravy Sweet Potatoes Brussels Sprouts Chef's Choice Dessert
Jan 24 Salisbury Steak Seasoned Noo- dles Green Beans Mandarin Or- anges	Jan 25 Breaded Fish with Tartar Sauce O'Brien Pota- toes Spinach Fruited Gelatin	Jan 26 Chicken Alfredo with Broccoli Cinnamon Cake	Jan 27 Sloppy Joes Tater tots Dill Carrots Fresh Fruit	Jan 28 Cheesy Ham and Rice Casse- role Beets Squash Pie
Jan 31 Ziti with Meat- balls Italian Blend Vegetables Garlic Roll Pineapple	Feb 1 Pulled Pork on a Bun Baked Beans Cauliflower Pudding	Feb 2 Chicken Stew with Vegetables Biscuit Ice Cream	Feb 3 Turkey Divan with Broccoli Sauce and Egg Noodles Peas Brownie	Feb 4 Omelet Sausage Patty Hash Browns Muffin Fruit Cup

### FEBRUARY 2022 MENU

Feb 7 Pork Chops Sweet Potato Casserole Cauliflower Mandarin Or- anges	Feb 8 Swedish Meatballs Egg Noodles Pacific Blend Vegetables Cookie	Feb 9 Chicken and Wild Rice Cas- serole Beets Warm 3-Bean Salad Pineapple	Feb 10 Macaroni and Cheese Stewed Toma- toes and Zuc- chini Green Beans Brownie	Feb 11 Beef Patty with Onions and Peppers O'Brien Pota- toes Spinach Fruit Cocktail
Feb 14 Tangy Meat- loaf Baked Potato Mixed Vegeta- bles Valentine's Day Cookie	Feb 15 Chicken and Biscuits Mashed Pota- toes Red Cabbage Ice Cream	Feb 16 Lasagna Italian Blend Vegetables Garlic Roll Banana	Feb 17 Cheddar Baked Fish Confetti Rice Green Beans Frosted Birthday Cake	Feb 18 Roast Turkey with Gravy Stuffing Corn Pudding
Feb 21  CLOSED FOR  PRESIDENTS'  DAY	Feb 22 Chili Corn Bread Cauliflower Pears	Feb 23 Ham with Plum Sauce Scalloped Po- tatoes Peas and Car- rots Mousse	Feb 24 Hamburger Cabbage Casserole Corn Brussels Sprouts Gelatin	Feb 25 Parmesan Crusted Chicken Au Gratin Potatoes Sonoma Blend Vegetables Cookie
Feb 28 Chicken Cacciatore over Rotini Italian Blend Vegetables Tropical Fruit	Mar 1 Turkey a la King Mashed Pota- toes Country Blend Vegetables Chef's Choice Pie	Mar 2 Ash Wednesday Macaroni and Cheese Stewed Tomatoes and Zucchini Green Beans Pudding	Mar 3 Roast Beef with Gravy Rice Pilaf Squash Sherbet	Mar 4 Breaded Fish with Tartar Sauce Mashed Pota- toes Spinach Peacheasy Dessert

## MARCH 2022 MENU

Mar 7 Pork Chops Stuffing Applesauce Cookie	Mar 8 Macaroni and Cheese Tomatoes and Zucchini Green Beans Pineapple	Mar 9 Beef Stew with Vegetables Corn Bread Brownie	Mar 10 Chicken and Biscuits Mashed Potatoes Mixed Vegetables Pears	Mar 11 Three Cheese Penne Pasta Italian Blend Vegetables Garlic Roll Frosted Birthday Cake
Mar 14 Lazy Stuffed Cabbage Wax Beans Mandarin Or- anges	Mar 15 Chicken a la Cranberry Au Gratin Po- tatoes Brussels Sprouts Banana	Mar 16 Pizza Burger on a Bun Potato Puffs Broccoli Apricots	Mar 17 St. Patrick's Day Boiled Ham Dinner with Po- tatoes and Carrots Soda Bread Shamrock Cookie	Mar 18 Tuna Noodle Casserole Peas Squash Ice Cream
Mar 21 Chicken Cro- quette Mashed Pota- toes Red Cabbage Peaches	Mar 22 Goulash Corn Green Beans Pudding	Mar 23 Roast Turkey with Gravy Sweet Pota- toes Country Blend Vegetables Gelatin	Mar 24 Cheesy Ham and Rice Cas- serole Beets Warm Three Bean Salad Brownie	Mar 25 Fish on a Bun German Pota- to Salad Coleslaw Chef's Choice Dessert
Mar 28 Shepherd's Pie with Mashed Potatoes and Vegetables No-Bake Cook- ie	Mar 29 BBQ Pulled Pork Baked Beans Carrots Mousse	Mar 30 Chicken Flor- entine Seasoned Noodles Peanut Butter Cookie	Mar 31 Egg Bake with Sausage and Cheese Muffin Fruit Cup Sherbet	Apr 1 Vegetable La- sagna Tossed Salad Garlic Roll Banana Cake



#### Cheers to 2022!

What is it about the New Year that makes us all nostalgic? Is it remembering all the fun and good times we had the year before? Is it wishing that the year ahead will be so much better? Is it all about the traditions we celebrate throughout the year? Whatever nostalgia is for you, I hope this New Year treats you well!

We have come a long way since early 2020 when COVID entered our lives! We have had to make some changes, but with change we learn, don't we?

I wanted to give you an overview of how programs and services will look as we begin 2022. For the most part, we will not be making any big changes, yet we will be providing some new options that we hope you will find helpful:

- We will be able to provide limited rides to out of county Medical appointments
- We will slowly re-open our lunch sites around the county
- We will be able to assist with some durable medical goods that are not covered by health insurance
- We will continue our Powerful Tools for Caregivers classes
- We will be providing Nutrition Education sessions at the lunch sites
- We will return to monthly visits to all the Senior Clubs in the county

So, as we begin another New Year together, please remember our phone number 518-736-5650, and call us if you need us!

Warmly, Andrea Fettinger, BA, MEd Director



# Please send your donation to the Fulton Co. Office for Aging 19 North William Street Johnstown, New York 12095

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