

Harvest Health with Herb Gardens

An update from Dana Pierce, Nutrition Administrator

In today's fast-paced world, it's more important than ever for us to take care of our health and well-being. One way to do this is by growing and using herbs. Not only do herbs add flavor to meals, but they also have a host of health benefits that can help you stay active and independent.

Growing herbs at home allows you to have a fresh and readily available source of flavor for your meals. Whether it's adding basil to a pasta dish or sprinkling rosemary on roasted vegetables, herbs can elevate the taste of any dish without the need for excess salt or sugar. This can be especially beneficial for anyone who may have dietary restrictions or is looking to cut back on unhealthy ingredients.

Growing herbs can be a relaxing and rewarding hobby. Tending to a garden can provide physical activity and mental stimulation, both of which are key aspects of healthy aging. Whether it's planting seeds, watering plants, or harvesting herbs, gardening can be a therapeutic and enjoyable pastime that can easily be

incorporated into a daily routine.

Herbs can easily be grown in pots either indoors or out. You can grow them from seed or purchase plants from the store. This makes it easy to snip them for use.

How about a pizza/
pasta herb garden with
herbs such as oregano,
thyme, basil, fennel, and
parsley? They'll smell and
taste so good on so many things!
Try different herbs in your salads or
scrambled eggs. One of my favorite herbs
is dill. I use it on potatoes, tuna or egg salad, fish,
eggs, and even popcorn!

The benefits of growing and using herbs are vast. From adding flavor to meals to improving health and well-being, herbs can be a valuable addition to anyone's lifestyle. So, whether you're looking to spice up your cooking or simply enjoy the process of gardening, consider growing and using herbs to enhance your overall quality of life.



Upcoming Events



Memory Cafés

Monthly

These are engagement opportunities for folks living with dementia and their caregivers. Muncie's Memory Café is the first Friday of the month, 11:30am-1pm, at Ball State. Richmond's Memory Café is the first Monday of the month, 11am-12pm at Paint the Towne.

Older Americans Month

May 2024

Every May, we observe Older Americans Month (OAM). The ACL has announced the 2024 OAM theme is Powered by Connection. This recognizes the positive impact that social connections have on our health and well-being.

LifeStream Live with Angie

1st Thursday of the month · 2pm

This is a monthly session that takes place on LifeStream's Facebook page once a month. Angie Jenkins, Outreach Coordinator, talks about what's happening with LifeStream, upcoming events, monthly awareness activities, etc.

What's Cooking?

Tomato Herb Bread

Fresh tomatoes and herbs create a moist quick bread reminiscent of summer.

Ingredients:

2 1/2 cups all-purpose flour

1 cup quick-cooking oats

1/4 cup sugar

6 tablespoons freshly grated Parmesan cheese

3 teaspoons baking powder

1/2 teaspoon salt

2 large eggs

1 cup milk

1/4 cup (1/2 stick) butter, melted

3 tomatoes, peeled, seeded, and chopped

1 tablespoon fresh basil

1 tablespoon fresh oregano



Directions:

Preheat oven to 375° F. Generously grease a 9x5-inch loaf pan. In a bowl, combine flour, oats, sugar, 4 tablespoons Parmesan, baking powder, and salt. Whisk to blend thoroughly. In another bowl, beat together eggs, milk, and butter. Stir in tomatoes, basil, and oregano. Combine with dry ingredients. Pour into prepared pan and sprinkle with remaining 2 tablespoons Parmesan. Bake for 50 minutes to 1 hour or until a toothpick inserted into the center comes out clean. Cool on a rack for 10 minutes, then turn out. Serve warm. Recipe makes 1 loaf.

Source: www.almanac.com/recipe/tomato-herb-bread

Please visit lifestreaminc.org/nutrition for more resources and information about our programs and services.

Your donation counts!

LifeStream coordinates the meals at 21 senior café sites throughout 12 counties. We rely on donations from generous people like you to help us continue to reach and help us serve more people in need. You can find donation boxes at the meal sites that will help us continue the sites and feed more people. You can make your donation by sending a check to 1701 Pilgrim Blvd. Yorktown, IN 47396 or visit lifestreaminc.org/nutrition to make a donation online.



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MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
		1	2	3
TRIO Community Meals Nourishment through compassionate care.		Rosemary Chicken Breast Lemon Rice Green Peas Carrots Chocolate Cake Milk Tossed Salad Salad Dressing	New! Egg Patty Florentine Parslied Potatoes Grits Pineapple Tidbits Milk	BBQ Pork Riblet Macaroni & Cheese Coleslaw Hamburger Bun Peach Cobbler Milk
		Cal: 682 Sodium: 859	Cal: 555 Sodium: 553	Cal: 866 Sodium: 1215
6	7	8	9	10
New! Honey Mustard Chicken Potato Wedges Mixed Vegetable Blend Hamburger Bun Oatmeal Cookie Milk Ketchup		Sloppy Joe Baked Beans Parslied Carrots Hamburger Bun Mixed Fruit Milk Tossed Salad Salad Dressing	Mozzarella Chicken Penne Pasta Whole Kernel Corn Tuscany Vegetable Blend Rice Krispie Treat Milk	Ham & White Beans Sweet Potatoes Green Beans w/Tomatoes Saltine Crackers Peanut Butter Pudding Milk
Cal: 808 Sodium: 976	Cal: 660 Sodium: 828	Cal: 861 Sodium: 1124	Cal: 686 Sodium: 891	Cal: 739 Sodium: 1147
13	14	15	16	17
Cheese Omelet Hashbrowns Biscuit Hot Applesauce Milk Assorted Jelly	Swedish Meatballs Egg Noodles Green Peas Carrots Grape Juice Milk	Tarragon Chicken Breast Whipped Potatoes Broccoli Wheat Dinner Roll Mixed Fruit Milk Tossed Salad Salad Dressing	New! Pizza Casserole California Vegetable Blend Whole Grain Bread New! Pineapple Cobbler Milk Margarine	Pork Fried Rice Whole Kernel Corn New! Asian Green Beans Nutty Buddy Bar Milk
Cal: 745 Sodium: 1245	Cal: 731 Sodium: 839	Cal: 617 Sodium: 837	Cal: 672 Sodium: 835	Cal: 616 Sodium: 645
20	21	22	23	24
Chicken Piccata Seasoned Pasta Spring Vegetable Blend Wheat Dinner Roll Butter Sugar Cookie Milk	Herb Crusted Pork Loin Scalloped Potatoes Green Beans Whole Grain Bread Oreo Cookies Milk Margarine	Stuffed Pepper Casserole Parslied Rice Green Peas Carrots Grape Juice Milk Tossed Salad Salad Dressing	Fajita Chicken Charro Beans Stewed Tomatoes Flour Tortilla Lemon Bar Milk	A-1 Chopped Steak Whipped Potatoes Broccoli Whole Grain Bread Mandarin Oranges Milk Margarine
Cal: 572 Sodium: 782	Cal: 646 Sodium: 643	Cal: 743 Sodium: 680	Cal: 681 Sodium: 803	Cal: 589 Sodium: 669
27	28	29	30	31
New! Chicken Calabacita (Chicken and Squash) Yellow Rice Broccoli Flour Tortilla Mandarin Oranges Milk	Spaghetti Bake Green Peas Saltine Crackers Apple Cobbler Milk	Bacon & Cheese Egg Patty Hashbrowns Cinnamon Raisin Oatmeal Grape Juice Milk Tossed Salad Salad Dressing	BBQ Chicken Breast Whipped Sweet Potatoes Green Beans Wheat Dinner Roll Nutty Buddy Bar Milk Margarine	Cheeseburger Baked Beans Glazed Carrots Hamburger Bun Chocolate Chip Cookie Milk
Cal: 627 Sodium: 533	Cal: 729 Sodium: 783	Cal: 724 Sodium: 943	Cal: 559 Sodium: 882	Cal: 905 Sodium: 1139

Menus subject to change





MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
3	4	5	6	7
Smothered Meatballs	Smoked Sausage w/Onions	New! Jamaican Pork	Swiss Steak	Breaded Chicken
Egg Noodles	and Peppers	Parslied Rice	Whipped Potatoes	Country Style Gravy
Mixed Vegetable Blend	Potato Wedges	Capri Vegetable Blend	Green Bean Amandine	Country Corn
Hot Spiced Fruit	Broccoli	Wheat Dinner Roll	Whole Grain Bread	Carrots
Milk	Hot Dog Bun	Pineapple Tidbits	Mixed Fruit	Wheat Dinner Roll
	Fig Bar Cookie	Milk	Milk	Fresh Fruit
	Milk	Margarine	Margarine	Milk
	Mustard Ketchup	Tossed Salad		Margarine
		Salad Dressing		
Cal: 652 Sodium: 718	Cal: 860 Sodium: 1283	Cal: 738 Sodium: 620	Cal: 667 Sodium: 610	Cal: 656 Sodium: 1037
10	11	12	13	14
Chicken Gumbo	Meatloaf w/Brown Gravy	Rosemary Chicken Breast	New! Egg Patty Florentine	BBQ Pork Riblet
Cajun Rice	Whipped Potatoes	Lemon Rice	Parslied Potatoes	Macaroni & Cheese
Succotash	Broccoli	Green Peas	Grits	Coleslaw
Saltine Crackers	Whole Grain Bread	Carrots	Pineapple Tidbits	Hamburger Bun
Grape Juice	Rice Krispie Treat	Chocolate Cake	Milk	Peach Cobbler
Milk	Milk	Milk		Milk
	Margarine	Tossed Salad		
		Salad Dressing		
Cal: 659 Sodium: 591	Cal: 559 Sodium: 916	Cal: 682 Sodium: 859	Cal: 555 Sodium: 553	Cal: 866 Sodium: 1215
17	18	19	20	21
New! Honey Mustard Chicken	Teriyaki Meatballs	Sloppy Joe	Mozzarella Chicken	Ham & White Beans
Potato Wedges	Parslied Rice	Baked Beans	Penne Pasta	Sweet Potatoes
Mixed Vegetable Blend	Green Peas	Parslied Carrots	Whole Kernel Corn	Green Beans w/Tomatoes
Hamburger Bun	Japanese Vegetable Blend	Hamburger Bun	Tuscany Vegetable Blend	Saltine Crackers
Oatmeal Cookie	Milk	Mixed Fruit	Rice Krispie Treat	Peanut Butter Pudding
Milk	Fortune Cookie	Milk	Milk	Milk
Ketchup		Tossed Salad		
		Salad Dressing		
Cal: 808 Sodium: 976	Cal: 660 Sodium: 828	Cal: 861 Sodium: 1124	Cal: 686 Sodium: 891	Cal: 739 Sodium: 1147
24	25	26		28
Cheese Omelet	Swedish Meatballs	Tarragon Chicken Breast	New! Pizza Casserole	Pork Fried Rice
Hashbrowns	Egg Noodles	Whipped Potatoes	California Vegetable Blend	Whole Kernel Corn
Biscuit	Green Peas	Broccoli	Whole Grain Bread	New! Asian Green Beans
Hot Applesauce	Carrots	Wheat Dinner Roll	New! Pineapple Cobbler	Nutty Buddy Bar
Milk	Grape Juice	Mixed Fruit	Milk	Milk
Assorted Jelly	Milk	Milk	Margarine	
		Tossed Salad		
		Salad Dressing		
Cal: 745 Sodium: 1245	Cal: 731 Sodium: 839	Cal: 617 Sodium: 837	Cal: 672 Sodium: 835	Cal: 616 Sodium: 645

Menus subject to change

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Veronica Gober MS RDN LD License # 37003515A

Gardening for Wellness

An update from Gina Harvey, Wellness Educator

As the days grow longer and temperatures warmer, the outdoors beckon me to get outside and play in the dirt. My favorite outdoor activity this time of year is the start of the growing season—namely my garden.

I don't have a very large garden; it's about a 20x30 plot. I have found that this size is large enough to provide us with the vegetables we enjoy, and it offers extra to share with the neighbors. You may not have a large yard to plant a garden, but have you considered other options? A flower pot works well on a deck, or you can plant vegetables directly into your flowerbed.

I have already started planning what I will plant this year and vowing to "do better" with weeding. I like to grow vegetables that are colorful and tasty. Tomatoes, zucchini, bell peppers, carrots, cilantro, banana peppers, and eggplant are a few of my family's favorites. What about you?

Weeding and working in the garden is a wonderful way to fit in more physical activity. Stooping down, digging, pulling weeds, and working in the dirt are not only beneficial to your muscles but also for your overall health.

If gardening doesn't interest you, find another hobby or activity that draws you out of the house for some sunshine and fresh air. Happy spring!

Are you interested in joining a class on fall prevention, healthy eating, or joining an exercise group? LifeStream's wellness programs are here to help! For more information about wellness classes, visit lifestreaminc.org/wellness, or contact Gina Harvey, Wellness Educator, at gharvey@lifestreaminc.org.

Outreach Corner

An update from Angie Jenkins, Outreach Coordinator

Spring is here which means the trees and plants are beginning to bloom! When we think of spring we think of the outdoors, nature, and those nicer temperatures. Along with that comes LifeStream's busiest time of the year for hosting events and participating in community events.

LifeStream has a couple of events coming up that we hope you will join us at. Coming up first on *Thursday, May 9,* is our **Healthy Aging Expo** at the Wayne County Fairgrounds Kuhlman Center in Richmond. The Expo will be from 10am–1pm. The first 200 attendees will receive a complimentary lunch along with opportunities to learn of community resources, screenings, and a chance for a drawing of a \$250 gift card. There is no fee for attendees to join us at this event.

The next event is our **Aging Well Conference** that is being held on *Tuesday, June 18*, at the Horizon Convention Center in Muncie. The conference will be from 8am–3:30pm. This day is full of information with a vendor fair, lunch, and workshop topics that are focused on brain health, wellness and leadership. This year the keynote speaker for the event is Tanorria Askew who is a podcaster, cookbook author, and former contestant on MasterChef.



To learn more about upcoming LifeStream events, visit lifestreaminc.org/calendar, or contact Angie Jenkins, Outreach Coordinator, at ajenkins@lifestreaminc.org.



Volunteer Appreciation

An update from Laura Bray, Volunteer Services Administrator

Exceptional volunteers from all over East Central Indiana come to LifeStream Services to help with a variety of projects and donate their time and talents. Without our amazing group of volunteers, we couldn't reach as many people as we do.

In 2023, LifeStream volunteers contributed 20,553 hours! Volunteers help with everything from making friendly phone calls to serving lunch at senior cafés, delivering homebound meals, passing out commodities, serving on boards and councils, raking leaves, helping with fall prevention, delivering holiday gifts, creating virtual tours, helping at events, and everything in between! What a busy bunch of committed individuals.

We would love to list each volunteer who join us and share all of their remarkable contributions. Below are just a handful of our volunteers who have accomplished significant milestones in their volunteer pursuits.

- · Yolanda Velez, administrative volunteer; 233.25 hours
- Beth Angel, friendly caller; 77 hours
- Kathy Wambo, homebound meal delivery; 438 hours
- · Dick Ramey, commodities; 112.25 hours
- · Morgan Chafin, virtual tours; 44 hours

- Marilyn Musser, crafting; 858 hours
- Lawrence Schuler, wellness; 107.25
- Courtney Herrington, caregiver intern; 369.75 hours
- · Cherrie Rowan, senior café; 1062.50 hours
- Ball State Students, leaf raking; 208 hours

Our appreciation for everything that our volunteers accomplish is beyond words. We are truly honored to have you on our team! If you would like more information about LifeStream's volunteer opportunities, please contact Laura Bray, Volunteer Services Administrator, at (765) 808-8827 or lbray@lifestreaminc.org.

Volunteer Concierge Program

When you can't, we can.

What is the Volunteer Concierge Program?

A volunteering initiative in which individuals are matched with older adults in need of a friendly visit or task assistance such as housekeeping, meal prep, light yard work, or companionship.

Who can volunteer?

Volunteers must be 18 years of age or older with a desire to impact an older adult's life through support and companionship.

How to sign up to volunteer

Those interested in being part of the Volunteer Concierge Program can fill out an application at *lifestreaminc.org/support/volunteer* or contact Laura Bray, Volunteer Services Administrator, at (765) 808-8827 or lbray@lifestreaminc.org.



Learn more about LifeStream and the Volunteer Concierge Program at (800) 589-1121 or visit www.lifestreaminc.org.