

April 2012

| Sunday | Monday | Tuesday | Wednesday | Thursday | Friday | Saturday |
|---|---|---|--|---|--|---|
| 1 <u>April Fool's Day</u> Monster Farc Pizzas, <u>Quigley</u> <u>Cake</u> | 2 Grilled Pork Chops. <u>Broccoli Rice</u> <u>Gazpacho</u> | 3 Spaghetti & Meatballs | 4 Country-fried Steaks in Gravy, Mashed Potatoes, Fried Okra | 5 From the Freezer | 6 <u>Good Friday</u> Broiled Chicken, Pils, Cheese, Carrots, Broccoli, Grape Juice | 7 <u>Linguine with</u> <u>Chicken, Bacon, &</u> <u>Sautéed Tomatoes,</u> French bread |
| 8 <u>Easter</u> Fried Chicken, Ham, <u>Crust Salad</u> , Stuffed Eggs, <u>John Blue Salad</u> , <u>Corn Casserole</u> , Rolls, Banana Pudding, Coconut Cake | 9 <u>Red Beans & Rice</u> | 10 Leftover Ham, Turnip Greens, <u>Com & Cheddar</u> <u>Mashed Potato</u> <u>Tritters</u> | 11 <u>Chicken Pot Pie</u> | 12 <u>Cheeseburger</u> <u>Spaghetti Salad</u> | 13 Western Fritata, Cheesy Grits, Biscuits | 14 Nacho-Moussie's Taco Salad |
| 15 Soup & Sandwiches | 16 <u>Homemade</u> <u>Meatballs, Mac &</u> <u>Cheese, Baby</u> <u>Limas</u> | 17 Out to eat for Birthday Party | 18 <u>Passover's Day</u> <u>Cross Pot Almond</u> <u>Chicken, Rice, Egg</u> <u>Rolls, Asian</u> <u>Broccoli Salad</u> | 19 Pizza Strudel Potatoes | 20 <u>Sausage & Potatoes</u> <u>Buccelli Gnocchi</u> <u>Carribean</u> | 21 <u>White Pkts</u> |
| 22 Soup & Sandwiches | 23 <u>Beefsteak &</u> <u>Pasta Salad</u> | 24 Chicken & Dumplings | 25 <u>Green Chili</u> <u>Emalada Pie,</u> <u>Salad</u> | 26 Pancakes, Bacon, Fresh Fruit | 27 2:1 Conference | 28 2:1 Conference |
| 29 7:11 Conference Hot dogs, Chips, Carrot Sticks | 30 <u>Wicked Chicken</u> <u>Green Beans,</u> <u>Sliced Tomatoes</u> | <p>To make perfectly hard-boiled eggs, start with eggs that are one week old. Bring them to room temperature and then place the eggs into a pot in a single layer. Add enough cold water to cover the eggs with an extra inch on top. Bring the eggs to boil over high heat and then remove the pot, placing the lid on tightly, and allowing them rest for about 17 minutes. Pour the water off and add cold water and ice. Allow the eggs to sit in the ice bath for at least 10 minutes before peeling or refrigerating. Boiled eggs can be kept for one week in the refrigerator.</p> | | | | |

Goals for this month: