December 2025 Lunch Menu

10



EDMONDS COLLEGE
HEAD START AND
EARLY HEAD START



Tuesday

Wednesday

Thursday

Friday



Potato Chowder WGR Roll Hardboiled Egg Peaches Chicken Salad Sandwich on WGR Bread Carrots w/ Dip Pineapple Tidbits Pasta Bake
(Pasta, Ground Beef,
Tomato Sauce,
Cheese, Squash)
Green Salad w/
Dressing
WGR Roll
Pears

11

Turkey and Cheese Sandwich on WGR Hoagie Broccoli w/ Dip Mandarin Oranges

No School
December 12 to January 5

4

Minestrone Soup (Pasta, Butternut Squash, Zucchini) Hardboiled Egg WGR Roll Applesauce

2

9

Pulled Chicken Sandwich with BBQ sauce on WGR Buns Roasted Sweet Potatoes Orange Wedges

Egg Salad Sandwich on WGR Bread Carrots w/ Dip Mandarin Oranges

No Classes

See you January 6!

"WGR" means
"Whole Grain Rich"
and specifies that the
item contains at least
50% whole grains.

No peanut, nuts, or pork products are used in the preparation of any menu item. Milk (1% low fat) is served with every lunch.

KID\$ CAN HELP COOK WINTER \$QUA\$H BY:

Using a fork to scrape spaghetti squash flesh from the rind.

Mix cooked squash
with tomato sauce
or spices.

Tossing chopped squash in olive oil and salt in a bag or bowl to prepare for roasting.



Harvest of the Month:

Winter Squash!!

This month we are learning all about winter squash. Squash are gourds. Squash come in two varieties: summer and winter. Winter squash are delicious roasted, baked, boiled, sautéed or microwaved. Find winter squash at your local farmer's market or supermarket. Squash with darker yellow or orange flesh are full of Vitamin A and are extra nutritious! Each variety has a unique flavor, try them all! Such as: butternut, delicata, spaghetti, acorn, hubbarb, and kabocha. Choose firm squash that are heavy for their size. You can store whole winter squash in a cool, dry place for up to three months! Ask your child about the squash served in the classroom!