The following items can be purchased in advance and safely stored to provide 2 days worth of nutritionally balanced meals. These items will enable you to eat healthfully even if you are temporarily housebound and have no cooking facilities.

SUGGESTED MENUS

MENU 1

Apple juice Pineapple juice

Processed cheese food on Peanut butter on graham crackers

whole wheat crackers Raisin bran cereal

Shredded wheat cereal Apricots

Fruit cocktail Powdered or ultra-pasteurized milk

Powdered or ultra-pasteurized milk

Lunch Grape juice Orange juice

Tuna/mayo package
Green beans
Carrots
Sliced peaches
Whole wheat crackers

Chicken/mayo package
Mixed vegetables
White potatoes
Applesauce
Melba toast

Powdered or ultra-pasteurized milk

Powdered or ultra-pasteurized milk

Dinner Cranberry juice Grape juice

Beef stew Macaroni & cheese
Beets Stewed tomatoes

Peas Spinach

Bread sticks Whole wheat crackers

Sliced peaches Pear half

Powdered or ultra-pasteurized milk Powdered or ultra-pasteurized milk

Once opened, unused portions of food should be kept cold in appropriate storage containers to prevent spoilage, and leftovers should be used within two (2) days.

If food cannot be kept cold, throw it out.

REMINDER

Breakfast

Alert your local Fire Department in advance if someone in your household is bedridden or is dependent on life-sustaining equipment. Do not go near wires which have fallen down on your property and report them promptly.

This brochure is made possible with funding from Nassau County, the New York State Office for the Aging and the U.S. Administration on Aging.

EDWARD P. MANGANO County Executive

MENU 2

NASSAU COUNTY LEGISLATURE Howard J. Kopel Jo

District 7

District 13

Kevan Abrahams District 1 Robert Troiano, Jr. District 2 John J. Ciotti District 3 Denise A. Ford District 4 Joseph K. Scannell

District 5

Francis X. Becker, Jr. District 6 Vincent T. Muscarella District 8 Richard J. Nicolello District 9 Judi Bosworth District 10 Wayne H. Wink, Jr. District 11 Peter J. Schmitt District 12 Norma L. Gonsalves Joseph V. Belesi
District 14
Dennis Dunne, Sr.
District 15
Judith A. Jacobs
District 16
Rose Marie Walker
District 17
Diane V. Yatauro
District 18
David W. Denenberg
District 19

8/11

STOCK UP FOR EMERGENCIES



EMERGENCY FOOD SUPPLY

- Keep an adequate supply (2 to 3 days) of nonperishable food items.
- Emergency food shelf should contain a variety of food groups (see below).
- Rotate food stock every six months to guarantee a fresh, wholesome food supply.
- If outdoor temperature is 35°F. or below, use windowsills for temporary storage of perishable foods.

EMERGENCY TELEPHONE NUMBERS

EMERGENCY EQUIPMENT

- Flashlight with extra batteries
- First Aid kit
- Extra supply of all medications
- Radio (battery operated)
- Manual can opener
- Extra blankets
- Bottled spring water
- Matches and candles

SUGGESTED GUIDELINES FOR EMERGENCY FOOD SHELF

Your Doctor

Food Group	Servings (and size) Per Day	When Cooking or Refrigeration Facilities are NOT Available	When Limited Cooking Facilities Are Available
Milk	2 (8 oz.)	Individual serving ultra pasteurized milk Dry skim or evaporated milk Canned puddings	Instant cocoa mix
Meat and Meat Alternatives	2 (3 oz.)	Canned meat, fish or poultry Individually wrapped processed cheese Peanut butter	Individual serving of stews, chunky meat or poultry soups Canned beans
Fruits and vegetables	5 (1/2 cup)	Individual servings of fruit or vegetable juice (Vitamin C enriched) Individual canned fruit Dried fruit	Individual serving cans of vegetables
Bread—Cereal	6 (1 oz.) bread	Enriched whole grain cereal (dry)	Instant or quick cooking whole grain
Group	or (1/2 cup) cereal	Crackers, breadsticks, rice cakes Granola bars	cereals (oatmeal, cream of wheat) Canned pasta dishes
Miscellaneous		Bottled water Jams, jellies, sugar Individual condiment packages (mayonnaise, catsup, mustard)	Tea—Coffee