



May 2025 Soup Specials



SUNDAY



TUESDAY

WEDNESDAY

THURSDAY

FRIDAY

SATURDAY

The talented chefs at Castle Creek Café offer up our homemade soups daily. Please enjoy our uniquely crafted recipes including a routine vegetarian option. Soups may vary from chef to chef; as culinary artists we encourage and thrive on creative freedom. ;Bon Appétite! Soups with a green font are vegan.

				1 Lemon Ginger Chicken Vegan Minestrone	2 Kielbasa and Kale Wild Rice Soup	3 Chef's Choice
4 Chef's Choice	5 Broccoli Cheddar Vegan Cream of Fennel	6 Corned Beef & Cabbage Butternut Squash	7 Italian Wedding Roasted Red Pepper	8 Sweet and Sour Soup Garden Vegetable	9 Chicken and Rice Mushroom Garlic	10 Chef's Choice
11 Chef's Choice	12 Potato Soup Roasted Carrot	13 Chicken Tortilla Vegan Spinach Soup	14 Chicken Noodle Miso	15 Pork Green Chili Vegan Green Chili	16 Beef Barley Mushroom Barley	17 Chef's Choice
18 Chef's Choice	19 Tortellini Soup Tomato Basil	20 French Onion Curried Cauliflower	21 Beef Vegetable Vegan Black Bean	22 Turkey Noodle Tuscan Bean	23 Clam Chowder Vegan Corn Chowder	24 Chef's Choice
25 Chef's Choice	26 Texas Chili French Lentil	27 Pork Pozole Hearty Tomato	28 Jambalaya Coconut Curry Lentil	29 Navy Beans and Ham Fresh Pea Soup	30 Turkey Chili Quinoa Chili	31 Chef's Choice



5 Snacks for Your Bike Ride

By Holly Larson, MS, RD Published April 25, 2019



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Here are five super snacks for you to tuck into your jersey pockets:

1. **Powered by the Peel:** Bananas are snacks ready to roll; they are famous for their potassium and contain carbohydrates that may provide advantages to your muscles' ability to use the fuel efficiently. More fuel reaching your muscles means more pedal power.
2. **Peanut Butter Jelly Time:** PB&Js are perfect pocket fuel. The bread and jam provide carbohydrates and the peanut butter offers protein and fats. Allergic to peanuts? Try almond butter if you can tolerate tree nuts or sunflower butter if not. Swap a tortilla for bread to prevent having a squashed sandwich. Cut your sandwich into quarters and have one piece at 15- to 20-minute increments.
3. **Trail Mix:** Dried fruits and nuts are a concentrated source of carbohydrates. Dried apricots, prunes and raisins have the added benefit of potassium. Mix your favorite fruits with nuts and seeds to keep your body supplied with energy, vitamin E and magnesium. If you have a heavy sweat rate, you may want to choose salted nuts and seeds.
4. **Water Works:** In general, if you're planning to bike for an hour or less, water is the best way to stay hydrated and to prevent drinking the calories you just burned. If you're going to be rolling for more than an hour, have a heavy sweat rate or the weather is exceptionally hot, consider having two bottles with you — one for water and one for a sports drink. You may purchase a sports drink for the sake of convenience, but making your own with black or green iced tea, a splash of juice, some sugar and a pinch of salt is easy and provides an added antioxidant boost. Take sips of fluid often to maintain hydration and alternate between the two drinks if packing both.
5. **Energy Bars:** While energy bars are convenient, they also can be expensive. If you would prefer energy bars, look for one that has ingredients such as whole grains, dried fruits and nuts.

After completing a long trek, your recovery and readiness for the next ride depend on your post-ride food choices. Research indicates that having recovery fuel within 30 to 60 minutes after exercise is ideal. What is best? A small meal that contains a mix of carbohydrates, protein and fats, as well as a glass of water. One good option is a parfait of plain low-fat yogurt layered with cubes of cantaloupe and sprinkled with nuts.