

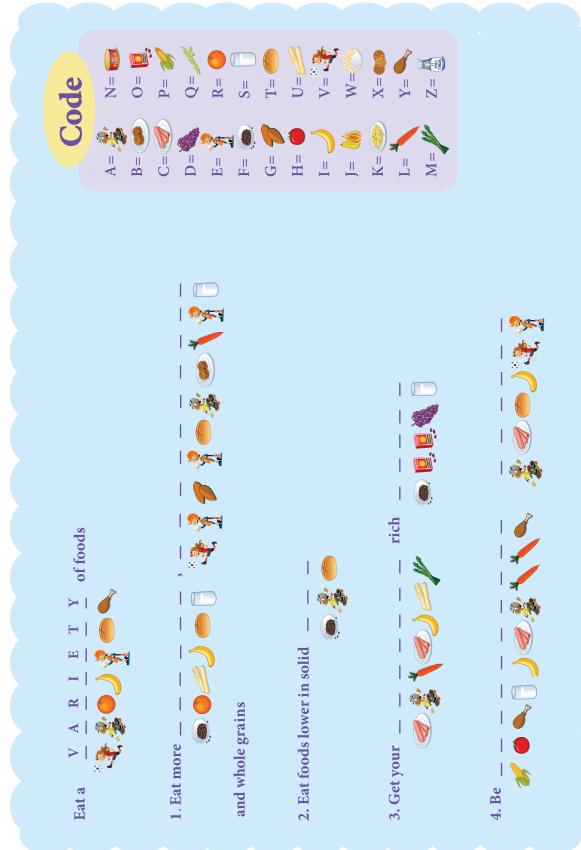
Foods of the Month USDA MyPlate and Other Fun, Healthy Activities!

January All Ages

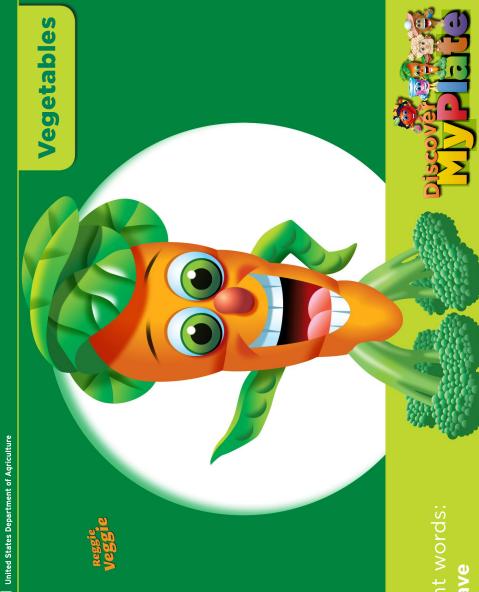
Crack the Secret Code

Use your detective skills and the code at the right to complete the sentences below:

For each line of the quiz, pictures should spell out the answer, with spaces below for children to write in the correct word. See example below.



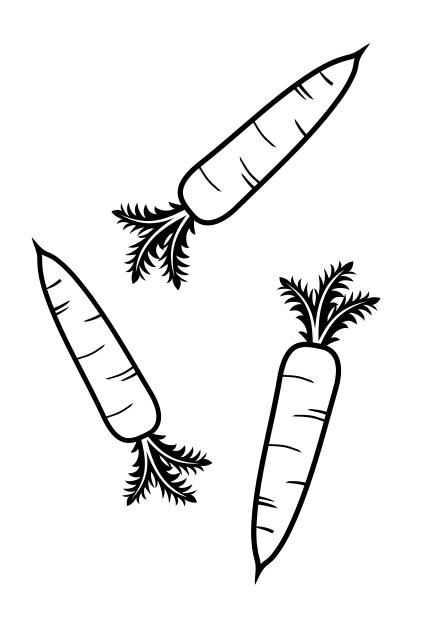




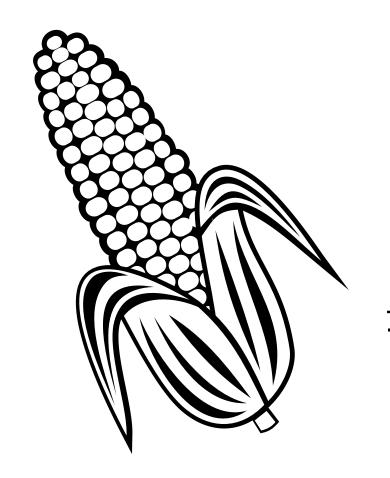
Sight words:

I, have

This book belongs to:



I have carrots.

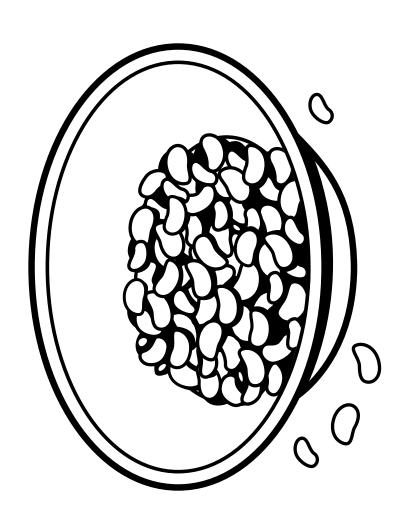


I have corn.

I have peas.



have tomatoes.



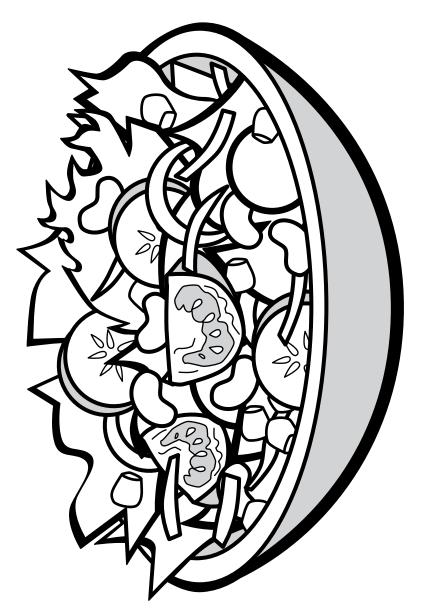
I have beans.



I have broccoli.



I have lettuce.



I have a salad. Yum!





Discover other nutrition education materials developed under the U.S. Department of Agriculture's Team Nutrition initiative at: http://teamnutrition.usda.gov.



Name: ______ Date: _____

There are many ways to eat fruits and vegetables, including raw, canned, frozen, dried, and juiced. Study the **Nutrition Facts labels**, and compare each to find the option with the most fiber. Answer the questions to the right, in your **Garden Journals**.

- 1) Which food contains the most fiber?
- 2) Which has more fiber: a whole orange or orange juice?
- 3) Which has more fiber: apple slices or apple juice?
- **4)** What can you conclude about the amount of fiber in juice versus whole or cut-up fruit?

100% Apple Juice

/1/9 ours)	
(1/2 cup)	
Calories from F	at 0
% Daily Va	lue*
	0%
	0%
	0%
	0%
	5%
	0%
Vitamin C	2%
Iron	0%
	% Daily Va



Apple Slices

utrition Fact	ts
nt Per Serving	
ries 30 Calories from F	at C
% Daily Va	lue'
Fat 0g	0%
turated Fat 0g	0%
ans Fat 0g	
esterol Omg	0%
um 0mg	0%
Carbohydrate 8g	3%
etary Fiber 2g	8%
gars 6g	
eins 0g	
in A 0% • Vitamin C	4%
um 0% • Iron	0%
	Iron



100% Orange Juice

Amount Per Serving	
Calories 60	Calories from Fat
	% Daily Value
Total Fat 0g	09
Saturated Fat 0g	09
Trans Fat 0g	
Cholesterol 0mg	09
Sodium 0mg	09
Total Carbohydrate 14g	5
Dietary Fiber 0g	0
Sugars 10g	
Proteins 1g	
Vitamin A 0% •	Vitamin C 709
Calcium 2% •	Iron 09



Whole Orange

Calories from Fat (
% Daily Value
0%
0%
0%
0%
5g 5 %
13%





LESSON 4 HANDOUT 2 Fuel Up With Veggies...Zoom to the Finish! (Page 1 of 2)

Know how you can really get your engine going? Make half your plate fruits and veggies. They'll help you be your best at school and at play.

Are you fueling up with enough dark-green, red, and orange veggies, and beans and peas during the week? Take the challenge to track your meals for three days to find out if, and how fast, you can zoom across the finish line!



Challenge Instructions:

- TRACK: For 3 days, write down everything you eat and drink (at meals, snacks, or in between) in your Garden Journals.
 Circle all the veggies. (See example on right.)
- 2) EVALUATE: Make a list of each new vegetable you tried. Then, sort the vegetables you ate into the five vegetable subgroups: Dark-Green, Red and Orange,

Beans and Peas, Starchy, and Other.

3) ZOOM AROUND THE TRACK:

- Use the track on the next page. For each
 vegetable portion you eat, move one space
 on the track. You cannot count the same vegetable
 twice. (For example, If you eat broccoli on Day 1
 for lunch and dinner, you can only count it once. But if
 you eat it also on Day 2, you can move another space.)
- Write down the name of the vegetable in each space you move through.
- Give yourself a Turbo Boost!
 For each NEW vegetable you eat, you earn one extra space! Write it into the empty space.
- You may not cross the finish line until you have eaten at least one veggie from EACH of the following subgroups:
 Dark-Green, Red and Orange, Beans and Peas.
 Circle them clearly on the track.

Snack:
-baby carrots
and ranch dressing
- milk

Lunch:
- turkey sandwich
(bread, turkey, low-fat
cheese, mustard)
- steamed broccoli
- watermeton
- milk

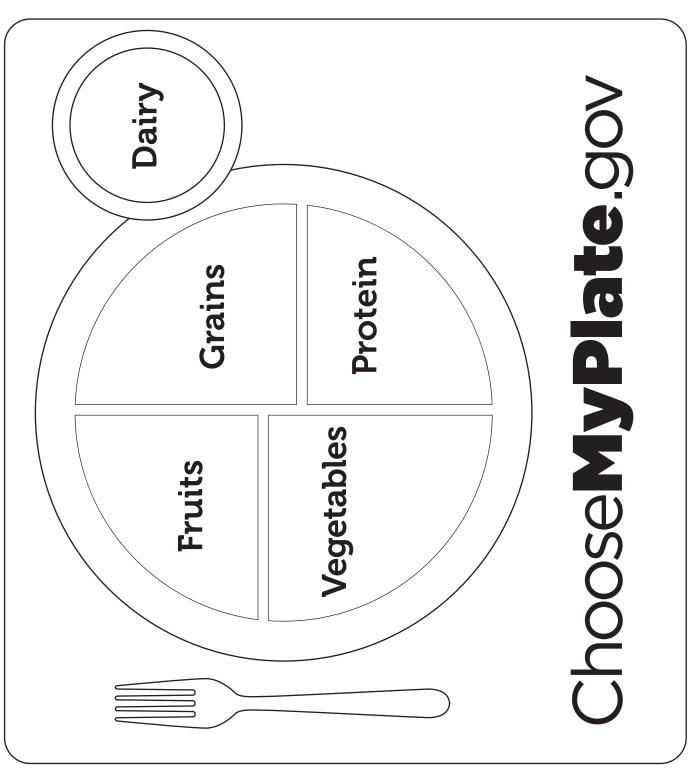
Tip! The more variety you eat, the faster you'll move around the track!





Fuel Up With Veggies...Zoom to the Finish! (Page 2 of 2) LESSON 4 HANDOUT 2

Name: Veggie Challenge Race **START FINISH**





MyPlate Crossword Puzzle

Use the words from MyPlate to help you complete this puzzle.

Across

- as a guide. Use the My
- Apples, oranges, and bananas fit into this food group.
- This sweet, smooth food comes in many different flavors and is a great way to get calcium for your bones. 2. 5.
 - are an orange vegetable.
- foods when you can. Try fat-free or low
 - **⋉** ∞ 6
- for your sandwiches. Use whole-grain_
- Fits into the grains group of MyPlate. Goes great with stir-fry. Cheddar, swiss, mozzarella, monterey jack are examples. 14.
- to help you eat a variety of foods for a healthy body. MyPlate is a
 - Spaghetti is a type of 17.

- Chicken and turkey are examples of
- from all of the groups. Eat a variety of i
- Broccoli and green beans are examples of a 3.
- These are a great source of protein and can be mixed with cereal and dried fruit for an "on-the-go" snack. 4
- Pinto, kidney, black, refried there are lots of different kinds and they can be eaten lots of different ways. 9
- are often used for cooking and are part of a healthful diet. Vegetable or olive 10.
- This makes a quick and easy "ready-to-eat" breakfast with You can hard-boil, scramble, fry, or poach these, or eat fruit and milk. 11.
- them as an omelet. How do you like your Salmon and trout are examples of 13.

12.

is an excellent source of protein, iron, and zinc. Lean







MyPlate Shilk Chug calcium-rich with fruit. Fuel up Get your foods. Vary your proteins. Find a fruit. If you choose a fruit juice, make sure it Dairy foods contain calcium for strong bones and Check the box and name the dairy food teeth. Find a dairy food that is low-fat or fat-free. Make this a fun treasure hunt and a Try fish, shellfish, beans, and peas more often memorable activity for your child. Look for foods in each food group. supermarket, and have your child Families and Friends: Check the box and name the beans Take this sheet along with you Check the box and name the fruit the next time you go to the **MEAT AND BEANS** Find a bag of dry beans. is 100% juice. DAIRY MyPlate Grocery Store Treasure Hunt Check the box and name the red or orange vegetable Check the box and name the dark green vegetable brown rice, oatmeal, rolled oats, whole oats, whole-grain cereal that has one of these listed as the first ingredient: Start every day the whole-grain way. Find a breakfast Look for a dark green and a red or orange vegetable. The color of the bread does not mean it is wholegrain. Read bread labels and find one with whole Check the box and name the bread Check the box and name the cereal Color your plate with great tasting veggies. wheat as the first ingredient. **VEGETABLES** corn, or whole wheat. GRAINS half of your grains Make at least whole grains.



MyPlate at Home

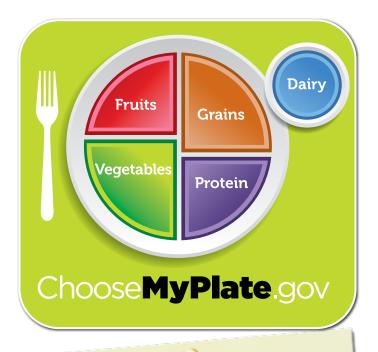
Dear Parents,

Our class is starting a unit called **Serving** Up MyPlate. Your child will explore how to make healthy food choices and be physically active, while also building skills in Math, Science, and English Language Arts. Our school hopes these lessons will support your efforts at home to help your child develop healthy eating habits.

This booklet from the United States Department of Agriculture's Team Nutrition initiative offers some fun and easy tips for building healthier family meals that include the five food groups. Be on the lookout, as well, for class work coming home that will show what we are learning at school about making healthy choices. This is a great opportunity to talk with your child about nutrition, try new foods together, and get vour child involved in making healthier meals and snacks.

Enjoy!





This week, my family will:

- □ Eat a dark-green, red, or orange vegetable at dinner.
- Switch to a whole-grain cereal at breakfast.
- Drink fat-free or low-fat (1%) milk at meals.
- Eat beans or peas at dinner at least once.
- Drink water instead of soda or other sweet drinks.
- Enjoy fruit for dessert.



USDA Find recipes and more on the Team Nutrition Web site: http://teamnutrition.usda.gov.

Dinner? Healthier Choices Made Easier What's for

and peas at dinner at least once a week. Vary your protein foods. Include beans



low-fat cheddar fat-free milk

bananas

strawberries

potato, tomatoes onions, carrots, corn, red bell pepper, sweet

cornbread



black beans

overall health. hey are good help you for your heart and digestion and can maintain a healthy weight and good Make half your grains whole grains.



fat-free milk



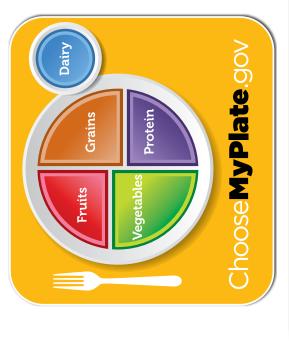
lettuce, carrots, red and green cabbage, leaf



whole-wheat tortilla



baked fish (or chicken)



fat-free milk Parmesan cheese

peaches

Tips for Families With School-Age Children

Make half your plate fruits and vegetables—on a budget

- smart choices. Look for sales and buy some of each to Fresh, frozen, and canned fruits and vegetables are all last until your next shopping trip.
- Choose frozen vegetables that do not have added fat, salt, or sugars.
- Buy canned fruits packed in "100% juice" or water.
- Look for canned vegetables that say "No added salt."

Start every day the whole-grain way

- Serve whole-grain versions of cereal, bread, or pancakes at breakfast.
- Whole grains with more fiber will help your kids feel fuller longer so they stay alert in school.
- grains" on the label. Or check the ingredient list to see if Choose foods with "100% whole wheat" or "100% whole the word "whole" is before the first ingredient listed (for example, whole-wheat flour). If it is, it's whole grain.

Milk matters

Children of every age, and adults too, need the calcium, protein, and vitamin D found in milk for strong bones, teeth, and muscles.

- Drink fat-free or low-fat (1%) milk at meals.
- If you're lactose intolerant, try lactose-free or lactosereduced milk or calcium-fortified soy beverages.

Eat your colors. Offer dark-green, red, or orange vegetables at dinner.



broccoli tomato sauce

whole-wheat pasta

leaner) ground beef ean (90% or

Strong bodies need strong bones. Offer fat-free or low-fat (1%) milk at meals.



fat-free milk

pineapple

tomatoes, green salad, carrots, green lettuce onions



brown rice

pork trimmed of fat (or skinless chicken breast)

Kids need at least 60 minutes of physical activity each day.

Make family time active time!

- Take a family walk after dinner.
- Go on a bike ride.
- Play together toss a ball, shoot some hoops, jump rope, play tag.
- Weed the garden, rake leaves, shovel snow.
- Walk to school with your kids.
- Play on a playground or hike at a local park.

Fun ways to get moving indoors...

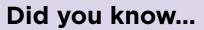
- Play some music and have a family dance party.
- Blow up balloons and play indoor volleyball.
- Go bowling or indoor skating.
- Have a treasure hunt. See how fast everyone can find clues scattered around your home.
- · Walk in the mall.

Sip smarter

- Drink water instead of sugary drinks. Kids can fill up on sweetened drinks and not have an appetite for foods they need for growth and health.
- A cold glass of low-fat (1%) milk is also a tasty way to quench your kids' thirst after play or school.



wate



There are about 10 packets of sugar in a 12-ounce can of soda? Fruit drinks and sports drinks are other types of sugary drinks.







Make Half of Your Plate Fruits and Vegetables

Directions:

Start with a class discussion. Have each student list his or her favorite fruit and vegetable. Ask the students how much of their plates are normally taken up by fruits and veggies. Ask them how they feel about trying new fruits and vegetables. What could make it easier?

List and discuss the following tips:

- >>> Choose fresh, frozen, canned, or dried fruits and vegetables. (Which forms are the best?)
- >>> Eat red, orange, and dark green vegetables, such as tomatoes, sweet potatoes, and broccoli, in main and side dishes. (What are some examples of dishes you like that include these foods?)
- >> Use fruit as snacks, salads, or desserts. (Why is fruit a good dessert choice?)
- >>> Keep raw, cut-up vegetables handy for quick snacks. (List some veggies you could use for this.)
- >>> Choose whole or cut-up fruits more often than fruit juice. (Why is this a good idea?)
- >>> Check juice labels to ensure that they are 100% juice.

ACTIVITY: Crazy Colors

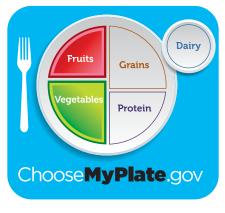
You will need:

✓ Crazy Colors worksheet for each student, timer

Directions:

- >>> Set a timer for 1 minute, 2 minutes, or whatever amount fits the needs of the students. Instruct the students to list as many fruits and vegetables as they can for each color (you may decide to have students work in pairs for this). When the timer sounds, have the students count how many foods they came up with for each color. The person or group with the most foods listed wins.
- >> Variation (older students): Have each group tell the class the foods they recorded. If another group has the same foods, they must cross them off. The winning group is the one with the most foods left on the list.
- >> Variation (younger students): Draw the foods under each color heading.





Crazy Colors Worksheet

ole

Crazy Colors

Green	White	Red	Yellow/Orange	Blue/Purple

Crazy Colors Worksheet Key

Green	White	Red	Yellow/Orange	Blue/Purple
Artichokes	Bananas	Beets	Apricots	Black currants
Arugula	Brown pears	Blood oranges	Butternut squash	Black salsify
Asparagus	Cauliflower	Cherries	Cantaloupe	Blackberries
Avocados	Dates	Cranberries	Carrots	Blueberries
Broccoflower	Garlic	Guava	Golden kiwifruit	Dried plums
Broccoli	Ginger	Papaya	Grapefruit	Eggplant
Broccoli rabe	Jerusalem	Pink grapefruit	Lemon	Elderberries
Brussel sprouts	artickoke	Red grapefruit	Mangoes	Grapes
Celery	Jicama	Pomegranates	Nectarines	Plums
Chayote squash	Kohlrabi	Radicchio	Oranges	Pomegranates
Chinese cabbage	Mushrooms	Radishes	Papayas	Prunes
Cucumbers	Onions	Raspberries	Peaches	Purple Belgian
Endive	Parsnips	Red apples	Persimmons	endive
Green apples	Potatoes	Red bell peppers	Pineapples	Purple potatoes
Green beans	Shallots	Red chili peppers	Pumpkin	Purple asparagus
Green cabbage	Turnips	Red grapes	Rutabagas	Purple cabbage
Green grapes	White corn	Red onions	Sweet corn	Purple carrots
Green onion	White nectarines	Red pears	Sweet potatoes	Purple figs
Green pears	White peaches	Red peppers	Tangerines	Purple grapes
Green peppers		Red potatoes	Yellow apples	Purple peppers
Honeydew		Rhubarb	Yellow beets	Raisins
Kiwifruit		Strawberries	Yellow figs	
Leafy greens		Tomatoes	Yellow pears	
Leeks		Watermelon	Yellow peppers	
Lettuce			Yellow potatoes	
Limes			Yellow summer	
Okra			squash	
Peas			Yellow tomatoes	
Snow peas			Yellow watermelon	
Spinach			Yellow winter	
Sugar snap peas			squash	
Watercress				
Zucchini				

The Power of Choice (Page 1 of 2)



Name: Date:

Fruits and vegetables are naturally low in calories, **added sugars**, and **solid fats** — which makes them healthy choices. Sometimes **sugars** and **solid fats** are added to fruit and vegetable foods during processing or preparation. This can make these foods higher in extra calories that the body does not need.

How do you know what's in a food?

Read and compare the Nutrition Facts labels and ingredients lists of the foods below to see what is in each food, as well as the calories, sodium, and solid fat content.

You have the power of choice. Can you make the healthier one?

Applesauce With Sugar

)	
Amount Per Serving		
Calories 100	Calories from	Fat 0
	% Daily Va	alue*
Total Fat 0g		0%
Saturated Fat 0g		0%
Trans Fat 0g		
Cholesterol 0mg		0%
Sodium 15mg		1%
Total Carbohydrate	23g	8%
Dietary Fiber 1g		4%
Sugars 22g		
Proteins 0g		
Vitamin A 0%	Vitamin C	0%
Calcium 0%	• Iron	0%

Ingredients: Apples, Corn Syrup, High Fructose Corn Syrup, Sugar, Water, Natural Flavor, Ascorbic Acid (Vitamin C).



Which applesauce is lower in **calories**?

What **sugars** are in the ingredient list for the sweetened applesauce?

Unsweetened Applesauce

Nutritio Serving Size 1/2 cup	n Facts
Amount Per Serving	
Calories 51	Calories from Fat 0
	% Daily Value*
Total Fat 0g	0%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 10mg	0%
Total Carbohydrate	14g 5 %
Dietary Fiber 1g	5%
Sugars 12g	
Proteins 0g	<u>.</u>
Vitamin A 0%	• Vitamin C 0%
Calcium 0%	• Iron 0%

Ingredients: Apples, Water, Ascorbic Acid (Vitamin C).



LESSON 19 HANDOUT 1

The Power of Choice (Page 2 of 2)

Tomato Soup, Prepared With Water

Nutrition Facts Serving Size 1 cup **Amount Per Serving** Calories 75 Calories from Fat 10 % Daily Value* Total Fat 1g 0% Saturated Fat 0g Trans Fat 0g Cholesterol Omg 0% Sodium 470mg 20% Total Carbohydrate 16g 5% Dietary Fiber 2g Sugars 10g Proteins 2a Vitamin A 10% Vitamin C 26% Calcium 2% Iron 8%



What is the **%DV** (Percent Daily Value) for **sodium** for the regular tomato soup?

What is the **%DV** for the reduced **sodium** soup?

Reduced-Sodium Tomato Soup, Canned, Prepared With Water

Amount Per Serving	
Calories 75	Calories from Fat 10
	% Daily Value
Total Fat 1g	0%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 80mg	3%
Total Carbohydrate	16g 5 %
Dietary Fiber 2g	6%
Sugars 10g	
Proteins 2g	
Vitamin A 10%	• Vitamin C 26%
Calcium 2%	• Iron 8%

Frozen Broccoli

Nutrition Facts Serving Size 1/2 cup

* Percent Daily Values are based on a 2,000 calorie diet.

Amount Per Serving	
Calories 25	Calories from Fat 0
	% Daily Value*
Total Fat 0g	0%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol Omg	0%
Sodium 10mg	0%
Total Carbohydrate 5g	2%
Dietary Fiber 3g	12%
Sugars 1g	
Proteins 3g	
Vitamin A 20% •	Vitamin C 60%
Calcium 4% •	Iron 4%

* Percent Daily Values are based on a 2,000 calorie diet.



What is the %DV for saturated fat for each?

What is the **%DV** for **sodium**?

Which has more calories?

Frozen Broccoli With Cheese Sauce

Nutrition Facts Serving Size 1/2 cup

Amount Per Serving Calories 105 Calories from Fat 60 % Daily Value* Total Fat 7g 11% Saturated Fat 3g **15**% Trans Fat 0g Cholesterol 14mg 5% Sodium 178mg **7**% **Total Carbohydrate** 7g 3% Dietary Fiber 2g 8% Sugars 3g **Proteins** 6g Vitamin A 14% Vitamin C 52%

* Percent Daily Values are based on a 2,000 calorie diet.





Calcium 15%

