

Union School District Mrs. Jessica McCleary, Food Service Director

Right-size portions

It's important for your child to eat the right foods *and* to eat the right amount. Help her learn about portions with these hands-on ideas.

Measure snacks

At snack time, set out measuring cups and spoons along with snacks like dry cereal and raisins. Encourage your youngster to read the serving size on each package and measure the recommended amount onto her plate—and yours. She'll learn to use nutrition labels and discover healthy portion sizes.

Make a poster

Let your child create a chart that compares just-right portions of food to the size of everyday objects she chooses. First, share these common comparisons:

- 3 oz. chicken or fish = deck of cards
- $\frac{1}{2}$ cup cooked vegetables, pasta, or rice = lightbulb
- 1 cup raw vegetables = baseball
- 1 oz. cheese = pair of dice

Playground stretches

The playground is the perfect place for your youngster to do stretches. He'll improve his flexibility, which helps to prevent sports and overuse injuries. Here's how.

Reach high. Encourage your child to stretch and jump up to catch horizontal bars or monkey bars, then count how many times he can swing.

Stretch low. Suggest that your youngster try stretches on a balance beam or a painted

line on the blacktop—without stepping off. First, he can put one foot in front of the other and touch his toes on the front foot. Then, have him turn sideways, step his legs out wide, and try to touch the beam. ♥



Then, she can pick items that are about the same size and sketch them on poster board. She might draw a computer mouse for chicken, a mini stuffed animal for rice, her snow globe for raw veggies, and an eraser for cheese.

Divide your plate

When your youngster serves herself, suggest that she start by covering half of her plate with fruits and vegetables. For extra fun, she could divide her plate in half with asparagus spears or a spaghetti noodle! That strategy will help her take reasonable portions of protein and grains to fill the other half of her plate.

Just for fun Q: How do you start a campfire with

two sticks? **A:** Make sure one is a match!

Foods from my state Washington apples, Maryland crabs, Kentucky black-

Help your youngster

🗙 boost coordination

with this fast-paced

game. Kick a ball

from player to

berries ... what food is your state

known for? Encourage your child to

out, and help him use the food in a

healthy recipe. Together, you might

make apple-fennel coleslaw, baked

player. The kicker calls out a body

knee). The receiver tries to stop the

ball using that body part. If a player

doesn't follow the directions, she

gets a point. Lowest score wins!

If you receive SNAP

plants to grow food for your family.

Visit fns.usda.gov/snap/retailer-locator

to find participating stores. Then, let

your child help you plant fresh vege-

tables and herbs in a garden or in windowsill pots. *Note:* Many farmers'

markets accept SNAP benefits, too.

benefits, you can use

them to buy seeds and

part (right foot, right elbow, left

crab cakes, or blackberry sorbet.

Stop and go

do research in books or online to find



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Salads kids want to eat

There's a whole world of interesting greens and other salad ingredients out there! Consider these tips to help your youngster fall in love with salads.

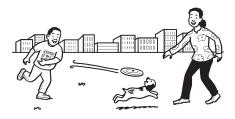
Try different leaves. Add more nutrients by encouraging your child to eat a variety of greens. He'll enjoy learning their names and discovering their unique flavors and textures. Each time you get groceries, let him pick out a new base for his next salad, such as red bibb, soft butter lettuce, dark green baby kale, purple radicchio, scoop-shaped endive, or curly frisée.



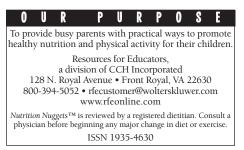
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My son Patrick is a bit overweight. His pediatrician said we could help him by focusing on healthy foods and fun activities for the whole family instead of on Patrick's weight.

So we bought fruits and vegetables that Patrick likes, including oranges and snap peas, and bypassed the cookies and chips. Also, we've switched to lean meat and fat-free milk.



Now instead of lounging in front of the TV after dinner, we take walks or go to the park. We like playing 2-on-2 basketball, and we've recently discovered disc golf. Patrick has more energy —and he looks forward to kicking off the weekend with a family bike ride. ♥





Use creative names. Your youngster might make "mac-and-cheese salad" with lettuce, tomato, cooked whole-wheat pasta, and low-fat shredded cheddar. Or you could invent "Popeye salad" with baby spinach, strawberries, and olive oil. *Idea:* He may get a kick out of learning that *rocket* is another name for arugula. Blast off with "rocket salad"—toss rocket with peach slices, part-skim ricotta cheese, and a drizzle of balsamic vinegar.

Add kid-friendly crunch. Encourage your child to crumble baked tortilla chips or his favorite whole-grain crackers onto his salad. Or he might sprinkle a salad with slivered almonds or sesame sticks. ●



Outdoor summer fun

Longer days mean more time to play outside. Get everyone's heart pumping with these games.

Human bowling. Family members are the "bowling balls" in this game. Have your child arrange "pins" (half-full plastic water bottles) at the bottom of a grassy hill. Take turns lying at the top and

rolling horizontally to topple the pins. Count how many you knock down, reset, and run back up the hill. Knock over the most pins in 10 "rolls" to win.

Ribbon run. Help your youngster set up a running course by tying ribbons to 5–10 objects outside, such as a tree, bench, or fence. Time each other running the whole course from ribbon to ribbon, making sure to touch them all. The fastest player wins.

Create buffets at home

There's something for **Yogurt station**

everyone at a buffet. Set out foods around themes like these, and your child can build her own meals.

Pasta extravaganza

Noodles: whole-wheat pasta, spaghetti squash, or zucchini noodles

- Sauce: marinara, pesto
- **Toppings:** cooked turkey meatballs, steamed broccoli florets, sun-dried tomatoes, grated
- Parmesan cheese, oregano

Base: nonfat Greek yogurt

Mix-ins: blueberries, mango chunks, cinnamon, nutmeg, honey, chopped walnuts

Ta<mark>co b</mark>ar

Shell: soft corn or whole-wheat tortillas

Fillings: cooked lean ground beef or steamed shrimp, black

beans, low-fat shredded pepper-jack cheese **Toppings:** shredded

lettuce, diced tomato, sliced avocado ●