Nutrition Notes

POSITIVE BRIGHT START

News & Calendar Events

On-Line Training

The Incredible Egg

Presented by: Lisa Zwiener Monday, February 11, 2021 6:30-7:30 PM

In this one hour on-line training we will discuss about safety precautions when preparing eggs and the many different ways eggs can be prepared. We will talk about how they can be claimed with CACFP. Also, books and craft ideas to go with the egg theme. To enroll call or email the office. We will send instructions closer to class time on how to get logged in. *KSDE approved.*

Paper work update

We recently mailed out the annual Civil Rights training. Please read through the information. When finished sign and date the form and return only that page.

Your 2020 Tax Report was also included in that mailing. If you did not receive it, please let us know.



Celebrations...

FEBRUARY

- American Heart Month
- National Dental Health Month
 - Black History Month
- Homemade Soup Day, 2/4
- Superbowl Sunday, 2/7 GO CHIEFS!

Activities . . .

Brush Away Alphabet Germs

Materials Needed: white foam egg cartons, washed or white ice cube trays ·dry erase marker ·craft sticks ·small pieces of white felt and glue

•The egg carton or ice cube tray represents the teeth. With a dry erase marker write a letter of the alphabet on each "tooth". •Create a toothbrush by gluing



small felt pieces onto the top of the craft stick.

•Time to play! Tell the kiddos that the teeth are covered in alphabet germs and it is their job to brush away the germs.

Reading books about dentists and their helpful work can create more positive attitudes in children.

<u>At the Dentist</u> by Mari Schuh

<u>Curious George Visits the Dentist</u> by H.A. Rey

The Crocodile and the Dentist by Taro Gomi

Brush Your Teeth Please by Leslie Mcguire

<u>Have You Ever Seen a Moose Brushing His Teeth?</u> by Jamie McClaine



1900 Delaware Lawrence, KS 66046 •785-842-9679• M-F 8:30AM-4:30PM

MENU IDEAS

Slow Cooker

Taco Soup

RECIPES

NUTRITION INFO

Cod In Focus

February is National Grapefruit Month

- Grapefruit was created accidentally when a sweet orange was crossed with a pomelo, a large citrus fruit.
- Fresh grapefruit come in several colors including pink, red, white and golden. Dark pink and red are slightly more nutritious than yellow or white.
- A grapefruit tree an reach 25 –30 feet tall and can produce more than 1,500 pounds of fruit.
- A grapefruit is 92% water. Eating it is just one way of keeping your body hydrated.

• This fruit is a great source of vitamin A and C Your body needs these



Ingredients

- 1 Tbsp. olive oil
- 1 lb. ground turkey or beef
- 1 small sweet onion, diced
- Ÿ• 1 tsp. kosher salt
- 1/4 t. pepper
- 1/2 t. smoked paprika
- 1 (8.75 oz.) can corn, drained
- 1 can (150z.) black beans, rinsed and drained
- 2 Tbsp. taco seasoning
- 1 (10 oz.) can mild enchilada sauce
- 1 (16 oz.) jar mild salsa
- 2 c. low-sodium chicken broth
- garnish with whole grain tortilla chips, Mexican shredded cheese, sour cream and avocado per serving

Ÿ[']Preparation

• Heat olive oil in a large skillet over medium heat. Add onions and cook until translucent. Add the turkey and cook until no pink about 3 minutes. Drain off any fat and return to heat. Season with salt, pepper and paprika.

•Transfer meat to a 6-quart slow cooker. Add in the corn, black beans, taco seasoning, enchilada sauce, salsa and chicken broth. Stir to combine.

Cover and cook on low for 6 hours.

Ladle into bowls and top with dollop of sour cream, shredded, cheese, a few avocado cubes, and broken tortilla chips.

Note: You can substitute tomato sauce in place of enchilada sauce

vitamins to stay healthy and recover after an illness,

such as a cold.



Make This Your Menu?

Breakfast	
Fluid Milk	Milk
Juice, Fruit or Vegetable	Baked Grapefruit
Bread/Bread Alternative	Whole Wheat Toast WG
Meat/Meat Alternate	Poached Eggs
Snack	
Two Items	Cereal Mix WG with Cranberries
Two Groups	Milk
Other Food	
Lunch	
Fluid Milk	Milk
Two Servings Fruits/Vegetables	Black Beans, Corn Pear Slices
Bread/Bread Alternative	Tortilla Triangles WG, for dipping
Meat/Meat Alternative	Turkey Taco Soup

Positive Bright Start is committed to making workshop activities accessible to all participants. Please contact us at 1900 Delaware or call 785-842-9679 to advise us of special requirements or to make assistance requests. In order to accommodate your needs, we nust receive your request at least one week prior to the class. After this date, we will make every effort to provide assistance, but cannot guarantee that requested equipment or services will be available. USDA is a equal opportunity provider and employer.