# Nutrition Notes

POSITIVE BRIGHT START

# **News & Calendar Events**



# Celebrations...



### **MARCH**

March is National Nutrition Month 2nd Dr. Suess Day 17th St. Patrick's Day 19th First Day of Spring 31st Easter

### National CACFP WEEK MARCH 10th-16th

National CACFP Week is a perfect time to help educate children and parents about healthy eating habits. More information will be arriving in the mail. While you wait you can learn more at cacfpweek.org. Thanks you for doing such a great job feeding your kids nutritious meals.



# Activities . . .

# Caterpillar Crafts

Supplies needed:
Green & Red Construction paper
Tape and Glue
Colored mini pom poms
Scissors
Black Pipe Cleaner
Small Googley eyes



Daylight Savings Starts Sunday March 10th!

Remember to set your clocks forward.

Spring is coming soon. If you are going to be closed during spring break please let us know.





MENU IDEAS

RECIPES

NUTRITION INFO

# Food In Focus

### Strawberry Facts:

Americans eat average of 8 lbs per year.

California produces 80% of the strawberries in the US.

Strawberries are the only fruit that carries its seeds on the outside.

They are loaded with Vitamin C Strawberries are a type of Rose.



### **CANDIED SWEET POTATOES**

#### Ingredients:

6-7 large sweet potatoes peeled and cut into rounds

1/2 cup melted butter

1/2 cup sugar

3/4 cup brown sugar

1/2 teaspoon nutmeg

1 teaspoon cinnamon

1 tablespoon vanilla

#### Instructions:

Melt butter in a skillet stir in the potatoes, cinnamon, nutmeg and sugar. Cover and bring to a simmer. Cook for 40 min until potatoes are tender. Then add your vanilla and stir be careful to not break up the potatoes.

Serve and Enjoy.



## Make This Your Menu?

Breakfast	
Fluid Milk	Milk
Juice, Fruit or Vegetable	Strawberries
Bread/Bread Alternative	Toast WG
Meat/Meat Alternate	
Snack	
Two Items	Ritz Crackers
Two Groups	Cheese sticks
Other Food	
Lunch	
Fluid Milk	Milk
Two Servings Fruits/Vegetables	Candied sweet potatoes Kiwi slices
Bread/Bread Alternative	Rolls
Meat/Meat Alternative	Roasted Ham

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 must 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.