Nutrition Notes

POSITIVE BRIGHT START

News & Calendar Events



Celebrations..



SUN SAFETY

- Remind the kids to never look directly at the sun
- Play in the shade when ever possible
- ♦ Use sunscreen don't forget noses, ears, cheeks
- ♦ Encourage them to wear a hat or sunglasses
- ♦ Have water bottles for each child outside

New Tier Rates: Starting July 1, 2022

Breakfast —— 1.66

Lunch ——— 3.04

Pm Snack—— .97

Total per day 5.67 per child

<u>Everyone</u> qualifies for the new Tier Rate at this time. However, you do have to be Income Eligible to claim your own children. If you think you may qualify contact Lisa @ the office.



World Breast Feeding Week is Aug 1-7th. Make sure you have a space available for parents who are breast feeding their babies. You still can claim the infant if your parent comes and feeds on site.

Training Hours:

You must have your two hours of in-service completed by Sept 30,2022. Sign up for the last class on Sept 14th from 6:30-8:30 p.m. here at the office 1900 Delaware.
This class was offered earlier in June called
More Fruits & Vegetables and reducing Waste.



13 Left Handers Day
19 World Photography Day
21 World Senior Citizen Day
29 National Sports Day

Activities . . .

Make a play tent.

Kids love tents. They cost nothing to make. Let the kids use their imagination and design a play tent. Boxes are fun too. Check with your local appliance stores for some big boxes to play in. This is a great way to spend some time indoors when it's just too hot to play outside. Try reading a book about camping and ask the children "if you were going camping what would you need to bring?" Try making a fake fire and cook some smores. Graham crackers can count as your snack. Just melt the Marshmallows and choc-chips in the microwave.







One Navel Orange (140g)

WHAT KIND HAVE YOU TRIED?

Navel seedless easy to peel
Blood oranges deep red inside
Valencia oranges extra juicy
Cara Cara seedless and sweet
Mandarin oranges are tiny
Tangarines are flattish and fragrant



Little Lasagnas

Ingredients:

- ♦ 1/2 cup of hot water
- ♦ 2 1/2 cups tomato sauce
- ♦ 1/2 box of spaghetti
- ♦ 3/4 cup Parmesan Cheese
- ♦ 11/2 cups shredded Mozzarella Cheese

Directions:

Turn oven on. Set it to 350 degrees.

Put 2 teaspoons hot tap water in each of 12 muffin cups inside the tin.

Add 1 Tablespoon tomato sauce to each muffin cup Break apart spaghetti noodles. Put approx 4-5 strands of noodles in each tin cup.

Top each cup with 1 teaspoon Parmesan Cheese Top each cup with 2 teaspoons Mozzarella Cheese Top each with 2 teaspoons tomato sauce. Then add another 4 strands of spaghetti noodles Top each cup with both cheeses again Top 2 teaspoons of tomato sauce Then Bake approx 45 min.

This will count as the bread component. Another Protein would need to be served for the meat.

Make This Your Menu?

Breakfast	
Fluid Milk	Milk
Juice, Fruit or Vegetable	Avocado
Bread/Bread Alternative	WG Toast
Meat/Meat Alternate	
Snack	
Two Items	Fresh Tomatoes
Two Groups	
Other Food	Cottage Cheese
Lunch	
Fluid Milk	Milk
Two Servings Fruits/Vegetables	Blood Oranges Broccoli
Bread/Bread Alternative	Little Lasagnas
Meat/Meat Alternative	Greek Low-fat Yogurt

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.