March is National Nutrition Month

March is National Nutrition Month is a nutrition education and information campaign created annually in March by the Academy of Nutrition and Dietetics. The campaign focuses attention on the importance of making informed food choices and developing sound eating and physical activity habits. The Academy promotes consuming fewer calories, making educated food choices, and getting enough exercise. Regular exercise is defined as at least 150 minutes a week of moderately intense physical activity. This can be broken down into 30 minute segments five days out of the week. The benefits of regular exercise for both children and adults include: stress relief, better sleep, and a more positive mental outlook.

Source: eatright.org, Academy of Nutrition

10 Things Every Parent & Provider Should Know About Play

1. Children learn through their play. Through play they develop cognitive skills, physical abilities, new vocabulary social skills, and literacy skills.
2. Play is healthy. Apart from helping them grow strong and healthy it also serves to reduce the risk of obesity.
4. Play is more than meets the eye. Kids can benefit from symbolic, socio dramatic, functional & games with rules.
5. Make time to play. Ensure there is enough time offered throughout the day for children to explore.
6. Play and learning go hand-in-hand. These are not separate activities.
7. Play outside. Use the outdoors in creative ways, building forts, beach trips, and parks.
8. There’s a lot to learn about play. Stay up to date on research and information regarding play with children’s learning and development.
10. Play is a child’s context for learning. Hands on activities provide rich learning opportunities that lead to children’s success and self-esteem.

Source: Roundtable Nutrition Edition issue 34

Program Reminders

Annual Child Enrollment Renewals

- Enrollment Renewal Worksheets with parent signatures were due in February. Please remember that any child who was not re-enrolled in the month of February was automatically dropped as of January 31st, 2015.
- For any child who was not re-enrolled in the month of February and then returns, you will need to submit a new enrollment form, including parent info/signature.

Child Nutrition Labels

- (CN) Labels are a USDA evaluated product label that identifies the Child Nutrition Meal Pattern Requirements is met. For products such as chicken nuggets, corn dogs and fish sticks, it is not always possible to tell how much meat/meat alternate a product provides.
- Remember these are limited to being served no more than twice per week and you must have the CN Label or the label from the approved products available at monitor visits. An example of a CN labels can be found on our website under Provider forms.
Menu Ideas

Breakfast

<table>
<thead>
<tr>
<th>WW Cinnamon Toast</th>
<th>Oat Muffins</th>
<th>Cream of wheat cereal</th>
<th>HM Rice Pudding</th>
<th>WW Tortilla Ham Roll</th>
</tr>
</thead>
<tbody>
<tr>
<td>Asian Pears</td>
<td>Pomelos/Grapefruit</td>
<td>Cinnamon apples</td>
<td>Guavas</td>
<td>Steamed Baby Carrots</td>
</tr>
<tr>
<td>Milk</td>
<td>Milk</td>
<td>Milk</td>
<td>Milk</td>
<td>Milk</td>
</tr>
</tbody>
</table>

Lunch/Dinner

<table>
<thead>
<tr>
<th>Garbanzo Stir Fry</th>
<th>Cheddar Cheese stick</th>
<th>Ground Turkey</th>
<th>Baked fish fillet</th>
<th>Soft Chicken Taco</th>
</tr>
</thead>
<tbody>
<tr>
<td>Pita Bread</td>
<td>Wheat Roll</td>
<td>Bow Pasta</td>
<td>HM Corn Bread</td>
<td>Flour Tortilla</td>
</tr>
<tr>
<td>Roasted Asparagus</td>
<td>Winter squash Soup*</td>
<td>Stuffed bell pepper</td>
<td>Green Peas</td>
<td>Peruvian Beans</td>
</tr>
<tr>
<td>Tomato</td>
<td>Diced apples</td>
<td>Broccoli Salad</td>
<td>Sweet Potatoes</td>
<td>Lettuce &amp; Tomato</td>
</tr>
<tr>
<td>Milk</td>
<td>Milk</td>
<td>Milk</td>
<td>Milk</td>
<td>Milk</td>
</tr>
</tbody>
</table>

Snack Am/Pm

<table>
<thead>
<tr>
<th>Greek Yogurt</th>
<th>Graham Crackers</th>
<th>Carrot raisin salad</th>
<th>Chili Bean Dip</th>
<th>Low fat Cottage Cheese</th>
</tr>
</thead>
<tbody>
<tr>
<td>Honey &amp; mix nuts</td>
<td>Mandarin</td>
<td>Mozzarella stick</td>
<td>WW Crackers</td>
<td>Kumquats</td>
</tr>
</tbody>
</table>

National CACFP Week

March 15-21st 2015 is National CACFP Week. It promotes proper nutrition and a healthy lifestyle for children, parents, facilities, and the community. This month mention our name to at least one friend or neighbor!

Also, last month a proposed Meal Pattern update was released by the USDA for CACFP. To find out more visit: [www.fns.usda.gov/cacfp/federal-register-documents](http://www.fns.usda.gov/cacfp/federal-register-documents) and stay informed!

Activity Corner

Bubble Wrap Shapes

Cut bubble wrap into large fun shapes and tape them to floor. Demonstrate activity by jumping, hoping, or dancing across the shapes while music is playing. When music stops, each child should pick a shape to stand on & name it. Repeat until all bubble wrap is deflated.

March 15-21

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*Curry winter squash soup*

1 small edible pumpkin, medium-sized butternut or other winter squash (or 20-ounce can of pumpkin puree)
3 tablespoons olive oil, divided
1 large yellow or white onion, peeled and chopped
1/2 teaspoon salt
1/2 teaspoon nutmeg
1 bay leaf
1 bunch cilantro or chives, chopped (optional)

1. If roasting your own pumpkin or winter squash: Preheat the oven to 350-degrees. Cut the squash in half, scoop out and discard the seeds and strings, and poke the skin a few times with a fork. Rub olive oil onto the cut edges and place cut edges down in a baking pan. Bake for about 45 minutes, until it’s easy to push a fork into the flesh. Remove from oven and cool, then scoop out the cooked squash and discard the skins.
2. Heat olive oil in a large pot over medium heat. Add the chopped leek and onion and sauté until soft, about 10 minutes.
3. In a food processor or blender, puree the squash with the sautéed leek and onion with the vegetable broth. You may need to work in batches to get through all the squash.
4. Return the pureed squash mixture to the soup pot. Add the salt and spices. Bring to a boil over medium heat, stirring often, and then reduce the heat to low and simmer for about 15 minutes, uncovered. Stir occasionally.
5. Remove the bay leaf, add the coconut milk and stir until the soup is back up to heat. Divide soup into bowls and serve garnished with chopped cilantro or chives.

Source: Life Lab, Santa Cruz

Visit us online: www.cbridges.org
Twitter: @puentes_sc
Facebook: communitybridgessc

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Community Bridges CACFP