## The Wide World of Food

This month in THE GREAT BODY SHOP, your child will learn about different kinds of food and why the body needs good food. The lessons cover:
Lesson 1: Eat a Plate
Lesson 2: Nutrients for Your Body
Lesson 3: Have a Snack!
Lesson 4: The Importance of a Good Breakfast

## Good Home Cooking

Reinforce this month's topic at home:

- Put your child in charge of the dinner salad. Encourage him/her to come up with different vegetables and other ingredients to add each night.
- Try serving an international meal. Ideas include Mexican tacos with lettuce, tomatoes, and ground meat; Chinese stir-fried vegetables and rice; an Italian omelette (called a frittata) with a salad.
- NOTE: Some parents add raw egg to their children's food to "sneak in" extra protein. Because of the danger of salmonella poisoning, we advise against eating any uncooked eggs.
- Have your child prepare and sample a variety of healthful foods.


## Family Snacks

Your child will learn that most commercially produced snacks have too much sugar, salt, or fat in them. Try making your own "family brand" snacks.

For example: Commercial popsicles have lots of added sugar. Make your own popsicles by freezing fruit juice in a paper cup. Or freeze juice in an ice cube tray for "popsicle cubes." Let your child mix two or three different flavors to create his or her own "special blend."

If your child doesn't like to eat vegetables, try serving them raw and cut-up, with a low-fat dip. This makes vegetables seem more like a treat. You might also try this with cut-up fruit and low-fat vanilla yogurt for a dip.

## MyPlate

Your child will learn about the "food plate" in school. ChooseMyPlate is a way of teaching which kinds of foods we should eat each day.
The healthiest diet includes:

- eating whole grains daily
- eating a variety of fruits and vegetables
- the right amount of calories to keep a healthy weight

Go to www.ChooseMyPlate.gov to learn more!

## Answers

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## Read All About It

The Everything Kids' Cookbook: From mac ' $n$ cheese to double chocolate chip cookies-90 recipes to have some fingerlickin' fun (Everything Kids)
by Sandra K Nissenberg. Adams Media, 2008.

Packed with recipes, cooking tips, puzzles, and trivia, this book serves up a fun and safe introduction to the sumptuous world of cooking. Dietitian Sandra Nissenberg provides recipes that will help children learn the art of cooking and keep them healthy.

