



Harvest of the Month[®]

March

Health and Learning Success Go Hand-in-Hand

In March we celebrate both National Nutrition Month and National School Breakfast Week. Studies show that children who eat breakfast do better in school. With spring testing just around the corner, it is important that your child eats healthy and gets regular activity. Explore, taste and learn about eating more fruits and vegetables and being active every day.

The **Harvest of the Month** featured vegetable is

spinach



Produce Tips

- Fresh spinach is usually found loose or bagged. It is also canned or frozen.
- Select leaves that are green and crisp. Avoid leaves that are limp, damaged or spotted.
- Leaves should be cleaned well, patted dry and then stored loosely in an open bag in the refrigerator vegetable tray (about 40 F).
- If stored properly, fresh spinach should last three or four days in the refrigerator.

Let's Get Physical!

- Take your child to the park. Fly a kite, kick a soccer ball or play a game of tag.
- Encourage your child to walk the dog (or your neighbor's dog) each day after school. Make this a routine to do together.
- Ask your child to help you clean the house. Turn on the music and dance while you sweep, dust or vacuum.

For more physical activity ideas, visit:

www.kidnetic.com

www.verbnow.com

Healthy Help

- National School Breakfast Week takes place in March. Breakfast is the most important meal of the day. It gives the body and mind much needed nutrition and energy.
- Help your child during spring testing by providing a healthy breakfast. Ask your child's teacher about National School Breakfast Week activities or call the school for details.
- Start the day with a glass of 100 percent fruit or vegetable juice. Slice a potassium-rich banana over cereal or sprinkle raisins over fiber-filled oatmeal.

Diets rich in fruits and vegetables (such as **spinach**) may lower the risk of some types of cancer, cardiovascular disease, diabetes and other chronic diseases. If you feel you are at risk, please see a health care provider. Your health care provider may be able to provide screenings for blood pressure and diabetes, as well as give you tips for preventing chronic disease.

Health Care Providers

Del Norte Clinics provide screenings for diabetes and blood pressure (Medi-Cal accepted)

Specialty Medicine Clinic

(530) 548-3243

2967 Davison Court Suite A
Colusa, CA 95932

SPINACH DIP

Ingredients:

(Makes 10 servings at ¼ cup each)

- 1 (10-ounce) package of frozen chopped spinach, thawed**
- ½ cup mild white onion, finely chopped**
- 2 cloves garlic, finely chopped**
- 1 cup raw red pepper, finely chopped**
- ½ cup lowfat sour cream**
- ½ cup lowfat mayonnaise**
- ½ teaspoon salt**
- 5 cups assorted, colorful raw vegetables for dipping**

1. Squeeze water out of spinach.
2. Place into a mixing bowl and add all remaining ingredients.
3. Let the dip sit at room temperature for a half-hour to let the flavors mix.
4. Stir again before serving. This dip will stay good for up to one week when covered and kept in the refrigerator.

Adapted from: www.dole5aday.com

Helping Your Kids Eat Healthy

- Use fresh spinach to make a tasty salad.
- Add chopped spinach to lasagna and soup.
- Stir-fry spinach. Add garlic, onion and chopped red bell peppers for a colorful dish.
- For raw spinach, a serving is one cup for children and two cups for adults.
- For cooked spinach, a serving is one-half cup for children and one cup for adults. (When cooked, spinach shrinks a lot.)

For more ideas, visit:

www.cachampionsforchange.net

www.leafy-greens.org



For information about Medi-Cal/Healthy Families insurance contact:
1-800-880-5303