Families Making the Connection

Cutting Back on Salt and Sodium

Most of us have a taste for salt, but salt plays a role in high blood pressure. Your entire family can benefit from lowering sodium intake to less than 2,300 milligrams a day* (about 1 teaspoon of salt). Try these tips:

Think fresh. Fresh foods tend to be lower in sodium than processed foods, like cured meats, ready-to-eat foods and cheesy foods. Choose these foods less often or eat smaller portions. Food labels can help-look for "low sodium", "reduced sodium" or "no salt added" on the package or can.

Take control. Make more meals at home where you can control the amount of salt that goes into foods. Use spices, herbs, garlic, vinegar, lemon juice or no salt seasonings to enhance flavor. When eating out, request lower sodium foods. Ask for sauces and dressings on the side so you can use less.

Fill up on fruits and veggies. Both fresh and frozen varieties (without sauces) are smart choices. They are also high in potassium, which helps lower blood pressure.

Pick dairy and protein foods with less sodium. Choose fat free or low fat milk and yogurt in place of cheese. Select fresh meat, seafood and poultry over those with salt added, such as brined or marinated. Go for unsalted nuts and seeds.

Little by little, you can adjust your taste for salt. The natural tastes of foods will come alive!

January

- Family Fit Lifestyle Month
- Salt Awareness Week (Jan 27th-Feb 2nd)

Menus for **January 2013**



FORT BRAGG SCHOOLS



* African Americans. individuals 51 years of age or older, and those with high blood pressure, diabetes or chronic kidney disease should reduce intake further to 1.500 mg a day.

HAPPY NEW YEAR

2013

Ringing in the new year with Good **Nutrition**

Wednesday, January 2

Pancake N' Sausage Cheerios Cereal Toast w/ Jelly Orange Juice or Diced Pears CHOICE OF COLD MILK LUNCH CHOOSE ONE

Cheese Pizza Sloppy Joe on School Made Bun

CHOOSE TWO

Green Beans Steamed Corn Orange Wedges Sliced Peaches CHOICE OF COLD MILK

Thursday, January 3

Sausage Biscuit w/ Oatmeal Toasty O's Cereal Apple Juice or Sliced Peaches Toast w/ Jelly

CHOICE OF COLD MILK LUNCH

CHOOSE ONE

Vegetable Meat Soup w/ Grilled Cheese Sandwich or Hotdoa

CHOOSE TWO

Sweet Potato Fluff **Baked Beans** Orange Jell-O w/ Pears Coleslaw

CHOICE OF COLD MILK

Friday, January 4

Scramble Eggs w/ Grits Cinnamon Toast Cereal Applesauce or Grape Juice Toast w/ Jelly

CHOICE OF COLD MILK LUNCH **CHOOSE ONE**

Taco Salad w/ Chips Fish Sticks w/ Cornbread

CHOOSE TWO Pinto Beans **Baked Apples** Sliced Peaches Cherry Tomatoes CHOICE OF COLD MILK

Monday, January 7

Whole Grain Croissant Toasty O's Cereal Orange Juice or Apple Wedges Toast w/ Jelly LUNCH CHOOSE ONE Chicken Sandwich Baked Potato w/ Meat & Cheese w/ Roll

CHOOSE TWO Green Beans Steamed Broccoli Orange Wedges Lettuce w/ Pickle Chips CHOICE OF COLD MILK

Waffle w/ Sausage Link Cheerios Cereal Grape Juice or Sliced Peaches Toast w/ Jelly LUNCH CHOOSE ONE Turkey Pasty w/ Roll Cheeseburger **CHOOSE TWO** Sweet Potato Fluff

CHOICE OF COLD MILK

Wednesday, January 9

Scramble Eggs w/ Grits Cinnamon Toast Cereal Apple Juice or Orange Wedges Toast w/ Jelly LUNCH CHOOSE ONE

> Penneroni Pizza Turkey Deli Sandwich CHOOSE TWO

> > Steamed Corn Black eved Peas Tossed Salad Peaches

CHOICE OF COLD MILK

Thursday, January 10

Ham Biscuit w/ Oatmeal Toasty O's Cereal Orange Juice or Applesauce Toast w/ Jelly LUNCH CHOOSE ONE

Bar-Q- Chicken w/ Roll Hotdog CHOOSE TWO

Creamed Potatoes Steamed Collards Red Jell-O w/ Mixed Fruit Fresh Pears

CHOICE OF COLD MILK

Friday, January 11

Grilled Cheese Sandwich Cheerios Cereal

Apple Juice or Orange Wedges Toast w/ Jelly

LUNCH CHOOSE ONE

Fish Sticks w/ Combread

Hot Ham and Cheese Sandwich

CHOOSE TWO

Oven Baked Fries **Baked Beans** Peaches

Apple Wedges

CHOICE OF COLD MILK

Tuesday, January 8

Pinto Beans Coleslaw Apple Wedges

Fit Foundations

Roasted Vegetables

Ingredients

- 1 medium green bell pepper, seeded and cut into 1/2 inch pieces
- 1 small red onion, cut into 1/2 inch pieces
- 1 pound sweet potatoes, cut into 1 inch cubes
- 8 ounces red potatoes, cut into 1 inch cubes
- 1 tablespoon olive or canola oil
- 1 teaspoon dried parsley
- 2/3 teaspoon garlic powder
- 1/2 teaspoon salt free seasoning
- Nonstick cooking spray

Directions

- 1. Place peppers, onions and potatoes in a large bowl.
- 2. In a small bowl, mix oil, parsley, salt, garlic powder and salt free seasoning.
- 3. Pour oil mixture over veggie mixture, and toss.
- 4. Lightly spray a sheet pan with nonstick spray. Spread veggies evenly on a sheet pan.
- 5. Bake for 20 minutes at 400° F. Reduce heat to 350° F, and cook for an additional 10 minutes.

Families Fating Smart and Moving More

Research points to seven key behaviors that can help children, youth and adults eat healthier and be more active:

- Prepare and eat more meals at home.
- Tame the tube.
- Choose to move more every day.
- Right-size your portions.
- Re-think your drink.
- Enjoy more fruits and vegetables.
- Breastfeed your baby.





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Sources: www.choosemyplate.gov, www.recipesforkidschallenge.com

Monday, January 14

Waffle w/ Sausage link

Toasty O's Cereal Apple Wedges or Orange Juice Toast w/ Jelly

CHOICE OF COLD MILK LUNCH

Hot Ham & Cheese Sandwich

Chicken Sandwich **CHOOSE TWO**

Lima Beans Steamed Carrots Lettuce w/ tomato Orange Wedges

CHOICE OF COLD MILK

Monday, January 21

Martin Luther King

Jr Day

Holiday

Non-Student/ Non

Teacher Day

Monday, January 28

Pancake w/ Sausage link , &

Syrup

Toasty's O's Cereal

Apple Juice or Sliced Peaches

Toast w/ Jelly

CHOICE OF COLD MILK

LUNCH

Chicken Sandwich

Baked Potato w/ Meat &

Cheese . w/ Roll

CHOOSE TWO

Green Beans

Steamed Broccoli

Orange Wedges

Lettuce w/ Pickle Chips

CHOICE OF COLD MILK

Tuesday, January 15

Scramble Eggs w/ Grits

Cinnamon Toast Cereal Apple Juice or Grapes

Toast w/ Jelly CHOICE OF COLD MILK LUNCH

Vegetable Meat Soup w/ Grilled Cheese Sandwich

Hamburger

CHOOSE TWO

Baked Apples Pinto Beans

Fresh Grapes

Broccoli Flores w/ Dip CHOICE OF COLD MILK

Tuesday, January 22

Pancake 'N Sausage Or

Cheerios Applesauce or Grape Juice

Toast w/ Jelly CHOICE OF COLD MILK LUNCH

Cheese Pizza

Sloppy Joe on School Made Bun

CHOOSE TWO

Steamed Corn Green Beans

Tossed Salad Fresh Apple

CHOICE OF COLD MILK

Or

Toasty's O's Cereal

Toast w/ Jelly CHOICE OF COLD MILK LUNCH

Spaghetti w/ Meat Sauce & French Bread

Sweet Potato Fluff Lima Beans

Spinach w/ Cherry tomatoes Orange Wedges

CHOICE OF COLD MILK

Thursday, January 17

Whole Grain Croissant

Toast O's Cereal Orange Juice or Apple Wedges Toast w/ Jelly

CHOICE OF COLD MILK LUNCH

Baked Chicken w/ Roll

Hotdog CHOOSE TWO

Sweet Potato Fluff Baked Beans Orange Wedges

Red Jell-O w/ Pears

CHOICE OF COLD MILK

Friday, January 18

Continuous School Improvement day

Non=Student Day



Wednesday, January 23

Wednesday, January 16

Sausage Biscuit w/ Oatmeal

Cheerios

Grape Juice or Sliced Peaches

Toast w/ Jelly

CHOICE OF COLD MILK

LUNCH

Pepperoni Pizza

Sloppy Joe on School Made

CHOOSE TWO

Steamed Corn

Green Beans

Spinach Salad

Sliced Peaches

CHOICE OF COLD MILK

Breakfast Pizza

Orange Juice or Apple Wedges

Turkey Sandwich w/ Gravy

CHOOSE TWO

Thursday, January 24

Ham Biscuit w/ Oatmeal

Cinnamon Toast Cereal Apple Juice or Pineapple

Toast w/ Jelly CHOICE OF COLD MILK LUNCH

Bar-B-Que Chicken w/ Roll Hamburger

CHOOSE TWO

Pinto Beans Creamed Potatoes Baked Apples

Red Jell-O w/ Mixed Fruit CHOICE OF COLD MILK

Friday, January 25

Yogurt w/ Granola & Sliced Peaches

Or

Cheerios

Orange Juice or Apple Wedges Toast w/ Jelly

CHOICE OF COLD MILK LUNCH

Fish Sticks w/ Cornbread

Taco's

CHOOSE TWO

Oven Baked Fries

Baked Beans Peaches

Fresh Pears

CHOICE OF COLD MILK

Cheerios

Wedges Toast w/ Jelly

CHOICE OF COLD MILK LUNCH

Or Turkey Deli Sandwich

CHOOSE TWO Steamed Corn

Tomatoes Orange Wedges

Thursday, January 31

Toastv's O's Cereal Orange Juice or Applesauce

LUNCH

Or

Hotdoa

Sweet Potatoes Fluff **Baked Beans** Sliced Peaches

Featured recipe adapted from David D. Jones Elementary (Greensboro, North Carolina)



Tuesday, January 29 Wednesday, January 30

Scramble Eggs w/ Grits

Cinnamon Toast Cereal Orange Juice or Apple Wedges

Toast w/ Jelly CHOICE OF COLD MILK LUNCH

Spaghetti w/ French Bread

Or Hamburger

CHOOSE TWO Garden Peas Baked Apples

Spinach Salad Sliced Apples CHOICE OF COLD MILK

Ham Biscuit w/ Oatmeal

Grape Juice or Orange

Cheese Pizza

Pinto Beans Romaine lettuce w/ Chery

CHOICE OF COLD MILK

Whole Grain Croissant

Toast w/ Jelly CHOICE OF COLD MILK

CHOOSE TWO

CHOICE OF COLD MILK

Oven Baked Chicken

Coleslaw