



Color Me Healthy NEWS

preschoolers moving & eating healthy

OCTOBER

Sugar—Myths and Facts

Are you convinced the reason for your son or daughter's rowdiness lies in a candy bar? You are not alone. Many parents think that high-sugar foods like soft drinks, candy, cake and ice cream cause their children to be "hyper." Scientific studies, however, show the exact opposite and conclude that sugar may have a slight calming effect. Why then, do children act differently after too much Halloween candy or at a birthday party? It may be because of the situation. Attending a party or dressing up in a costume are not everyday events and are very exciting. This may cause your child to be more hyper. Some sweet foods such as chocolate also contain caffeine, which may change a child's behavior. Even though sugar is not linked to specific behavior problems, you will want to limit the amount of high-sugar foods your child consumes for overall good health.



The Breakfast Club

Your mother always told you that breakfast was the most important meal of the day. Well, she was right. Children do better in school when they have a good breakfast. Getting children ready, yourself ready...it's a lot to do in the morning. However, the first meal of the day does not have to be a hassle. It can be quick, fun, and eaten on the run if necessary.

Here are a few tips for you and your family to break the fast:

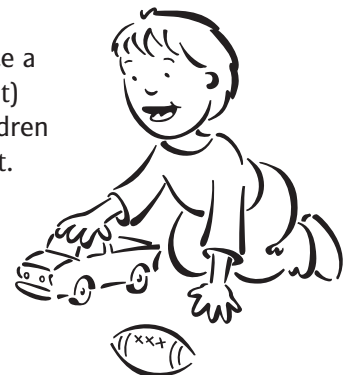
- A peanut butter and banana sandwich and glass of milk is a favorite of young ones. It gives them calcium, protein, and one serving of fruit.
- Top cold or hot cereal with fresh or canned fruit.
- Serve 100% fruit or vegetable juice.
- A cereal bar and milk make a great, quick, on the run breakfast when you don't have time for a sit-down meal.
- Yogurt in a "to-go" tube is a good way to get a quick dose of calcium.
- Bagels with fruit spread or low-fat cream cheese are great on the go.
- Make egg sandwiches the night before, wrap tightly in plastic wrap and microwave to warm slightly in the morning for a quick breakfast.



Indoor Play

It's raining, it's cold, it gets dark too early, and you feel your neighborhood is unsafe. All these point to the need to be physically active indoors. Make a fun area in the house for indoor play. Be creative so your children can stay active even if they cannot go outdoors.

- Turn on the music and dance. (Dance like a bird, elephant and other animals).
- Build a fort under the table or in a large box.
- Play on the stairs.
- Hop on one foot, hop on both feet, spin in a circle, call out different moves for your child to try.
- Play limbo using a broom and music.
- Play running games. Place a target (pillow or placemat) on the floor and ask children to run around and over it.



Color Me Healthy Parent Bulletin Board

It's cold out...start your day with warm cereal. Oatmeal, grits, or cream of wheat are almost as quick as cold cereal. Try using fruit such as applesauce, peaches, or berries as a topping instead of sugar.

The proportion of overweight children has doubled since 1980 due, in part, to an increase in the amount of time spent participating in inactive leisure time activities such as watching TV.

Balance your food choices over time. Not every food has to be "perfect." When eating a food high in fat, salt, or sugar, select other foods that are low in these ingredients. Your food choices over several days should fit together into a healthy pattern.



Kids Kitchen

This is a recipe for you and your children to prepare together. It is not designed for children to make on their own. Supervision and assistance from an adult are required. Getting your children involved in food preparation will go a long way in encouraging them to try new foods and enjoy eating.

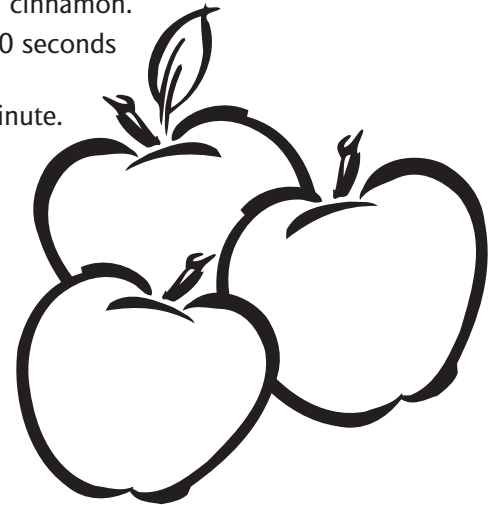
Baked Apples

INGREDIENTS

- 2 apples
- 2 tablespoons brown sugar
- 1 tablespoon cinnamon

INSTRUCTIONS

1. Peel apples.
2. Cut apples into 1" pieces.
3. Sprinkle apple pieces with brown sugar and cinnamon.
4. Microwave for 30 seconds until soft.
5. Let cool for 1 minute.



Food For Families On The Go

Impossibly Easy Cheeseburger Pie *6 servings*

INGREDIENTS

- 1 pound extra lean ground beef
- 1 cup chopped onion
- 1/2 teaspoon salt
- 1 cup shredded fat-free Cheddar cheese
- 1/2 cup Reduced Fat Bisquick
- 1 cup skim (fat-free) milk
- 2 eggs

Prep Time: 20 minutes
Cook Time: 25 minutes
Calories per serving: 314
Fat per serving: 14 grams

INSTRUCTIONS

1. Heat oven to 400 degrees.
2. Coat 9" pie plate with non-fat cooking spray.
3. Cook ground beef and onion until beef is brown; drain.
4. Stir in salt.
5. Spread in pie plate and sprinkle with cheese.
6. In a medium bowl, stir remaining ingredients until blended; Pour into pie plate over beef mixture.
7. Bake 25 minutes or until a knife inserted in center comes out clean.

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