March is National Nutrition Month; Eat Right, Bite by Bite

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
1 Increase Fiber!	2 Beans are magical!	3 Fabulous fact	4 A whole new grain	5 Tip of the Day	6 Cooking Time	7 Tip of the Day
Include vegetables in meals, snack on fruit, look for 100% whole- wheat products and choose brown rice over white.	Super nutrient dense and budget-friendly, beans are easy to add to soups, stir-fries, salads + more!	Eating fruit helps to protect against cancer, stroke, heart disease, obesity, and diabetes.	Try new grains like barley, brown rice, bulgur or millet. A good sources of fiber and important nutrients, they're delicious!	Calcium is needed for strong bones. Find it in milk, yogurt, low-fat cheese, broccoli, and dark leafy vegetables.	Join us for CookShop in the WIC waiting area Friday at 10 am.	<u>Don't</u> force children to eat everything on their plate. This can lead to overeating & unwanted weight gain.
8 Mealtime is family time	9 Tip of the Day	10 Healthy Snack	11 Tip of the Day	12 Herb-a-liscious	13 Chef For a Day	14 Get Moving!
Make it special by turning the TV off and the conversation on.	Learn what the dates on food packaging mean and save \$\$. Except for infant formula, dates are not an indicator of the product's safety*	Dip carrots + celery in hummus: 1 can chickpeas rinsed, juice of 1/2 lemon, 2 cloves garlic, 3 Tbsp. olive oil, sea salt + pepper to taste.	Save time & stay on track by batch-cooking healthy meals and store for later use	Use herbs & spices – rather than salt & oil – to add great flavor & nutrition to your dishes.	Have your children help make dinner. Children who cook eat more fruits & veggies.	Go for a family bike ride or walk after meals.
15 Eat the rainbow	16 Meatless Monday	17 Food Safety	18 Eating Out	19 Choose Low Fat	20 Get Social	21 All fats not equal!
Plates that are colorful are chock-full of nutrients.	Prepare a meal with budget-friendly plant- based protein, which includes a variety of veggies, nuts, seeds & beans.	Teach your children to wash their hands before eating or touching food.	Ask for fruit or salad instead of fries or chips to decrease calories & increase nutrition.	Choose lean protein like skinless chicken and turkey breasts, roast beef and fish.	Make a mealtime memories with your friends and family	Aim to prepare dishes with "good" fats (canola, olive, peanut, safflower & sesame oil) to keep your heart healthy.
22 For Parents	23 Tip of the Day	24 Embrace Culture	25 Try This!	26 Easy as 1-2-3	27 Start smart!	28 Get Moving!
Set a good example. Remember that your children learn from watching you!	Bake fruit for a healthy dessert the whole family will love! Try apples or pears topped with oats, cinnamon & a splash of maple syrup or honey.	Try putting a healthy spin on your favorite traditional foods. Add spices instead of oil, season protein and bake instead of fry.	Bring your children food shopping with you and let them put their favorite fruits and vegetables in the cart.	Try adding veggies to soups, salads, pastas, casseroles, and sandwiches. It's simple!	Eat breakfast every day.	Get off the subway a stop early, take the stairs. Aim to move 10 minutes at a time, 3 times a day.
29 Sleep! Lack of sleep can contribute to weight gain and accidents. Sleep improves memory and strengthens the immune system	Spread 1 tbsp. nut butter on a piece of whole grain toast. Serve with berries for a balanced snack!	31 Healthy Snack Slice apples into circles and spread with peanut butter for a healthy" sandwich".	Choosing nutritious enough sleep & phys a big difference in y	ical activity can make	Morrisania WIC Program 1125 Gerard Ave., Bronx, NY 10452 T: (718) 960-2805 This institution is an equal opportunity employer	BITE BY BITE National Nutrition Month' March 2020 Agent Academy of Nutrition right, and Dieterics

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