

#### More Info...

All breads are whole grain All juice is 100% fruit juice Fresh fruits and vegetables served daily White or chocolate milk offered each meal ACE'S CORNER



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	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
			Mini Confetti Pancakes Assorted Cereal  A. Spaghetti w/ Beef Sauce B. Chicken Tenders C. Sun Butter & Jelly	Blueberry Pop-Tart Assorted Cereal  A. Waffles w/ Sausage Link B. Mini Corn Dogs C. Egg Chef Salad	Pumpkin Breakfast Bread Assorted Cereal  A. Pepperoni Pizza B. Cheese Pizza C. Sun Butter & Jelly
	A. A. Mini Corn Dogs w/ Macaroni & Cheese B. Chicken Nuggets C. Sun Butter & Jelly	7 Mini Cinnamon Rolls Assorted Cereal  A. Walking Taco B. Bean & Cheese Burrito C. Turkey & Cheese Sub	Oatmeal Chocolate Chip Bar Assorted Cereal  A. Chicken Tenders w/ Fresh Garlic Knot & Ranch Pizza Sauce B. Cheese Quesadilla C. Sun Butter & Jelly	Yogurt w/ Giant Vanilla Goldfish Graham Assorted Cereal	No School
	Colombus Day No School!  National School Lunch Week  Taste the World: Your School Lunch Passport	Mini Cinnamon Cream Cheese Bagel Assorted Cereal  Mexico A. Beef Tacos w/ Mexicali Corn & Churro B. Hot Dog C. Three Cheese Sub	Donut Holes Assorted Cereal  Japan A. Teriyaki Popcorn Chicken w/ Broccoli & Rice B. Cheeseburger C. Sun Butter & Jelly	Apple Frudel Assorted Cereal  Italy  A. Chicken Pasta Primavera w/ Garlic Parm Toast B. Bean & Cheese Burrito C. Popcorn Chicken Salad	17  Banana Chocolate Bar Assorted Cereal  France A. Ham & Cheese Croissant B. Cheese Pizza B. Sun Butter & Jelly
	Chocolate Chip Breakfast Round Assorted Cereal  A. Bosco Sticks B. Hamburger C. Sun Butter & Jelly	2 1  Vanilla Confetti Snack'n Assorted Cereal  A. Beef Nachos B. Chicken Tenders C. Turkey & Cheese Sub	Trix French Toast Assorted Cereal  A. Popcorn Chicken Potato Bowl B. Hot Dog C. Sun Butter & Jelly	Lumberjack Assorted Cereal  A. Glazed Donut w/ Cheese Omelet B. Chicken Nuggets C. Italian Salad	24  Cinnamon Bun Crackers Assorted Cereal  A. Pepperoni Pizza B. Cheese Pizza C. Sun Butter & Jelly
	27 Strawberry Nutri-Grain Bar Assorted Cereal  A. Meatball Sub	2 8 Sausage, Egg & Cheese Breakfast Burrito Assorted Cereal  A. Horseshoe	2 9  Mini Strawberry Cream Cheese Bagel Assorted Cereal  A. Honey Stung Popcorn Chicken w/ Biscuit	Cinnamon Toast Crunch Cereal Bar Assorted Cereal  A. Pancakes w/ Cheese Omelet	A. Pepperoni Pizza B. Cheese Pizza C. Sun Butter & Jelly

Chicken w/ Biscuit

B. Chicken Patty Sandwich

C. Sun Butter & Jelly

B. Hot Dog

C. Three Cheese Sub

B. Corn Dog

B. Sun Butter & Jelly

**Halloween Treat** 

B. BBQ Rib

C. Taco Salad

## SNOWY WHITE

#### TASTE BUDS DELIGHT

Don't let nature's achromatic (lacking hue) produce fool you. While white in color, these hearty fruits, beans, and veggies pack a nutritional punch. White produce also rock the flavonoid quercetin, a natural antihistamine and anti-inflammatory that has also been shown to help decrease blood pressure and prevent heart disease. When deciding which savory white produce to invite to your plate, some of quercetin's finest include onions, garlic, potatoes, mushrooms, cauliflower, turnips, and rutabagas.

#### DISCOVER: MUSHROOMS

Look out for umami
(savory) fungi, mushrooms,
this month. In season
during the fall and
early winter, these tasty
toadstools are packed with
antioxidants as well as
vitamins, minerals,
and fiber.



COCONUT: Loaded with potassium, fiber, & vitamin B6
Peak Season:
Oct.-Dec.

PARSNIPS: Hearty dose of fiber, vitamins, & minerals Peak Season: Aug.-March



#### **FAVA BEANS**:



Bursting with plant protein, calcium, & micronutrients Peak Season: March-May

#### CHALLENGE OF THE MONTH: SALTY POTATO EXPERIMENT

Fill two small bowls with water and mix salt into one of the bowls. Label both bowls so you know which one has the salty water. Cut a potato in half and place each half into a bowl with the cut side down. Leave for about 30 minutes and watch what happens.







TAKEAWAY: Just like the potato loses water, salty foods and drinks make people thirsty. Consume salty food in moderation and stay hydrated.



# ACE'S RECIPE OF THE MONTH:

### NO-BAKE COCONUT CANDY BARS\*

Makes 6-8 Bars

#### INGREDIENTS:

1 cup unsweetened shredded coconut

1/4 cup agave or pure maple syrup (or 1/4 cup water and stevia to taste)

2 tbsp. virgin coconut oil

1/2 tsp. pure vanilla extract

1/8 tsp. salt

Optional: Raw chocolate chips

#### PREPARATION:

- 1. Ask an adult to combine all ingredients in a food processor. (Mixing by hand will still taste good, but the bars will crumble.)
- 2. Pack processed mix into any small container (7x5)
- 3. Refrigerate for one hour, or freeze for 15 minutes.
- 4. Ask an adult to cut into 6-8 bars.
- 5. Enjoy!

\*DO NOT attempt to chop ingredients or operate food processor without adult supervision.