



# **March Bingo**

www.idph.state.ia.us/pickabettersnack



This bingo activity encourages you to enjoy a variety of fruits and vegetables and physical activity. Complete the Pick a **better** snack<sup>™</sup>& Act card by putting an "X" through the square of fruits, vegetables, or physical activity you have tried. A "BINGO" is completed when you have a line diagonally, horizontally or vertically.



### **Great Tastes Matters**

With over 300 varieties of ripe, juicy, delicious fruits and crisp, savory veggies to choose from, there is a great taste for everyone. What are you waiting for?

Go to fruitsandveggiesmorematters.org for more tips and ideas.



Coming next month...

- Artichoke
- Avocado
- Pineapple
- Grape tomato

Printed with funds from USA's Supplemental Nutrition Assistance Program lowa's Food Assistance Program, go to www.yesfood.iowa.gov or contact an equal opportunity provider and employer, in collaboration with the Department of Health's lowa Nutrition Network. To find out more about lowa Department of Public Health lowa Department of Elder Affairs

#### **CAULIFLOWER** Wash. Break. Eat. How easy is that?

- · Break cauliflower into bite size pieces and put in a plastic bag. Store in the refrigerator.
- Put ½ cup of flowerets in a plastic bag with 2 tablespoons of water. Microwave for 1 minute. Top with your favorite cheese.
- · Put cauliflower flowerets in a covered bowl or bag with fat-free Italian dressing.

Buying tips: Choose clean, white, firm heads without spots or bruises. Avoid those with open flower clusters.

Special tips: To wash, rinse well with cold water.

Storing tips: Cauliflower should be stored in the refrigerator in a plastic bag and is best used within 1 week.

### **RAISINS** Open bag. Eat. How easy is that?

- · Put raisins on cold and warm cereals.
- Make snack bags by combining raisins, peanuts, and sunflower seed kernels.
- Cut up celery stalk, fill with peanut butter, and top with raisins.

Buying tips: Select raisins that are in bags or boxes with no damage.

Special tip: If chopping, freeze raisins before putting in food processor to prevent sticking.

Storing tips: Store in an airtight container. To prevent sugar from crystallizing on the surface, store raisins in the refrigerator or freeze them. In the refrigerator, the raisins can last up to 1 year. They keep even longer in the freezer and will thaw quickly at room temperature.

### **CABBAGE** Wash. Eat. How easy is that?

- Take a leaf of cabbage and spread with low-fat cream cheese. Roll it up and eat.
- · Dip cabbage wedges in a low-fat dressing. Use green or red cabbage.
- · Shred cabbage and mix with low-fat lemon yogurt. Add canned pineapple and mandarin oranges for more interest.

Buying tips: Choose firm, heavy cabbage heads that are free of yellowing leaves, splits, or soft spots.

Special tip: To wash, rinse in cold water and remove any wilted leaves.

Storing tips: Cabbage should be stored in the refrigerator and used within 2 weeks.

### **CELERY** Clean. Cut. Eat. How easy is that?

- Spread celery stalk with cream cheese and sprinkle with cranraisins.
- · Cut stalks and fill with low-fat cream cheese. Make into a "car" by adding carrot slices for tires and a steering wheel.
- · Cut celery into bite size pieces and put in a salad with tangerines and grapes.

**Buying tips:** Choose crisp bunches of celery with fresh green leaves.

Special tip: To wash, rinse with cold water.

Storing tips: Celery should be stored in the refrigerator wrapped in plastic and used within 2 weeks. Trim the ends of the stalk.





and 1-3 cups legumes. Visit MyPyramid.gov for more specific serving recommendations

based on your calorie needs.



## **Physical** activity... It's everywhere you go.

walk...dance...play... have fun... just be active!

