## Pick abetter snack" ACT 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 $\&$ 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?

IowaNutition Network
PROMOTING HEALTHY LIFESTYLES
Coming next month...

- Artichoke
\% Avocado
- Pineapple
- Grape tomato


## 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 $1 / 2$ 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.
www.MyPyramid.gov

To maximize your potential, eat $1-2$ cups of fruit and $1 \frac{1}{2}-2 \frac{1}{2}$ cups vegetables daily. Weekly include 1-3 cups dark green vegetables, 1-2 cups orange vegetables, 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!