



Monona Grove FARM TO SCHOOL

Meet the NEW
AmeriCorps Farm
to School
Specialists for the
2023-24 School
Year at MGSD!



Highlights

Join Us Every Thursday at School Lunch!

Each month we partner with new local producers to menu locally grown foods.

Can you spot the local menued items on the <u>School Lunch Calendar</u>??

This month: lettuce

What is Farm to School?

- Encouraging healthy eating choices with educational activities for students and families
- Improving the school food environment
- Building stronger communities by increasing community involvement and connecting with local farms and businesses



This School Year:

What to Look Forward To and What to Look Back On



Some of our 1st and 3rd Grade students will be learning more about MyPlate, plant growth, and unfamiliar fruits and vegetables this month!

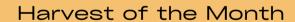
What is your favorite fruit or vegetable??

WQ community: Contact us to volunteer or get your kids involved!

Activities

- Wisconsin School Garden Day 5/16
- 👇 Planting at Winnequah Garden

... and more as we continue planning end-of-year activities



Recap of Local Produce at School Lunch This Year

October

0000000

0000000

September Tomatoes

October Apples November Kale December Cranberries

Janurary Potatoes Febuary Cabbage April Dry Beans

Local yogurt daily at School Breakfast!

Harvest of the Month

lettuce





Wisconsin Harvest of the Month is a statewide campaign that encourages kids and families to eat more fruits and vegetables. Each month schools showcase one seasonal, Wisconsin-grown fruit or vegetable.



Lettuce is The Harvest of the Month!

Add lettuce to your favorite family meals:

- Serve tuna, chicken, or egg salad on a bed of lettuce.
- Use lettuce instead of a bun for a burger or sandwich.
- Ran out of tortillas? Use a large leaf as a taco shell for leftover fillings.

Make meals and memories together. It's a lesson kids will use for life.

- Select Choose lettuce with fresh, crisp leaves.
- Store Keep lettuce in a plastic bag with small holes. Store in refrigerator for up to 1 week.
- Prepare Rinse carefully under cool running water and allow it to dry well.

Did you know?

The four main types of lettuce include butterhead (Boston, bibb), crisphead (iceberg), looseleaf (red leaf, green leaf) and romaine. Lettuce leaves that are darker in color contain more vitamins and minerals than the paler color varieties.



Nutritious, Delicious, Wisconsin! #WIHarvestofthemonth





This material was funded by USDA's Supplemental Nutrition Assistance Program — SNAP. The University of Wisconsin-Madison Division of Extension is an EEO/AA institution committed to diversity among its employees and in its programs. Funding for this publication was made possible by the U.S. Department of Agriculture's (USDA) Agricultural Marketing Service through grant AM200100XXXXG060. Its contents are solely the responsibility of the authors and do not necessarily represent the official views of the USDA.

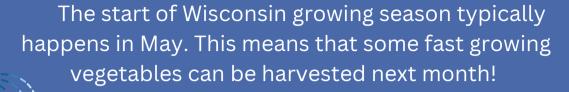








Harvest of the Month Lettuce



Lettuce is one common early summer crop in WI.

We just learned that there are many different lettuce variations. What is one you are unfamiliar with?

Lettuce is a popular source of **Vegetables** in the United States.

Typically used as a topping or in a salad.

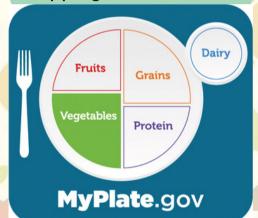


Lettuce is generally low in nutrients and choosing darker-leaved variations will hold more vitamins and minerals.

However...

Most lettuce is made up of about 95% water! WOW!

Water is important in keeping us hydrated.
It aids in digestion, transferring nutrients
from the blood into cells, maintaining
body temperature and more!



Strive to have a quarter of your plate with vegetables to create a balanced meal.

What other vegetable can you pair with lettuce at your next meal to achieve this?

