

powerup

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Your Passport to FALL FAMILY FUN

The colors and crisp air make fall a fabulous season to enjoy outdoor adventures together! Leap into leaves, go apple picking and check out fun ways you can PowerUp in the parks by printing out



your own PowerUp in the Parks Passport at **powerup4kids.org/parks.**

POWERUP PARTNER SPOTLIGHT: DIRO OUTDOORS

DIRO Outdoors is a PowerUp partner, helping kids have fun and move more outdoors! DIRO Outdoors is a familyowned business helping others



try new activities, like paddle-boarding, kayaking, fat tire biking, snow shoeing and more. Oie and Darren Dobier, owners of DIRO, have a vision to "create a community of active and healthy outdoor enthusiasts." Together we are doing just that! Look inside to find upcoming DIRO Outdoors PowerUp classes this fall.

PLAYING OUTDOORS ALL YEAR AROUND – IT'S AS COOL AS SCHOOL!

Even with busy back-to-school schedules and the chill in the air, there are lots of ways to get outside for active, family fun this fall. Being active outdoors helps kids (and adults) keep their bodies and their minds healthy. A quick 20-minute walk outside before homework time can help kids think and concentrate better.

It's easier to stay active all year long when you get outdoors. It's fun and just makes you feel good, too! What's the secret to staying active outdoors when it's cold?

- Dress like an "onion", with layers to stay warm. Peel them off as needed.
- Keep feet warm and dry. Wear wool socks and find boots that are waterproof with good grip, so it's safe to walk and play.
- Top it off with hats, neck warmers and gloves. These layers keep you warm and dry.



In Minnesota and Wisconsin, there are many parks that offer lots of fun and safe ways to be active outside all year. From snow shoeing to fat tire biking or family hiking, there's something for everyone no matter your age or fitness level. Many parks are free!

On days when being active outdoors just isn't possible, remember there are ways you can move indoors. Throw a dance party or venture out to an open gym in your community. Inside this newsletter is a whole list of open gyms, plus a calendar full of other fun ways to PowerUp together this fall!



AMERY HOSPITAL & CLINIC HUDSON HOSPITAL & CLINIC LAKEVIEW HOSPITAL STILLWATER MEDICAL GROUP WESTFIELDS HOSPITAL & CLINIC

POWERUP YOUR FAMILY CALENDAR

ALL EVENTS are FREE or low cost.





DOVERUP BECOME A POWER CHEF BY TRYING ONE OF

SIZZLIN' TACO STUFFED SQUASH

Serves: 12

INGREDIENTS

- 6 small-medium yellow squash (or zucchini)
- 2 large bell peppers, any color, diced
- 1/2 medium onion, diced
- 2 garlic cloves, minced
- 1 tablespoon canola or grapeseed oil
- 1 pound lean ground meat
- 1 tablespoon chili powder
- 1/2 teaspoon dried oregano
- 1/2 teaspoon paprika
- 11/2 teaspoon cumin
- 1 teaspoon salt
- 1/4 teaspoon pepper
- 1/8-1/4 teaspoon crushed red pepper flakes
- 1 cup shredded cheese of choice

INSTRUCTIONS

Wash your hands with soap and water, then gather all your kitchen gear and ingredients and put them on a clean counter.

- 1. Preheat oven to 350 degrees and bring a large pot of water to a boil with enough water to submerge squash.
- 2. Heat oil on large skillet and add onion and garlic to skillet and cook until translucent, about 5-7 minutes.
- 3. Add in diced bell peppers and cook for another 5 minutes.
- 4. Add ground meat and seasonings, mixing well and cooking until meat is browned.
- 5. Once the pot of water is boiling, take about 2 squash at a time and submerge into the water with a pair of tongs, put on lid and boil for 5-7 minutes. Remove carefully with tongs and place onto a cutting board; repeat with all squash. Let the squash cool until able to handle, about 5 minutes, then cut each in half lengthwise.
- 6. Spoon out the inside of each squash (the seedy part) and place onto a cutting board; place the scooped out squash half into a baking dish (this recipe will use 2 9"x13" baking dishes).
- 7. Chop up the scooped out insides and add to the meat mixture.
- 8. Spoon the meat mixture into each squash half. Sprinkle with cheese and bake for 30 minutes.

THESE FUN. KID-APPROVED RECIPES.

SUNRISE SKILLET SCRAMBLER

Serves: 3 - 4

INGREDIENTS

- 1 tablespoon
- canola oil
- 1 clove garlic, diced
- 1/2 medium onion, diced
- 1 large or 2 small yellow, red, or orange bell peppers, diced
- 1 medium sweet potato, peeled and shredded
- 1/2 teaspoon salt
- 3 eggs, beaten
- 1/2 cup cheese of choice: feta, shredded sharp cheddar, shredded mozzarella

INSTRUCTIONS

Wash your hands with soap and water, then gather all your kitchen gear and ingredients and put them on a clean counter.

- 1. Heat oil on a large skillet on med-low.
- 2. Add onion and garlic and cook until translucent, about 5-7 minutes.
- 3. Add diced bell pepper and cook for 5 minutes.
- 4. Add shredded sweet potato and salt and cook for about 15 minutes, stirring occasionally.
- 5. Once the sweet potato has darkened in color and softened, push all contents to the outer edge of the skillet, leaving an open circle in the middle. Pour in the beaten eggs and cook until done, about 5 minutes. Use a spatula to scramble eggs as they cook, eventually stirring everything in the pan together.
- 6. Top with choice of cheese and serve.
- RECIPE FROM THE POWERUP KITCHEN

SHARE TO WIN!

WE WANT TO HEAR FROM YOU!

We want to hear from you! Take our survey and let us know how our PowerUp Press is doing. What do you want more of? What do you want less of? Let us know by taking our 1-minute survey by October 31 at **surveymonkey.com/r/PowerUpPressSurvey.** Everyone that takes the survey will be entered to win an annual MN or WI State Park Pass and a grocery gift card!

POWERUP ANIMAL AEROBICS

PowerUp your body while having fun doing these wild animal aerobics! They're even more fun to do outside at a park or when hiking on a trail.

- Hop 10 times like a frog
- Run fast like a cheetah
- Pretend to fly like an eagle
- Gallop like a horse
- Dance like a monkey
- Jump 10 times like a kangaroo
- Wiggle like a worm as fast as you can for 10 seconds
- Stomp up and down like an elephant
 - Waddle like a penguin
 - Walk like a crab