

#### **POWERUP PRESS** | SEPTEMBER 2019

powerup

# POWERUP WITH BACK-TO-SCHOOL TIPS

Back to school means back to the books and busy schedules. It can be a juggling act to keep your family on track with eating better and moving more. Instead of adding to your to-do list try turning the things your family is already doing into a fun way to PowerUp! Here's how you can get started.

- Transform sluggish school mornings into a dance party! Kick start your mornings by movin'-and-groovin' to some fun PowerUp music!
- No time to plan lunches? Have kids pack their own, using the PowerUp Mix-and-Match planner inside. It's kid-approved, and loved by all.
- Turn chores into a family-friendly competition. See who can fold and put away their laundry the fastest.
- What's for dinner? Check the freezer and make it quick! Freeze leftovers and seasonal fruits and veggies for a quick and easy way to have a PowerUp meal.

# READ ALL ABOUT IT!

## POWERUP PROGRESS

Did you know? Kids are more physically active today than when PowerUp first started in 2013! Great things happen when communities work together to make it easy and fun for kids and families to eat better and move more.

Check out the Report to the Community at powerup4kids.org/report.





HealthPartners\*



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. Find all the details at powerup4kids.org.

## **OCTOBER**



## NOVEMBER



Visit powerup4kids.org to find recipes, events, and more fun activities!



Kids, pick one or more foods from each group to create a power-packed lunch. Enjoy with water or milk.

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#### VEGGIE

Asparagus Beets Black beans Broccoli Carrot sticks Celery sticks Cherry tomatoes Corn Cucumber slices Edamame Garbanzo beans Green beans Kohlrabi slices Jicama Lettuce Peapods Radishes Salsa Squash Sweet pepper slices

> Allergy Alert: If your child is allergic to peanuts or tree nuts, try sunflower butter.

#### FRUIT

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eating better, moving more.

Apple slices Applesauce (unsweetened) Apricots Avocado Banana Berries Cantaloupe slices Cherries Dates Grapes Grapefruit Honeydew Jackfruit Kiwi Mango Oranges Peaches Pears Pineapple Pomegranate seeds Raspberries Strawberries Watermelon cubes

#### PROTEIN

**MIX-AND-MATCH** 

**LUNCHES!** 

#### Beans/lentils Cheese Chicken Cottage cheese Hard-boiled egg Hummus Nuts/seeds Nut/seed butter Soy Tofu Tuna Turkey Yogurt

#### **WHOLE GRAIN**

Bagel Bread Brown rice Cereal Crackers Oatmeal Pasta Pita pocket Popcorn Quinoa Tortilla Wild rice

## KIDS ON-THE-GO

#### Pack a cooler with a power-packed mix-and-match lunch!

Jicama + Berries Yogurt + Granola

Hummus + Pita bread Veggie sticks + Watermelon

> Black beans + Rice Corn + Pineapple

# POWERUP PUMPKIN PROJECT

The spook-tacular time of year is creeping up fast! This year, help our kids and community by joining us in the PowerUp Pumpkin Project. Here's the scoop. Simply offer all trick-or-treaters a fun "non-candy" or "non-food" treat.

Learn more at powerup4kids.org/pumpkinproject





### RECYCLE YOUR JACK-O-LATERN INTO A BIRD FEEDER!

Grab your binoculars and get ready for birdwatching! Recycle your jack-o'-lantern into a bird feeder. It's as easy as 1-2-3.

- 1. Slice the pumpkin in half
- Cut holes and insert twigs to give the birds a place to perch
  Fill the pumpkin with bird seed and hang (or set it) in a tree

## PUMPKIN ORANGES

INGREDIENTS

Clementine
 Celery

DIRECTIONS

Peal clementine and insert celery stick in the middle



### BANANA GHOSTS ingredients

Banana
 Chocolate chips

**DIRECTIONS** Cut a banana in half a

Cut a banana in half and place chocolate chips for eyes and mouth