## **MSAD 59's Wellness Corner**

**October: Healthy Celebrations** 

### The policy says:

"The District encourages: Nutritious foods to be served at classroom parties, celebrations and school sponsored events (including booster clubs) and unhealthy choices will be limited. Parents to provide daily healthy snacks from home and food for classroom parties or events."

### **Did you Know:**

"Free/reduced lunch forms can be filled out any time there is an income change. Not just at the beginning of the school year. Having these forms filled out accurately from all parents (regardless of need) helps school nutrition program feed more kids and receive more funding."

## **Move More Kids Program**

Physical Activity Opportunities
For MSAD 59

### Intro to Mountain Biking

Friday, October 15th, 2:00 PM - 4:00 PM Main Street Skowhegan 48 Court Street, Skowhegan Please preregister for program here: https://app.donorview.com/o4gOR



### **Outdoor Meditation with Mara**

10:00 AM - 11:00 AM Tuesday, October 19th & 26th Coburn Park, Skowhegan (Program Max: 20)



### **Spooky Twilight Hike**

October 31st at 5:00 PM - 7:00 PM Lake George Regional Park East Please preregister for program here: https://app.donorview.com/XrLrA



# \*\*\*\*move more kids





# The month of October produce is a Core Fruit: PEAR

### **Fall Vegetable Salad**

#### **Ingredients:**

- 3/4 cup barley, whole grain couscous, or quinoa
- 1 medium bulb fennel
- 1 bunch hearty greens, such as kale, chard, collard greens or beet greens
- 1 small beet
- 1 medium pear
- 1 clove garlic
- ½ cup nuts or seeds, (pecans, almonds, walnuts)
- 1 medium lemon
- ¼ cup cider vinegar
- 1 Tablespoon Dijon mustard
- 1/4 cup canola oil
- 1/4 teaspoon salt
- 1/4 teaspoon ground black pepper

#### Instructions:

- 1. Cook grains following package directions. Put in large bowl to cool.
- 2. Rinse fennel, greens, beet and pear.
- 3. Cut long stalks and fronds off fennel. Cut out core, slice thin.
- 4. Remove stems from greens, slice thin.
- 5. Peel and cut beet & **pear** into 1/4" cubes.
- 6. Peel and mince garlic.
- 7. Crumble cheese or cut into 1/4" cubes (Optional)
- 8. In a small skillet over medium-low heat, add nuts or seeds Cook until fragrant, 3-5 minutes. Transfer to a small bowl to cool.
- 9. Rinse lemon, cut in half. Squeeze juice in a small bowl, discard seeds.
- Add vinegar, minced garlic and mustard to lemon juice. Whisk with a fork to combine.
   Slowly drizzle in oil, whisk, add salt and pepper.
- 11. When grains are cool, add fennel, greens, beet and **pear**. Drizzle with dressing and toss to combine. Sprinkle with the toasted nuts and cheese, if using.









## Jessica Carter Somerset Public Health

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The tobacco prevention educational resources provided to schools by Somerset Public Health include:

- Tobacco / Vaping Prevention Presentations
- Alternatives to Suspension for Student Violations of Smoke Free Policy
- Sidekicks, Tar Wars, and other Interactive Learning

## SECONDHAND SMOKE

is the tobacco smoke exhaled by a smoker or from a burning tobacco product.



Secondhand smoke contains thousands of chemicals, at least 69 are known to cause cancer.



There is no safe level of **exposure** to secondhand smoke.



Brief exposure to secondhand smoke causes damage that is known to cause illness and cancer.



Using ventilation systems, or opening a window does not eliminate the harmful effects of secondhand smoke.



Children exposed to secondhand smoke are a higher risk for health issues.



Pets that breathe secondhand smoke are more likely to develop cancer.

IF YOU SMOKE: Protect your family, friends and coworkers by keeping your home and car smoke-free.





Learn more at: BreatheEasyMaine.org

