## MONDAY



TUESDAY


WEDNESDAY


THURSDAY


## FRIDAY

Breakfast Includes: Choice of entrée, choice of fruit(s), and low-fat or fat-free milk.


Lunch Includes: Choice of entrée, variety of inviting fruits and vegetables, and low-fat or fat-free milk.

| Breakfast: French Toast Minis (v) Lunch: Saucy Meatball Sub or American Sandwich | Breakfast: <br> Chocolate Chip <br> Ultimate Breakfast Round Lunch: <br> Brunch for Lunch: <br> French Toast Sticks w/ Sausage <br> or Italian Sub Sandwich | Breakfast: <br> Yogurt w/ Graham Crackers (v) Lunch: <br> Sweet \& Sour Chicken Brown Rice Bowl, <br> Sunbutter \& Jelly Sandwich (v) or Chef Salad w/ WG Rolls | Breakfast: <br> Blueberry Bash Mini Waffles Lunch: <br> Cheesy Breadsticks w/ Marinara (v) or Pinwheel Party Box | Breakfast: <br> Mini Cinnis (v) <br> Lunch: <br> Cheese (v) or Pepperoni Pizza <br> or <br> Caesar Salad w/ WG Rolls |
| :---: | :---: | :---: | :---: | :---: |
|  |  | Vegetarian items marked with (v) |  |  |



Menu subject to change without warning based on product availability.
This institution is an equal oppotruity poovide.

## Mathematics Awareness Month

April is Mathematics and Statistics Awareness Month. Since the start of Mathematics Awareness Week back in 1986, the aim has been to increase the level of interest in the study of mathematics and increase the level of public understanding and appreciation for the wide range of applications for mathematics in fields as diverse as manufacturing, business and medicine. However, sometimes we overlook a daily activity that can help students not only advance their math skills but also establish
life skills. That activity is cooking. Cooking with recipes engages reading skills, comprehension and math. Recipes might include fractions, measuring and portioning-many of the basic skills students need to excel in math. Consider encouraging your child to select a few recipes he or she would like to make. Then, take some extra time to have fun and appreciate together the opportunity cooking brings to build a greater understanding and appreciation for mathematics.

## Let's Talk Trash

There is a growing concern about food loss and waste throughout the United States. Consider that about 90 billion pounds of edible food goes uneaten each year. This costs most people about $\$ 370$ each year.

As the world population continues to grow, there is a greater need to set goals and develop initiatives to reduce the amount of food wasted. Less food loss and waste can help save money, improve food access and protect natural resources. The impacts of food loss and waste include:

- Food waste is the single largest component going into municipal landfills.
- Wholesome food is sent to landfills instead of feeding people in need.
- Producing, processing, transporting, preparing, storing and disposing of discarded food uses inputs such as land, water, labor and energy that could be available for other purposes.


## What can you do?

Being mindful about planning, purchasing, protecting, preserving, storing, re-purposing, donating and recycling food can help you save money and reduce the amount of food thrown away. To learn more about how you and your family can help manage food waste, check out the USDA infographic at https://choosemyplate-prod.azureedge. net/sites/default/files/printablematerials/2015-LetsTalkTrash-2page.pdf.

Also, the Eating Healthy on a Budget section of ChooseMyPlate.gov provides ways to eat healthy and manage food resources at home: https://www.choosemyplate.gov/ budget.

Source: https://www.choosemyplate.gov/lets-talk-trash.

Our foodservice facility prepares and serves some products which may contain ingredients identified as food allergens. For more information on food allergies, go to http://www.foodallergy.org/.

Fresh Pick Recipe

GREEN SALAD WITH CANTELOUPE
-4C Romaine (1" slice)

- 2 C Canteloupe(medium dice)
- $1 / 2$ Cucumber (peeled/sliced thin in rounds)
- $1 / 4 \mathrm{C}$ onion(sweet/sliced thin)
- 1 T Lime juice
- 2 T Oil(light)
- $3 / 4$ t Honey
- Salt and pepper to taste
- $11 / 2 \mathrm{~T}$ fresh mint or parsley for garnish

1. Prepare ingredients as directed.
2. Place the lettuce leaves on a medium platter.
3. In medium bowl add canteloupe, cucumber, and onion.
4. In small bowi mix lime juice, oil and honey.
5. Pour dressing on the cantaloupe mixture.
6. Add salt and pepper to taste. Spoon canteloupe mixture onto the lettuce. Garnish with mint or parsley.

## School Meal Prices:

All students are eligible to receive student meals at no cost. BREAKFAST: Extra entrée or entrée only - \$2.00~LUNCH: Extra entrée - $\$ 3.00$ Milk Only (purchased without a meal) at breakfast or lunch $\$ .40$

Adult Breakfast $\mathbf{\$ 3 . 2 5 \sim A d u l t ~ L u n c h ~} \mathbf{\$ 5 . 0 0}$

