

LiveWell Kids is a nutrition and garden education program provided by Beach Cities Health District in partnership with your school to combat childhood obesity through healthy and mindful behaviors.

Celebrations are everywhere! It seems every month there is a birthday party, a school celebration and a holiday. Common to these celebrations are sweets and junk food. As a result, these normally once-in-a-while treats are becoming everyday snacks, which add low-quality foods, like sugar and preservatives, to our diets. Serving healthy snacks is integral to providing good nutrition and supporting lifelong healthy eating habits. Here are some healthy snack alternatives for celebrations:

- **Fruit Sundae Bar** – make your own fruit sundaes with fresh fruit and low-fat yogurt or sorbet
- **Fruit and Veggie Smoothies** – for a cool healthy treat, try a combination of frozen berries, kale or spinach and water
- **Roasted Chicken Fingers or Oven Fries** – roasted chicken or potatoes are a good alternative to fried options
- **Popcorn Bar** – make your own popcorn with Italian seasonings, cinnamon, Cajun spices, lime zest or coconut oil
- **Fresh Fruit and Vegetables** – always provide a few healthy options, including easy-to-grab cut-up pieces of produce
- **Water** – replace sugary drinks with infused water. Ideas include watermelon/mint or orange/strawberry – get creative with the flavors!

In addition to healthy snacks at school functions and celebrations, this can also be an opportunity to shift the focus from food to physical activity. Turn on some music and have a dance party! Play some old-fashioned lawn games like three-legged races! Set up a scavenger hunt to keep the children active and entertained! Being healthy is a reason for celebration – so eat smart and encourage movement!

Nutrition

2nd Grade Lesson 3

Edible Art

In lesson 3, second graders played with their food! Students got to familiarize themselves with cottage cheese, carrots, mixed vegetables, spinach and mandarins by creating art with these foods. The children were able appreciate the foods for their aesthetic value. Sometimes, allowing children to explore food in different ways will encourage them to try the new foods!



Edible Art

The children got to eat their art masterpiece! They were allowed freedom to choose what ingredients to use for their art project, but had the option of trying cottage cheese, mixed vegetables, spinach, carrots and mandarins.



At Home Tips

Presenting food in new fun ways to your child may encourage them to try healthy foods. Try ants on a log – celery, raisins and sunflower butter – or arranging fruits and vegetables into a face. Kids may like eating foods on a stick like a vegetable kabob. Allowing children to play with or make art with food can make eating healthy a fun activity.

Garden

Lesson 3- Composting



In garden lesson 3, the students learned about the importance of composting. The students participated in the process of composting and learned that composting and recycling are ways that we can limit the amounts of trash in landfills and lower pollution. Second graders got to learn about the different water retaining abilities between sand, clay, and compost and determine which was best for growing fruits and vegetables!

Garden Tips at Home

Composting can be practiced at home too! If you have your own garden, you can easily create your own compost to enrich your soil. Just chop up your kitchen produce scraps and put them in a “kitchen composter” (or just a container with a closing lid). In a separate container, save torn up brown materials (paper towel rolls, toilet paper rolls, brown paper bags, dry leaves). At the end of each day, add 1 part green materials to 2 part browns into either an outdoor composter, or a ventilated trashcan (with a lid) dedicated just to composting. Give it a sprinkle of water to aid in mixing, and stir! Continue to add the new materials on top. When the bottom layer is broken down, it’s ready to use!

