



Small changes today for a healthier tomorrow
April 23 – 29, 2007
Volume 4, Issue 32



Fit School Newsletter



Health Goal for the Week

Goal: Sit down as a family one day this week and plan healthy recipes, healthy snacks, and a shopping list.

Achieving success in any endeavor requires planning. The same is true with having a healthy, fit family. Make it a goal this week to sit down for one hour with your family with healthy recipe books and write your family's shopping list. This activity meets the "Families on the Move" goal for this week. Think about the time needed to prepare the meals and whether that amount of time is available to your family. Is there a way the family can do some of the meal preparation the night before?



Try doubling the ingredients when preparing your weekend meals so that you can freeze an extra meal for the week. Also, plan your healthy snacks. Keep an ongoing list of your family's favorite healthy recipes and snacks and try to have the ingredients on hand.

Parent Tip: Keep one family calendar in which everyone writes all of his/her activities. Also, keep one family notebook, in which members of your family can keep lists of favorite foods, favorite recipes, important phone numbers, and any other important information.

Science Connection: Vitamin A is stored in your kidneys, fat tissue, and adrenal glands, but where is the main place in the body where Vitamin A is stored? (Answer at bottom of next page)

Recipe

Peanutty Pad Thai

- 6 oz rice noodles
- 1 TBL canola oil
- 4 minced garlic cloves
- 1 tsp red pepper flakes
- 3 cups grated carrots
- 4 eggs, lightly beaten with ½ tsp salt
- ½ cup chopped peanuts

Sauce

- 1 TBL brown sugar
- 3 TBL ketchup
- 3 TBL limejuice
- 3 TBL soy sauce or fish sauce

- Bring 2 quarts water to boil
- Cook rice noodles in boiling water for 4 minutes and drain
- In small bowl or glass jar, mix sauce ingredients and set aside
- In large saucepan, heat canola oil
- Add garlic for 1 minute
- Add red pepper flakes for 30 seconds
- Next, add carrots, cooking for 7 minutes, stirring occasionally
- In non-stick frying pan scramble eggs
- When the eggs are cooked, add to carrots
- Add sauce and rice noodles to mixture and heat through
- Add peanuts and serve



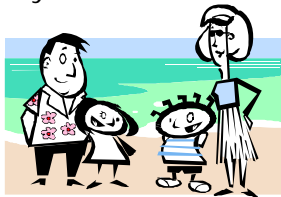
Shopping List for Recipe

- | | |
|--|-------------------------|
| _____ Rice noodles | _____ Red pepper flakes |
| _____ 2 lbs carrots | _____ Eggs |
| _____ Peanuts | _____ Brown sugar |
| _____ Ketchup | |
| _____ Canola oil | |
| _____ Garlic bulb | |
| _____ Limejuice | |
| _____ Low-sodium soy sauce or fish sauce | |

Families On The Move

Family Goal: Spend 1 day this week doing activities other than watching TV.

As a family, choose a day this week where you will do activities other than watching television. Have your family brainstorm and write down all of the activities you can do as a family other than watching TV or playing video games. Some ideas to help get your brainstorming started are playing board games, playing card games, going for a neighborhood walk, playing Frisbee or any other yard game, sitting down together and everyone reading his/her own book, or starting a family book club.



Social Studies/Reading Connection: Each member of your family choose a book from the library in which the story takes place in a different country. Set a date when you will have a family meeting and talk about your book and the country where it took place.

Health and Fitness Resources

Website

Medline Plus (a service of the US National Library of Medicine and the National Institutes of Health)
www.nlm.nih.gov/medlineplus/exerciseandphysicalfitness.html

Parent's Book

Discovering Nutrition by Paul Insel, Don Ross, and R. Elaine Turner, 2003.

Children's Book

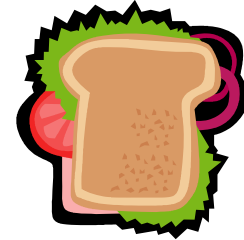
Eating the Alphabet: Fruits and Vegetables From A to Z by Lois Ehlert, Harcourt Brace Jovanovich, San Diego, 1996

Video

Sight: Eyewitness Video Series, DK Vision: BBC Worldwide Americas, New York, NY 2002

Well-Balanced Lunch Idea

- 3 ½ oz canned tuna fish
- 1 TBLS low-fat mayonnaise
- 2 slices whole wheat bread
- 10 baby carrots
- 1 stick string cheese
- 8 oz water



Nutrient of the Week

Vitamin A

Why we need it: necessary for growth, reproduction, healthy skin, and normal vision

How much we need:

Children 1-3 = 300 µg (micrograms)/day

Children ages 4-8 = 400 µg/day

Children ages 9-13 = 600 µg/day

Females ages 14 and older = 700 µg/day

Males ages 14 and older = 900 µg/day

Pregnant Females = 770 µg/day

Nursing Females = 1300 µg/day

Best Food Sources:

½ cup canned pumpkin = over 1000 µg vitamin A

½ cup cooked sweet potato = 950 µg vitamin A

1 medium mango = 400 µg vitamin A

½ cup shredded, raw carrots = 325 µg vitamin A

1 oz fortified corn flakes = 220 µg vitamin A

Healthful Vitamin A Snacks

1. ¼ cup canned pumpkin sprinkled with 1 tsp brown sugar
2. Fresh or dried mango
3. Cantaloupe

Fit School Newsletter

Our Goal: To educate and motivate families to make small changes each day to live healthier lives.

Published weekly September through May, 36 times a year.

Information in this newsletter and from Fit School, Inc. should not be used to alter medically prescribed regimen or as a form of self-treatment.

Consult a licensed physician before beginning this or any other exercise and/or nutrition program.

Copyright © 2006 Fit School, Inc.

For more information: www.TheFitSchool.com

Science Answer: Liver