Holmen School District-High School Lunch Menu November 2013



Refried Beans

Vegetable based Salad Bar Fresh and Cupped Fruit Bar

Spanish rice

Baked KK French Fries

Vegetable based Salad Bar

Fresh and Cupped Fruit Bar

October 2013—Farm to School Month—K-5

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
WG=Whole Grain Bold=Vegetarian Underline=Local or Farm Fresh *Salad bar is available in all schools daily *Local salad bar items are labeled	1 Cheese Quesadilla Baked Tortilla Chips w/Salsa Steamed Corn Mandarin Oranges	2 WG Chicken Nuggets Steamed Local Carrots Pineapple WG Dinner Roll	French Toast Sticks & Hard Boiled Egg Hashbrown Sticks Strawberries Applesauce	4 Mini Corn Dogs Baked Beans Gala Apple from Munchkey Apples
7 Early Release Deli Turkey Roll-Up Fresh Apple Slices Baked Chips Pudding Cup	8 Chicken Breast Bites Brown Rice Steamed Local Carrots 100% Fruit Juice Slushy Rainbow Bar (a variety of colorful produce)	9 Beef Taco Steamed Corn Refried Beans Chilled Peaches Goldfish	Hot Dog on a WG Bun Baked Beans Chilled Pineapple Baked Chips	11 WG Chicken Strips Mashed Potatoes Macintosh Apple from Appleberry Farm 100% Fruit Juice Slushy
14 Hamburger/Cheeseburger on a WG Bun Steamed Peas Fresh Fruit Baked Chips	Personal Cheese Pizza Steamed Broccoli Applesauce Animal Crackers	16 WG Popcorn Chicken Sweet Potato Bites Chilled Pears 100% Fruit Juice Slushy	WG Pasta w/Meat Sauce Green Beans Peaches WG Cheesy Breadstick	WG Breaded Chicken on a WG Bun Baked Fries Baked Chips Fresh Apple from Munchkey Apples
WG Chicken Strips Deli Roaster Potato Bites Fresh Apple Slices 100% Fruit Juice Slushy	22 Soft Shell Beef Taco Steamed Corn Chilled Peaches	WG Popcorn Chicken WG Seasoned Rice Baked Beans Chilled Pears	Cheese or Chicken Quesadilla Baked Tortilla Chips w/Salsa Steamed Broccoli Mandarin Oranges	25 Grilled Cheese Sweet Potato Bites Pudding Cup Fresh Apple from Munchkey Orchard
28 Cheese Pizza Green Beans Fresh Apple Slices	Chicken Teriyaki Bites Brown Rice Stir Fry Veggies Chilled Applesauce	30 Hamburger/Cheeseburger on a WG Bun Baked Fries Fresh Fruit	31 Halloween! Mini Corn Dogs Steamed, Local Carrots Mandarin Oranges Scooby Snacks	October 14-18 is National School Lunch Week October 8 is Take Your Parents to Lunch Day!! All parents are invited to join us at lunch, but please call the school office to notify us prior. Thank you!

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Fruit & Vegetable of the Month

Each month we will be featuring a different fruit and vegetable at lunch. Visit the produce department at Miller and Sons to purchase the featured items and pick up more information to share with your family. Our goal is to provide consistent health messages in school and in the community to increase fruit and vegetable consumption!!

Apples

Apples are very good for us due to their high fiber content. The fiber and the nutrients within it help keep our circulatory and digestive systems healthy. Apples are a good source of Vitamin \mathcal{C} , potassium, and antioxidants. The sugars in apples also help regulate our blood sugar.

Every Friday we will be featuring a different variety of apple from a local orchard. Please see them listed on the menu.

Carrots

Carrots are loaded with vitamin A, beta carotene and other nutrients our bodies need. Vitamin A keeps our eyes and skin healthy and helps us avoid sickness. Just one medium carrot gives your body twice the Vitamin A it needs in a day!

Our local carrots will be purchased processed and frozen so that we can enjoy them all school year long!

For more information visit:

www.fruitsandveggiesmatter.gov

Remember to make half your plate fruits and vegetables in a variety of colors to reach your daily needs!!

For more information, please contact Michelle Denk, Food Service Director 608-437-2400 ext 1222 For lunch account information, please contact Lori Martin 608-437-2400 ext 2119

November 2013—ELC, PC, IC

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
WG=Whole Grain Bold=Vegetarian Underline=Local or Farm Fresh *Salad bar is available in all schools daily	Please send payments to: Mt. Horeb Child Nutrition 305 S Eighth Street Mt. Horeb, WI 53572 You can pay online at www.myschoolbucks.com	Harvest Medley Blend Locally grown sweet potatoes, parsnips, and carrots seasoned and roasted.	**Menu subject to change based on product availability	WG Pasta w/Meatballs and Sauce Steamed Broccoli Cheesy Bread Stick Pears from Tippy Top Organic Fruit, Dodgeville
4 WG Chicken Strips Mashed Potatoes Fresh Fruit WG Goldfish Crackers	Grilled Cheese Tomato Soup w/Crackers Pudding Cup Pears from Tippy Top Organic Fruit, Dodgeville	6 Beef Nachos Steamed Corn Chilled Peaches 100% Fruit Bar	7 Hot Dog on a WG Bun Baked Beans Chilled Pineapple	8 French Toast w/Syrup Hashbrown Sticks Strawberries Applesauce
11 Early Release Deli Turkey Sub Fresh Apple Slices Baby Carrots Baked Chips Pudding Cup	12 Mini Corn Dogs Green Beans Fresh Fruit Dinner Roll	13 WG Popcorn Chicken Harvest Medley Blend Chilled Pears 100% Fruit Juice Slushy	14 Cheese Pizza Steamed Corn Peaches Animal Crackers	15 Breaded Chicken Patty on a WG Bun Baked Fries Baked Chips Fresh Fruit
18 Hamburger/Cheeseburger on a WG Bun Baby Bakers Fresh Fruit	19 WG Chicken Strips Steamed Carrots Applesauce WG Goldfish Crackers	20 Beef Taco Steamed Corn Chilled Peaches WG Scooby Grahams	21 Turkey & Gravy Mashed Potatoes Fresh Fruit Dinner Roll Pumpkin Pudding	22 WG Chicken Nuggets Steamed Broccoli Chilled Pears 100% Fruit Juice Slushy WG Bread
25 Cheese Pizza Green Beans Fresh Apple Slices WG Dinner Roll	26 WG Popcorn Chicken Harvest Medley Blend Baked Beans Mandarin Oranges	NO SCHOOL	28 HAPPY	29 THANKSGIVING!!

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Pears

- $-1/2\ {\rm cup}$ of sliced pears are an excellent source of fiber and a good source of vitamin C at only 100 calories/serving .
- -Pears are one of the leading fruit sources of fiber at 6 gm/medium pear. Most of the fiber is found in the skin..
- -There are more than 3,000 varieties of pears worldwide and it is a fruit tree that is very easy to grow in Wisconsin.
- -The fresh pears on our menu come from Tippy Top Organic Fruit in Dodgeville, WI.

Sweet Potatoes

- -1/2 cup of sweet potatoes is an excellent source of vitamin A and a very good source of vitamin C and B6.
- -Sweet potatoes are tropical vegetables, grown mostly in California and southern states. However, they can be grown wherever there

However, they can be grown wherever there are 150 frost free days to develop.

- -The Center for Science in the Public Interest (CSPI) ranks the sweet potato as the #1 most nutritious vegetable.
- -Yams differ from sweet potatoes in that their skin is scaly and rough, they are dry and starchy, and are very low in nutrients. For more information visit:

www.fruitsandveggiesmatter.gov

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