

Long Branch Preschool Lunch Menu





This institution is an equal opportunity provider.

Sports Drinks and Kids

Pre-adolescent children can become dehydrated faster than adults or teenagers for several reasons:

- 1) Children do not tolerate temperature extremes well.
- 2) Children sweat less.
- 3) Children get hotter during exercise.
- 4) Children have a lower cardiac output (they pump less blood through the heart over a period of time compared to adults).

All of these factors increase the risk of dehydration in children. Therefore, fluids play a critical role in maintaining the health and optimal performance of active children.

Children who are active during an average school day or who engage in activity less than one hour can typically re-hydrate easily with water. Children who are vigorously active for more than one hour and/or who sweat profusely may benefit from a sports beverage to help replace lost minerals and calories.

Many kids like sports drinks because of the flavor; however, you can also make your own healthy version of a sports drink by mixing together 50/50 your child's favorite 100% juice with water. Be sure not to add more than 50%, as juice or the child may complain of stomach cramps.



sodexo is committed to promoting healthier food choices and encourages students and families to use the USDA MyPlate to build healthy and balanced meals.

liftoffsplayground.com

BREAKFAST MENU

| MONDAY | TUESDAY | WEDNESDAY | THURSDAY | FRIDAY |
|--|--|--|---|--|
| 3 Multigrain Cheerios Fruit Punch Mik | 4 Mini Pancakes Grape Juice Milk | 5 Cinnamon Toast Cereal Pineapple Juice Milk | 6 Yogurt Graham Crackers Orange Juice Milk | 7 Blueberry Muffin Apple Juice Milk |
| 10 Mini Waffles Fruit Punch Milk | 11 Banana Muffin Grape Juice Milk | 12 Cinnamon Cream Cheese Bagels Pineapple Juice Milk | 13 Yogurt Graham Crackers Orange Juice Milk | 14 Mini French Toast Apple Juice Milk |
| 17 Multigrain Cheerios Fruit Punch Milk | 18 Mini Pancakes Grape Juice Milk | | | |
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Fresh Pick Recipe

PEAS AND ORANGE SAUTÉ

- 2 tablespoons olive oil
- 1/4 cup sweet onion, small dice
- 5 cups peas, frozen
- 1/3 cup orange juice
- zest of 1 orange
- salt and pepper to taste
- 1. In medium sauté pan, add the oil and sauté the onions for 2 minutes.
- Add the peas and orange juice and sauté for 3 to 5 minutes or until peas are tender.
- 3. Add salt and pepper to taste and then add the orange zest.



Nutrition Information is available upon request.