

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.



BREAKFAST MENU				
MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
Cereal Bar with Graham Cracker Juice/Milk	Slice of Banana Bread Juice/Milk	Chicken Biscuit Pop tart with Graham Cracker Yogurt with Graham Cracker Juice/Milk	Cereal with Graham Cracker Juice/ Milk	Chocolate Muffin with Graham Cracker Juice/ Milk
Cereal Bar with Graham Cracker Juice/ Milk	Slice of Banana Bread Juice/ Milk	Chicken Biscuit Pop tart with Graham Cracker Yogurt with Graham Cracker Juice/ Milk	Cereal with Graham Cracker Juice/ Milk	Chocolate Muffin with Graham Cracker Juice/ Milk
Cereal Bar with Graham Cracker Juice/ Milk	Slice of Banana Bread Juice/ Milk	Chicken Biscuit Pop Tart with Graham Cracker Yogurt with Graham Cracker Juice/ Milk	Cereal with Graham Cracker Juice/ Milk	

Fresh Pick Recipe APPLE AND CARROT SAUTÉ

- 1 1/2 Tbsp olive oil
- 1/4 c onion (small dice)
- 1/2 c celery (sliced thin)
- · 2 c carrots (1" slices)
- 1 c plus 2 Tbsp water (divided)
- 1 ½ c apples (unpeeled/tart/large dice)
- 1 Tbsp honey
- 2 Tbsp orange juice
- 1 Tbsp cornstarch
- salt and pepper to taste 2 Tbsp parsley (sliced)

1. Prepare ingredients as directed.

- 2. In medium saucepan sauté onions and celery in the olive oil for 2 minutes until tender
- 3. Add 1 C water and the carrots to the pan and simmer until carrots are crisp but tender.
- 4. Drain any remaining water. Add apples, honey and orange juice to the carrots and sauté for 5 minutes.
- 5. Combine the cornstarch with the remaining 2 T water and add to the pan.
- 6. Add salt and pepper to taste.
- 7. Bring to a medium boil and then simmer for 2 minutes. Garnish with parsley and serve.

Please email stacie.lyman@sodexo.com with any dietary restrictions or questions about your child's account.

Online deposits- https://www.schoolcafe.com/DOWNETOWNSHIPSD

Menu Subject to Change

Nutrition Information is available upon request.