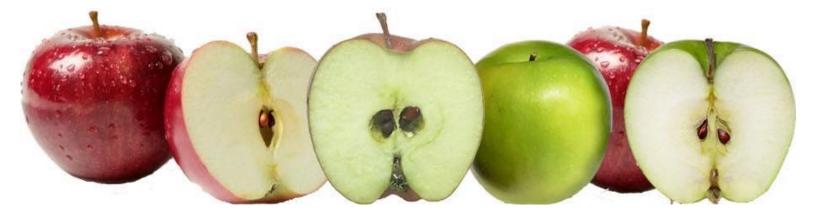
Mattawan Consolidated School October Nutrition Newsletter





Welcome to your monthly newsletter!
We are excited to share our story with you!







In this issue:

What's New in your Schools?

*Seed to Table

Reasons to

Celebrate!

Special Events -Global Eats Goes to Mexico!

What's New in the Café!



Discovery KITCHENO

This Month in Discovery Kitchen

Seed to Table is a celebration of fresh, seasonal, and local foods with an exploration of how students and families can have fun growing their own vegetables and herbs.

Try this recipe at home: Zucchini and Squash Chips

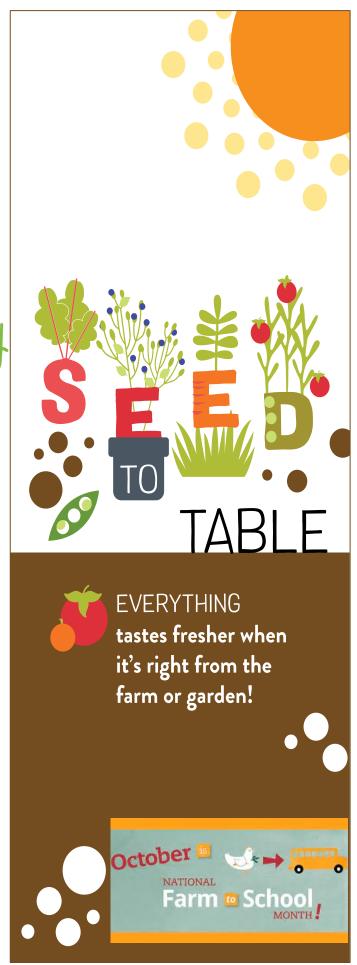
Watch the video recipe here: Zucchini & Squash Chips Recipe







Fruits and veggies that are locally grown are picked at their peak freshness and flavor served in your cafe.



Lots of Reasons to Celebrate!

October 4: National Taco Day

Let's taco 'bout it at lunch as we celebrate National Taco Day! Join us for tacos at lunch in the cafeterias today!



October 6: Smile Day

Be the reason someone smiles today and then join us for lunch in the cafeteria as we celebrate Smile Day!!



October 9-13: National School Lunch Week

President John F. Kennedy created National School Lunch Week (NSLW) in 1962 to promote the importance of a healthy school lunch in a child's life and the impact it has inside and outside of the classroom. We will celebrate all

t's Time

School Lunch Week

week long!

October 12: Apple Crunch Day

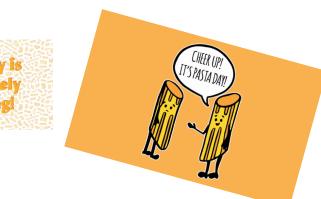
Join us in celebrating by eating a Michigan apple today!





October 17: National Pasta Day

Pasta Day is pasta-tively amazing! Join us for lunch today!



October 31:



#servinguphappyandhealthy



Honey Roasted Pumpkin

Servings: 4-6



1/8 tsp Ground Thyme
1/8 tsp Ground Nutmeg
1/8 tsp Ground Cinnamon
1/4 tsp Kosher Salt
1/4 tsp Ground Black Pepper
1/3 oz Light Brown Sugar
1 tbsp, 2-1/2 tsp Canola Oil
1/4 oz Honey
1/4 tsp Fresh Minced Parsley

2 # Fresh Cubed Pumpkin



METHOD

- In mixing bowl, mix honey, oil, brown sugar, salt, pepper, cinnamon, nutmeg and thyme with whisk until combined.
- Add peeled, (guts removed) cubed pumpkin to the bowl and combine.
- 3. Make sure pumpkin is evenly coated.
- Place pumpkin on sheet tray and roast in 350F degree oven until pumpkin is cooked through and lightly caramelized, about 25 minutes.
- Remove from sheet pan, place in serving container. Garnish with fresh parsley.

Serving size: 1/2 cup





October 26: Pumpkin Day

What's cookin', gourdlookin'?
Try our recipe Honey Roasted
Pumpkin!!

Join us on a food exploration celebrating cultural heritages



In October, we are starting our adventure first to Mexico.



Dishes are simple yet packed with fresh flavors like lime and cilantro and the heat of peppers and spices. Some of our highlighted recipes include Huevos Rancheros Tacos, Pork Carnitas & Cheese Quesadilla, Albondigas con Arroz, and Elotesstyle corn.

Did you know? There are 7 different culinary regions in Mexico.

Click Here to Visit K12 Global Eats for Interactive Travel, Eat & Play

