



DID YOU KNOW?

Deposit funds to cover student breakfasts, lunches & ala carte items via "Scholar Connect", our online service. Visit: www.bbbschools.org and click on the "Scholar Connect" link.

February is "American Heart Month" Look for the  on the menu for a heart healthy menu item!

February 2012 Sylvan Avenue Elementary

Meal Prices
Elementary Lunch \$2.85
Student Milk \$.50
Adult Lunch \$4.75 + Tax
Adult Milk \$.75 + Tax



Daily Meal Alternates

- Monday**—Stonyfield Organic Yogurt, Light Mozzarella String Cheese, Hot Soft Pretzel, Garden Side Salad, Fruit & Milk
- Tuesday**—Fresh Bagel, Hard Boiled Egg, Baby Carrots, Fruit & Milk
- Wednesday**—Sunflower Seed Butter & Jelly Roll Up in a flour tortilla, Celery Sticks, Fruit & Milk
- Thursday**—Tuna Salad on a Wheat Mini-Kaiser Roll with Lettuce & Tomato, Cucumber slices, Fruit & Milk
- Friday**—Grilled Chicken Fiesta Salad w/Lettuce, Tomato, Olives, Cheese, Nacho Chips, Fruit & Milk

Alternate cheese sandwich available daily

Lunch consists of meat/meat alternate, bread/grain, vegetable, fruit & milk


Fresh garden salad every day with every meal and meal alternate!

Mon	Tue	Wed	Thu	Fri
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Vitamin C is needed for the growth and repair of tissues in all parts of your body. It is used to form an important protein used to make skin, tendons, ligaments, and blood vessels & helps heal wounds and form scar tissue. Vitamin C also helps repair and maintain cartilage, bones, and teeth.

Many of our menu items this month feature foods that are high sources of Vitamin C: oranges, cantaloupe, pineapple, broccoli, spinach, leafy greens, sweet & white potatoes and tomatoes.

1 Belgium Waffle Sticks w/Syrup Baked Sausage Pattie (p) Potato Gems, Cinnamon Apple Slices, Orange Juice, Milk	2 School Store Opened Grades 2-5 Baked Chicken Pattie on A Wheat Bun Whipped potatoes & gravy MacIntosh Apple, Milk Selection	3 Cheese Pizza Square <u>Spinach & Orange Salad</u>  Diced Peach Cup Milk Selection
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6 Rainbow Grilled Cheese with American & Mozzi Cheese on WW Bread, Green Beans, Applesauce, Milk	7 Burger Sliders on a Bun w/Lettuce & Tomato, Oven Baked French Fries Pickle Chips, <u>Orange Smiles</u> , Milk	8 Triple "S" Day in the Caf�e Cup of chicken noodle <u>Soup</u> 1/2 Turkey & Cheese <u>Sandwich</u> Garden Side <u>Salad</u> , Fruit, Milk	9 Homemade Chili w/Beef & Beans Shredded Cheese on top! Home baked corn bread, green beans, Red Grapes, Milk	10 Homemade French Bread Pizza Creamy Caesar Salad Peach Cup Milk Selection
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13 Chicken Fajitas w/peppers & onions. Served with two soft flour tortillas, rice & corn niblets Chilled peach cup Milk Selection	14 Mozzarella Sticks & Meatballs Marinara Sauce on the Side Fresh Baked Bread Stick  <u>Broccoli Salad w/Raisins & Grapes</u> , Milk Selection	15   Mardi Gras Wednesday! Grilled Chicken w/New Orleans <u>Red Beans & Rice</u> , Buttermilk Bisquit, MacIntosh Apple Milk Selection 	16 School Store Opened Grades 2-5 Popcorn Chicken <u>Roasted Red Potatoes</u> Sweet Dinner Roll  <u>Orange Smiles</u> :) Milk Selection	17 Personal Pan Pizza Greek Salad with Feta Cheese & Black Olives Mixed Fruit Cups Milk Selection
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20	21	22	23	24
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MIDWINTER RECESS - SCHOOLS CLOSED

27 Belgium Waffle Sticks w/Syrup Baked Sausage Pattie (p) Hash Brown Potato, Apple Cobbler, Orange Juice, Milk	28 Oven Baked Chicken Nuggets Sweet Dinner Roll  <u>Ambrosia topped Sweet Potato</u> w/marshmallow, coconut flakes, crushed pineapple & apricots, Milk	29  Build Your Own Idaho Potato! Beef, refried beans, lettuce, tomato, cheese, salsa & sour cream, Cornbread, banana & milk	Vitamin C Day Is: Wednesday, February 15th! Wear stripes on this day, purchase a meal, & receive a free pretzel rod! 
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Questions? Contact the Food Service Department (631) 472-7860 extension 8027

<http://www.bbbschools.org/newsite/Bayport/Calendars/lunch.php>

<http://www.bbbschools.org/newsite/Bayport/District/nutrition.php>

Menu subject to change without notice

(p) = Pork Product

(t) = Turkey Product

February 2012 - Vitamin of the Month

Best of: Vitamin C

Vitamin C

Resource: <http://www.nlm.nih.gov/medlineplus/ency/article/002404.htm>

Vitamin C is a water-soluble vitamin that is necessary for normal growth and development.

Water-soluble vitamins dissolve in water. Leftover amounts of the vitamin leave the body through the urine. That means you need a continuous supply of such vitamins in your diet.

Function

Vitamin C is needed for the growth and repair of tissues in all parts of your body. It is used to:

- Form an important protein used to make skin, tendons, ligaments, and blood vessels

- Heal wounds and form scar tissue

Repair and maintain cartilage, bones, and teeth

Vitamin C is one of many antioxidants. Antioxidants are nutrients that block some of the damage caused by free radicals.

- Free radicals are made when your body breaks down food or when you are exposed to tobacco smoke or radiation.

- The buildup of free radicals over time is largely responsible for the aging process.

Free radicals may play a role in cancer, heart disease, and conditions like arthritis.

The body is not able to make vitamin C on its own, and it does not store vitamin C. It is therefore important to include plenty of vitamin C-containing foods in your daily diet.

For many years, vitamin C has been a popular remedy for the common cold.

- Research shows that for most people, vitamin C supplements or vitamin C-rich foods do not reduce the risk of getting the common cold.

- However, people who take vitamin C supplements regularly might have slightly shorter colds or somewhat milder symptoms.

Taking a vitamin C supplement after a cold starts does not appear to be helpful.

Food Sources

All fruits and vegetables contain some amount of vitamin C.

Foods that are the highest sources of vitamin C include:

- Cantaloupe
- Citrus fruits and juices, such as orange and grapefruit
- Kiwi fruit
- Mango
- Papaya
- Pineapple
- Strawberries, raspberries, blueberries, cranberries, watermelon

Vegetables that are the highest sources of vitamin C include:

- Broccoli, Brussels sprouts, cauliflower
- Green and red peppers
- Spinach, cabbage, turnip greens, and other leafy greens
- Sweet and white potatoes
- Tomatoes and tomato juice
- Winter squash

Some cereals and other foods and beverages are fortified with vitamin C. Fortified means a vitamin or mineral has been added to the food. Check the product labels to see how much vitamin C is in the product. Cooking vitamin C-rich foods or storing them for a long period of time can reduce the vitamin C content. Microwaving and steaming vitamin C-rich foods may reduce cooking losses.

The best food sources of vitamin C are uncooked or raw fruits and vegetables.