

## Give Them More Good Stuff!



# Healthy and Fun Celebrations at Home, School or Anywhere



## **Action Snacks**

Shape it! Cut fruit, veggies and sandwiches into fun shapes. Try using a cookie cutter or melon baller. Use leftover pieces in smoothies, soups, or pasta sauces.

Dip it! Dip fruit in low-fat yogurt, pudding or Food Hero Pumpkin Fruit Dip; try veggies with Food Hero Ranch Dressing.

**Create it!** Make each plate a work of art. Arrange food to make a flower or funny face.

Build it! Choose different toppings to make a healthy yogurt parfait or snack/trail mix or fruit kabobs.

Taste it! Have a tasting party with fruits and veggies.
Try tasting a rainbow of colors or compare varieties of apples or sample less familiar fruits and veggies.







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## Celebrate Without Food

Read aloud from a book that a child chooses, to friends, family or even in the classroom.

Solution Workship Move from place to place with a scavenger hunt related to a theme.

Sing and dance to some favorite music. Have a mini talent show.

**Give favors** like pencils or stickers instead of snacks.

Spend time at a special place or with special people. Invite them to the classroom or take a trip to visit them.

Create a banner, cards, bracelets, or head bands to celebrate the event. Supply paper, crayons, markers, stickers, or stamps.





This material was funded by USDA's Supplemental Nutrition Assistance Program (SNAP). SNAP provides nutrition assistance to people with low income. SNAP can help you buy nutritious foods for a better diet. To find out more, contact Oregon SafeNet at 211. USDA is an equal opportunity provider and employer. 2018 Oregon State University Extension Service offers educational programs, activities, and materials without discrimination based on age, color, disability, gender identity or expression, genetic information, marital status, national origin, race, religion, sex, sexual orientation, or veteran's status. Oregon State Share on: f ၇ O

## **Healthy Celebrations Ideas**

## Do-It-Yourself Trail Mix



#### **Ingredients:**

1 cup square-type whole grain cereal
1 cup o-type whole grain cereal
1 cup puff-type whole grain cereal
1 cup dried fruit of your choice
1 cup small pretzels
½ cup small nuts

#### **Directions:**

1. Set out a bowl of each ingredient with a serving spoon.

2. Let guests add a spoon of each ingredient to a plastic bag or other container. Shake to mix. Enjoy!

Makes 5½ cups Prep time: 5 minutes

## Fruit Pizza

**Ingredients:** 

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- English Muffin (try whole grain)
   Tablespoons reduced fat or fat-free cream cheese
- 2 Tablespoons sliced strawberries
- 2 Tablespoons **blueberries**
- 2 Tablespoons crushed **pineapple**

#### **Directions:**

1. Split open the English muffin and toast the halves until lightly browned.

- 2. Spread cream cheese on both halves.
   3. Divide the fruit between the two muffin halves and arrange on top of cream cheese.
   4. These are best when served soon.
- 5. Refrigerate leftovers within 2 hours.

Makes 2 half muffins with fruit Prep time: 10 minutes

## Banana Bobs

#### **Ingredients:**

1 large **banana** cut into ½ inch slices

- 1/4 cup low-fat vanilla yogurt
- 2 Tablespoons oat and honey **granola cereal**

#### **Directions:**

1. Divide the sliced banana pieces between two plates.

2. Place 2 Tablespoons of yogurt onto each plate.

3. Place 1 Tablespoon of granola cereal onto each plate.

4. Use fork to pick up a slice of banana and dip into the yogurt, then into the cereal.5. Refrigerate leftovers within 2 hours.

Makes 2 servings Prep time: 5 minutes

Go to FoodHero.org for more Kid Approved recipes

### Make It Seasonal

**Fall** - Draw faces on mandarin oranges or string cheese packages.

**Winter** - Create a tree on a platter with broccoli.

**Spring** - Package vegetables or trail mix as butterflies.

**Summer** - Arrange fruit to make a rainbow.