

MONDAY

TUESDAY

WEDNESDAY

THURSDAY

FRIDAY

3	4	5	6	7
Chicken Sandwich or Ham and Cheese Sandwich ~~~~~ Sweet Potato Fries Orange Smiles	Cheese Pizza (V) or All American Sandwich ~~~~~ Charro Beans Bananas	Grilled Cheese Sandwich (V) or Turkey and Cheese Sandwich ~~~~~ Roasted Broccoli Applesauce	Pepperoni Pizza or Yogurt and Fruit Parfait ~~~~~ Peas and Carrots Orange Smiles	No School ~~~~~

Fresh Pick of the Month: Carrots!

10	11	12	13	14
Bean Burrito or Ham and Cheese Sandwich ~~~~~ Carrot Coins Orange Smiles	Cheese Ravioli (V) or Turkey and Cheese Sandwich ~~~~~ Roasted Broccoli Bananas	Pepperoni Pizza or All American Sandwich ~~~~~ Sweet Potato Fries Baked Cinnamon Apples	Crispy Chicken Nuggets or Ham and Cheese Sandwich ~~~~~ Green Peas & Carrots & Mashed Potatoes & Gravy Orange Smiles	Cheese Pizza (V) or Pinwheel Party Box ~~~~~ Mixed Vegetables Applesauce

17	18	19	20	21
Italian Cheese Dippers w/ Marinara Sauce (V) or Ham and Cheese Sandwich ~~~~~ Green Beans Orange Smiles	Grilled Cheese or All American Sandwich ~~~~~ Roasted Squash & Zucchini Bananas	Cheese Pizza (V) or Turkey and Cheese Sandwich ~~~~~ California Vegetables Applesauce	Popcorn Chicken or Yogurt and Fruit Parfait ~~~~~ Cooked Peas Orange Smiles	No School ~~~~~

24	25	26	27	28
Crispy Chicken Sandwich or All American Sandwich ~~~~~ Green Beans Orange Smiles	Cheeseburger or Ham and Cheese Sandwich ~~~~~ Roasted Broccoli Bananas	Chicken Nuggets or Yogurt and Fruit Parfait ~~~~~ Smiley Potatoes Applesauce	Cheese Quesadilla (V) or Turkey and Cheese Sandwich ~~~~~ Mexican Corn Orange Smiles	Pepperoni Pizza or Ham and Cheese Sandwich ~~~~~ Carrot Coins Applesauce

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Mathematics Awareness Month

April is Mathematics and Statistics Awareness Month. Since the start of Mathematics Awareness Week back in 1986, the aim has been to increase the level of interest in the study of mathematics and increase the level of public understanding and appreciation for the wide range of applications for mathematics in fields as diverse as manufacturing, business and medicine. However, sometimes we overlook a daily activity that can help students not only advance their math skills but also establish

life skills. That activity is cooking. Cooking with recipes engages reading skills, comprehension and math. Recipes might include fractions, measuring and portioning many of the basic skills students need to excel in math. Consider encouraging your child to select a few recipes he or she would like to make. Then, take some extra time to have fun and appreciate together the opportunity cooking brings to build a greater understanding and appreciation for mathematics.



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BREAKFAST MENU

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
April 3 Cereal or Muffin Juice Milk	April 4 Cereal or Breakfast Bar Juice Milk	April 5 Cereal or Poptart Juice Milk	April 6 Cereal or Muffin Juice Milk	April 7 No School
April 10 Cereal or Breakfast Bar Juice Milk	April 11 Cereal or Muffin Juice Milk	April 12 Cereal or Poptart Juice Milk	April 13 Cereal or Breakfast Round Juice Milk	April 14 Cereal or Muffin Juice Milk
April 17 Cereal or Breakfast Bar Juice Milk	April 18 Cereal or Muffin Juice Milk	April 19 Cereal or Mini Cini Juice Milk	April 20 Cereal or Breakfast Round Juice Milk	April 21 No School
April 24 Cereal or Breakfast Bar Juice Milk	April 25 Cereal or Muffin Juice Milk	April 26 Cereal or Poptart Juice Milk	April 27 Cereal or Breakfast Round Juice Milk	April 28 Cereal or Muffin Juice Milk

Fresh Pick Recipe

GLAZED CARROTS WITH ORANGE SAUCE (SERVES 4)

- 2 cups fresh, cooked carrots
- 1 teaspoon canola/olive oil blend
- 4 ounces frozen orange juice
- 1 1/2 teaspoons cornstarch
- 1 tablespoon brown sugar
- 1/8 teaspoon black pepper
- 1 tablespoon parsley (chopped)

1. Toss carrots in oil and arrange on a parchment-lined sheet pan in a single layer. Bake carrots in a 350°F standard oven for 15-18 minutes and the carrots are slightly crunchy.
2. Combine orange juice, cornstarch, brown sugar and pepper in a 4" oven safe pan and bake at 250°F for 10 minutes or until sauce thickens at 160°F or above for 15 seconds.
3. Carefully transfer cooked carrots to serving pan.
4. Pour hot orange dressing over carrots and gently toss until carrots are evenly coated. Garnish with parsley.

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Some Nutrition, All Love