**CHILE PROJECT GOALS**

- Families will eat more fruit, vegetables, and foods made with whole grains.
- Families will eat less sugar and high-fat foods.
- Families will be more physically active.
- Families will watch less TV.

**WHAT'S UP...**

Over the past few weeks, your child has been tasting tomato and pineapple in classroom activities, meals, and snacks offered by the Head Start. CHILE take home activities include recipe ideas for tomato and pineapple. The more times you and your child try new foods the more likely your child is to develop a taste for tomato and pineapple and enjoy these foods throughout his or her life. Try adding tomato and pineapple into meals and snacks at home over the next few weeks. Remember to cut tomato and pineapple into small pieces no larger than ½ inch to prevent choking. Some ideas include:

- Add tomato pieces to a grilled cheese sandwich and dip the sandwich in tomato soup.
- Add quartered cherry tomatoes to any pasta or soup dish for added color and flavor.
- Include small pieces of tomato on any meat sandwich made with 100% whole wheat bread.
- Add tomato pieces to green salads.
- Gazpacho is a yummy cold tomato soup, and is very refreshing on a hot summer day! A recipe for gazpacho is included below.
- Serve canned pineapple pieces smaller than ½-inch as a side for lunch or dinner. Look for fruit canned in juice or water and drain the liquid from the fruit before serving.
- Make a smoothie out of 100% orange juice, small pineapple pieces, and pieces of banana. Blend well before serving.
- Flavor water with fruit. Add several small pieces of pineapple to a straw and drink a tall, cold glass of water from the fruit straw. Eat the pineapple afterwards.
- Grill fresh pineapple pieces for a tasty side dish.

### Gazpacho (Cold Soup)

**INGREDIENTS:**

- 3 cups chopped tomatoes
- 1 cup seeded, peeled, and chopped cucumber
- 1 cup chopped green bell pepper
- 1 cup chopped sweet onion
- ½ cup chopped celery
- 1 teaspoon minced garlic
- 2 cups 100% vegetable juice
- 2 Tablespoons olive oil
- 2 Tablespoons lemon juice
- Salt and pepper

**DIRECTIONS:**

1. Combine all ingredients in a large bowl and mix well.
2. Cover and chill for at least two hours.
3. Serve cold.
The Child Health Initiative for Lifelong Eating and Exercise (CHILE) Project is a partnership between the University of New Mexico and your Head Start. It is a program designed to reduce the risk of obesity and diabetes in Hispanic and Native American children in New Mexico.

A CHILE newsletter will be brought home by your child enrolled in Head Start several times this school year. Each newsletter will include a CHILE update and tips on how to keep your children active and eating all the foods that are good for them!

SAY NO TO SODA!

Sodas, fruit drinks that are not 100% juice (such as orangeade and fruit punch), and other drinks with added sugar are not as healthy for your family. These drinks are high in calories but low in vitamins and minerals. Drinking soda or even too much juice fills up young children’s tummies and can keep them from eating foods that are better for them.

Drinking too much soda may lead to overweight, obesity and diabetes, as well as other chronic diseases. Drinking soda and sugar sweetened beverages often leads to painful and expensive cavities in young children’s teeth.

Alternatives to sodas and fruit drinks include water, 1% or nonfat milk, and 100% fruit juice. Preschoolers over the age of two need 2 to 3 servings (cups) of lowfat (1%) or nonfat milk or dairy products per day. 100% fruit juice should be limited to 4-6 ounces per day, which is only ½ to ¾ cup per day. Water should be offered to children throughout the day.

Remember that changes are easier to make when everyone in your family makes them. It will be easier to limit sodas and other sugar-sweetened drinks for children if everyone in your family does the same.

100% Whole Wheat Bread is 100% Better!

Look for CHILE shelf labels in the bread aisle at your local CHILE participating grocery store. The shelf labels are there to identify and promote breads that are ONLY made from whole wheat and other whole grains. 100% whole wheat breads are made from the whole wheat seed and include more of the good stuff (fiber and nutrients) than breads made from refined grains, such as white flour. Don’t be fooled by “wheat” bread. Look at the list of ingredients and look for the word “whole” in front of every grain listed. Wheat bread may have some whole grain, but often is made with mostly white flour.

Making the switch from white or wheat bread to 100% whole wheat bread may take some time. 100% whole wheat bread sometimes costs more than white bread. Remember that with 100% whole wheat bread your family is getting more fiber and nutrients that your bodies need. Finally, 100% whole wheat bread may not be what you and your family are used to eating. The change will be much easier for your children if you make it together and eat 100% whole wheat bread at mealtimes.