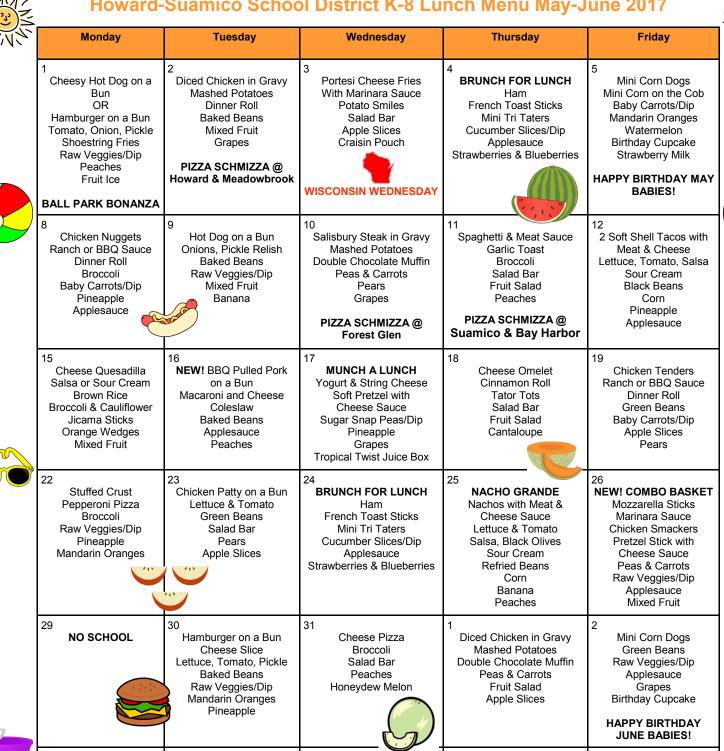


Howard-Suamico School District K-8 Lunch Menu May-June 2017







Chicken Nuggets Ranch or BBQ Sauce Dinner Roll Broccoli Raw Veggies/Dip Pineapple Applesauce

Hot Dog on a Bun Onions, Pickle Relish **Baked Beans** Cucumber Slices/Dip Fruit Salad Mandarin Oranges

MUNCH-A-PICNIC-LUNCH

Trix Yogurt String Cheese Goldfish Crackers Baby Carrots/Dip Apple Slices Craisin Pouch **Tropical Twist Juice Box** **COOK'S CHOICE**



SUMMER VACATION!



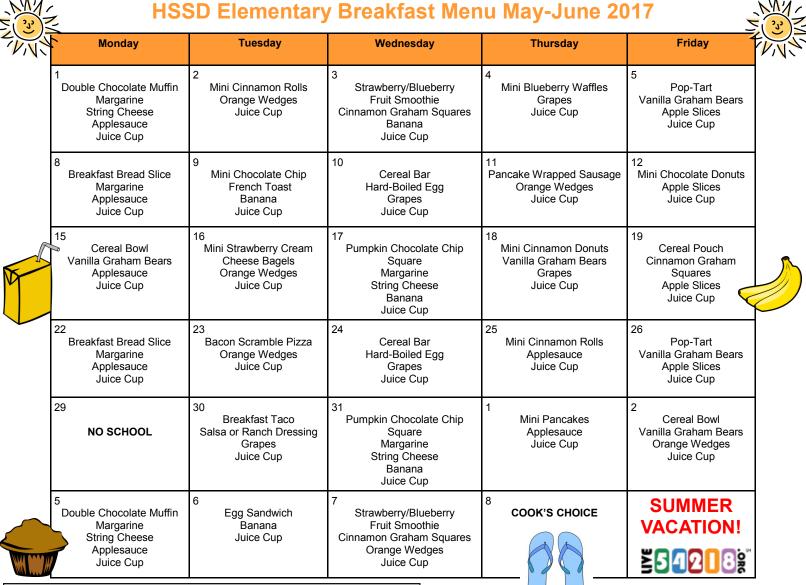
Alternate entree offered daily. Fat-free, chocolate, skim, or 1% milk included with meal. Lunch price is \$2.10 for grades K-4, \$2.30 for 5-8; and \$.40 reduced price. Menu is subject to change. This institution is an equal opportunity provider and employer.

Wisconsin Wednesday —

Lunch on the first Wednesday of every month will feature seasonal, Wisconsin grown ingredients. For the month of May we are featuring Cheese Fries from Portesi Italian Foods in Stevens Point, potato smiles from McCain Foods in Plover, apples from Appleland Farm in Fredonia, Craisins from Ocean Spray in Kenosha, and milk from Brothers Dairy in Kewaunee.



Carson Kujava was the winner of the Nutrition Basket for the silent auction that took place at Meadowbrook. He spent time with the School Nutrition Coordinator discussing the school lunch program. He planned the menu with his favorite items for May 5th. Thank you for all of your help and input Carson!



Includes choice of 1%, fat free chocolate, or skim milk. Menu is subject to change. Meal price is \$1.30 for grades K-4, \$1.40 for grades 5-12; meal is free to those approved for free or reduced price meals. This institution is an equal opportunity provider and employer.

Harvest of the Month: Melon

Melon is low in calories, high in Vitamin's C and A, as well as potassium. 95% of the fruit comprises of water, which helps to hydrate and flush toxins from the body.



Melons are abundant during the warm spring and summer months. When choosing a melon, the skin should have a dull looking appearance. A shiny outside indicates it is under ripe. By tapping a watermelon and hearing a hollow sound indicates it is ripe. Try the Melon Ball Punch recipe to the right for a refreshing summer drink!



Melon Ball Punch

<u>Ingredients</u>

25.4 oz sparkling white grape juice

2 cups clear lemon lime flavored soda (Sprite)

1 cup lemonade

1 small ripe watermelon

1 small ripe cantaloupe

1 small ripe honeydew melon

Fresh mint leaves

2 limes slices, plus more for garnish if desired

Directions

In a pitcher stir together grape juice, soda, and lemonade. Place in the fridge to chill. Use a melon baller to scoop out the flesh of watermelon, cantaloupe, and honeydew melon. Place melon balls on a cookie sheet lined with foil. Freeze. Once frozen, add a few cups of melon balls to pitcher along with fresh mint leaves and slices of lime. Stir. Refrigerate at least 30 minutes to allow the flavors to blend. Serve cold using additional frozen melon balls as ice cubes. Garnish glasses with lime slice and mint leaf. Serves 6.