

3

Gaston Elementary

MONDAY

Breakfast: Mini Maple Waffles

Lunch: Teriyaki Chicken over Rice Turkey & Cheese Sandwich F7 Pizza Box Served with Assorted Fruits & Vegeta-

bles

TUESDAY

4

Breakfast:

Apple Frudel (v) Lunch: Breakfast for Lunch: Pancakes & Sausage Chicken Burger Chef Salad w/ WG Rolls Served with Assorted Fruits & Vegetables

WEDNESDAY

5

Breakfast: Breakfast on a Stick

Lunch: Bean and Cheese Nachos (v) BBQ Chicken Sandwich Italian Sub Served with Assorted Fruits & Vegetables

THURSDAY

6

Breakfast: Mini Blueberry Waffles(v)

Lunch: Chicken Nuggets with WG Roll American Sandwich Fruit & Yogurt Parfait (v) Served with Assorted Fruits & Vegetables

FRIDAY

Breakfast:

Ultimate Breakfast Round (v) Lunch: Homemade Cheese Pizza (v) Fish & Chips Sunbutter and Jelly Sandwich (v) Served with Assorted Fruits & Vegetables

10

Breakfast: Fruit Muffin Lunch:

Cheesy Breadsticks with Marinara (v) Pork Rib-B-Que Sandwich Ham & Cheese Sandwich Served with Assorted Fruits & Vegetables

11

Breakfast: Pancake Bites with Cinnamon & Sugar (v) Lunch:

Mini Cheese Ravioli with WG Roll (v) Hamburger or Cheeseburger Veggie Burger (v) Deli Stackables Box Served with Assorted Fruits & Vegetables

12

Breakfast: Turkey Sausage Breakfast Pizza

Lunch: Orange Chicken Rice Bowl Baked Corn Dog Chef Salad with WG Rolls Served with Assorted Fruits & Vegetables

13

Breakfast: Ultimate Breakfast Round (v)

(v) Lunch: Macaroni and Cheese (v) Chicken Burger Garden Salad with WG Rolls (v) Served with Assorted Fruits & Vegetables

14

NO SCHOOL K-12

17

Breakfast:

Mini French Toast (v) Lunch: Meatball Marinara Sub Chicken Nuggets with WG Roll Chef Salad with WG Rolls Served with Assorted Fruits and Vegetables

Breakfast:

Ultimate Breakfast Round (v) Lunch: Breakfast for Lunch: Toast Sticks and Sausage Taco Tuesday: Turkey Soft Taco Italian Sub Served with Assorted Fruits & Vegetables

18

25

Breakfast: Mini Maple Waffles (v)

Lunch: Teriyaki Beef Dippers over Rice Hot Dog Sunbutter & Jelly Sandwich (v) Served with Assorted Fruits & Vegetables

20

27

Breakfast: Apple Frudel (v)

Lunch: Cheesy Breadsticks with Marinara (v) Turkey Taco Nachos Pinwheel Party Box Served with Assorted Fruits & Vegetables

21

28

Breakfast:

WG Cinnamon Roll (v) Lunch: Homemade Cheese Pizza (v) Scratch Made Sloppy Joe American Sandwich Served with Assorted Fruits &

Vegetables

24

Breakfast: Mini Blueberry Waffles (v)

Lunch: Bean and Cheese Burrito (v) Hamburger or Cheeseburger Veggie Burger (v) Protein Power-Up Box Served with Assorted Fruits & Vegetables

Breakfast:

Ultimate Breakfast Round Lunch: Chicken Alfredo Pasta Chicken Burger

Sunbutter and Jelly Sandwich (v) Served with Assorted Fruits & Vegetables

26

19

Breakfast:

Turkey Sausage Breakfast Pizza Lunch: Pork Posole with WG Tortilla Chips Pretzel with Cheese Sauce (v) Turkey & Cheese Sandwich Served with Assorted Fruits &

Vegetables

Breakfast:

Mini Maple Waffles (v) Lunch: Baked Corn Dog American Sandwich Fruit & Yogurt Parfait (v) Served with Assorted Fruits & Vegetables

Breakfast:

Homemade Blueberry

Muffin Square (v) Lunch: Homemade Cheese Pizza (v) Fish & Chips

Ham & Cheese Sandwich Served with Assorted Fruits & Vegetables









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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Let's Talk Trash

There is a growing concern about food loss and waste throughout the United States Consider that about 90 billion counds of edible food goes uneaten each year. This costs most people about \$370 each year.

As the world population continues to grow, there is a greater need to set goals and develop inflatives to reduce the amount of tood wasted. Less tood loss and waste can help save money, improve food access and protect natural resources. The impacts of food loss and waste include.

- Hood waste is the eingle largest component going into municipal landfills.
- Wholesome food is sent to landfills instead of feeding people in need.
- Producing, processing, transporting, propering, storing and disposing of discarded food uses inputs such as land, water, labor and energy that could be available for other purposes.

What can you do?

Being mindful about planning, purchasing, protecting, preserving, storing, re-purposing durating and recycling food can help you save money and reduce the amount of food thrown away. To learn more about how you and your family can help manage rood waste, check out the USDA intographic at https://choosemyplate-prod.azureedge.net/sites/default/files/printablematerials/2016-LetsTalkTrash-2page.pdf

Also, the Eating Healthy on a Budget section of *ChooseMyPlate.gov* provides ways to eat healthy and manage focc resources at home *https://www.choosemyplate.gov/budget*.

Source: https://www.choosemyplate.gov/lets-talk-frash.

Confections in failing prepares and serves some products which may contain ingredients identified as local allergens, for more information on food allergies, polit http://www.bodullergy.org/.

Fresh Pick Recipe

APPLE AND CARROL SAULÉ.

- 1 % liber olive oil.
- ¼ c chich (amail cita);
- 95 dicelery (sinced thin);
- 2 c canots (1 slices).
- 1 cipius 2 libep water (dwided).
- 1 % plapples (unpealed/tart/farge dice).
- 1 Tbsp honey
- 2 libspiorange juice.
- 1 lbsp comstarch
- as t and pepper to taste
- 2 Tbsp parsley (sheed)
- 1. Prepare ingredients as directed.
- in medium saucepen sauté orions and calery in the object for 2 minutes until tender.
- Add 1 C water and the canots to the part and simmer until carrols are prisp but conder.
- Oran environmening water. Acti applies naney and orange juice to the carrots and seutation immutes.
- Combine the corresponding the remaining 2 T water and add to the pan.
- 6.Acd selt and pepper to taste.
- 7 Bring to a modium holl and then simmer for 2 minutes. Samish with paraley and sowe.



SCHOOL MEAL PRICES:

Students who are reduce-priced eligible will receive student meals at no cost.

Nutrition information is available upon request.

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BREAKFAST MENU MONDAY TUESDAY

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