



The California Harvest of the Month $_{\rm TM}$ featured fruit is...

Cherries

Health and Learning Success Go Hand-in-Hand

Eating a variety of colorful fruits and vegetables, along with being active for at *least* 60 minutes *every day*, will help keep your family healthy. Healthy students miss fewer school days, are more alert, and are ready to learn! With *California Harvest of the Month*, your family can learn tips to help you eat more fruits and vegetables and be active every day.

Produce Tips

- Buying fresh cherries: The glossiest, darkest reds with dark saturation and the greenest stems typically ensure the freshest quality. Plump, firm cherries are tastier! Also, choose cherries that are firm to the touch.
- Storing fresh cherries: Once you've chosen the perfect cherries and you get them home, make sure to store the bag in the refrigerator.
- Be sure to store them away from strong-smelling foods, such as onion, so that the odors doesn't transfer to your cherries!

Healthy Serving Ideas

- You can enjoy cherries many ways: in salads, salsas, sauces and marinades, jams, and of course raw!
- You should not eat the pits or stems.

Recipe: Summer Cherry Salsa

Total Servings: 4-6 servings Serving size: 1/2 cup Total time: 20 minutes

Ingredients:

- 1 pint fresh cherries (chopped)
- ¹/₂ green bell pepper (chopped)
- ¹/₂ small red onion (chopped)
- 2 garlic cloves (minced)
- 1 jalapeno pepper (chopped)
- I lime
- 2 tablespoons olive oil
- ¹/₂ teaspoon kosher salt
- ¹/₄ teaspoon ground black pepper
- 1½ tablespoons chopped basil, plus more to garnish
- 1. Rinse cherries and pat dry.
- 2. Pit them using a cherry pitter or a sharp knife.
- 3. Chop cherries, bell pepper, onion and jalapeño into similarly-sized pieces.
- 4. Peel and mince garlic cloves.
- 5. Combine all chopped ingredients and minced garlic in a large bowl.
- 6. Zest the lime over the bowl, then slice the lime in half and squeeze both halves over the bowl.
- 7. Gently stir in olive oil, salt, pepper, and chopped basil.
- 8. Pour into a serving bowl, and garnish with chopped basil.
- 9. Wait an hour or so before serving if possible, to allow flavors to meld.



Nutrition information per serving: Calories: 122; Carbohydrate: 16 g; Dietary fiber: 2 g; Protein: 1 g; Total fat: 7 g; Saturated fat: 1 g; Trans fat: 0 g; Cholesterol: 0 g; Sodium: 159 mg.

Adapted from: Vanilla Bean Cuisine Published: Aug 11, 2023 by <u>Molly Pisula</u>

Let's Get Physical!

- Plan at least one activity each week to do as a family (e.g., go for a bike ride, play basketball or soccer, take a walk).
- Get your child moving in the morning turn on the radio and dance.
- For more ideas, visit: www.bam.gov

Serv. size 3 OZ (85 g/3 pieces)				
Amount per serv			10	
		% Da	ily Value	
Total Fat 0g			0%	
Sat. Fat 0g			0%	
Trans Fat 0g				
Cholest. Omg			0%	
Sodium 55mg			2%	
Total Carb. 2g			1%	
Fiber 1g			4%	
Total Sugars 1	g			
Includes 0g Added Sugars			0%	
Protein 1g				
Vit. D 0mcg 0%		Calcium	89ma 6%	
Iron 1mg 6%			14mg 4%	

The more you know!

- Stone Fruit: Cherries contain a small pit in the inside which classifies them as a stone fruit.
- Antioxidants: Cherries are a good source of anthocyanin which is an antioxidant that gives cherries their red color. Antioxidants help fight inflammation, promote heart health and brain health.

How much do I need?

The amount of fruits and vegetables that each person needs depends on age, gender, and physical activity level. Be a champion for your family's health. Look at the chart below to find out how much each person in your family needs to be healthy. Make a plan to help them eat the recommended amount and get at least 60 minutes of physical activity every day. *Excellent sources provide at least 20% Daily Value (DV). Good sources provide 10-19% DV.

Recommended Daily Amount of Fruits and Vegetables*

	Kids, Ages 5-12	Teens and Adults, Ages 13 and up
Males	2½ - 5 cups per day	4½ - 6½ cups per day
Females	2½ - 5 cups per day	3½ - 5 cups per day

*If you are active, eat the higher number of cups per day. Visit www.choosemyplate.gov to learn more.