

# DECEMBER 2018



I'm  
**TO-MAGIC-O**

**GOOD EATS AT**

**EHS BREAKFAST MENU**

**SPECIAL ANNOUNCEMENTS**

M	T	W	TH	F
<p>1 Biscuit &amp; Gravy 1/2 c Mangos 4 oz Milk</p> <p>3</p>	<p>1/2 Egg &amp; Cheese Burrito 1/4 c Banana Slices 4 oz Milk</p> <p>4</p>	<p>1 sl Breakfast Pizza 1/4 Warm Cinnamon Apples 4 oz Milk</p> <p>5</p>	<p>2 Strips French Toast 1/4 c Diced Strawberries 4 oz Milk</p> <p>6</p>	<p>1/2 Sausage Breakfast Sandwich 1/4 c Peaches 4 oz Milk</p> <p>7</p>
<p>.5 oz Bagel 1 Tbs. Cream Cheese 1/4 c Fresh Orange Wedges 4 oz Milk</p> <p>10</p>	<p>1/2 sl WW Toast 1 Tbs. Grape Jam 1/4 c Honeydew 4 oz Milk</p> <p>11</p>	<p>1/2 oz Turkey Patty 1/4 Banana 4 oz Milk</p> <p>12</p>	<p>1 Breakfast Taco 1/4 c Strawberries 4 oz Milk</p> <p>13</p>	<p>1/2 oz Apple Muffin 1/4 c Mangos 4 oz Milk</p> <p>14</p>
<p>1/2 sl Cheese Toast 1/4 c Kiwi 4 oz Milk</p> <p>17</p>	<p>1/2 oz Biscuit 1/2 oz Turkey Sausage Patty 1/4 c Watermelon 4 oz Milk</p> <p>18</p>	<p>3/4 Brown Sugar Oatmeal 1/4 c Apricots 4 oz Milk</p> <p>19</p>	<p>1/2 (05 oz) Blueberry Muffin 1/4 c Applesauce 4 oz Milk</p> <p>20</p>	<p>.5 oz Waffle 1/4 c Mandarin Oranges 4 oz Milk</p> <p>21</p>
<p>Christmas Break</p> <p>24</p>	<p>Christmas Break</p> <p>25</p>	<p>Christmas Break</p> <p>26</p>	<p>Christmas Break</p> <p>27</p>	<p>Christmas Break</p> <p>28</p>
<p>Christmas Break</p> <p>31</p>				



TEXAS DEPARTMENT OF AGRICULTURE  
COMMISSIONER SID MILLER



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## TO-MAGIC-O

Tomato

The oldest of the superheroes, To-magic-o became a tomato superhero thousands of years ago. An ancient emperor commanded nutrition magician Yita-clese to create a natural food to satisfy all the kingdoms. The magician combined a stone bowl of vitamin C, a wooden spoon of vitamin K and a pinch of potassium, vitamin A, folate and other nutrients to make a bright red ball he bound together with fiber. Then he gave the ball super tasty powers of versatility and called it To-magic-o. Today To-magic-o is highly respected in Healthyville and she can transform into thousands of shapes and colors to make good nutrition super tasty for anyone in the world.



## FUN FACTS

Spanish explorers introduced the tomato to Europe in the 1600s. The tomato arrived in America in the late 1700s.

Adventurous gardeners, like Thomas Jefferson, helped it gain in popularity. By 1835, tomatoes were widely eaten. The average person in the U.S. consumes about 88 pounds of tomatoes each year!

Tomatoes are the most popular garden vegetable crop in Texas.

### TO-MAGIC-O'S FAVORITE ACTIVITIES

Basketball and Karate

### JOKE OF THE MONTH

Q: What did the father tomato say to the baby tomato while on a family walk?

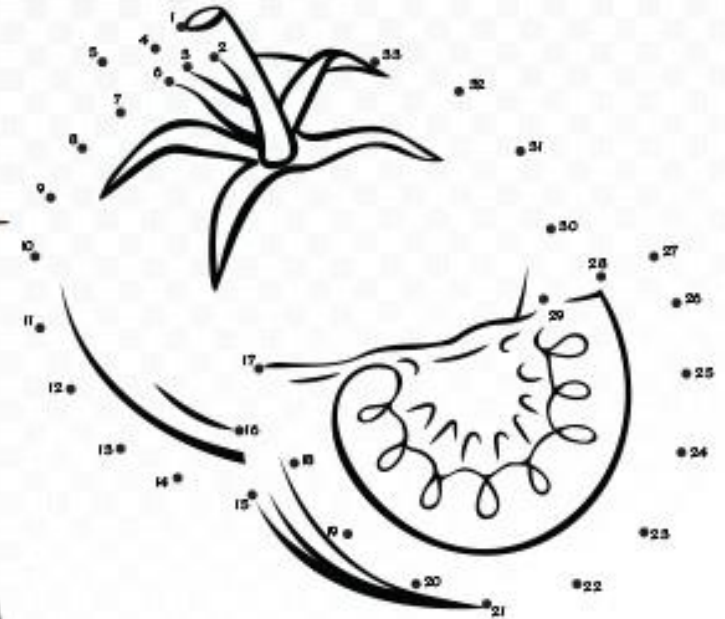
A: Ketchup.

**POW!**

### ARCH ENEMY

Ice Man — tomatoes don't like cold.

### CONNECT THE DOTS AND COLOR ME!



### TOMATO CORN SALAD

#### Ingredients:

- 2-1/4 pounds Corn, sweet
- 2-1/2 pounds Cherry tomatoes
- 1 cup Olive oil
- 1/4 cup Red wine vinegar
- 1-1/2 tsp. Salt
- 1 tsp. Black pepper, ground
- 1 cup Basil, fresh, chopped, leaves only

#### Directions:

1. Remove kernels from corn cob. Defrost in cooler overnight if using frozen.
2. Cut each cherry tomato in half.
3. Whisk oil, vinegar, salt and pepper in a mixing bowl.
4. Add corn and cherry tomatoes to the mixing bowl. Fold all ingredients together lightly making sure not to crush tomatoes.
5. Sprinkle with fresh basil immediately before service.
6. Hold for cold service at 41°F or lower.