

I Pledge Allegiance to My Health

This pledge can be read daily at school or at home with your family to remind you of all the ways to take care of your body!



I pledge allegiance to my health,
to not compare myself to anyone else.
With fruits and vegetables I'll fill my tray
and get nice and sweaty every day.
I have only this body and this one heart
so today's the day I'm going to start
eating less chips and less sugary drinks
and before I eat I'm going to think!



I Pledge Allegiance to My Health created by
Mandy Richardson, Teacher on Special Assignment
Network for a Healthy California-Hawthorne School District

Root Vegetables

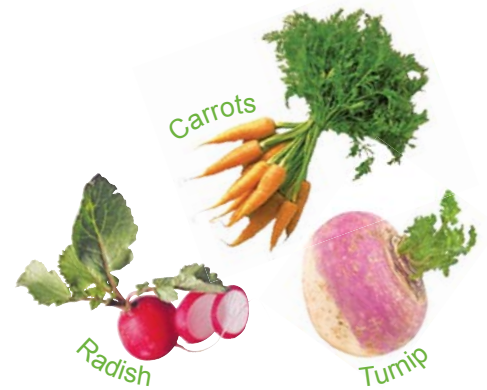


Daikon Radish

Root vegetables grow in the ground.

Nutrition Facts	
Serving Size: 1/2 cup raw daikon radish (30g)	
Calories 6	Calories from Fat 0
% Daily Value	
Total Fat 0g	0%
Saturated Fat 0g	0%
Trans Fat 0g	0
Cholesterol 0g	0%
Sodium 7mg	0%
Total Carbohydrate 1g	1%
Dietary Fiber 1g	5%
Sugars 1g	
Protein 0g	
Vitamin A 0%	Calcium 0%
Vitamin C 12%	Iron 0%
Source: www.nal.usda.gov/fnic/foodcomp/search/ NDB No: 11430	

- A ½ cup of sliced daikon radish is a good source of vitamin C.
- Root vegetables include: potatoes, beets, carrots, jicama, radishes, sweet potatoes, ginger, garlic, and onions.
- Root vegetables are the roots of plants that are eaten as vegetables. They anchor the plant, absorb water and nutrients, and store energy.
- American colonists relied heavily on root vegetables because they could be stored for months in the harsh New England winters.
- California leads the nation in production of daikon radishes.



- Watch this video and learn about root vegetables! <http://bit.ly/1MkDnPr>

Activity

- In the video, the chef talks about cooking with different types of vegetables, including carrots. Do you cook? Have you cooked with carrots and other root vegetables? Think of a meal that you make with root vegetables, or think of a meal you would like to make with root vegetables. If you want to, research a recipe that uses root vegetables. Write the recipe below or use a separate piece of paper if needed.

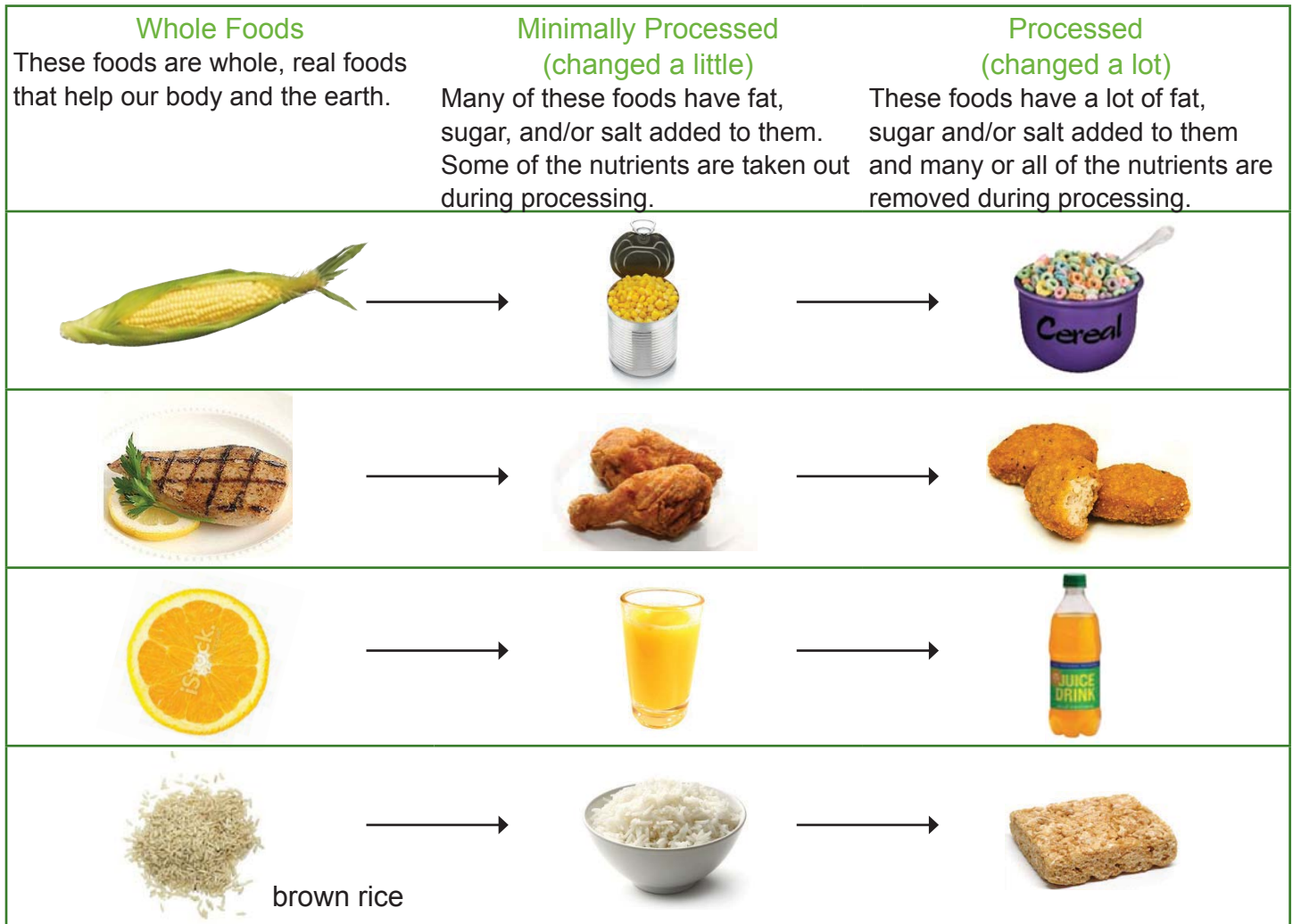
See the *Dig Into Roots* recipe in *Tasting Trios*.



Let's Eat Real!

Eating whole foods from plants and animals—fruits, vegetables, whole grains, legumes, lean meats, poultry, fish and low-fat dairy products—is so important. They are packed with the nutrients our bodies need. Some foods are processed foods. Although processed foods start out with ingredients from plants and animals, they are changed, sometimes a little and sometimes a lot, from how nature made them. Foods like sweetened beverages, chips, and candy that are processed a lot don't have very many nutrients and are loaded with fat, salt, and sugar.

Eating real is also good for the earth. Foods that are whole, or close to whole, use less energy because they are not processed a lot and often have little or no packaging.



Adapted from Food Day 2011

You have just learned why it is important to eat real. Eating real means eating whole foods from plants and animals and not eating too much processed foods. When you eat real, you are helping your body be the best it can be, and you are also taking care of the earth.

Now it's your turn: think of a whole food that is minimally processed and then processed. Draw a diagram illustrating this process. You can use the same format as shown above. Then, think about how you can eat more whole foods instead of processed foods. What processed food do you currently eat that you can change to a whole food? Share your diagram and thoughts with the class or a group.