HEALTH BENEFITS

VITAMIN K
VITAMIN A
VITAMIN C
VITAMIN E
FOLATE
FIBER

FEATURED FARM OF THE MONTH: THIMBLE FARM

The greenhouse at Island Grown Initiative’s Thimble Farm grows 18 varieties of greens including sorrel, lettuces, micro-greens, chives, and watercress. The staff likes to experiment with a diversity of crops including strawberries, peppers, and cucumbers, but their favorite is the rainbow trout used in the greenhouse’s aquaponic system. Buy their products straight from the farm, at Cronig’s Market, or look for them at local restaurants and for school lunch.

HEALTHY SERVING IDEAS

Baby kale, mizuna, arugula, romaine, butterhead, red leaf and watercress are just some of the varieties of greens in salad mixes. Try different kinds to find out which your family prefers.

Add different types of salad greens to sandwiches and wraps.

Ask your children to create their own salads. Let them pick out the vegetables and toppings they want to use.

Add color to salads with carrot strips, shredded purple cabbage or fruit.

SHOPPER’S TIPS

Salad mixes should have dark, fresh, firm looking leaves. Lettuce heads should be tight and firm.

Pre-packaged salad bags are usually washed and dried by the farmer and ready to use. Other loose leaf or head lettuce should be washed and dried before storing in the fridge.

Store greens in a plastic bag with small holes in the fridge.

Look for locally grown salad greens at farm stands or from local grocery stores.

Harvest of the Month highlights a locally available crop each month of the year in school cafeterias, restaurants and grocery stores. The program helps children, their caregivers, and the broader community learn more about healthy, seasonal, whole-foods eating, while supporting local farms.

For more information visit ISLANDGROWNSCHOOLS.ORG/HARVESTOFTHEMONTH

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