

## Cafeteria Connection



September 2021

## **Mark Your Calendars**

September 6th Labor Day

September 22nd National Eat Local Day

September 25th National Food Service Workers Day

Give those who work in your cafeteria some appreciation this month!

#### **NO-BAKE** Granola Bars

#### **Ingredients:**

1/2 cup Maple Syrup 1/2 cup Sunflower Butter 1/4 cup Oat Flour

2 1/2 cup Rolled Oats
1/3 cup Sunflower Seeds
1/3 cup Pumpkin Seeds

1/2 cup Cranberries (or other dried fruit

of choice)

#### **Directions:**

First, add the maple syrup and seed butter to a medium bowl and mix until combined. Then add in the oat flour and mix again. Next, add the remaining ingredients to the bowl and stir well, until the sticky mixture is evenly coating all pieces. Then line a 9×9" baking tin with parchment paper, and firmly press the granola bar mixture into the tin. Let it sit for 15-20 minutes, to allow the oats to absorb moisture. Lastly cut the granola bars in the pan, then carefully remove. Store at room temperature for up to 6 days.

# Free Meals for the 2021-2022 School Year Maschie's Food Services Inc.



# Back to School Checklist: Fruits & Vegetables

Welcome back to school! September is National Fruits & Veggies Month (NFVM). To celebrate, see below for benefits and creative ways to incorporate more fruits and vegetables into your diet!

3 Benefits to Eating Fruits & Veggies

- 1. They contain important vitamins and minerals for your body.
- 2. They are excellent sources of dietary fiber, which helps to maintain a healthy digestive system.
- 3. A diet rich in fruits and vegetables can help to lower blood pressure, reduce risks of cardiovascular disease and some forms of cancer.

Ways to Incorporate Fruits & Veggies Into Your Diet

- 1. Go to your local supermarket or farmer's market and select a fruit or vegetable you have never eaten before.
- 2. Find a new recipe made entirely out of vegetables.
- 3. Add a new salad, soup, or stir-fry to your diet.

You can find more tips at:

https://fruitsandveggies.org/



### **Green Lunchrooms**

Sustainability is an important part of school meals. Here are some ways to a more sustainable lunchroom:

- Reducing Food Waste: In an effort to limit food waste, schools
  are encouraging students to learn more about composting and
  other ways to reduce food waste such as taking only what they
  plan on eating while going through the cafeteria line.
- Having a Meatless Monday Option: This allows students to try something new while helping the planet, as it can help save valuable resources like water.

For More Information on Maschio's Sustainability efforts please visit:

https://maschiofood.com/sustainability/