You made a lot of discoveries in a short amount of time!

Here are a few activities to recap what you have learned about creating a healthy plate with Arkansas foods, how they get from the farm to your plate, and how your body uses them for fuel.

Based on what you learned, create your own Arkansas plate. Draw and color your favorite foods on this MyPlate outline.
We hope you had fun today finding out where food comes from and how it helps us grow healthy and strong.

Draw a line to connect the hints below to the snapshot of each station.

Food is digested into nutrients by me

Farmer Dale grows food here

Milk helps these grow strong

To keep me healthy brush and floss my teeth every day

Exercise me for good health

My villi soak up nutrients

Keep me clean and protect me from the sun

When you visit me choose foods from all food groups

When you are here read labels to make healthy food choices
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Uh oh! A few foods got mixed up in the Healthy Cafe. Let’s see if you can decide which food belongs to which food group.

Draw a circle around the foods that are in the Grain Group.

Draw a rectangle around the foods that are in the Vegetable Group.

Draw a triangle around the foods that are in the Fruit Group.

Draw a square around the foods that are in the Milk Group.

Draw an oval around the foods that are in the Protein Group.

**Orange Slush Milk**

Makes 4, 1-cup servings

Milk is a great source of calcium - a nutrient that makes bones strong!

**What you will need**
- 8 ice cubes
- 2 cups low-fat milk
- 2 bananas
- 1/4 cup orange juice concentrate

**Instructions**
1. Put all the ingredients into a blender or jar with a tight fitting lid.
2. Cover and blend or shake for about 20 seconds.
3. Serve in a frosty glass with graham crackers.

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**Frijoles Dip**

Makes 4, 1/4-cup servings

The word frijoles means beans in Spanish. Beans are a good source of lean protein and fiber.

**What you will need**
- 1 cup low-fat refried beans
- 1/4 cup mild taco sauce or salsa
- 1/3 cup shredded cheddar cheese
- Optional items for dipping: cucumber slices, carrot or celery sticks, or whole grain crackers

**Instructions**
1. Wash lid on refried beans can. Open with a clean can opener.
2. In a medium bowl, combine beans, taco sauce or salsa, and cheese. Mix gently. Heat if desired.
3. Heat 1 minute in microwave until cheese melts.
4. Remove bowl from microwave using hot pads.
5. Serve warm or cold with cucumber slices, carrot or celery sticks, or whole grain crackers.

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**Banana Roll-Up**

Makes 1 breakfast or a snack for 2.

An easy snack to wrap & roll for breakfast or share with a friend after school! You may even enjoy a glass of cold, low-fat milk with this treat.

**What you will need:**
- 2 to 3 tablespoons peanut butter
- 1 8-inch whole wheat tortilla
- 1 whole banana
- Optional addition: low-fat or non-fat milk

**Instructions**
1. Spread peanut butter on one side of tortilla.
2. Peel banana and roll up tightly in tortilla.
3. Slice in half for sharing. Enjoy with a glass of cold, low-fat milk.