

DECEMBER 2018



I'm
TO-MAGIC-O

M	T	W	TH	F
CHICKEN NUGGETS MASHED POTATOES/GRAVY GREEN BEANS ROLL SLICED PEARS 3	CORN DOG SMILEY FRIES BAKED BEANS SLICED PEACHES 4	CHEESE OR PEPPERONI PIZZA SEASONED CORN GREEN SALAD SLICED PEARS 5	BEEF AND BEAN BURRITO CHARRO BEANS GREEN SALAD MANDARIN ORANGES 6	HAMBURGER OR CHEESEBURGER SALAD STACK TATER TOTS FROZEN FRUIT 7
TANGERINE CHICKEN FRIED RICE GREEN BEANS GARDEN SALAD FORTUNE COOKIE PINEAPPLE TIDBITS 10	BEEFY NACHOS CHARRO BEANS GREEN SALAD MANDARIN ORANGES 11	CHEESE OR PEPPERONI PIZZA BABY CARROTS GREEN SALAD SLICED PEARS 12	CHICKEN SPAGHETTI SWEET PEAS GREEN SALAD GARLIC TOAST SLICED PEACHES 13	HAMBURGER OR CHEESEBURGER SALAD STACK FRENCH FRIES FROZEN FRUIT 14
STEAK FINGERS MASHED POTATOES/GRAVY GREEN BEANS ROLL SLICED PEARS 17	CHICKEN PATTY SANDWICH SALAD STACK SMILEY FRIES SLICED PEACHES 18	CHEESE OR PEPPERONI PIZZA SEASONED CARROTS GREEN SALAD SLICED PEARS 19	CHICKEN FAJITA CHARRO BEANS GREEN SALAD SLICED PEACHES 20	HAMBURGER OR CHEESEBURGER SALAD STACK FRENCH FRIES FROZEN FRUIT 21

GOOD EATS AT

**GROVETON
ISD**

SPECIAL ANNOUNCEMENTS

1% AND NON-FAT MILK OFFERED DAILY

MENU SUBJECT TO CHANGE WITHOUT NOTICE

MERRY CHRISTMAS

31



TEXAS DEPARTMENT OF AGRICULTURE
COMMISSIONER SID MILLER



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This institution is an equal opportunity provider.

TO-MAGIC-O

Tomato

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.

The oldest of the superheroes, To-magic-o became a tomato superhero thousands of years ago. An ancient emperor commanded nutrition magician Vita-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.



TO-MAGIC-O'S
FAVORITE
ACTIVITIES
Basketball and Karate

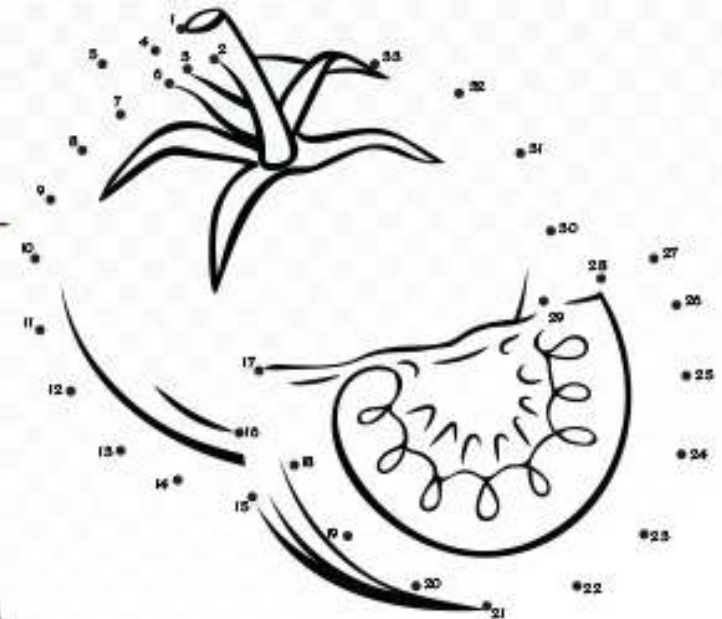
JOKE OF THE MONTH

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.