

DECEMBER 2018



I'm
TO-MAGIC-O

M	T	W	TH	F
Breakfast Sandwich French Bread Pizza California Blend Veggies, Fruit Cup 3	Breakfast Pizza Steak Fingers Gravy, Mashed Potatoes, Carrots, Strawberries & Bananas 4	Pancakes/Yogurt Boneless Chicken Wings Celery Sticks, Carrot Sticks, Cornbread, Oranges 5	Muffin/Yogurt Mexican Combo Plate Beans, Fresh Fruit 6	Waffle/Cheese Stick Popcorn Chicken Broccoli, Oven Fries, Peaches 7
Sausage Biscuit Breaded Drumstick Carrots, Corn, Sliced Fruit, Animal Crackers 10	Kolache/Cheese Stick Crispy Tacos Fresh Veggies, Mandarin Oranges 11	Breakfast Slider Chicken Nuggets Mashed Potatoes, Salad, Pears 12	Bread/Yogurt Cheeseburger Oven Fries, Carrots, Snowball Salad 13	Waffle/Yogurt Pulled Pork Sliders Green Beans, Chilled Pineapple 14
Breakfast Pizza Turkey & Dressing Mashed Potatoes, Gravy, Green Beans, Fruit, Roll, and a holiday treat: *Pumpkin Pie & Cream 17	Pancakes/Yogurt Nachos Grande Beans, Sliced Tomatoes, Cucumbers, Peaches 18	Kolache/Cheese Stick Oven Roasted Chicken Broccoli, Roll, Sliced Fruit 19	Crackers/Cheese Stick Hamburger Steak Brown Gravy, Biscuit, Salad, Fruity Gelatin 20	French Toast/Yogurt Pizza Carrots, Side Kick, Graham Crackers 21
24	25	26	27	28

MERRY CHRISTMAS
NO SCHOOL

HAPPY NEW YEAR!
31

GOOD EATS AT

**Denver City ISD
Pre-K
Dodson Primary**

SPECIAL ANNOUNCEMENTS

Breakfast is served with fruit, white milk and juice.
Lunch is served with white milk.

*Pie and Cream on 12/17 is compliments of DCISD. Child Nutrition funds were not used.

Food cannot be taken from the cafeteria.

This menu is subject to change without notice.

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

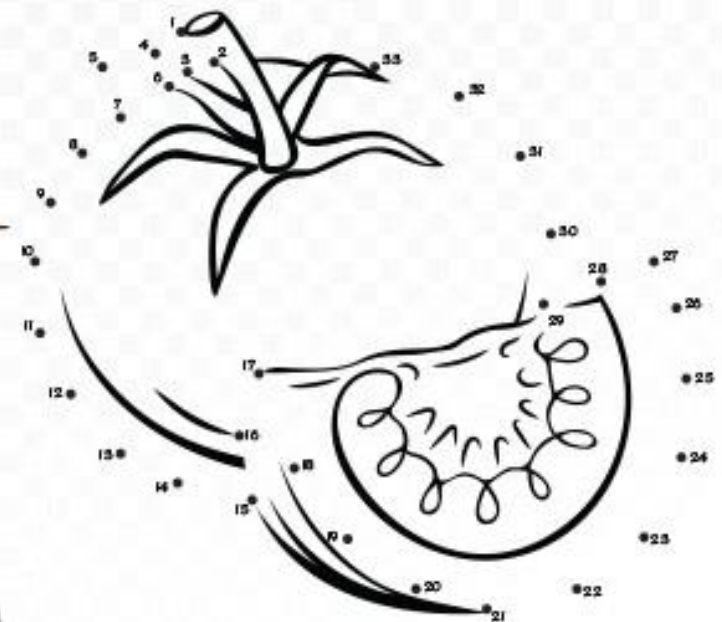
Q: What did the father tomato say to the baby tomato while on a family walk?

A: Ketchup.

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.