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Healthy Families for the Future

# **Eating Your Grains**

By Kathleen M. Stadler and Joan C. Elledge\*

Today, your child learned about selecting, preparing, and eating a variety of whole-grain foods. He or she attended a Smart Choice Nutrition Education program. A Program Assistant taught this educational program for youth, which is sponsored by Virginia Cooperative Extension.

The "Healthy Families for the Future" newsletter series is designed to encourage your family to focus on daily habits that promote health.

Eat a Variety of Fruits, Vegetables, and Whole-Grain Foods

Eat 2 Servings of Calcium Rich Foods

Be Physically Active

Handle Food Safely

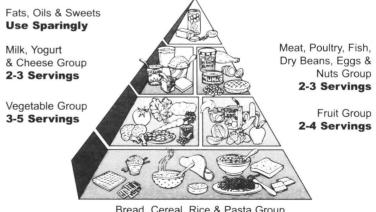
Your challenge is to help your family choose a variety of grain foods, especially whole grains. Also, you should help them to eat 6 to 11 servings from the Bread, Cereal, Rice, and Pasta Group every day.

The Bread, Cereal, Rice, and Pasta Group or grains group is the base of your diet and the foundation of the Food Guide Pyramid. Eat a variety of grain foods and choose wholegrains as much as possible. Whole-grain foods are rich in fiber, vitamins, and minerals. A diet with low fat, whole-grain foods may protect your family against chronic diseases, such as cancer, heart disease, and high blood pressure. Let's learn how to make good grain choices for all meals - breakfast, lunch, dinner, and snacks.

#### **Food Guide Pyramid** Fats, Oils & Sweets **Use Sparingly** Meat, Poultry, Fish, Milk, Yogurt Dry Beans, Eggs & & Cheese Group **Nuts Group** 2-3 Servings 2-3 Servings Vegetable Group Fruit Group 3-5 Servings 2-4 Servings

Bread, Cereal, Rice & Pasta Group 6-11 Servings

# **Food Guide Pyramid for Young Children**



Bread, Cereal, Rice & Pasta Group 6-11 Servings

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## Name Your Grain Number

The number of grain servings is different depending on your age, gender, size, and activity level. Circle the servings that are needed in your family.

Preschoolers, Women

Children, Teen Girls, & Some Older Adults Active Women, & Most Men Teen Boys & Active Men

# of Servings for Grains Group:

6

9

11

What counts as 1 serving of grain foods? Serving sizes vary for different types of grain foods. Place a check mark ( $\checkmark$ ) in the blanks below of foods that you are yesterday. Did you eat at least 6 servings? Remember to be a good role model for your child. Don't eat a lot of high fat or high sugar grain foods such as donuts, pies, sugar-coated cereals, cookies, and cakes.

# Eaten	One serving equals:	# Eaten	One Serving Equals:
	Breads		Cereals
	1/2 bagel		1 ounce ready-to-eat breakfast cereal examples include:
	1 biscuit		• 1 cup corn flakes • 1/2 cup wheat squares
	1 slice of bread (white, whole, rye)		• 1/2 cup granola • 3/4 cup raisin bran
	1/2 pita		1/2 cup cooked barley
	1/2 English muffin		1/2 cup cooked oatmeal
	1 medium muffin		1/3 cup cooked rice
	1/2 hamburger bun		
	Meals		Snacks or Desserts
	1/2 cup pasta		3-4 small plain crackers
	1-4" diameter pancake		2 medium cookies
-	1 slice pizza small		1/2 ounce of pretzels (about 8 small pretzels)
	1 tortilla		2 cups plain popcorn
	1 small waffle, 3 1/2 inches square		1/2 medium doughnut

# **Cooking with Whole-Grains**

Cooking whole-grains takes a little more time. To save time and add fiber to your family meals, cook a larger amount for another meal. You can cook more grains at one time and then store them in the refrigerator for 3-5 days or freeze. Try a new whole-grain once a month. Buy in bulk or large amounts to stretch your family's food budget.

#### **White or Brown Rice**

One cup of regular white or brown rice needs 2 cups of water for cooking.

Put the rice and water into a saucepan. Heat until it starts to boil.

Reduce heat to simmer. Stir.

Cover pan. Simmer white rice (do not stir) for 15-20 minutes until rice is tender. All water will be absorbed by the rice. Simmer brown rice 45 to 50 minutes until tender.

Makes 3 cups of cooked rice.

#### Rice and Red Beans

Makes 8 servings, 1/2 cup beans and 1/2 cup rice per serving

1 tablespoon vegetable oil 2 medium stalks celery, sliced (about 1 cup)

1 medium onion, chopped 1/2 teaspoon oregano

1/4 teaspoon garlic powder 1 (15-ounce) can red beans, drained 2 medium tomatoes, finely diced 4 cups cooked brown or white rice

1 medium green pepper, chopped (about 1 cup)

Place oil in large skillet and heat. Add the onion. Sauté until soft. Add the garlic, tomatoes, green pepper, celery, and oregano. Cover the skillet; simmer the mixture (bubbling lightly) for about 5 minutes or until the vegetables are crisp-tender. Add the beans and simmer, stirring occasionally, until heated through. Add salt and pepper, if desired, to taste. Spoon the vegetable-bean mixture over the rice. Refrigerate leftovers.

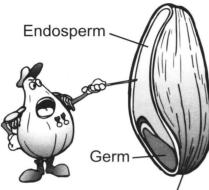
One Serving has 300 Calories, 9 g Dietary Fiber, 12 g Protein, 41 g Carbohydrates, 3 g Fat,

53 RE Vitamin A, 34 mg Vitamin C, 3 mg Iron, 41 mg Calcium, 29 mg Sodium

# Where is the Fiber?

Wheat, oats, rice, corn, and rye are the most commonly eaten grains in the United States. A kernel of grain has three parts: bran, endosperm, and germ. All the fiber and vitamins in the kernel are found in the bran and the germ. Choose brown colored breads, muffins, rice, pasta, and cereals. Read the ingredient list for a whole grain ingredient. Look for the words "whole wheat" or "whole rice."

Make sure it is listed as the first or second ingredient for higher fiber content. White flour products use only the endosperm and are low in fiber and nutrients.



Bran

# Which grains are made into popular foods?

Draw a line to match the grain to a favorite dish.

Wheat

**Oats** 

Rice

Corn



# **Buying Breakfast Cereal**

Not all breakfast cereals are the same. Check the nutrition labels for sugar, salt, and fiber. Choose cereals that have at least 2 grams of fiber per serving and are low in sugar and salt. It is easy to make a healthy breakfast for your family when you first buy a nutritious breakfast cereal. Just add milk and your favorite in-season fruits to make a good breakfast. Everyone needs a good breakfast to start the day!

Remember to set a good example for your kids!

# **Guess the Fiber Grams**

There are many kinds of whole-grain foods to choose for different meals. Adults need 20-35 grams of dietary fiber each day. The amount of fiber for children depends upon their age. Grains with a brown color and that you chew more have more fiber. Circle your family's favorite grain foods. Did you circle more fantastic, great, and good fiber foods than OK and no fiber foods? That is your challenge.

#### **Fantastic Fiber: 5 or more grams**

Cereals: Bran Flakes with Raisins, 1 cup 100% Bran Cereal, 1/3 cup Bran Flakes, 3/4 cup Shredded Wheat, 1 cup Macaroni or Pasta, whole wheat, 1 cup cooked

#### **Great Fiber: 4 grams**

Barley, pearled, 1/2 cup cooked Muffins: All Bran or Oat Bran, 1 medium Oatmeal, 1 cup cooked Wheat Crackers (Triscuit), 7 crackers

#### Good Fiber: 2-3 grams

Cereals; Cheerios, 1 cup
Total-Whole Grain, 3/4 cup
Wheaties, 1 cup

Muffin: whole wheat, 1 medium

Bagel, 1 plain

Bread: Corn, Pumpernickel, Rye, or Whole-Wheat, 1 slice

Fig Cookies, 2

Macaroni or pasta, regular, 1 cup cooked

Popcorn, 2 cups plain

Rice, brown, 1/2 cup cooked

## OK Fiber: 1 gram or less

Biscuit, 1 medium

Bread: white, 1 slice,

Hamburger Bun, 1 medium

Cereal: Rice Krispies, 1-1/4 cups

Corn flakes, 1 cup

Chocolate Chip Cookies, 2

Graham Crackers, 4 squares

Rice, white, 1/2 cup cooked

Saltines, 4 crackers

#### No Fiber

Meats, fish, dairy foods, & soft drinks



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# **Table Talk Challenge**

#### **Game Rules:**

- 1. 2-3 players.
- 2. The youngest person takes the first turn.
- 3. Select a dried bean, uncooked macaroni, or a nut as a game piece for each player.
- 4. Use the list of questions letting the child answer, then the adult.
- 5. Follow instructions written on the game board.
- 6. The first player to reach or get the closest to the "Healthy Family" square is the winner.

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	START	√1,			
	FINISH	Did you eat a Did you eat a Did you eat a Did you eat a Did you eat m If yes, move 2 Did you take a today? If yes, Did you eat ar move 2 spaces Did you choos sugar grain fo Did you read Bonus: Move serving. Did you eat at Pasta & Rice space for each Did you eat a Did you drink 1 space. If you Did you eat at If yes, move 2 Did you eat at If yes, move 2 Did you eat th yes, move 5 s Did you help			
	CATS FLOUR				