

**Date:** 2/2-2/6/2026  
**Menu for:** Head Start Part Day

This institution is an equal opportunity provider. All milk served is 1% unflavored milk.

Condiments delivered weekly and served based on menu item: ketchup, mustard, mayo, ranch, pickles, soy sauce, lemon/lime wedges, seasonings

	Monday 2/2	Tuesday 2/3	Wednesday 2/4	Thursday 2/5	Friday 2/6
<b>Breakfast</b>					
Entree Name			<u>Coco-Sweet Potato Smoothie</u>		
Fruit or Vegetable	Diced Peaches	Diced Pears	<u>Bowl</u> Bananas	Blueberries	
Grain or Meat/Meat Alt	WG General Mills Cheerios	WW English Muffin	See Entree	WG Pancake	
Extra		Egg Patty		Berry Sauce	
Milk	1% Milk	1% Milk	1% Milk	1% Milk	
<b>Lunch</b>					
Entree Name	Hamburger on WW Bun	Bean & Cheese Burrito on WW Tortilla	Chicken Veggie Noodle Soup	Cheese Pizza	<b>Harvest for Healthy Kids</b>
Fruit	Kiwi	Diced Frozen Mango	Sliced Apple	Sliced Pears, Fresh	This month we are
Vegetable	<u>Sweet Potato Fries</u>	Spinach Salad	See Entree	Peas	learning about:
Grain	See Entree	See Entree	WW Roll	See Entree	Sweet Potatoes
Meat/Meat Alt	See Entree	See Entree	See Entree	See Entree	(Orange, White, Japanese)
Extra		Shredded Carrots			
Milk	1% Milk	1% Milk	1% Milk	1% Milk	

**Date:** 2/9-2/13/2026  
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	Monday 2/9	Tuesday 2/10	Wednesday 2/11	Thursday 2/12
<b>Breakfast</b>	<b>Delivery Activity Sweet Potatoes</b>			
Entree Name				
Fruit or Vegetable	Pineapple Tidbits	Diced Frozen Strawberries	Banana	Diced Peaches
Grain or Meat/Meat Alt	WW Mini Bagel	Yami Lowfat Vanilla Yogurt	WG Oatmeal	WG General Mills Kix Cereal
Extra	Cream Cheese			
Milk	1% Milk	1% Milk	1% Milk	1% Milk
<b>Lunch</b>				
Entree Name	Macaroni & Cheese	Chicken Wrap on WW Tortilla	Turkey Sandwich on WW Bread	Teriyaki Salmon
Fruit	Diced Frozen Mango	Kiwi	Sliced Oranges	Sliced Apple
Vegetable	Green Beans	Shredded Cabbage	<b>Mashed Sweet Potatoes</b>	Broccoli
Grain	WW Roll	See Entree	See Entree	WG Brown Rice
Meat/Meat Alt	See Entree	See Entree	See Entree	See Entree
Extra		Shredded Cheese		
Milk	1% Milk	1% Milk	1% Milk	1% Milk

**Date:** 2/16-2/20/2026  
**Menu for:** Head Start Part Day

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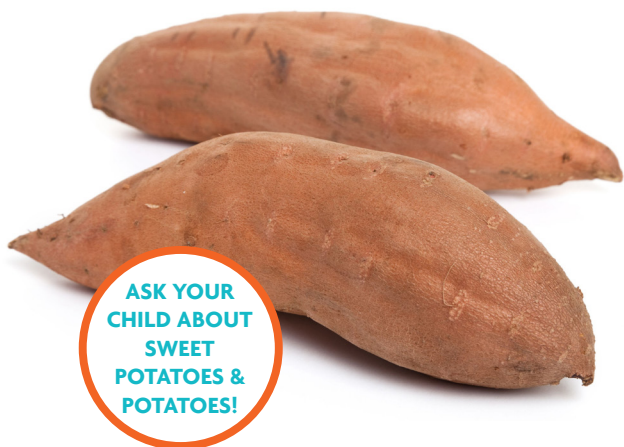
	Monday 2/16	Tuesday 2/17	Wednesday 2/18	Thursday 2/19
<b>Breakfast</b>				
Entree Name	<b>Closed: Holiday</b>	Cooked Apples	Breakfast Taco with WG Tortilla	Sunbutter Smoothie
Fruit or Vegetable		WG General Mills Corn Chex	Fresh Mandarin Oranges	Carrots
Grain or Meat/Meat Alt			See Entree	See Entree
Extra			Sliced Cheese	
Milk		1% Milk		1% Milk
<b>Lunch</b>				
Entree Name		Fish Patty on WW Bun	Baked Diced Chicken	Vegetarian Taco Soup
Fruit		Sliced Apples	Diced Pineapple	Sliced Oranges
Vegetable		Carrots	Peas	<b><u>Baked Sweet Potato</u></b>
Grain		See Entree	WW Roll	WG Tortilla Chips
Meat/Meat Alt		See Entree	See Entree	See Entree
Extra				Shredded Cheddar Cheese
Milk		1% Milk	1% Milk	1% Milk

**Date:** 2/23-2/27/2026  
**Menu for:** Head Start Part Day

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	Monday 2/23	Tuesday 2/24	Wednesday 2/25	Thursday 2/26
<b>Breakfast</b>				
Entree Name				WG Sunbutter Cereal Squares
Fruit or Vegetable	Frozen Blueberries	Banana	Applesauce	Diced Frozen Strawberries
Grain or Meat/Meat Alt	Yami Lowfat Vanilla Yogurt	WW Mini Bagel	WG Waffle	
Extra		Cream Cheese		
Milk	1% Milk	1% Milk	1% Milk	1% Milk
<b>Lunch</b>				
Entree Name	Chicken Patty on WW Bun	Taco Seasoned Baked Fish	Three Sisters Soup	Chicken Meatball Bahn Mi on
Fruit	Sliced Oranges	Sliced Frozen Peaches	Kiwi	WW Hotdog Bun
Vegetable	<b><u>Roasted Sweet Potatoes</u></b>	Shredded Cabbage	See Entree	Diced Frozen Peaches
Grain	See Entree	WG Tortilla Chips	Cornbread	Pickled Shredded Carrot
Meat/Meat Alt	See Entree	See Entree	See Entree	See Entree
Extra		Lime		
Milk	1% Milk	1% Milk	1% Milk	1% Milk



ASK YOUR  
CHILD ABOUT  
SWEET  
POTATOES &  
POTATOES!

## SWEET POTATOES & POTATOES

This month, we are learning all about sweet potatoes and potatoes. Sweet potatoes are tropical vegetables. Oregon farmers grow them, too! Potatoes are tubers. They come in many different shapes and colors. You can find them both at farmer's markets and supermarkets. Try baking sweet potatoes or potatoes whole. Or, chop, toss in a little oil, and roast until tender. Sweet potatoes are also delicious mashed, cooked in soups, and stir-fried.



### PRODUCE TIPS

- Choose firm, dry, smooth sweet potatoes and potatoes. Avoid sweet potatoes and potatoes with wrinkles, sprouts, bruises, or decay.
- Store sweet potatoes and potatoes in a dry, cool room. A pantry or garage works well. DO NOT store sweet potatoes or potatoes in the refrigerator.
- Wait to wash sweet potatoes until you are ready to cook them.



### KIDS CAN COOK: SWEET POTATOES & POTATOES

Kids can help prepare sweet potatoes and potatoes by:

- Mashing cooked sweet potatoes and potatoes.
- Tossing chopped sweet potato in olive oil and salt for roasting. This can also be done by putting a little oil, salt and spices in a zip-lock bag with the squash and tossing it around.
- Topping baked sweet potatoes or potatoes with yogurt, green onions, spices, and other tasty toppings.

CLASS RECIPE - TRY IT AT HOME!

### SWEET POTATO MASH

SERVES 6

2 lbs. sweet potatoes (4-6 medium)  
3/4 tsp. salt  
black pepper (to taste)  
2 Tbs. butter or milk (optional)

Put a medium pot of water on to boil. Scrub sweet potatoes and peel.\* Cut sweet potatoes in quarters. When water boils, add sweet potatoes to pot. Lower heat, and simmer sweet potatoes until tender (about 20 minutes).

Mash sweet potatoes with a fork. Using a metal whisk with an up-and-down motion also works well. Add the butter or milk, if desired. Season with salt and pepper. Enjoy!

*\*Note: When sweet potatoes are exposed to air, they begin to brown. To keep raw sweet potatoes from browning, soak them in water with a little lemon juice or vinegar.*

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1. **mail:**  
U.S. Department of Agriculture  
Office of the Assistant Secretary for Civil Rights  
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Washington, D.C. 20250-9410; or
2. **fax:**  
(833) 256-1665 or (202) 690-7442; or
3. **email:**  
[Program.Intake@usda.gov](mailto:Program.Intake@usda.gov)

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