

# **Bethel Hill Charter School Breakfast Menus for April 2024**

Monday	Tuesday	Wednesday	Thursday	Friday
April 1	April 2	April 3	April 4	April 5
No	No	No	No	No
School	School	School	School	School
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April 8	April 9	April 10	April 11	April 12
Pancakes or	Cinnamon Roll or	Max Stix or	Waffle or	Sausage Biscuit or
Toast and Cereal				
Fresh Fruit				
Juice	Juice	Juice	Juice	Juice
Lowfat or Fat Free Milk				
April 15	April 16	April 17	April 18	April 19
French Toast or	Cinnamon Roll or	Max Stix or	Waffle or	Sausage Biscuit or
Toast and Cereal				
Fresh Fruit				
Juice	Juice	Juice	Juice	Juice
Lowfat or Fat Free Milk				
April 22	April 23	April 24	April 25	April 26
Pancakes or	Cinnamon Roll or	Max Stix or	Waffle or	Sausage Biscuit or
Toast and Cereal				
Fresh Fruit				
Juice	Juice	Juice	Juice	Juice
Lowfat or Fat Free Milk				
April 29	April 30			
French Toast or	Cinnamon Roll or			
Toast and Cereal	Toast and Cereal			
Fresh Fruit	Fresh Fruit			
Juice	Juice			
Lowfat or Fat Free Milk	Lowfat or Fat Free Milk			

### **Families Making the Connection**

#### Kale is Cool!

Kale is a green leafy vegetable, part of the cabbage or Brassicaceae family. Kale is grown all over the world. In the United States, California, Georgia, New Jersey, Texas, and North Carolina are the top kale producing states.

Kale is considered a cool-season crop but can be grown and harvested almost year-round. It prefers cooler weather and loamy soil. Kale can survive and may taste sweeter when harvested after a frost.

Kale is considered a superfood—a nutritional powerhouse of vitamins and antioxidants. One cup of raw (loosely packed) kale has about 8 calories and ½ cup of cooked, chopped kale has about 18 calories. Raw and cooked kale are excellent

sources of vitamins A, C and K, cholesterol free and low in fat and sodium.

Fresh, raw kale can be purchased in bunches or washed, chopped and bagged. Kale can also be sold canned, frozen, dried and as juice. Fresh kale is a great addition to a salad, sandwich, wrap or smoothie. Kale can also be boiled, steamed, baked, braised, or sautéed. Avoid using an aluminum pan to cook greens. Try not to overcook. Wash kale thoroughly under clean, running water before cooking or eating.

Kale along with collards, mustard greens, romaine lettuce, spinach, Swiss chard, and turnip greens are dark, leafy greens. Try kale and other dark, leafy greens today! Learn more about kale and other vegetables at https://bit.ly/3c30kws.





# **Bethel Hill Charter School Lunch Menus for April 2024**

Monday	Tuesday	Wednesday	Thursday	Friday
April 1	April 2	April 3	April 4	April 5
No	No	No	No	No
School	School	School	School	School
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April 8	April 9	April 10	April 11	April 12
Chicken Nuggets or	BBQ Sandwich or	Hotdogs or	Taco Salad or	Pizza or
Turkey Wrap	Turkey Wrap	Fish Sandwich	Chicken Fajita	Chicken Salad
Broccoli & Cheese	Green Beans	Tossed Salad	Corn	Pinto Beans
French Fries	Tossed Salad	Coleslaw	Tossed Salad	Carrots / Tossed Salad
Tossed Salad / Peaches	Fresh Fruit	Baked Beans / Peaches	Fresh Fruit	Fresh Fruit
Lowfat or Fat Free Milk	Lowfat or Fat Free Milk	Lowfat or Fat Free Milk	Lowfat or Fat Free Milk	Lowfat or Fat Free Milk
April 15	April 16	April 17	April 18	April 19
Cheeseburger or	Corndog or	Spaghetti with Roll or	Taco Salad or	Pizza
Ham and Cheese Sub	Fish Nuggets with Hush	Turkey Wrap	Chicken Fajita	Carrots
Broccoli & Cheese	Puppies	Tossed Salad	Corn Tossed Salad	Fresh Fruit
French Fries	Baked Beans / Mixed Fruit	Blackeyed Peas	Fresh Fruit	Lowfat or Fat Free Milk
Tossed Salad /Peaches Lowfat or Fat Free Milk	Coleslaw / Tossed Salad Lowfat or Fat Free Milk	Mixed Fruit Lowfat or Fat Free Milk	Lowfat or Fat Free Milk	**BBQ DAY**
Lowiat of Fat Free Milk	LOWIAL OF FALFIEE WILK	Lowlat of Fat Flee Wilk	20 Mar of Far Foo Mink	
April 22	April 23	April 24	April 25	April 26
Chicken Nuggets or	Sub Sandwich	Hotdogs or	Taco Salad or	Pizza or
Turkey Wrap	Tossed Salad	Fish Sandwich	Chicken Fajita	Chicken Salad
Broccoli & Cheese French Fries	Fresh Fruit	Tossed Salad Coleslaw / Peaches	Corn	Pinto Beans
Tossed Salad / Peaches	Lowfat or Fat Free Milk	Baked Beans	Tossed Salad	Carrots / Tossed Salad
Lowfat or Fat Free Milk	** Durham Bulls Day **	Lowfat or Fat Free Milk	Fresh Fruit Lowfat or Fat Free Milk	Fresh Fruit Lowfat or Fat Free Milk
Lowing of Fact Foo William	Durnam Buils Day	Lowing of Fact 100 Mink	LOWIAL OF FALFIEE WIIK	LOWIAL OF FALFIEE WILK
April 29	April 30			
Cheeseburger or	Corndog or			
Ham and Cheese Sub	Fish Nuggets with Hush			
Broccoli & Cheese	Puppies			
French Fries Tossed Salad / Peaches	Baked Beans Coleslaw / Mixed Fruit			
Lowfat or Fat Free Milk	Tossed Salad			
LOWIAL OF FALF FEE WINK	Lowfat or Fat Free Milk			

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