

Produce Spotlight: BROCCOLI

Broccoli is a vegetable that grows as clusters of flower buds, called florets, on a stem. The heads of broccoli should be harvested before the flowers open or turn yellow.

HOW DO I MAKE A GOOD SELECTION?

Select large, firm and brightly colored heads of broccoli with tight florets that are dark green, purplish, or bluish green. Avoid discolored and damaged heads of broccoli.

WHAT IS THE PROPER STORAGE?

Store unwashed broccoli heads in a plastic bag in the refrigerator for 3-5 days. Whole heads of broccoli can be stored, or can be cut into florets for quick use.

WHY SHOULD I EAT THIS?

Broccoli has calcium which helps build bones. It also has Vitamin A which promotes cell growth and good vision. It is a good source of iron, which is important for helping blood cells move oxygen through the body. It also has folate, which is important for women who are pregnant, as it plays an important role in preventing birth defects.

HOW COULD I USE THIS?

- Add raw or cooked broccoli to a salad
- Try as a pizza topping
- Eat raw broccoli with dip
- Add broccoli to soup or stew
- Add to an omelet
- Boil, steam, roast or microwave broccoli for a side dish
- Add to a pasta dish or pasta salad
- Add broccoli to a stir-fry
- Add to a casserole



Simply Produce Ellsworth County increases access to fruits and vegetables while encouraging shopping local. Call Gene's Heartland **Foods** in **Ellsworth to** order your basket 785.472.4111.

Source: food.unl.edu

K-State Research and Extension is committed to providing equal opportunity for participation in all programs, services and activities. Program information may be available in languages other than English. Reasonable accommodations for persons with disabilities, including alternative means for communication (e.g., Braille, large print, audio tape, and American Sign Language) may be requested by contacting the event contact Jessica Kootz two weeks prior to the start of the event at 785.472.4442 or jessicak@ksu.edu. Requests received after this date will be honored when it is feasible to do so. Language access services, such as interpretation or translation of vital information will be provided free of charge to limited English proficient individuals upon request.



Tips for a Healthy Summer

The Centers for Disease Control and Prevention (CDC) recommends these six tips to help prevent chronic disease and have a healthy summer.

- 1) Move More, Sit Less
- 2) Wear sunscreen and insect repellent.
- 3) Keep cool in extreme heat
- 4) Eat healthy food
- 5) Choose your drinks wisely
- 6) Don't use tobacco

One way to help you eat more fruits and veggies AND drink more water, is to combine them! Infusing water with fruits, vegetables and herbs not only tastes good, but it is good for our bodies as well. Depending on the produce we are adding, the health benefits can vary from helping with digestion, immune support, and even freshening your breath. Fruits, vegetables and herbs contain a variety of micronutrients that work to help our bodies in many ways. Trying different combinations can help to vary up the health benefits and help us to not get tired of the same water combination. Want to get even more from your plant-infused water? Eat the produce after you are done drinking. Not only are you getting the nutrient benefits from infusing it but now you are getting fiber and a tasty snack too!

Here are some simple Plantfusion combinations that you can try in your water today.

Cucumber + Lemon • Strawberry + Blueberry • Cucumber + Lemon + Lime + Mint

Strawberry + Lemon + Basil • Strawberry + Kiwi + Lime • Carrot + Orange + Ginger

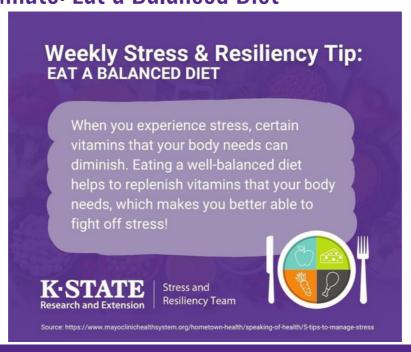
Watermelon + Mint ● Pineapple + Mango + Orange ● Grapefruit + Rosemary ● Blueberry + Lavender

Strawberry + Pineapple + Sage • Celery + Cucumber + Lemon + Lime • Apple + Cinnamon

Carrot + Pineapple + Apple • Blueberry + Peach 🍅

Source: CDC and fruitsandveggies.org

Mental Health Minute: Eat a Balanced Diet



Source: KSRE

Upcoming Events:

Date	Event	Organization	
June 28 <i>Noon</i>	Cancer Town Hall and Q&A with Johnson Cancer Research Center	Midway Extension District at Fossil Creek Hotel, Russell	
June 29 <i>7pm</i>	Cancer Town Hall and Q&A with Johnson Cancer Research Center	Midway Extension District at ECMC Admin Building Conference Room	
July 14 - 19	Order your Simply Produce Basket	Gene's Heartland Foods in Ellsworth	
July 17 - 20	Ellsworth County 4-H and Open Class Fair	Midway Extension District at Ellsworth Wellness and Recreation Center	
July 21	Pick up your Simply Produce Basket NOON - 12:45p	ECMC Admin Building	
July 24 - 28	Russell County Free Fair	Midway Extension District at Russell County 4-H Building and Fairgrounds	

Simply Produce K-STATE Research and Extension

Midway District

Ordering/Distribution Dates

Watch local media or check with the store for additional dates!

Place Orders: 7/14/23 (8am) - 7/19 (Noon)

Place Orders: 8/11/23 (8am) - 8/16 (Noon)

Pick up Basket: 8/18/23 (Noon - 12:45pm)

Pick up Basket: 7/21/23 (Noon - 12:45pm)

Place Orders: 9/8/23 (8am) - 9/13 (Noon)

Pick up Basket: 9/15/23 (Noon - 12:45pm)

Place Orders: 10/13/ (8am) - 10/18 (Noon)

Pick up Basket: 10/20/23 (Noon - 12:45pm)

For more information, contact

Jessica Kootz at Midway Extension District, 785.472.4442 or by email at jessicak@ksu.edu

Produce basket distribution utilizing local retail venues is designed to increase access to healthy fruits and vegetables for consumers, while stimulating positive economic impact and building



Frozen Yogurt Bark



Nutrition Facts

18 servings per recipe Serving Size: 1 piece

Amo	unt	Per	Ser	ving
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Calcium 43mg Iron 0mg

Potassium 75mg

Calories 30

	% Daily Value*
Total Fat 0.5g	1%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 20mg	1%
Total Carbohydrates 4g	1%
Dietary Fiber 1g	4%
Total Sugars 3g	
Includes 0g Added Sugars	0%
Protein 1g	
Vitamin D 0mcg	0%
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^{*}The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

NA* - We are currently in the process of integrating the new FDA Nutrition Standards. Added Sugar information is not currently available for the recipe. We will be updating the information shortly.

Ingredients:

- 2 cups nonfat vanilla yogurt
- 6 strawberries, chopped
- 2/3 cup raspberries (broken apart)
- 2/3 cup blueberries
- 3 tablespoons coconut flakes
- 2 tablespoons sliced almonds

Directions:

- 1. Wash hands for 20 seconds with soap and water.
- 2. Line a baking sheet with wax paper or parchment paper.
- 3. Spread yogurt thinly (1/4 inch or less) and evenly on pan.
- 4. Sprinkle strawberries, raspberries, blueberries, coconut flakes, and sliced almonds on top of the yogurt. Press down gently to make sure the berries, coconut, and almonds are in the yogurt.
- 5. Freeze for at least 3 hours.
- 6. Soften on the counter for about 5 minutes. Cut or break bark into pieces. Serve or store in the freezer in an airtight container for up to 2 months.

Source: Spend Smart Eat Smart

Simply Prøduce

Simply Produce Ellsworth County brought to you by:

Ellsworth County Medical Center

785.472.3111 = Ellsworth County Medical Center

Gene's Heartland Foods, Ellsworth
785.472.4111

Grow Ellsworth County 785.472.9204



Midway Extension District

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Thank you for shopping local!