## Food for Thought

October 2024

## **Fun Fall Outdoor Activities**

Fall is a great time to enjoy the changing seasons while getting your family out and about as the weather cools a bit. Staying physically active is important for maintaining good health. Try these fun and active family ideas:

- Take a walk around the neighborhood. Check out the fall decorations people are putting out.
- Play in the leaves with your kids. This could be in your yard or at an area park. Make a maze through the leaves and then put them in a pile to jump in.



- Explore area trails. You choose walking, running or riding bikes. Whatever works for your family.
  Take this time to enjoy the changing colors of the trees.
- Visit an area pumpkin patch. Just do a search online for pumpkin patches near me. This is a great way to get out and move your body while enjoying the season.
- Find a corn maze. Make it into a race to see who can complete the maze the fastest. Many corn mazes have a hunt to find different stations throughout their maze and then be the first person out.
- Visit an apple orchard. Who doesn't love the taste of a freshly picked apple. Visit a nearby apple orchard! Pick your own apples and eat them fresh or search for some apple recipes online such as a tasty apple crisp, a warm applesauce, or bob for apples to celebrate your harvest! Children are usually more likely to try a fruit or vegetable they pick or get from an orchard.
- Go on a scavenger hunt. A scavenger hunt could be done in your yard, neighborhood or park. Create a list or look for one on-line. Here are some items that could be included in your fall scavenger hunt:
  - Spider Web
  - o Dandelion
  - Red Leaf
  - o Twig
  - o Rock
  - Flower
  - o Acorn
  - Something Rough
  - Something Round
  - Something Smooth



## **Pumpkin Face Quesadillas**

- 8 whole wheat tortillas
- 2 cups shredded cheddar cheese
- 4 Tablespoons Light Sour Cream
- 4 Tablespoons Salsa
- Cooking spray
- 1. Wash hands with soap and water.
- 2. Carve pumpkin faces using a paring or kitchen knife in 4 of the tortillas. Make eyes and a mouth, carve a stem at the top.
- 3. Heat skillet and lightly spray with cooking spray.
- 4. Place one tortilla in the heated skillet and sprinkle with ¼ cup cheese.
- 5. Top with carved tortilla face.
- 6. Heat quesadilla for a minute till cheese starts to melt.
- 7. Gently flip using a spatula. Cook another minute or until done.
- 8. Place each quesadilla on a plate. Serve with sour cream and salsa. Enjoy.

## **Baked Halloween Tortilla Chips**

- 10 whole-grain tortillas
- Halloween cookie cutters
- Cooking spray
- 1. Preheat oven to 400°F.
- 2. Wrap tortillas in a damp paper towel and microwave for 30 seconds with a damp paper towel. This will make them easier to cut.
- 3. Cut tortillas into fun shapes with Halloween cookie cutters.
- 4. Spray baking sheet with cooking spray. Put tortilla cut-outs on the sheet. Spray tops of tortillas with cooking spray.
- 5. Bake tortilla chips for 10 minutes or until chips are nicely browned. Serve with salsa, hummus, or other favorite dip.

Sources: https://food.unl.edu/free-resources/newsletters/family-fun-run/be-active-fall-5-family-friendly-ways; https://food.unl.edu/newsletter/family-funrun/fun-outdoor-activities-your-family; Fun Fall Family Outdoor Activities – IN THE KITCHEN (eatsmartidahointhekitchen.com); fun\_and\_healthy\_halloween\_recipes\_for\_your\_party.pdf (illinois.edu); Healthy Halloween Snack Spooktacular | Extension | West Virginia University (wvu.edu) retrieved 09/30/24

Eat Smart Idaho can help you learn how to eat well for less. For Information on Eat Smart Idaho classes, contact the Nutrition Instructor in your county:

Panhandle: Benewah, Bonner, Boundary, Kootenai & Shoshone Counties 208-292-2525



North Central Idaho: Clearwater, Idaho, Latah, Lewis, & Nez Perce Counties 208-883-2267

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