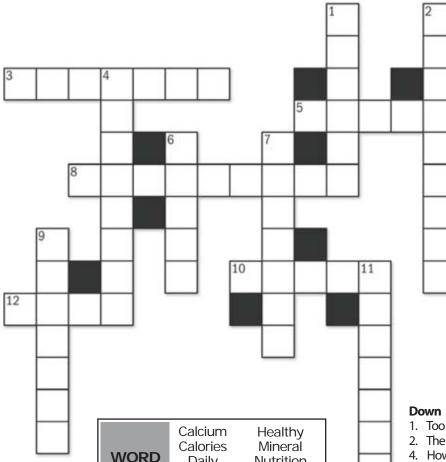
## **Nutrition Know-How Crossword**

How much do you know about healthful (and not-so-healthful) elements in food? Solve the crossword puzzle to test your nutrition sense.





Healthy MR. POTATO HEAD™

## **Across**

- builds strong bones and teeth.
- 5. With the skin on, a potato is packed with that aids digestion.
- 8. This mineral, found in potatoes, can help maintain a normal blood pressure.
- 10. One 5.3 oz. potato equals 148 of this metric measure.
- 12. Health experts recommend we get less than 30% of our calories from these per day.
- 1. Too much of this can aggravate high blood pressure.
- Facts Label is on all packaged food.
- 4. How much energy we get from food is measured by these units.
- 6. DV stands for
- 7. Calcium is not a vitamin. It's a
- 9. Eating foods low in refined sugars and high in vitamins and minerals choice.
- 11. This tells the amount of food typically eaten at one time.

Source: The United States Potato Board - www.healthypotato.com

**BANK** 





Daily

Fats

Fiber

Grams

**Nutrition** 

Potassium

Serving

Sodium

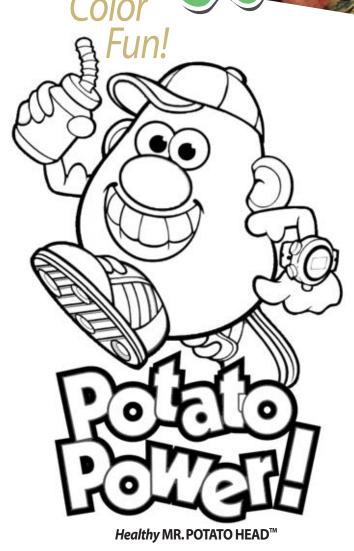
Burn It Up!

Eating right and exercising are key to a healthful lifestyle. These exercises burn calories, boost energy, and build muscles. By choosing healthful, lower-calorie choices, your food works harder for you when you work out.

Average number of calories burned per hour are for a 150-pound person. A person who weighs less will burn less than these amounts; someone who weighs more will burn more.

Activity	Calories per hour	Burns as much as:	Or burns only:	
Bicycling/6 mph	240	Two and one half potatoes	One chocolate bar	
Walking/3 mph	342	Four glasses of skim milk	Two medium sodas	
Swimming	500	33 servings of	One double	
50 yds/min		broccoli	cheeseburger	
Soccer/	700	30 servings of	One nine-inch	
competitive		spinach	cheese pizza	
Jumping rope/	750	12 medium	Four scoops	
vigorously		apples	of ice cream	





Produce of the Month

## Did You Know?

During the Alaskan Klondike gold rush, (1897-1898) potatoes were practically worth their weight in gold. Potatoes were so valued for their vitamin C content that miners traded gold for potatoes.

On the South Atlantic Island of Tristan de Cunha, potatoes were once used as the country's unofficial currency. Because of it's remoteness, food was most valuable.

French chemist Louis Lumiere used microscopic grains of potato starch fixed on 9-inch by 12-inch glass plates to create and market the first autochromes in 1907. Autochromes were widely used in photography before the development of color film.

Source: The United States Potato Board - www.healthypotato.com

	10. Grams 12. Fats	Mineral Healthy	-	Nutrition Calories		12. Fats	Fiber	-	
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Down								Across	
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