

SMALL CHANGES THAT CAN MAKE A BIG DIFFERENCE

Focus on Fruits

- Have a piece of fruit for a snack every day.
- Choose fruit more often than juice.
- When choosing juice, select 100% fruit juice.
- Use fruits in salads and for desserts and snacks.
- Cut up fruit on cereal, pancakes and waffles.
- Keep dried fruit like raisins or dried cranberries handy for snacks.
- Include canned and frozen fruits (choose those packed in lite syrup, fruit juice, or with no added sugar).
- Buy fresh fruits in season (check the supermarket ads for the best buys).
- Freeze ripened fruits like bananas for use later in smoothies.

Vary your Veggies

- Choose fresh, frozen, or canned vegetables (rinse canned vegetables to remove extra sodium or choose no salt added versions).
- Choose dark salad greens over iceberg lettuce.
- Have salad or vegetable with dinner every night.
- Pack bite-size vegetables for lunch (e.g., baby carrots, green pepper sticks, cucumber slices, or grape tomatoes).
- · Add chopped or pureed vegetables to casseroles, pasta sauce, quick breads, etc.
- Select a salad instead of fries.
- Try vegetable juice for variety (e.g., tomato, V-8, or carrot).

Make Half Your Grain Whole

How can you tell if a food item is made from whole grains?

- 1. Check the ingredients look for **"whole" or "100% whole"** in front of "wheat" or any other grain as the first ingredient.
- Check the product name or description look for the words "whole" or "100% whole"

Adding whole grains to your day

- Start your day with a whole grain cereal like Shredded Wheat, Frosted Mini-Wheats, Nutri-grain, Cheerios, Raisin Bran, Wheat Chex, oatmeal, Wheatena, etc.
- Buy a whole wheat bread, rolls, tortillas, pitas, crackers or pasta.
- Choose brown or wild rice.
- Check the Nutrition Facts panel for fiber content and choose more foods with 20% or more of the Daily Value for fiber.
- Substitute whole wheat flour for white flour in recipes (start with half).
- Be adventurous and try quinoa, bulgur, kasha, and other grains.
- Snack on popcorn (lite or low-fat varieties)

Get your calcium-rich foods

- Drink fat-free or low-fat milk.
- Have low-fat yogurt as a snack.
- Choose low-fat cheeses like string cheese.
- Use lactose-free products if needed.
- Select non-dairy high-calcium foods and beverages (like fortified soy or rice milk).
- Select calcium-fortified orange juice.

- Choose tofu with added calcium.
- Try dark green leafy vegetables like broccoli, Chinese cabbage, collard greens, dandelion greens, kale, mustard greens, and turnip greens.
- Snack on a handful of almonds for some extra calcium as well as healthy fats, fiber and protein.

Go Lean with Protein

- Select leanest cuts of meat and poultry. (Poultry: chicken or turkey without skin, Beef: round, chuck, sirloin or tenderloin, extra lean ground beef, or choose inexpensive ground beef and drain and rinse with hot water after cooking. Pork: tenderloin, loin chops.
- Eat fish and beans often.
- Have eggs for an inexpensive, excellent source of protein.
- Bake it, broil it, or grill it.
- Choose lean luncheon meats (e.g., chicken or turkey breast, ham).
- Spread peanut butter, hummus, or tahini on whole wheat bread, crackers, or tortillas.
- Have a vegetarian dinner once a week.
- Include nuts in snacks, salads, and main dishes.

Saving Money When Food Shopping

- Make and use a shopping list.
- Foods in large packages or in bulk are usually cheaper.
- Compare cost using unit prices, which are usually on the shelf below the items.
- Sign up for store savings cards to receive special discounts.
- Shop when you're not hungry.
- Allow enough time to read labels and make healthy choices for your family.
- Plan your meals around rice, pasta and other grains, and vegetables. Use small amounts of meat, poultry, fish, or eggs since these tend to be more expensive.

Cut back on foods high in solid fats, added sugars, and salt

Choose foods and drinks with little or no added sugars

- Drink water instead of sugary drinks.
- Select fruit for dessert. Eat sugary desserts less often.
- Choose 100% fruit juice instead of fruit-flavored drinks.
- Look out for salt (sodium) in foods you buy it all adds up
 - Compare sodium in foods like soup, bread, and frozen meals and choose the foods with lower numbers.
 - Add spices or herbs to season food without adding salt.
- Eat fewer foods that are high in solid fats
 - Make major sources of saturated fats such as cakes, cookies, ice cream, pizza, cheese, sausages, and hot dogs – occasional choices, not every day foods
 - Select lean cuts of meats or poultry and fat-free or low-fat milk, yogurt and cheese.
 - Switch from solid fats to oils when preparing food.

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