WIC APPROVED ACTIVITIES



Why is active play important?
Active play helps your child learn healthy habits.
There are many health benefits of active play, such as:

- Active children are less likely to weigh too much.
- Keeping your child active now helps lower the chance of developing chronic diseases like Type 2 diabetes.
- Activities, like running and jumping rope, help your child learn movement skills to develop muscles and strong bones.
- Active play can also help the mind develop. Playing "pretend" lets kids be creative.
- Active children are more likely to be happy and feel good about themselves.
 Children feel proud after learning how to bounce a ball or ride a bike

Indoor play

Act out a story
Turn up the music and dance
Walk inside a shopping mall
Play games, such as duck-duck-goose,
hide and seek, follow the leader, Simon says

Outdoor play

Family walks after dinner Play catch Take a nature hike Games in the yard or park Build a snowman

Happens Every Month

		Please complete your activity by the end of	for your food benefits to continue.	
		Household ID #		
	Head Start: Ma	•	approved. Talk to your child's classroom teacher or home	T
	healthy baby, le	earn how to promote your baby's health and development out the program call Rhonda @ 393-6775. If you alread	d support for new families. The goals are to help you have a ent, and to help you achieve your own goals. For more y receive NFP visits, talk with your home visitor about how	Para Strategy
	more about bre		eastfeeding moms. Open to anyone interested in learning from 10:30am- 12 at St. Albans WIC – on the 3 rd floor! (27	Á
		s. Group meets every 3 rd Saturday from 10am – Noon a	ed and caring environment. This group is for babies and t Northwestern Medical Center in their Wellness Room on	
	•	& Breastfeeding Group: These groups are a great way Group meets every 2 nd Wed. from 9:30am – 11:15am (to learn about breastfeeding, the benefits of baby massage the Alburgh library.	
	after your baby solutions to cor your newborn.	y is born. We'll talk about hunger cues, infant sleep pati	nelp you feel less stressed and more confident in caring for mester of pregnancy. Class meets 2 nd & 4 th Tuesdays @	t 🥕
	sleep, why they enjoy the wond	Your Baby's Cues: Join other new parents like you to lay cry and what they need can help you feel more relaxed ders of being a new parent! Group meets every 2nd Tue or Education Room.	d and confident. Congratulations, and let WIC help you	, pr
	Prenatal Fitness: Fit Moms: A great way to stay active during pregnancy! This class focuses on safe ways to exercise while pregnant and includes cardio, strength, relaxation and breathing. Taught by an AFAA certified instructor (Aerobics & Fitness Association of America). Join us Wednesdays, 5:30-6:30 pm at Northwestern Medical Center in the Wellness Room (133 Street, St. Albans)		ght by an AFAA certified instructor (Aerobics & Fitness	and the second
	<u>WIChealth.org</u> : Complete your WIC nutrition education online with wichealth.org. You're just a few clicks away from discover ways to help keep you and your family healthy. Lots of families like these activities because they can be done at your convenience in the privacy of your own home. Check us out @ www.wichealth.org		ese activities because they can be done at your	P
	Story Time: Families participate in movement and craft activities and enjoy listening to fun stories. All families welcome – Some story hours include a healthy snack!			
	0	Franklin Haston Public Library on Thursday mornings st	arting at 10:30 AM.	
	0	Fairfax Community Library on Tuesday mornings at 9:30	O AM	
		Enosburgh Public Library every Saturday 10-11AM. Eno Hour Every Friday 9-10 AM	sburgh Public Library also offers a Mommy and Me Story	T.
		Highgate Public Library every Tuesday at 11am & Wedr	pecday at 10am	

O Fairfield (BNML) Library every Wednesday from 10-11:30am.

WIC APPROVED ACTIVITIES

RiseVT / Rise TV: Good health is the key to a happy life. RiseVT is a movement towards better health for people of all ages in Franklin and Grand Isle Counties. Watch one of these great videos at home and call the office with the WIC Approved Activity code mentioned during the video and discuss the video with a WIC staff member. Visit the RiseVT YouTube page for all of the great video options. https://www.youtube.com/channel/UCV2sVgwo9J86ZrRI4-n19sA



One Time Event

Prenatal Breastfeeding Class: Preparing for Birth and the First 10 Days: For prenatal women considering breastfeeding. Even though breastfeeding is normal and natural, mothers and babies have to learn to breastfeed together. Join other pregnant women like you to learn about hospital practices that support breastfeeding and learn the signs that breastfeeding is going well. Dads and grandparents are welcome, too! Call to register at 524-7970



- O Monday, May 22nd 6:00-7:30pm Family Birth Center NMC Conference Room
- O Thursday, June 15th 12:00-1:30pm WIC office 3rd floor Education Room
- O Wednesday, July 12th 6:00-7:30pm Family Birth Center NMC Conference Room
- O Monday, August 7th 12:00-1:30pm WIC office 3rd floor Education Room
- Farm to Family: The Farm to Family Program gives WIC families coupons for free, locally grown, fresh vegetables and fruit from farmers' markets. WIC participants over the age of 6 months are eligible. There is a \$60 maximum benefit per family. Coupons are distributed on a first come, first serve basis. Ask your WIC Certifier for a list of distribution dates.



Recipe of the Month

White Bean Mac n' Cheese (serves 5)

Ingredients

- 1 ½ 2 cups dried whole wheat pasta
- 1 15 or 15.5 ounce can white beans
- 2 tablespoons water
- 1 tablespoon butter
- 1 tablespoon whole wheat flour
- ½ cup milk
- 1 cup grated sharp cheddar cheese
- Salt and pepper to taste





Visit ChooseMyPlate.gov or www.whatscooking.fns.usda.gov for other healthy, budget friendly recipes!

Directions

- 1. Cook pasta according to package directions.
- 2. While pasta is cooking, pour beans and 2 tablespoons of water into a food processor or blender and blend until smooth (you can also mash beans using a fork).
- 3. Set aside.
- 4. Melt butter in a medium skillet on medium-low heat.
- 5. Add flour and stir to combine.
- 6. Slowly add the milk, whisking constantly so no lumps form.
- Stir in the pureed white beans and cheese, gradually, until cheese has melted.
- Toss the cheese sauce with the pasta and season with salt and pepper to taste.
- Try adding additional spices such as garlic powder, red pepper flakes, basil or oregano. You can also top the mac n' cheese with a thin layer of whole wheat breadcrumbs and bake at 350 degrees until golden brown.

Nutrient Analysis per Serving: calories 300; carbohydrate 48g; fat 4.5g; protein 18g; sodium 530mg; fiber 8g

Stay in Touch With WIC

- Facebook: www.facebook.com/vdhstalbans
- Email: AHS.VDHOLHStAlbans@vermont.gov
- Phone: 802-524-7970

Key

Sign-in: 🥖

On-line:

WIC Code:



WIC Card:

