In Season:



Purchase Fruits and Veggies that are in season for a lower price & better taste.

Radishes Corn Strawberries Asian pears Peas Peaches Cucumbers **Apricots Tomatoes** Plums **Passion Fruit** Beets Cherries Melons **Peppers** Carrots Blackberries Lemons Zucchini Nectarines Limes



Go for a family walk...

..around the <mark>block after dinner</mark>

..to a park or playground

..to a friend's house

..on a nature trail

Garlic

Blow bubbles

Chase the bubbles.

Jump for the bubbles and try to pop them.

Turn on the sprinkler

- 1. Children love to run in the water and get wet on a hot day.
- 2. Get your feet wet and make tracks on the sidewalk. Take big steps and little steps. .
- 3. Make buckets of soapy water to wash the cars and toys. Let your child rinse with the water hose.

Go to the beach

Children love to play on the beach. Bring along sand toys—cups, pails, shovels and large spoons.

Collect rocks and shells on the beach. Make sand castles with your child.

Did you know that we are converting everyone to eWIC food benefits starting in October 2019?



Lewiston-Nez Perce County

215 10th Street

Lewiston, ID 83501

Phone: 208-799-0390

Fax: 208-799-0349

Moscow-Latah County

333 E. Palouse River Dr.

Moscow, ID 83843

Phone: 208-882-7353

Fax: 208-882-3494

Orofino-Clearwater County

105 115th Street

Orofino, ID 83544

Phone: 208-476-7850

Grangeville-Idaho County

903 W. Main Street

Grangeville, ID 83530

Phone: 208-983-2842

Kamiah-Lewis County

132 North Hill Street

Kamiah, ID 83536

Phone: 208-935-2124



NEWSLETTER

Summer 2019



Breastfeeding Corner

Here's what local WIC moms are saying about breastfeeding: They Aren't Ashamed of It

"Love it! Women should be allowed to breastfeed everywhere."

"I feel breastfeeding is essential to every baby's diet. It should not be hidden in public. It's perfectly natural."

"Breastfeeding to me is a beautiful thing; I'm sick of the public backlash I receive. I enjoy nothing more than feeding my baby with my own body."

Have your heard about:

Walk in Wednesdays in Lewiston 8-:30 to 4pm?

No appointment is needed

- Bring those participating on WIC
- ♦ WIC folder
- Proof of physical address

Walk-ins will be served on a first-come, first-serve basis & wait times average 5 – 10 MINUTESI

Container Gardening 101

Do you have limited space to grow a garden? You can grow a garden anywhere using a container.

1) Find a container.

(See below for tips on picking out a container).

- 1) Fill your container 3/4 of the way full of soil.
- 2) Plant your seeds, using 2 to 3 seeds for every plant you want to grow (be sure to read the seed packet for how deep to plant the seed)
- 3) Gently water your plant until the soil is moist and place it in a spot that gets sun for at least half the day. Water your plant when the soil gets to dry.

Picking out a Container

Radishes, beets, Swiss chard and turnips – use a

container that is 6-8 inches deep such as a large cottage cheese container, large soup can, bottom of a small milk jug (cut off top) or plastic peanut butter jar.

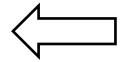
Green beans (bush), cabbage, cucumbers (bush), eggplant, garlic, herbs, lettuce, onions, peas, peppers and spinach - use a container that is 8-10 inches deep lsuch as a large coffee can, bottom of a gallon milk jug, gallon ice cream container or large plastic jar.

Broccoli, cauliflower, zucchini - use a container that is 10-12 inches deep such as gallon size food cans, bottom of a gallon milk jug or an old tire lined with a plastic trash bag.

Green beans (vine), carrots, corn, cucumbers (vine), melons, potatoes, fall squash and tomatoes - use a container that is 12 or more inches deep such as an old bucket, a five gallon plastic container or a stack of 2-3 old tires lined with a plastic trash bag.

Prepare your container by washing it with soap and water. Then wash with diluted bleach (1 tablespoon bleach to 1 gallon of water). Rinse clean a few times before filling with soil and seeds.

Simple Summer Recipe



You can even try growing some of the ingredients!

Fresh Tomato Salsa

Ingredients:

- 1 cup tomatoes, chopped
- 1/4 cup peppers, chopped
- 1/4 cup onion, finely chopped
- 2 Tbsp. lime or lemon juice
- 1 tsp. garlic, finely chopped
- 1/4 tsp. salt

Optional:



- 1/8 Tbsp. fresh parsley or cilantro, chopped
- 1 Tbsp. cayenne pepper or jalapeno chilies, chopped

Directions:

- In a medium-size bowl, combine tomato, peppers, onion and lime juice (or lemon juice). Mix well.
- Add garlic, and salt to bowl. If using parsley, cilantro, cayenne pepper, or jalapeño chilies, add them too. Mix well.
- 3. Cover bowl and refrigerate for 15 minutes. Serve cold.

Summer Lunches

Not sure what to make for lunch when everybody's home from school?

Check with your local school to see if free lunches are provided in the summer!