One of the best ways to avoid getting hurt – playing a sport, in gym class, running, or working out – is to stretch out really good first and start off slowly before you go all out.

Why? A good warm up literally “gets the blood flowing”! When you’re sitting, very little blood flows to your muscles. After 10 minutes of active stretching, blood flow to the muscles increases dramatically, muscle temperature goes up, and more oxygen is available to your muscles. The result? Less risk of injury AND your muscles work more efficiently so you perform better, too!

Five minutes is the bare minimum amount of time for an effective warm up before exercise. Ten minutes is better.
EAT BETTER
Try lots of different fruits, veggies, and whole grains for a healthy diet. You’re bound to find a few you really like!

CAULIFLOWER
A diet that regularly includes foods that are rich in sulfur – like broccoli, brussels sprouts, cabbage, onions, garlic, and cauliflower – helps promote healthy connective tissue and increase flexibility! Try using shredded cauliflower instead of rice with a stir fry!

PLAY HARDER
The most effective stretching routines include both traditional “static” stretching, where you hold a stretch for a period of time, and “dynamic” stretching, which is active, controlled movement like knee raises, leg swings, or lunges.

LEARN EASIER
Your brain needs a “warm up” to face the day, too! To get your brain ready, make sure to get a good night’s sleep, re-hydrate with a glass or two of water after you wake up, and eat a balanced, healthy breakfast. You’ll be refreshed, refueled, and ready to focus!

LIVE HEALTHIER
OK, so you’ve warmed up and you’ve exercised, so it’s time to sit down, right? Not quite yet! To make sure your effort has the best effect, it’s important to cool down properly, too. Just five post-workout minutes of light cardio and stretching can help increase flexibility and range of motion for the next day and beyond!

First things First
Over the last several school years, we’ve been putting in place a number of changes to make our meals even more nutritious for our customers. For instance, the added emphasis on vegetables, fruits, and whole grains on our menus has helped increase the fiber content of our meals.

Don’t 4 Get!
Take at least one fruit or veggie and at least three servings total on your meal counts as a complete lunch!

School Meals
We serve education every day!