

Super Fantastic Activity Book





Hi, I'm Dr. Uma, a pediatric gastroenterologist in Seattle, WA. Pediatric Resilience™ started with my colleagues to share what we know about healthy nutrition. Most of the activities in this book are meant for children, but this book was designed with the entire family in mind, which is why some sections may be best-suited for a family to read together.

I hope you have fun as you learn, completing the activities and challenges within!



Earn points, collect badges!

Share finished activities with your care team.

All the activities earn points

Try to earn **at least** this many points!

Under 6 years

7-11 years

12+ years







Special activities earn badges







Jr. Ranger Pledge

Eat a Rainbow 7 colors challenge

Make a recipe at home

Written by Dr. Uma Pisharody

Designed and illustrated by Kristie Smith

©2022 Pediatric Resilience™ All Rights Reserved.



Sign the pledge and become a JERF Junior Ranger.

Did you know that over the last 30 years or so, the entire way children (and adults) eat has changed a lot? Today, 2/3rds of what kids eat is mostly stuff that their grandparents would not even have recognized! These man-made, food-like substances are what we call, "ultra-processed foods" (UPFs).

As kids start eating more UPFs, they can become sicker. It's scary! But if we JERF, we can avoid getting sicker. That's exciting!

Watch this video to earn 20 points



Resilience: Healthier Tomorrows for Today's Kids

https://youtu.be/nwqXdMS-LvA





The difference between Real Food & Ultra-Processed Food (UPF)

Real food grows on a plant or comes from animals. When food companies destroy the structure of real food by powdering it, adding in extra ingredients, and then packaging it, they create ultra-processed food. For example: sunflower seeds, oat groats, and beets are examples of real food. When a company extracts the oil from seeds, the sugar from beets, powders the oats into flour, adds preservatives and chemicals to the mixture, and then wraps it in plastic and sells it to us as a "health bar", this is an example of UPF.

Ask yourself... Did it grow in the soil or come from an animal? Is it in a package that has a list of many ingredients? Are all the ingredients natural? Does it go bad after a while? Did you make it at home? Does it have added sugar?

How would you identify something as real food?			Processed Food
Indicate if the words in this list belong in the	Carageenan	\bigcirc	\circ
real food or the processed food category.	Added sugar	\bigcirc	\bigcirc
9 points	Non-dairy creamer	\bigcirc	\bigcirc
YO	FD8C Red 40	\bigcirc	\bigcirc
	Blueberry	\bigcirc	\bigcirc
	Butter	\bigcirc	\bigcirc
	Eggs	\bigcirc	\bigcirc
	Cashew nuts	\bigcirc	\bigcirc
	Sunflower seeds	0	0

PFs & Added Sugar

One of the ways UPFs can be harmful is that they often contain added sugar, which is not good for our health.

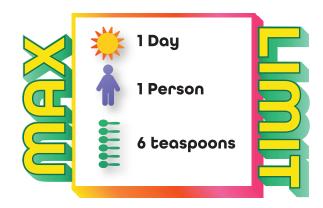
What is free sugar?

Sugar that has been separated from fiber is what the World Health Organization (W.H.O) calls, "free sugar".

Even though fruits and vegetables contain sugar, the sugar is tightly bound to fiber.

When we put fruit or vegetables into a blender the insoluble fiber is broken.

Just like added sugar. too much free sugar is not healthy.



Fruit smoothie

Made using 100% fruits: Mango, apple, orange, and banana.

This 8 oz. fruit smoothie has 30 grams of sugar. NONE of it is added sugar! But it's all free sugar! So that's still 30 grams of sugar!



Added sugar is always free sugar but free sugar is not necessarily added sugar.

How much sugar is OK?

Try to eat as little free sugar as possible. When you eat something sweet, try to keep your sugar total under 24 grams per day, which equals 6 teaspoons of sugar per day.



2 points

30 grams =



How many teaspoons?

Added sugar is hiding in 75% of packaged foods. So, when we eat foods that don't come out of a package, we automatically eat less sugar!

















Nutrition Facts



Circle the foods that contain free sugar





granola

bar



milk





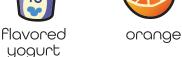
juice





chocolate







cupcake





eggs

almonds

cheese

Please Note!

This snack bar is an example of ultra-processed food. We **don't** recommend you eat it!

Snack Bar

Super Healthy Vanilla & Blueberry

Ingredients: Crust: oat flour, enriched flour (wheat flour, niacin, reduced iron, vitamin B1), cane sugar, dextrose, fructose, canola oil, tapioca syrup, brown rice, honey, millet, buckwheat, amaranth, brown rice flour, cellulose, natural flavor, vanilla extract, wheat gluten, carrageenan, guar gum, Vitamin E (to maintain freshness). Filling: invert sugar, corn syrup, blueberry puree concentrate, vegetable glycerin, sugar, modified food starch, natural flavor, citric acid, vegetable juice for color, methylcellulose, dicalcium phosphate, malic acid, appale juice concentrate.

Nutrition Facts 5 servings per carton (35g) Serving Size 1 bar Amount Per Serving Calories 140 % Daily Value * Total Fat 4.5 g 3% Saturated Fat 0 g 0% Trans Fat 0 g Polyunsaturated Fat 1 g Monounsaturated Fat 2.5 g 0% Cholesterol 0 mg Sodium 130 mg 3% Total Carbohydrate 20 g 9% Dietary Fiber 4 g 7% Total Sugars 7 g Includes 6g Added Sugars 12% Protein 3 g Vitamin D Omcg 0% • Calcium 10mg 0% Iron 1mg 6% • Potassium 76mg 2%

*Percent Daily Value (DV) tells you how much

a nutrient in a serving of food contributs to a daily diet. 2,000 calories a day is used for

general nutrition advice.

Test yourself 1. Circle all the sugars in the ingredients list. 2. If you eat 2 of these "Super Healthy Vanilla 8 Blueberry" bars how many grams of Added Sugars will you have eaten? 2. If you eat just 1 "Super Healthy Vanilla 8 Blueberry" bar how many grams of Dietary Fiber will you have eaten? 2. points







This word search puzzle has a hidden message. Once you find all the words (for 10 points) copy the unused letters starting in the top left corner into the blanks below to reveal the hidden message (for 5 more points).

Hidden message

fructose oat syrup solids palm sugar

10 points

5 points

agave beet syrup cane crystals date crystals dextrin ethyl maltol fructan

honey invert sugar malto dextrin molasses monk juice muscovado

panela raisin nectar sorbitol treacle trehalose



Learn more about the food industry's synonyms for sugar. www.robertlustig.com/56-names-of-sugar/

Finding Real Food



INGREDIENTS:

Filtered water, organic almonds



INGREDIENTS:

Filtered water, organic almonds, cane sugar, organic vanilla extract, organic vanilla beans, gellan gum

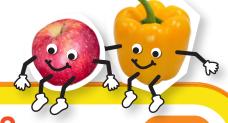


INGREDIENTS:

Almondmilk (Filtered Water, Almonds), Cane Sugar, Vitamin and Mineral Blend (Calcium Carbonate, Vitamin E Acetate, Vitamin A Palmitate, Vitamin D2), Sea Salt, Locust Bean Gum, Gellan Gum, Ascorbic Acid (to protect freshness), Natural Flavor.

Fewer ingredients means it is closer to real food





Is it real food?

1. Does real food have added sugars? Yes No

2. Does real food have free sugar? Yes No

3. Which of the the 3 almond milk examples is least processed?



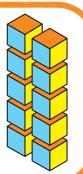
ABC

Did you know that today, humans consume about ten times more sugar than they did a hundred years ago?

100 years ago



Today



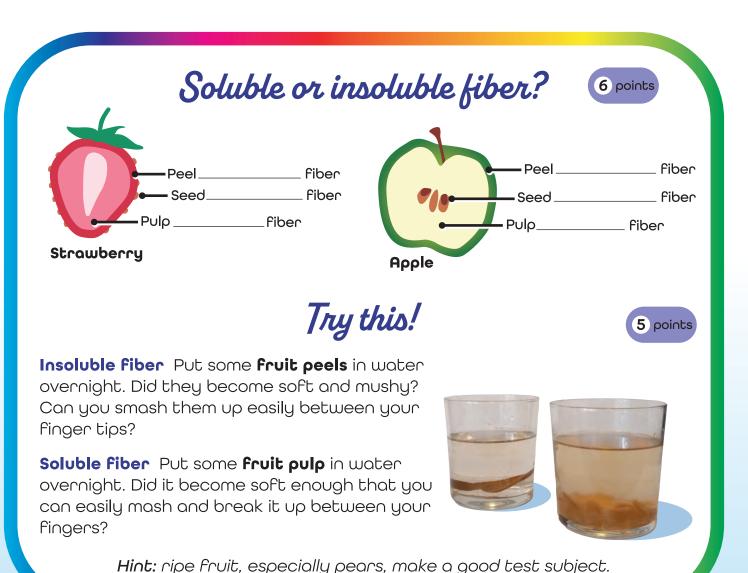
Ultra-processed foods don't contain insoluble fiber

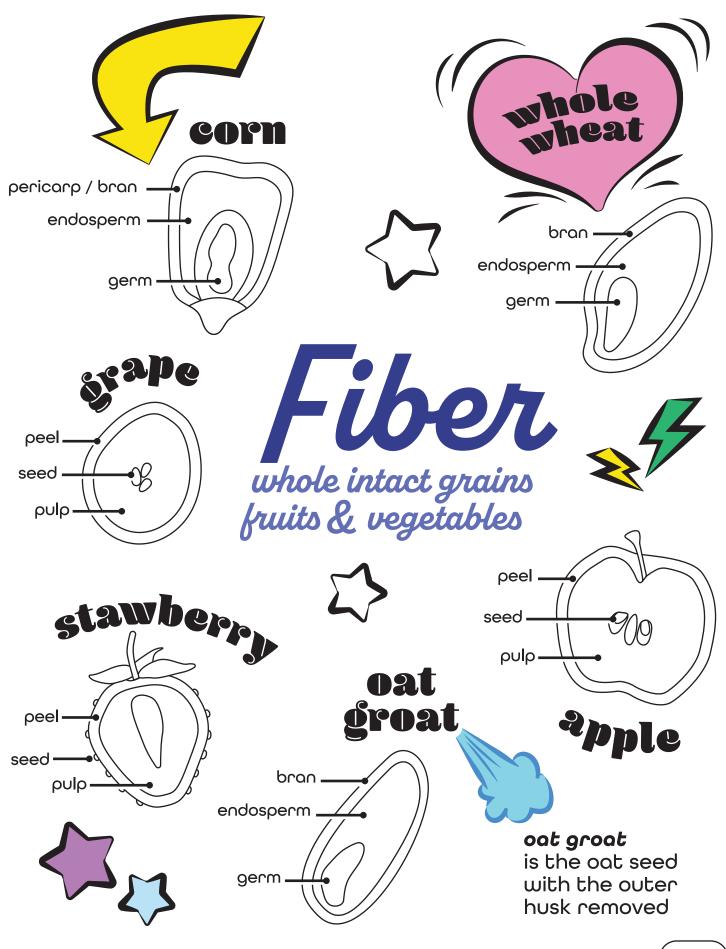
Whatisfiler?

Fiber is one of the most important nutrients to keep our bodies healthy. There are two types, insoluble and soluble. We call fiber from real food, "intact" fiber, because both types are present.

Insoluble fiber: this type of fiber won't dissolve in water, and even our bodies can't fully break it down, which means it travels through our gut and helps us poop better! Insoluble fiber is usually found in the skin or peel of fruits and vegetables. It's also what creates the stringy stuff inside of celery, mangoes, and asparagus!

Soluble fiber: the type of fiber that can dissolve in water, and in fact, water helps it form a gel that helps our intestines and liver be stronger!







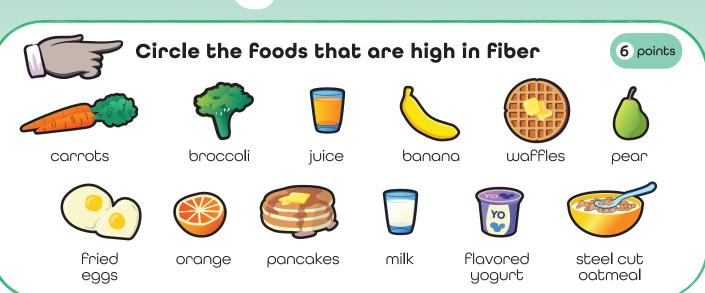
ACROSS

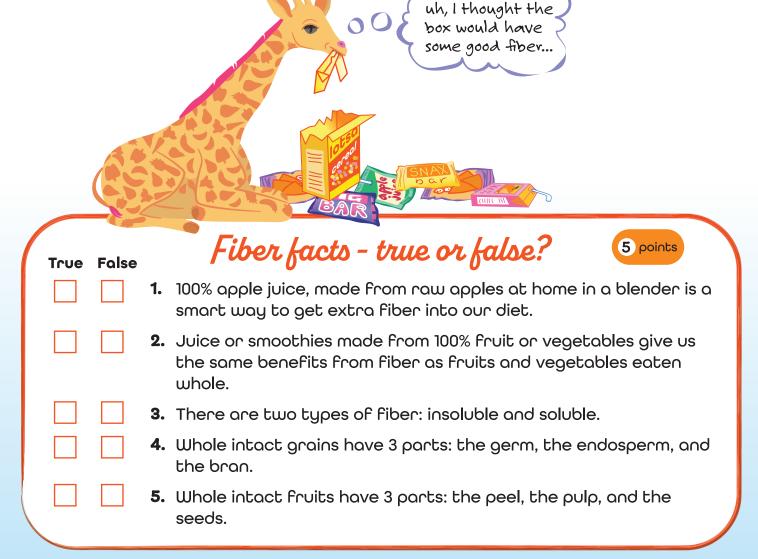
- 1. I am a legume that comes in hundreds of varieties: pinto, cannellini, red, black, fava, lima and more.
- 3. This dark purple stone fruit has two names, depending on whether it's dried or fresh. Give the name it goes by when eaten dried.
- 5. Romaine, butterhead, iceberg, radicchio are all types of this ingredient found in many salads.
- 7. You can create pizza crust from this cruciferous vegetable!
- 10. What we put in a bird feeder.
- 12. Same fruit as 3 down. Give the name it goes by when we eat it fresh.
- 13. A light, fluffy, crispy snack we love to eat at the movies.
- 14. Pod occupants, these green balls become spicy when coated with wasabi!
- 15. I am an ancient grain that is grown in Peru and very tricky to spell!

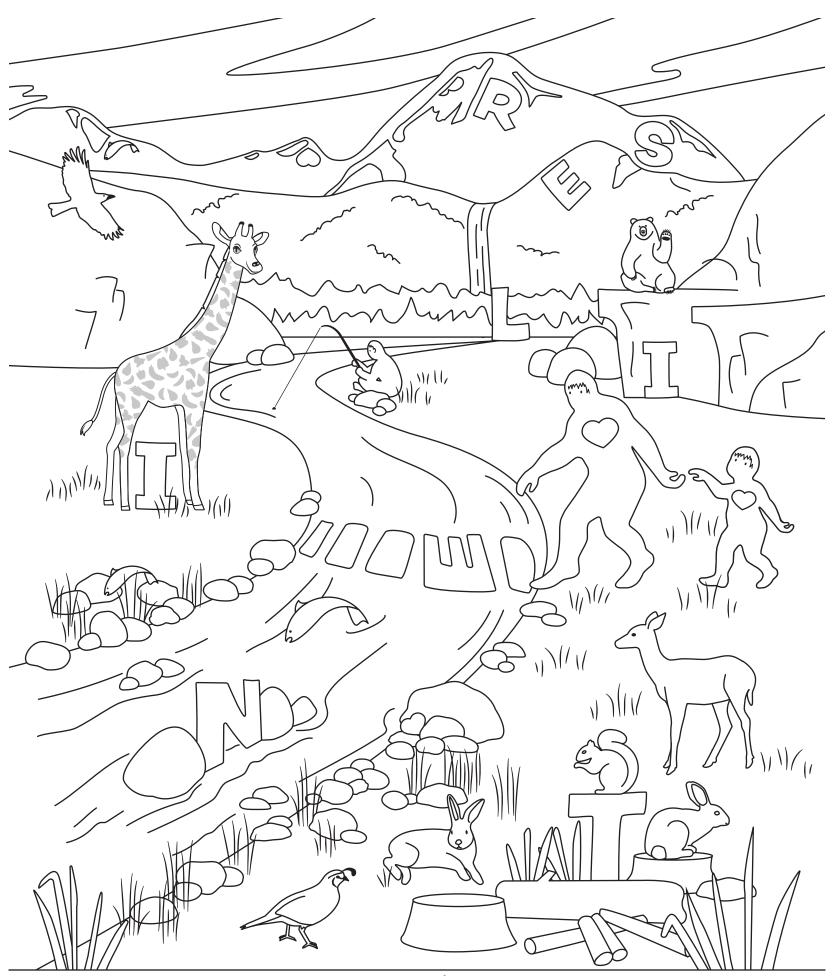
DOWN

- 2. Fuji, gala, golden delicious, and honeycrisp are all of varieties of this sweet, crunchy snack.
- 4. I am a common type of red fruit, but I'm not a cherry or raspberry.
- 6. Called chickpeas in some parts of the world, the main ingredient used to make hummus.
- 8. The outermost layer of the grain kernel, typically removed by processing/blenderizing.
- 9. This green leaf is the secret to Popeye's strength.

dig into fiber







Find these hidden letters & objects

5 points for coloring, 5 points for finding all the letters, and 1 point for each heart and fish. Thats **17 points** total!



phytonutrients

Pronounced "fight-o-nutrients," these natural substances are produced by plants to protect themselves from diseases and injury. By eating the plants, your body also gets protected! Since many of the phytonutrients are colorful, here's a quick tip: the more colors you eat, the more disease-fighting powerful nutrients you get!

Eat a rainbow challenge!

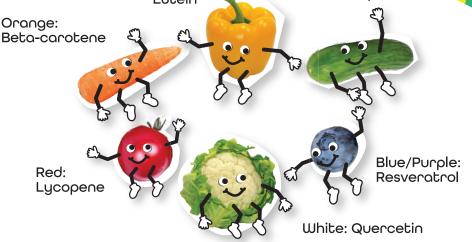
Eat 7 different fruits or vegetables with 7 different colors.

Eat 7 different colors **over 5 days** for 5 points. Eat 7 different colors **all in 1 day** for 10 points.



10 points

CCE this O				
1				well, you said
2			•	well, you said eat a rainbow
3				0
4			A	
5				
6.				
7				
	Yellow: Lutein	Green: Sulforapho	ane	
ange: ta-carotene	a a			
0		To Control		



Each color provides specific nutrients

Dr. Uma's Rainbow Salad



- Kalamata Olives: large, pitted, sliced into halves: 1 cup
- Red Onion: 1 medium-sized, chopped
- Blueberries: 1 cup
- Arugula: 2 bunches or about 4 cups, washed, dried/spun
- Cucumber: 1 medium-sized, peeled, chopped
- Dill, Fresh: 1 bunch, washed, dried/spun and chopped
- Spring Onion: 1 bunch, washed, dried and chopped
- Yellow bell pepper: 1, washed and chopped with or without seeds.
- Chickpeas: 1 can (organic, no additives), drained and washed.
- Feta cheese: crumbled, 1 cup
- Carrots: 3, washed and peeled, then chopped or grated
- Cherry tomatoes: washed and sliced into halves, 2 cups

Dressing ingredients

1 cup of a mixture of equal parts red wine vinegar and extra virgin olive oil. Salt and freshly cracked black pepper to taste.

Instructions

Throw all the fresh ingredients in a large mixing bowl.

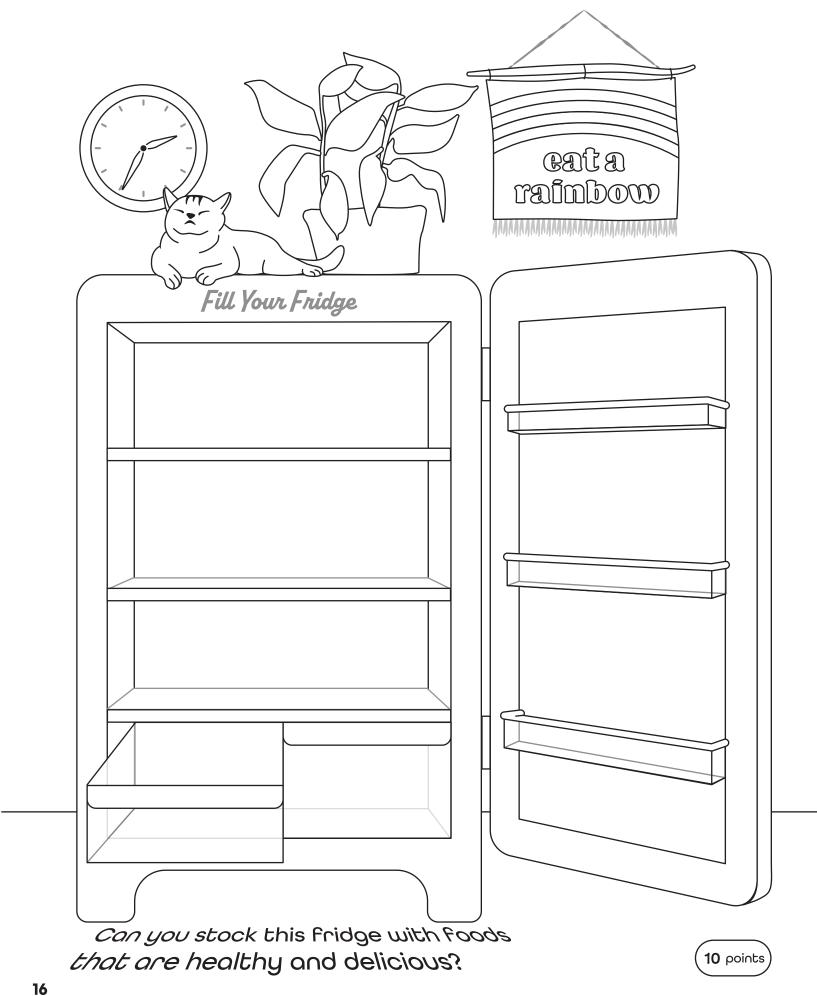
Keep leftovers fresh in fridge, adding dressing just before eating.

Make it JERF-a-licious

We want your foods to be JERF-A-LICIOUS! Did you know that food becomes extra tasty, extra fun, and super delicious by adding spice! Spice adds variety and flavor!







Some great resources



Pediatric Resilience program web site

Visit our web site for events, inspiring stories, recipes 8 more great information.

https://pediatricresilience.org





Pediatric Resilience YouTube channel

Watch Team Pediatric Resilience create delicious healthy dishes.



www.youtube.com/channel/UCT-CW16i6nlFYKI4_eDOaRQ





Pediatric Resilience Facebook page

New posts everyday on our Facebook page!



https://pediatricresilience.org/facebook/





Swedish Pediatric Metabolic Health Program

Be sure to check out the Swedish Pediatric Metavbolic Health Program web site for more resources.

www.swedish.org/pmhp





For more facts check out these websites that we love



www.hsph.harvard.edu/nutritionsource/2016/ 08/23/aha-added-sugar-limits-children/

www.hypoglycemia.org/added-sugar-repository/





www.robertlustig.com/56-names-of-sugar/





www.sugarscience.org





I, _______, promise to have fun and enjoy eating real food. With this oath, I pledge to strive and understand the importance of eating less sugar, more fiber, and the meaning of real food. I will try to lead by example, exploring new flavors and tastes and "Eating a Rainbow." As a JERF Junior Ranger, I will serve as a real food ambassador, sharing my adventures and knowledge with my friends, family, classmates and all those around me.



Sign the pledge to earn this JERF Junior Ranger badge!







