



ABC PRENATAL NUTRITION PROGRAM

June/July 2020 Newsletter

Vol. 3



Introduce solids when baby is showing signs of readiness, usually around 6 months

- · Holds their head up
- Sits up and leans forward
 Lets you know when full
 Picks up food and tries to put in mouth



CONTINUE FEEDS

Their main source of food will still be breast milk or formula.

*What foods to offer *When to offer foods and snacks Where your child will eat (upright in a highchair with straps)

YOUR BABY'S JOB

*Which foods to eat *How much to eat

START ONCE A DAY WITH IRON RICH FOODS

Sources include:

- legumes-beans, lentils, chickpeas
 eggs (both yolk and white)
 pureed meat, fish or tofu
 iron fortified infant cereal

TEXTURE

Texture is important. As your baby begins to take food from a spoon, move to thicker textures, soft lumps, finely grated and soft strips of food



HOW MUCH?

There is no exact amount to how much baby will eat each day. Try different foods and let them tell you when they are full

HOW TO PREPARE

- *Use equipment you already have *Use the same foods you eat
 *Prepare a variety of textures
- *Store thaw and heat foods safely

ALLERGY FOODS

You should start introducing common allergy foods from around 6 months. Try one type of food at a time, then wait a few days before trying another. Common allergy foods include dairy, eggs, wheat and seafood

AVOID CHOKING

Offer foods that are no larger than 0.5-1 cm (1/4-1/2 inches) in size

For more **Nutrition** information: www.york.ca/feedingkids www.unlockfood.ca

Call to speak with a Registered Dietitian:

Telehealth Ontario FREE: 1-866-797-0000

COMMUNITY RESOURCES

Workshops, Classes, 1-ON-1 Appointments www.birthmarksupport.com/support

Free Virtual Breastfeeding Education www.tummytalks.ca

Free Virtual Prenatal Preparation Course www.markhamprenatal.com

KIDS CORNER



Virtual Camp

A free, online virtual camp experience for kids. Sign up: www.backyardkidscamp.com

Children's Yoga

Search Kumarah Kids Yoga on Youtube for easy-to-follow guides for children's yoga.

Learning at Home for School-Age Kids

Find resources and learning tools by grade @ www.ontario.ca/page/learn-at-home

Refer to social media sites for weekly updated information:

SUMMER SAFETY FOR KIDS

Here are a list of recommendations and reminders for summer with kids!

- Stay cool in the heat.
- Wear the right helmet for cycling and skateboarding.
- When thunder roars, go indoors.
- Avoid bug bites by taking proper precautions outside.
- Pack your own emergency kit for the home.
- Never leave a child unattended in water.
- Make sure your children are always buckled-up properly while in the car
- Avoid posting when you are going away for vacation to keep your home safe.

For more information go to www.getprepared.gc.ca/cnt/rsrcs/sfttps/tp201407-en.aspx

Sun safety is important safety! You can protect your family and still have fun under the sun.

- Cover up with breathable clothes, sunscreen, hat and sunglasses.
- Use sunscreen with SPF of 30+
- Limit time in the sun
- Drink plenty of cool liquids, even before you're thirsty.

For more information go to: www.canada.ca/en/healthcanada/services/sun-safety/sun-safetybasics.html





PRENATAL NUTRITION: IRON

Iron builds healthy blood and oxygen levels for mom and baby. Babies need a good supply of iron at birth to last the first six months postpartum. A prenatal vitamin of 16-20 mg may be beneficial. Foods rich in iron include meat, poultry, fish, eggs, tofu, beans, spinach, nuts, and grains.

For more information go to

https://resources.beststart.org/product/d08e-healthy-eating-for-a-healthy-baby-booklet/

MANGO BLACK BEAN SALSA

1 can (540 mL) black beans drained and rinsed
1 diced mango
1/2 cup diced red onion
1/4 cup lemon juice
2 tbsp vegetable oil

- 1. Mix ingredients together. Toss with 1/4 cup chopped cilantro if you wish.
- 2. Chill for one hour before serving.

ABC Live programming concludes in June.
Programming will resume again in September.
Stay tuned to social media for updates on
when and how ABC will resume in the Fall 2020.

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