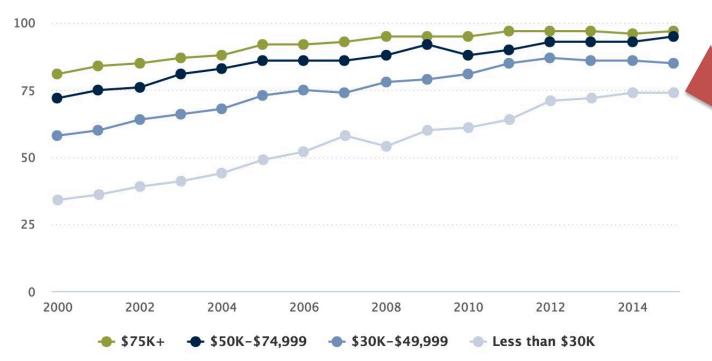


Internet Use Trends

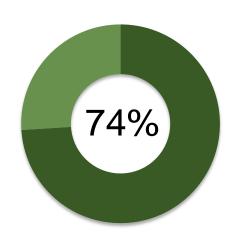
Highest rate of growth among those earning <\$30k annually

Among all American adults, the % who use the internet, by income

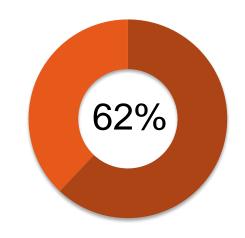




Internet Use Among Low-Income Populations



of those earning <\$30k annually use the internet



of smartphone owners have used their phone to look up info about a health condition

1 in 3

low-income Americans have accessed the internet for free from a public space

Leah's Pantry uses online resources because they improve the effectiveness of all of our other interventions.

Source: Pew Research, 2015

How to Perfect Your

Posture in 3 Weeks

Health.com



53 6

Find them on



COMMUNITY

90

VIDEO

FRAMBUESAS

Most Popular Recipes

1. Grilled Zucchini with

INGREDIENTS HOLIDAYS & EVENTS

FLAMING HOT!

EATURED IN THIS GALLERY

rilled Honey Glazed Chicken with Green Pea and Mint

ecipe courtesy of Bobby Flay





ecipe courtesy of Food Network Kitchen

More Great Stuff

Blog: Taste This!

How to Make the Most of a Small Kitchen: 7 Simple Tips for Creating

299 Reviews

merican Macaroni Salad



Treat Yourself! The Sweetest Desserts In NYC

20 Little-Known Facts

About Being Left-Handed

Health.com

12 Worst Habits For Your Mental Health Health.com

Refinery29

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EXPERT ADVICE









Favorites

Fabulous Frozen Pies

Our Best Quinoa

Recipes



Shop products from your favorite Food Network













Ask the Expert









Search for a recipe, ingredient or healthy tip...



Recipes

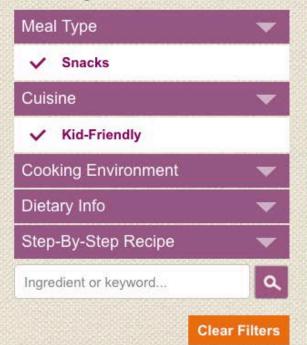
Meal Plans Discover Foods Ask a Dietitian Lifestyle My Local Resources

MY RECIPES

Home » Most Popular Recipes » Recipe search

Recipe search

Filter By:

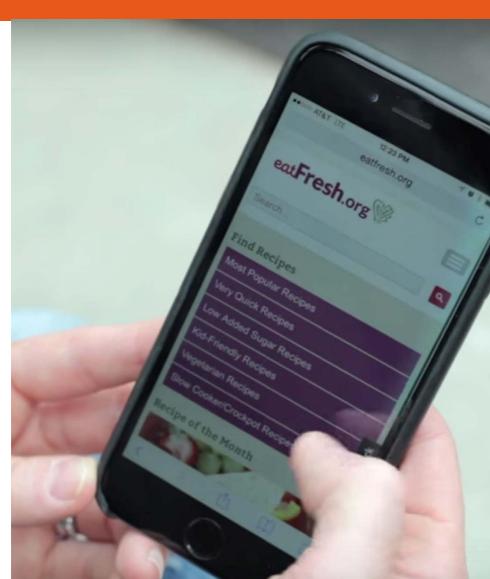


Search found 20 recipes



Interventions in the Online Environment

- Provide support outside of the classroom or counseling sessions
- Increase the reach of important information
- Ensure messaging consistency
- ✓ Reduce participant burden
- Meet participants at various stages of change
- ✓ Increase digital literacy



Referring Clients to Online Resources Using Motivational Interviewing

When a client is chatty, summarize what she's saying and then ask:

- You: "How do you feel about breastfeeding/nutrition/feeding your kids/etc?"
- Client: "I have trouble getting my kids to eat vegetables."
- You: "Can I make a suggestion? EatFresh.org has many recipes that are kid-friendly and tips for getting past difficulties with picky eaters. You might find some helpful information on this website."

Referring Clients to Online Resources Using Motivational Interviewing

If you hear "Hmm...I don't know" as though she is thinking about it:

- You: "Can you tell me why you don't know?"
- Client: "I'm not sure if I'll breastfeed or formula feed my baby."
- You: "Can I offer a suggestion? EatFresh.org has a free Mini Course that you can take online with a lesson on the benefits of breastfeeding. This might help you make your decision."



EatFresh.org

Online SNAP-Ed recipes and resources

- Recipes: 400+ easy, healthy, low budget-friendly
- Meal Plans: save money & time
- Overcoming health barriers:
 Ask a Dietitian, concise messaging pages
- Breastfeeding content developed by Shasta County WIC
- USDA funded
- English, Spanish, and Chinese
- Ad-free!



"Do I qualify for WIC?"

Families with low to medium income and children under 5 (or a pregnant mom) can qualify for WIC.



- WIC provides nutrition education, breastfeeding support and education, supplemental foods, and referrals to healthcare and community services.
- If you are interested in WIC, make an appointment at a WIC clinic and bring identification, proof of address, proof of income, and a WIC referral form.
- Bring your children with you to your appointment or you may be rescheduled.
- Receiving WIC will not make it harder to get a green card or become a US Citizen.

Try This

Click on the links under "Related Resources" to find a WIC office near your home or workplace.

Filed under: BreastfeedingShopping & BudgetingFeeding ChildrenNutrition Assistance



Featured Recipes



Related Resources

About WIC and How to Apply California WIC Agencies

Poll

Do you participate in CalFresh (Food Stamps, SNAP, EBT) or the Free School Meal Program?



Related Pages

Calfresh is a way to get healthy foods into

"At the hospital, when should I start breastfeeding?"

The first hour or two following birth is considered the "golden hour" and allows you time to establish breastfeeding.



- Have a breastfeeding plan that you share with your doctor so that as long as mom and baby are healthy, hospital routines do not interrupt your precious "golden hour" with your baby.
- When your baby is born, your baby should be given to you for skin to skin cuddle time.
 This cuddle time encourages baby bonding.
- Skin to skin contact establishes brain connections in both you and your baby helping to create lasting bonds.
- Hormones involved in milk production and let down are stimulated by close contact with your baby.

Try This

Ask for assistance in the hospital from an International Board Certified Lactaction Consultant (IBCLC).

Filed under: Breastfeeding

Skin to Skin Contact

Dr. Nils Bergman explains the importance of skin to skin contact between mother and baby right after birth.





Featured Recipes



Related Resources

La Leche League of California California WIC Agencies American Academy of Pediatrics World Health Organization: Breastfeeding Shasta Moms' Circle

Poll

Do you participate in CalFresh (Food Stamps, SNAP, EBT) or the Free School Meal Program?

O Yes

Vote

Related Pages

Some women might feel discomfort when her baby first starts breastfeeding – it will

"I have heard that breastfeeding is difficult and it hurts."

Some women might feel discomfort when her baby first starts breastfeeding – it will get easier.



- · Correct position and latch will prevent pain.
- Bring your baby to you touching baby's nose to your nipple; make sure that you are tummy to tummy with your baby.
- Check to make sure the angle of your baby's mouth is wide around your areola.
- Make sure that your baby's lips are rolled out like "fish lips".

Try This

If you are feeling pain, get help from a WIC peer counselor, an International Board Certified Lactation Consultant (IBCLC), your medical provider, or La Leche League.

Filed under: Breastfeeding

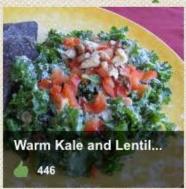
How to Breastfeed: Correct Latch

Learn how to correctly latch a baby to your breast and reduce pain.





Featured Recipes



Related Resources

California WIC Agencies La Leche League of California

Poll

Do you participate in CalFresh (Food Stamps, SNAP, EBT) or the Free School Meal Program?

Yes
No

Related Pages

The first hour or two following birth is considered the "golden hour" and allows you time to establish breastfeeding.

EatFresh.org Mini Course

5-10 minute online SNAP-Ed lessons



- Direct Education: selfpaced online course
- 15 total topics, taken in any order
- Accessible from EatFresh.org homepage
- English & Spanish
- Mobile-friendly



Search for a recipe, ingredient or healthy tip...



Recipes Meal Plans Discover Foods Ask a Dietitian Lifestyle My Local Resources



Find Recipes

Most Popular Recipes

Very Quick Recipes

Low Added Sugar Recipe

Kid-Friendly Recipes

Vegetarian Recipes

Slow Cooker/Crockpot Recipes

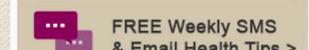
Recipe of the Month



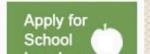












Watch: Youth Cooking **Challenge Winners**

Spicy Sweet Potato Soup, Spring Spread











« Back to EatFresh.org

English - United States (\$ You are not logged in.

Is this your first time here?

Click the button below to create a new account.

You will need an **email account**. You will be asked to check it from this computer.

Passwords must be at least 4 characters long.

Create new account

Log in

Username

Password

Remember username

Log in

Forgotten your username or password?

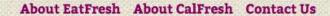
Cookies must be enabled in your browser ③











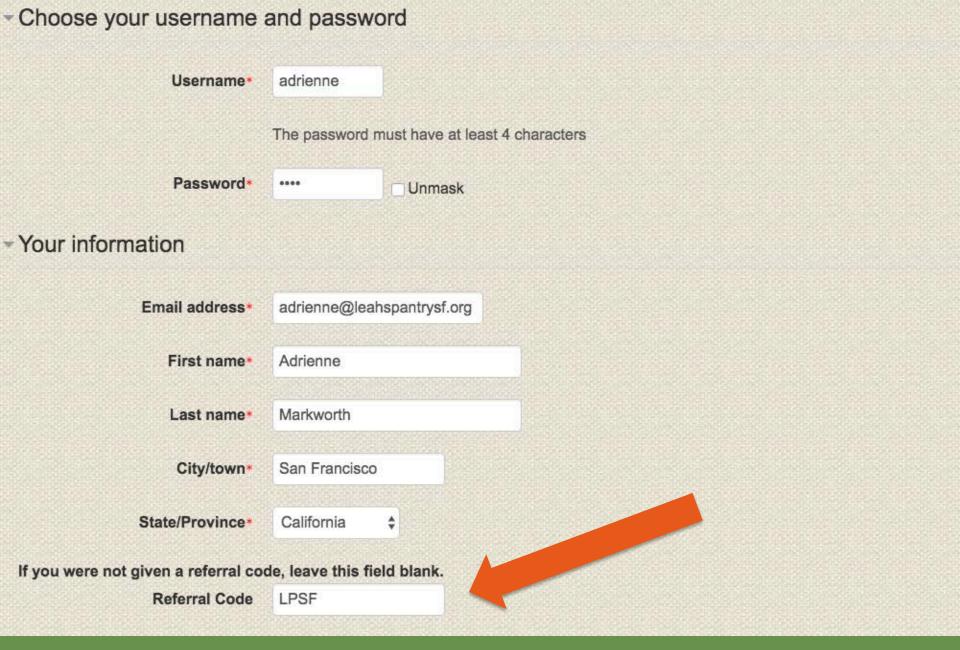
This material was funded by USDA's Supplemental Nutrition Assistance Program (SNAP). USDA is an equal opportunity provider and employer. SNAP provides nutrition assistance to people with low income. It can help you buy nutritious foods for a better diet. To find out more, visit www.benefitscal.org.

©2015 EatFresh. San Francisco Human Services Agency

You are not logged in.







Account creation: referral code & data card information













« Back to EatFresh.org

English - United States (\$ EatFresh.org User

Customize this page

Dashboard

NEED HELP?

If you have accidentally unenrolled from the Mini Course, please email us at info@eatfresh.org for assistance.

WHAT IS THE EATFRESH.ORG MINI COURSE?



Welcome to the EatFresh.org Mini Course! This is a completely free nutrition, cooking, and healthy living online course. You will learn how to:

- · Eat healthy on a budget
- · Read nutrition labels and ingredient lists
- · Avoid added sugar in foods
- · Cook easy, tasty meals
- · Determine portion sizes to manage your weight
- · Shop smart and save money
- · Plan meals for healthy holidays and celebrations

Get started by clicking the "EatFresh.org Mini Course" link below.

LATEST BADGES



Bright Spot Thinker

CALENDAR

UPCOMING EVENTS

COURSE OVERVIEW

EatFresh.org Mini Course

















« Back to EatFresh.org

English - United States (* EatFresh.org User



Your progress (?)

Dashboard EatFresh.org Mini Course





Welcome!

Begin by clicking on any topic below. You can earn a certificate of completion when you complete each set of topics.

Nutrition Basics

- Finding Low-Sodium Foods Using Nutrition Labels
- How Much Sugar is in Your Favorite Drink?
- Do You Eat the Rainbow?
- Can You Identify These Healthy Whole Grains?
- Easy Meal Makeovers
- Certificate of Completion: Nutrition Basics















Creating Wholesome Meals

Eating a Healthy Breakfast is Easier Than You Think



Mini Course Overview with list of topics - can be taken in any order

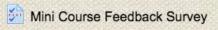






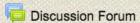






Forum

Share ideas, ask questions, and chat with others in this course by posting in the forum!



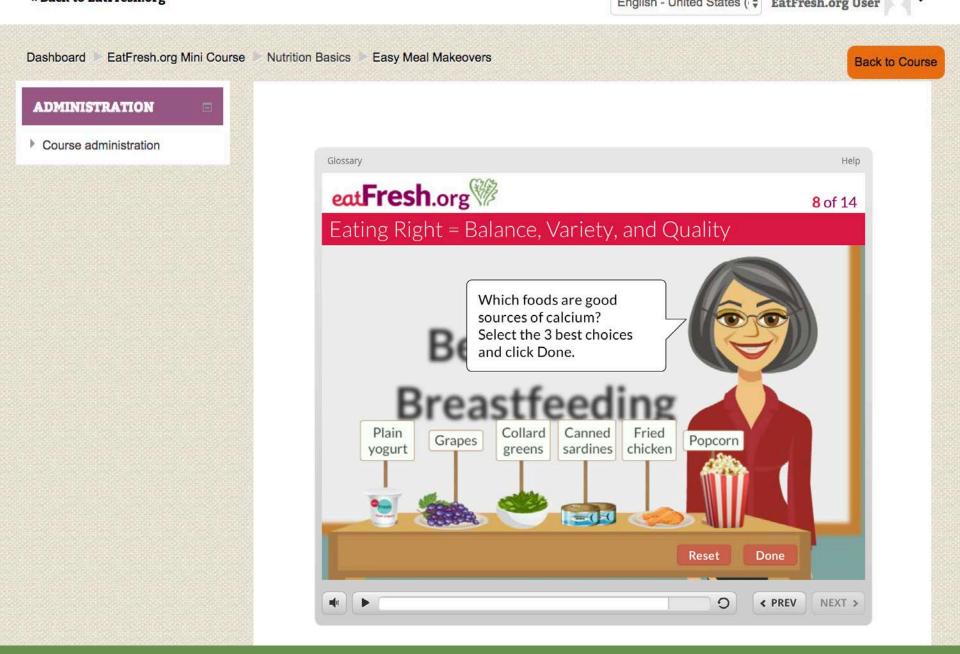
Files

- Eating the Rainbow of Fruits & Vegetables PDF document
- Recipe: Turkey Chili
- SMART Goals PDF document
- Portion Size Hand Comparison PDF document
- Recipe: Summer Vegetable Soup

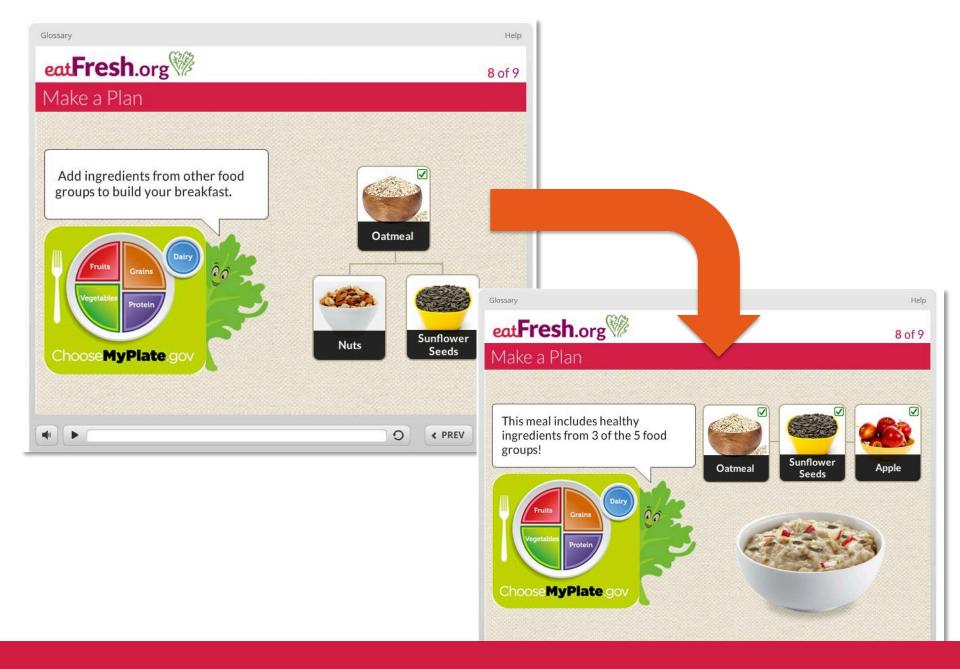








Topic: Breastfeeding Means Mom & Baby Eating Right



Quick activities to reinforce lessons learned in each topic











Nutrition Basics





Earn badges for milestones and up to 3 certificates of completion

| Iotal Enrolled Users | /2 | _ | | | | |
|---|--------------------------|-----------------|----------|---------------|-------|---------------|
| | | | | | | |
| User Data | | | | | | |
| User ID | Account Creation Date | Access count | Language | City | State | Referral Code |
| 0001 | 2016-05-17 | | en_us | Oakland | CA | |
| 0002 | 2016-06-14 | | en_us | Santa Ana | CA | |
| 0003 | 2016-06-14 | 22 | en_us | San Diego | CA | LPSD |
| 0004 | 2016-06-14 | | en_us | La Jolla | CA | LPSD |
| 0005 | 2016-06-14 | | en_us | Moscow | ID | |
| 0006 | 2016-06-14 | | en_us | Canoga Park | CA | |
| 0007 | 2016-06-14 | 7 | en_us | Santa Ana | CA | |
| 0008 | 2016-06-14 | | es | Stockton | CA | |
| 0009 | 2016-06-15 | 1 | en_us | sacramento | CA | |
| 0010 | 2016-06-15 | 1 | en_us | San Francisco | CA | UCCE-SF |
| 0011 | 2016-06-16 | 3 | en_us | Davis | CA | UCD |
| 0012 | 2016-06-16 | | en_us | San Jose | CA | |
| 0013 | 2016-06-16 | 3 | en_us | San Francisco | CA | SFMFB |
| 0014 | 2016-06-16 | 1 | en_us | Woodland | CA | |
| 0015 | 2016-06-16 | | en_us | Bellflower | CA | |
| 0016 | 2016-06-16 | | en_us | Hanford | CA | |
| 0017 | 2016-06-16 | 3 | en us | valleio | CA | |
| Paparte available for participant demographics & activity | | | | | | |

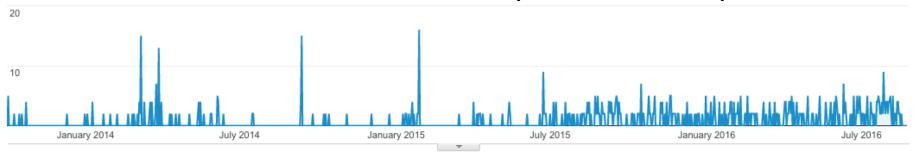
Date Range Selected

5/1/16 - 6/30/16

Reports available for participant demographics & activity

Shasta County EatFresh.org Analytics

Growth in number of sessions since launch (10/2013 – 08/2016)





11.6

Average number of pages viewed per session



08:22

Average time spent on site per session

Number of users from FFY15 to FFY16



1 150%

Shasta County visitors spend 2 more minutes on the site and view 3 more pages than the average EatFresh.org user.



EatFresh.org Integration in Shasta County

 Cross market EatFresh.org with other local implementing agencies (LIAs) who are SNAP-Ed funded in Shasta County

Print Materials

- Added QR code that links to EatFresh.org on all print materials distributed throughout the County
- Include seasonal recipe cards with nutrition education handouts in interview booths where SNAP clients are served
- Provide recipe cards at County regional office locations

Online/Social Media

- Added EatFresh.org link to WIC webpage (scheduled to launch October 2016)
- Share EatFresh.org recipes in Shasta Moms Circle Facebook page

Lentil Soup Serves 4. LOW for 7-8 hours or HIGH for 4 hours, or until the 1/2 cup dried lentils rinsed chili has thickened and vegetables are cooked. 2 cups water 1 celery rib diced 1 carrot diced Winter Vegetables in Coconut Sauce 1/4 onion diced Serves 5. 1 small sweet potato diced 1 butternut squash or sweet potato 1 garlic clove minced 1 small bunch collard greens or kale 1/4 teaspoon dried oregano 1/2 large onion, diced 1/4 teaspoon dried thyme 1 14 ounce can coconut milk 1 small bay leaf 3/4 cup water 1/4 teaspoon salt 1 tablespoon low-sodium soy sauce 1/4 teaspoon pepper 1 teaspoon salt 1 lemon juiced (optional) 1 cup spinach or kale or chard Peel and cut squash or sweet potato into 1/2 inch Combine all ingredients in slow cooker except for cubes. Wash and cut up greens. Toss all lemon juice and greens. Cook on low heat for 6-8 vegetables together and place in slow cooker. In a hours, or until lentils are cooked. If using heartier bowl whisk the coconut milk, water, soy sauce, and greens (such as kale), add 30 minutes before soup is salt together. Pour over vegetable mixture. Cook done. If using more delicate greens (such as spinach), on LOW for 4 hours. Stir occasionally to prevent stir them in at the end of the cooking process and let sit coconut milk from separating. Stir well before for 5 minutes covered. Serve soup with a squirt of lemon juice or vinegar.

Next Steps: Become an EatFresh.org - WIC Ambassador

- ✓ Add your name to our sign up sheet if you're interested in promoting EatFresh.org tools
- ✓ Pilot EatFresh.org and the Mini Course with clients at your WIC program
- ✓ Get a referral code so we can track and share your clients' Mini Course activity with you



leahspantrysf.org/eatfresh-toolkit

EatFresh.org

ABOUT

MINI COURSE

EATFRESH INTEGRATION TOOLKIT

- ✓ Download printable files
- ✓ Webinars
- ✓ Sign up for our newsletter
- ✓ Download worksheets and user guides



PRINT & WEB RESOURCES

Logo Files

Handouts

NEW Mini Course

Messaging Postcards

Posters

Promotional Videos

Recipe Postcards

Website Badges

Webinars

Weekly Health Tips Sign-up

SIGN UP FOR THE EATFRESH.ORG NEWSLETTER



Let EatFresh.org extend, strengthen and complement all the hard work you do!

EatFresh.org is designed for lowincome Californians and the providers that serve them.

EatFresh.org is mobile-friendly

too! Encourage those with smartphones to access the website through the browser on their phone.

If you don't see what you need in the toolkit to the left, or have difficulty accessing the materials, please contact Jessica Silldorff at iessica@leahspantrysf.org

