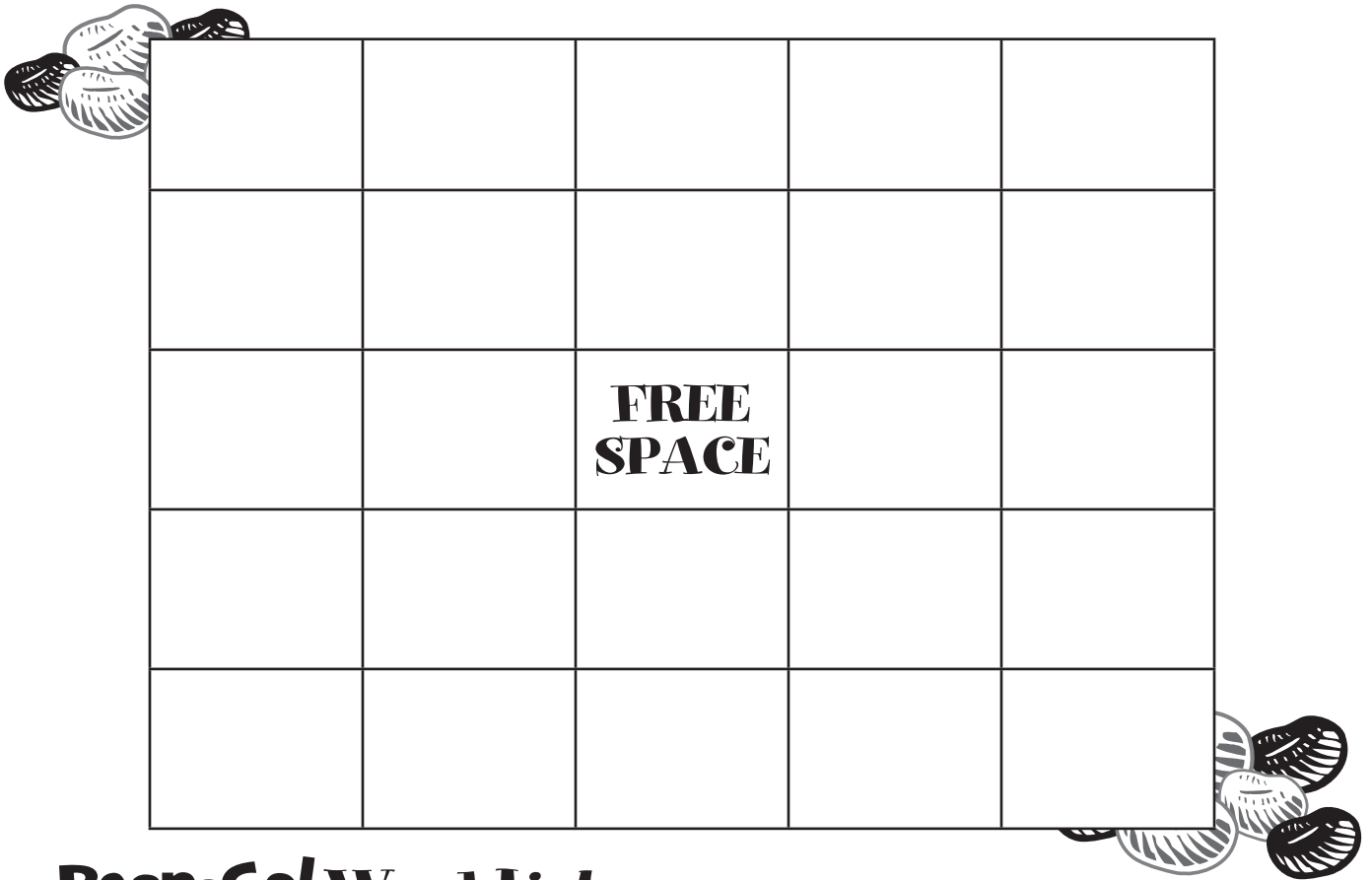




Bean-Go!

Directions:

1. Using the word list, fill in your **Bean-Go!** card by writing each word in a different space. Mix up the order of the words on your card. You want your card to be different than your classmates' cards. Cross out the word in the word list each time you use it so you do not repeat any words.
2. You will use beans for markers. Before the game begins, place a bean on the "free space."
3. Listen carefully as your teacher or the leader calls out the bean or bean words. Find the words on your card and mark with a bean.
4. When you get a straight line of beans on your card in any direction, you have a "**Bean-Go!**"



		FREE SPACE		

Bean-Go! Word List:

- | | | |
|----------------|---------------|--------------|
| Pinto | Burrito | Refried |
| Red | Hummus | Bean Dip |
| Kidney | Chili beans | Cranberry |
| Black | Split Peas | Bean soup |
| Cannellini | Navy | Crowder Peas |
| Garbanzo | Butter | Bean Salsa |
| Great Northern | Blackeye Peas | Adzuki |
| Lentils | Baked Beans | Appaloosa |



Bean-Go!

WORDS for Teacher/Leader

Cut out the following words and mix up in a basket or container. Draw them out and read one at a time until a student scores a **Bean-Go!**. You can continue to play until all students have at least one **Bean-Go!**.

Pinto	Red	Kidney
Black	Cannellini	Garbanzo
Great Northern	Lentils	Burrito
Hummus	Chili Beans	Split Peas
Navy	Butter	Blackeye Peas
Baked Beans	Refried	Bean Dip
Cranberry	Bean Soup	Crowder Peas
Bean Salsa	Adzuki	Appaloosa



Italian Bean Bruschetta

Makes 24 toasts

(approximately 2-3 toasts/student)

1 can (16 ounces) BUSH'S Great Northern Beans, rinsed and drained

1 large ripe tomato, diced

2 tablespoons chopped fresh basil
or 2 teaspoons dried basil

2 tablespoons olive oil

1 clove garlic, minced (or ¼ teaspoon garlic powder)

¼ teaspoon black pepper or red pepper flakes

24 slices (½ inch thick) French or Italian bread, grilled
or lightly toasted*

In medium bowl, combine all ingredients except bread; mix well.

Spoon mixture on bread and serve.

* Melba toast may be substituted

Source: Bush® Beans

Visit www.VegetableWithMore.com for mom and kid tested bean recipes, expert tips and advice, nutrition information and more.

