







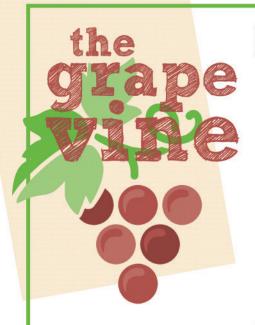
CHOICES MARKETS 8188 River Way

F UNDELIVERABLE PLEASE DELIVER TO:

Magnesium: a Mighty Mineral

Health and Fairtrade Coffee

The Dish on Fairtrade Bananas



Mother's Day



May 13th is all about Mom. Come to Choices to get Mom's favourite items, like Fairtrade chocolates, beautiful floral arrangements or natural body care products. If you need help in the kitchen, don't forget that the Choices Deli has dozens of ready to heat and eat options available so everyone can take a night off in the kitchen. Need a quick desvert? Try our selection of amazing vintage cakes from our bakery. No matter what your Mother's Day traditions are, Choices is here to help.

Fairtrade Month

May is Choices' celebration of everything Fairtrade! Choices is one of the most dedicated Fairtrade retailers in the country. We're constantly recognized as a Fairtrade retailer of distinction, and we were Fairtrade retailer of the year in 2017. We believe in the power of Fairtrade as a way to promote developing industries and promoting sustainable growing practices. Inside this edition of our newsletter, you'll find some great articles talking all about some of your Fairtrade favourites.



Veg Expo

May 27th is Veg Expo. Veg Expo is Western Canada's premier sustainable vegan and vegetarian celebration! This fun day for the whole family features dozens of informative speakers, tasty new products and recipes, and all sorts of unexpected delights. With over 200 vendors, you'll be sure to find something great to support your veggie based lifestyle. We'll have a huge booth central to all the action where we'll feature tasty samples and have our nutrition team on hand to answer any questions you may have. This event is always a highlight of our year, so don't miss out!

World Partnership Walk

For more than a decade, Choices has been supporting the World Partnership Walk. This national fundraising event aims to eradicate extreme poverty in developing nations, where thousands of people do not have access to clean water, basic education and health care. All of the funds raised through the Walk are invested in sustainable, long-term, community-led projects in the areas of health, education, civil society and rural development. It is a way to offer hope, a hand-up, know-how and support to some of the world's most vulnerable populations. Join the Choices team on Sunday, June 13th in Stanley Park. See more details at choicesmarkets.com.



COOK IT UP



Coconut Mango Chia Pudding

Courtesy of the Choices Nutrition Team and Wize Monkey

- Serves 4 -

2 bags Wize Monkey mango coffee leaf tea I can guar gum free coconut milk Pinch vanilla powder or dash extract I/4 cup + 2 Tbsp chia seeds I/4 cup coconut flakes I ripe Fairtrade mango

Add content of tea bag, coconut milk and half of the mango to a blender. Blend on high until smooth.

Dice remaining mango into bite size pieces.

In a container, combine mango, chia seeds and coconut milk mixture. Let sit for 15 minutes or overnight to allow chia to absorb moisture.

Divide into four containers and top with additional mango and coconut flakes.

Nutrition Facts per serving:

Calories 264, Fat 17g, Carbohydrates 25g, Fibre 12g, Sugar 13g, Protein 6g, Sodium 8mg, Potassium 331mg



ENTER TO WIN

Rev It Up With a Vitamix Blender

Courtesy of Nutiva

One lucky Choices customer will an amazingly powerful Vitamix A2300 blender, perfect for smoothies, soups, spreads and more.

Approximate value is \$600.

Skill Testing Question: (56 - 18) x (25 - 13) = _

Name:

Phone Number: _

Choices Location:

Contest open from May 1 to 31, 2018. One entry per person. All entries must have the skill testing question answered correctly to be valid. Employees of Choices Markets and their family members are not eligible. The prize must be accepted as awarded, no substitutions will be made, cash or otherwise. No cash value if prize is not claimed or used fully. Winners consent to the release of their names (and photo when applicable) by Choices Markets for publicity purposes. Entries can be dropped off at any Choices location. There can be no repeat winners for throughout 2018. Winners must arrange pick up of prize from the Choices Markets location of their convenience.



Upcoming Events

MARK YOUR CALENDAR

Thursday, May 10 7:00 – 8:00 pm

Perks of Posture

with Dr. Joshua Korten, DC

Choices Kelowna

Discover the scientific importance of posture on your health in our ANTI-posture cell phone, sitting, computer, and accident-ridden world!

Free seminar, registration required. Register online or call 250-862-4864.

Beauty Begins in the Gut

with Holistic Nutritionist Chelan Wilkins, RHN, Organika Health Products

Thursday, May 3| 6:30-8:00pm Choices South Surrey

Wednesday, May 16 | 7:00-8:00pm Choices Kelowna

Thursday, May 17 | 7:00–8:30pm St Faith's Anglican Church-across from Choices Kerrisdale

Join Chelan as she explains the importance of optimal gut health and its roles and effects on your skin health, immunity, wellbeing and anti-aging.

Free seminar, register online. See top of page 5 for registration information.



Friday, May II 1:00 – 3:00 pm

The New Carnivore Cooking Class

with Choices Nutritionist Marissa Vandervelden, BScK, MScN and Choices Meat Specialist Alex Dalton

Choices Abbotsford

Join butcher extraordinaire Alex and nutritionist Marissa for a FREE cooking class and learn tips and tricks on how best to prepare some of Choices most unique sustainable meats as well as delicious recipes.

Free cooking class, register online. See top of page 5 for registration information.

Wednesday, May 16 6:30 – 8:00 pm

Cancer Proof Your Body

with Hanna Rakowska, Registered Holistic Nutritionist and Certified Holistic Cancer Practitioner

Choices Burnaby Crest

Learn about cancer suppression and prevention through the implementation of dietary changes that have been scientifically proven to starve cancer cells.

Free event. Register online. See top of page 5 for registration information.

Thursday, May 24 6:30 – 8:00 pm

Gluten-Free Baking

with Holistic Nutritionist Sidney Shindle, CNP, Veritas Wellness

Choices South Surrey

Learn the fundamentals of how to craft nutrient-dense desserts that have the flavour and texture of the ones you know and love, without gluten or refined sugar. Leave with a tried-and-true recipe for paleo chocolate cake and a versatile vegan-friendly icing. Samples and recipes provided.

Cost \$20 plus tax. Prepayment and online registration. See top of page 5 for registration information.

REGISTRATION DETAILS

To register for events, visit choicesmarkets.com/events. For inquiries, please call 604.952.2266 or email eventregistration@choicesmarkets.com.

Please note: these seminars and events are for information purposes only. For any health-related seminars or events, no diagnosis or specific treatments will be prescribed.

Wednesday, May 16 6:30 - 8:00 pm

Are You Wired & Tired?

with Dr. Briana Lutz, ND, St. Francis Herb Farm

Choices South Surrey

Learn how stress affects our hormones and nervous system, and how herbal allies can offer support and resilience.

Free seminar, register online. See top of page 5 for registration information.



Seminars and cooking classes at our Kitsilano store will be on a bit of hiatus this spring as we undergo some much needed renovations. Check our social media for updates as they become available.



Thursday, June 7 6:30 - 8:00 pm

Improving Sleep with **Bach Flower Remedies**

with Heike Walker, Reflexologist & Bach Remedies Practitioner

Choices South Surrey

Join Heike to learn about sleep practices, relaxation techniques and Bach Flower Remedies that help you find better sleep.

Free event. Register online. See top of page 5 for registration information.

Thursday, May 24

7:00 - 8:00 pm

Hanger Management

with Emily Boese, Nutritionist & Medical Herbalist

Choices Kelowna

Being so hungry you're angry (or hangry) has become a normal part of our lives, but it shouldn't be! Learn 4 easy ways to balance your blood sugar and support a healthy weight

Free seminar, registration required. Register online or call 250-862-4864.

Tuesday, June 12 7:00 - 8:00 pm

Bone Broth: Why Your Grandma Was a Genius

with Dr. Jennifer Dyck, ND & Dr. Christian Brix, DC, Boned Broth

Choices Kelowna

Learn why you should be consuming this delicious, satiating, collagenrich superfood on the regular.

Free seminar, register online. See top of page 5 for registration information.

preferred shopper club specials [CLUE PRICE

Choices' Own Gourmet Pasta Sauces and Salsas!

Locally made in BC and cooked in small batches, these delicious sauces each come in three simple and clean flavours you and your family will love. You'll only find them at your local Choices Markets.



Choices Markets Gourmet Pasta Sauce Assorted Varieties

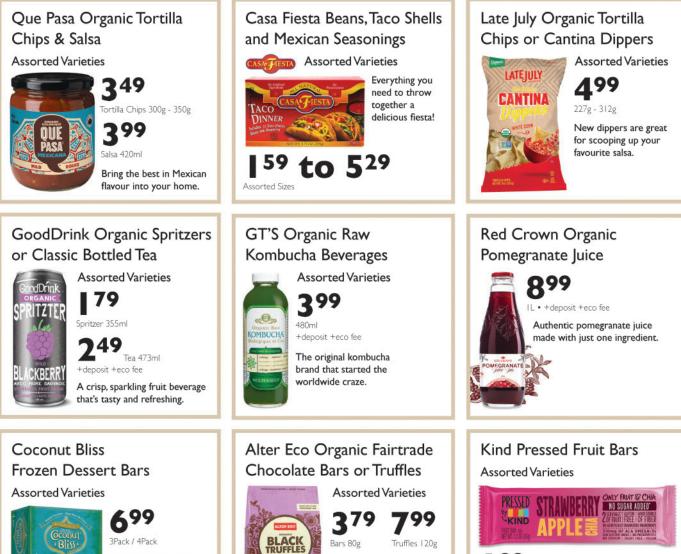
750ml

NEW at

CHOICES

Medium Salsa Metholices Metholic

750 ml



Have a treat without all the guilt with these coconut based desserts.



Fairtrade chocolate is a

more ethical choice.

Pressed fruit and nothing else for a pure and tasty snack bar.

99





Ancient Medicine for Modern Humans

daptogen is a term used for a group of plant medicines which help the body adapt to stress. This could be physical stress such as a cold or infection, or mental or emotional stress such as anxiety, or depression.

Adaptogens have increased in popularity over the last few years, but have actually been used for centuries. They are found in every system of traditional medicine, from Ayurveda in India, to Traditional Chinese Medicine, to ancient Peruvian healthcare.

Some of the most common uses for adaptogenic plants are:

- Excessive acute or chronic stress
- Convalescence (to support health and recuperation after illness)
- · General immune support (not during an acute illness)
- Intensive exercise
- Adrenal support

The Plants

Ashwaganda (*Withania somnifera*) is a calming adaptogen and one my favourite plants! Traditionally used for convalescence, Ashwaganda is a calming herb which is great for cooling an overworked nervous system. Its botanical name somnifera alludes to the fact that it has been used to help with sleep.

Holy Basil (Ocimum sanctum), or Tulsi, has been revered in India for its restorative abilities. Another calming adaptogen, Holy Basil makes a beautiful tea. It is full of antioxidants and has been shown to have anti-inflammatory properties.

Ginseng (*Panax ginseng*) is a stimulating adaptogen. It has been shown to improve energy and stamina. Aside from its adaptogenic properties, Ginseng has been shown to support the immune system, cardiovascular health and blood sugar levels. Wild Ginseng has been over-harvested and is an endangered species. When purchasing Ginseng look for a cultivated, sustainable source.

Maca (*Lepidium meyenii*) is sometimes referred to as Peruvian ginseng and is a root vegetable that belongs to the Brassica family. It has been eaten and used in Peru for thousands of years, both as a food and as a medicine. Maca is highly nutritious and can help with energy and possibly even fertility issues. **Eleuthero/Siberian Ginseng** (*Eleutherococcus senticosus*) is not a true ginseng. It is much more gentle than Ginseng, with calming adaptogenic properties. It supports the immune system and helps regulate blood sugar.

Rhodiola (*Rhodiola rosea*) is another stimulating adaptogen. Traditionally Rhodiola was used in Eastern Europe to help with stamina and to enhance physical performance. It grows in high-altitude Arctic regions of Europe and Russia. There are sustainability concerns over wild Rhodiola, so look for a sustainable, cultivated source.



How to Use Them

You can buy adaptogens in a wide variety of ways, from loose or dried herbs to tea bags, and concentrated capsules.

Herbs such as Holy Basil lend themselves beautifully to a caffeinefree tea. Many of the other adaptogens, such as Ashwaganda and Maca, are roots that you can buy in powder form and so have an earthy taste that lend themselves well to smoothies or lattes.

Our modern way of life can be pretty stressful. While there is no substitute for real rest and relaxation, adaptogens can be a helpful addition to your daily routine to help build resilience to stress and to help restore after a stressful situation.



Emily Boese is a Registered Herbal Therapist with the Canadian Herbalist's Association of BC. She has worked as Research & Development Manager at a herbal medicine company, as a Medical Herbalist in private practice, and as an organic herb gardener. She is currently the Choices Nutritionist in Kelowna, where she does her best to get medicinal herbs into her recipes. Contact her at kelownanutrition@ choicesmarkets.com.

This article is meant for educational purposes only. The information here is NOT meant to replace consultation with a Registered Dietitian or qualified healthcare professional.

USE

LO

NUTRITION NEWS

Magnesium: Mineral of the Moment By Dr. Rory Gibbons, ND

I heard that magnesium can help with sleep, why and what type of magnesium should I take?

Our typical western diet contains less than the recommended daily allowance for magnesium. Along with a lack of dietary magnesium, humans are exposed to mental and physical stress causing a higher demand for magnesium. The overall result is a magnesium deficiency and a shift from our normal physiological state; in this case, not sleeping when you should be! Although sleep disturbances can be the result of many factors, magnesium supplementation may help you sleep in the following ways:

- Magnesium relaxes skeletal muscles. If you carry tension in your shoulders, get headaches or experience leg cramps at night, magnesium may help alleviate those symptoms and help you get a good night's sleep.
- Magnesium reduces the release of adrenocorticotropic hormone from your brain that normally stimulates your adrenal glands' sensitivity to stress which in turn elevates blood cortisol. If you are someone who experiences stress for a long time, a magnesium deficiency may be causing a rise in cortisol at times when it should be low.
- Magnesium turns off neurotransmitters that increase brain activity and turns on neurotransmitters that calm it. In people

who experience anxiety or anxiety like symptoms (heart racing, elevated blood pressure, sweating, etc.), your brain may be responding to excitatory molecules when you shouldn't be and magnesium can help shift the mind into a calmer state and allow you to sleep longer.

When choosing magnesium for sleep, mood, muscle function and a general calming effect try a magnesium citrate or magnesium bisglycinate. These forms are absorbed well in the gastrointestinal tract, help muscles relax, and glycinate also naturally reduces anxiety. If you have any questions regarding magnesium supplementation make sure to speak to a healthcare provider.



Dr. Rory Gibbons, ND is a naturopathic doctor accepting new patients at Delbrook Naturopathic Medical Center on Thursdays and Fridays. For more information visit www.drrorygibbons.com or call 604-986-9191.

This article is meant for educational purposes only. The information here is NOT meant to replace consultation with a Registered Dietitian or qualified healthcare professional.

Three Health Benefits of Fairtrade Coffee By Choices Nutritionist Marissa Vandervelden BScK, MScN

With so many of us reaching for a hot cup of coffee first thing in the morning, it's no wonder that coffee is one of the top Fairtrade crops. Beyond fairtrade, by buying organic beans you are also supporting environmental sustainability. Not only does Fairtrade coffee support coffee farming communities, but it can support your health goals too.

Coffee is full of antioxidants

In fact it is the highest source of antioxidants for most people eating a typical North American diet. Believe it or not good old drip coffee is the healthiest way to drink your regular cup of Joe. Other preparation methods like espresso or Turkish have reduced antioxidant levels.

Coffee can improve blood sugar balance and may ward off Type 2 Diabetes

This benefit of coffee is thanks to a compound called chlorogenic acid which works in the body to improve glucose metabolism and increase insulin sensitivity. Not a coffee fan? You can enjoy the benefits of chlorogenic acid in coffee leaf tea.

Coffee can help you burn fat by boosting metabolic rate by 3-11%

This is likely caused by coffee's considerable caffeine content. The caffeine content in your cup of coffee depends on your bean choice and method you use to brew it. Methods like French press or cold brew where the beans linger in the water for long periods have higher contents whereas espresso has less caffeine.

With all of these benefits, you don't need to drop the coffee habit – research shows that the biggest benefits can be seen when drinking 3-4 cups a day. Keep in mind that if you top up your morning cup with cream and sugar these benefits may be outweighed by the extra fat and calories. These are the real culprits to why coffee is adding to the waistline. It may take time to switch to Fairtrade black coffee, but the benefits are worth it for you and the global community.



Each month in our stores you'll find green labels on certain products, indicating our Dietitians' Top Choices.



Produce Picks

Did you know that avocados are one of the highest fibre fruits? Just half an avocado dishes up 5 grams of fibre and 7 grams of monounsaturated fats, making them incredibly heart healthy. For breakfast enjoy avocado with eggs, on toast or in a smoothie to sustain your energy until lunch.



Fairtrade Melons:

Cantaloupes are a great source of vitamins C & A, plus potassium and are about 90 percent water, which makes them an ideal snack on a hot day. Cantaloupes will become softer and juicier with time but the sugar content will not significantly increase following its harvest. Prevent mold growth by storing dry but wash the rind well right before eating.

Naturally Yours



African Fairtrade Society Organic Pure Raw Shea Butter:

The African Fair Trade Society imports shea butter from Senegal and Ghana and packages the moisturizer in Canada in recyclable bisphenol-free plastic. Profits go towards funding schools and promoting education within the community, supporting the role of women in their local economies, providing medicine for Malaria treatment and building a local health clinic. Use on dry skin to rejuvenate and moisturize.

Grocery Gossip



Sunrise Soyganic Tofu:

Made in downtown Vancouver using non GMO, organic soybeans grown in North America. Tofu is a great source of protein and other important nutrients like calcium, magnesium, iron and zinc. Buy pressed varieties or try pressing your tofu at home for a more meaty texture. There are many ways to use tofu, so give it a try. You might be surprised by how much you like it! See our Tasty Top Choice Recipe for inspiration.



Earth's Choice Organic Whole Bean Coffee: Coffee beans sourced from the highest quality, Fairtrade, organic growers from around the world. The biodegradable bag will decompose 100x times faster than standard foil bags. Contrary to what you might think, choose a darker roast for less caffeine.



TASTY TOP CHOICES RECIPE

Tofu Scaloppini

From A Local Table – The Choices Markets Cookbook

- 3 Tbsp avocado oil1 onion, sliced2 green peppers, sliced1 Tbsp fresh sage, chopped
- 3/4 cup water

- I package of firm tofu, sliced into ¼ inch slices I 1/2 lemons, juiced I 1/2 Tbsp tamari sauce Black pepper to taste
- Over medium-high heat, heat oil in a large non-stick frying pan and brown onion. Add green peppers and sauté until soft.
- 2. Add 1/2 of the sage and 1/2 cup of water. When water has almost evaporated remove pepper mixture.
- 3. Return frying pan to burner and brown tofu slices on both sides.
- 4. Add pepper mixture, remaining sage, lemon juice, tamari, and black pepper.
- When liquid has partially evaporated, add remaining water then continue to cook until most liquid has evaporated.

wellness centre monthly specials



Renew Life Probiotics Assorted Varieties

20% Off Regular Retail

Assorted Sizes
Enteric coated to protect the probiotics

from harsh stomach acid.



Renew Life Omegas Assorted Varieties

20% Off Regular Retail Assorted Sizes

Delivers over 1000 mg of omega-3 fatty acids and 1000IU of Vitamin D in every capsule!



Platinum Vitamins and Supplements Assorted Varieties

15% Off Regular Retail Assorted Sizes

Nourish your body with the nutrients it needs, thanks to the absorbing power of Omega Suspension Technology™.

Sisu Skin, Hair & Nails

50 vegcaps

SISU Skin, Hair & Nails captures the strength of natural ingredients including pure hyaluronic acid that nourish the body and inspire beauty from within. This comprehensive formula combines the remediating power of proven ingredients and promotes skin health and rejuvenation, helps repair and promote strong, shiny hair, and fortify nails.

Natural Factors PGX

Assorted Varieties





Gradually absorbs water and slowly begins to expand and produce a feeling of fullness.

Natural Factors Glucose Balance Supplements

balance.



Assorted Varieties
20% Off
Regular Retail
Assorted Sizes
Blends all the benefits of PGX
with an extract of mulberry to
support healthy blood sugar



Innovite Supplements



Exceptionally stable. Sourced from yeast fermentation for the highest purity. Backed by over 30 years of clinical research.



5 skin care essentials for delicate, dry, & reactive skin.



wellness centre monthly specials



an you imagine life without the banana? The banana has been cultivated by people from places all over the world for hundreds upon hundreds of years, prized for its great taste and wonderful nutritious qualities. Today bananas are grown commercially in over 100 countries around the world. For many years, however, people who grew and picked bananas were not necessarily very well treated. Germany was the first country to introduce a fair pay system for banana growers in the mid 80's. We now have Fairtrade certification worldwide. The financial benefits to farmers has allowed small impoverished communities around

anas



the world to grow both economically and socially, where conventional non-Fairtrade banana growing communities might be struggling. Fairtrade farming also promotes less toxic growing conditions and more sustainable farming practices. So, now that I've hopefully convinced you to try some, what can we do with these Fairtrade delights?

Of course, bananas area great snack at any time of day. They come ready to eat in their own organic, compostable wrapper! Banana smoothies, loaves, muffins and pancakes are all regular classics you can make every week, but let's try exploring some new banana options. Have you ever tried a warm banana crumble? It's a tasty twist on the classic apple crumble. Take it up another level by topping it with an instant banana ice cream. It's super easy to make. Just blend together frozen bananas with a scoop of Greek yogurt, a touch of vanilla extract and the sweetener of your choice and voila, it's good to go. You can also freeze it for future enjoyment.





While we're all familiar with sweet banana applications, don't be afraid to experiment in the kitchen with savoury banana dishes. Check Asian inspired menus for ideas, like banana chicken or tofu dishes. Banana is a great addition to a fresh salsa or guacamole, especially as a garnish to grilled meat or fish. I do have another bold idea, but you have to promise not to tell my Italian friends. I'd like to try and make a risotto with banana!

More discoveries are waiting for you in the banana world, but don't forget to keep it Fairtrade as often as possible. Your small contribution in supporting Fairtrade goes a long way towards helping our friends the banana growers. Go bananas!



Antonio loves to explore Fairtrade tropical flavours. Did you know our produce department features dozens of exotic and Fairtrade fruits? Exploring the world through your kitchen is always an amazing experience.



comments@choicesmarkets.com /Choices_Markets /ChoicesMarkets

@ChoicesMarkets

Choices Markets Locations

Kitsilano 2627 W 16th Ave, Vancouver 604.736.0009

Cambie 3493 Cambie St, Vancouver 604.875.0099

Kerrisdale 1888 W 57th Ave, Vancouver 604.263.4600

Yaletown 1202 Richards St, Vancouver 604.633.2392

Commercial Drive 1045 Commercial Dr, Vancouver 604.678.9665

Kelowna 1937 Harvey Ave, Kelowna 250.862.4864

South Surrey 3248 King George Blvd, Surrey 604.541.3902

Burnaby Crest 8683 10th Ave, Burnaby 604.522.0936

Burnaby Marine Way 8620 Glenlyon Pkwy, South Burnaby 778.379.5757

Abbotsford 3033 Immel St, Abbotsford 604.744.3567

North Vancouver 801 Marine Dr, North Vancouver 604.770.2868

Eco Audit

Reducing our environmental impact, we chose to print our newsletters on 100% post consumer recycled fibres. Look what we saved this month:

Tree(s): 27 Waste: 1,199 kg Water: 97,773 L Greenhouse Gas Emissions: 3,932 kg CO2 Smog: 5 kg NOx Energy: 23 GJ

Results based on the Rolland Environmental Calculator





A DAY FOR THE FAMILY // COOKING DEMONSTRATIONS // OVER 200 VENDORS // DYNAMIC SPEAKERS SUSTAINABLE TRANSPORTATION ZONE // VEGAN FITNESS SHOWCASE // FREE SAMPLES & GIVEAWAYS

24.9

KIP ANDERSEN

CANADA'S PREMIER SUSTAINABLE VEGAN & VEGETARIAN EXPO