

Water Kefir Where Have you Been All My Life?

with Leeza Zurwick, Happy Gut Pro

Thur, December 6 | 6:30-8pm Kitsilano

Come along and learn about water kefir - the fastest fermented food around! In this class you'll learn how to brew water kefir - as well as its history, benefits, and the numerous and versatile uses of its culture that multiply with each ferment.

Free seminar.

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



Happy Holidays



On behalf of the staff, management and ownership of Choices Markets, we'd like to wish all of customers and community members a happy holidays. No matter what holidays you celebrate at this most wonderful time of year, we hope that it is filled with the people you love and the joy of a fantastic meal.

Community Engagement

It has always been part of Choices Markets philosophy that we are a part of each community we are found in. That's why we always try to do our best when it comes to supporting our communities as they support us. Each year, Choices donates over \$150,000 a year to a variety of programs such as local schools, environmental organizations, youth sports teams, neighbourhood house family services and fundraising events across BC. When you visit your local Choices Markets, you'll feel a real sense of community pride in everything we do.

Would you like Choices to consider supporting your community charity or organization? Contact us through our website at choicesmarkets.com/contact-us.

Donate to Star of the Season

Each holiday season, Choices' holiday charity campaign kicks into high gear. From November 15th to December 24th, the cashiers at each Choices Markets location will be selling stars to raise funds for eleven local neighbourhood houses. These neighbourhood houses are dedicated to helping those less fortunate in our communities, and this is just our way of helping to give back. Last year, with your help, we were able to raise over \$45,500, smashing our previous records! We can't wait to do even better this holiday season.

To learn more, visit www.choicesmarkets.com.

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Choices Location: -

Name: _

Contest open from December 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.



We all know the holidays can be a stressful time. Relax a little and let us help you plan a delicious meal. These recipes by Chef Antonio and the Choices Nutrition team are sure fire winners bound to have your whole table smiling. We've made sure they're on the healthier side, so you won't be looking too much like Santa after eating your fill. Enjoy!



Turkey, Roasted Ambrosia Apples & Saffron Sausage

500 g lean ground turkey

2 large Ambrosia apples (cored and large diced)

100 g yellow onion (1/2 large onion) (large diced)

2 I/2 Tbsp extra virgin olive oil

1/4 tsp cinnamon

I tsp sea salt

1/4 tsp course black pepper

1/4 tsp cloves

2 Tbsp chives

1/2 tsp coriander powder

2 Tbsp apple cider vinegar

2 tsp (I gram) saffron

In a frying pan on medium heat, heat extra virgin olive oil and add diced apples, diced onions, cloves, coriander and cinnamon. Saute for 10 minutes then roast in oven at 400° for 20 minutes. Remove and chill.

When cold, put in food processor with apple cider vinegar, salt, pepper, and approximately 1/4 of the turkey, and process until smooth. Add saffron pistils and pulse a couple of times. Remove and place in a large bowl.

Add remaining turkey and chives and mix. Divide mixture in 4 and place each quarter in the centre of its own square of parchment paper, approximately 12 inches by 12 inches.

Fold one half of the parchment paper over the top of the mixture to meet the opposite edge of the paper. Begin to roll slowly back and forth to form a cylinder shape about 6 - 7 inches long and about 1 to 1&1/2 inches diameter.

Once sausage shape is achieved continue rolling to edge of paper. "Candy wrapper twist" the edges of the parchment, to increase pressure inside the roll, packing well the sausage mixture inside the parchment.

Place 4 sausages in the parchment paper on a cookie sheet, and bake for 25 minutes at 400°. Serve hot or cold, with your favourite side dish.





Herb and Cranberry Dip



1/2 cup raw walnuts, roasted and chopped 1/2 medium cucumber, (should yield approx. 1/2 cup) I small zucchini, (should yield approx. 1/2 cup) 3 medium garlic cloves, minced 1/4 cup fresh dill, chopped 1/4 cup fresh parsley, chopped 1/4 cup fresh mint leaves, chopped 2 cups (500g) Greek yogurt (2% M.F.) 1/4 tsp unrefined sea salt I lemon, juiced 1/3 cup dried cranberries, chopped

Preheat oven to 350°F.

Roast raw walnuts in a baking dish, stirring every 5 minutes for approximately 15 minutes or until fragrant. Set aside to cool, then chop.

Grate cucumber, and strain through cheese cloth or fine strainer to remove the liquid. Set aside the solid portion in a large bowl. Repeat with the zucchini, add grated strained zucchini to bowl with cucumber.

Add garlic, dill, parsley, mint, and Greek yogurt to the cucumber and zucchini.

Mix in salt, lemon juice, cranberries, and roasted walnuts and mix well.

Garnish with fresh dill, mint, and parsley and cranberries.



Holiday Vegnog

I cup cashews, soaked in hot water I hour I 160 mL can coconut cream I tsp vanilla 2-4 Tbsp maple syrup Few pinches ground turmeric 1/2 tsp ground cinnamon 1/2 tsp nutmeg, freshly grated 3/4 - I 1/2 cup water

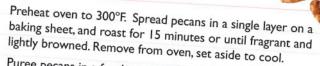
Drain cashews and combine in a high-speed blender along just 3/4 cup of water with the rest of the ingredients.

Blend until smooth. Adjust water to your desired thickness.

Don't have a high speed blender? Filter your nog through 4 layers of cheese cloth before serving for a smoother consistency. Keeps in the fridge for 2-3 days.

Pecan Stuffed Dates

3/4 cup raw pecans Pinch unrefined sea salt 16 dates, halved and pitted I Tbsp unsweetened coconut flakes



Puree pecans in a food processor or high powered blender until they form a paste. Season with sea salt.

Stuff each date with 1/2 tsp of pecan puree and finish with coconut flakes. Keep in fridge for 3 days, pack for snacks!



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Peanut Butter 500g

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When you need veggies in a pinch, turn to Stahlbush.

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Great for baking, frying or salad dressings.

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250g - Shredded 500g - Flour

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Make your curry velvety smooth with these coconut milks.

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Assorted Sizes

Bob's Red Mill Nut Flours



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Bob's Red Mill Grains



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Fresh milled grains and flours, perfect for your holiday treats.

Water Kefir

There has been a big resurgence of fermented foods in today's markets, menus, and diet plans. There is one that has been under the radar but is making a huge splash into the market place. Introducing, water kefir!

What is Water Kefir?

Water kefir is a fermented beverage that is brimming with probiotics and vitamins

Baby water kefir grains/cultures/tibicos have been around for centuries and are thought to have originated in Mexico in the 1800s. Water kefir grains are a symbiotic relationship between good yeast and good bacteria and form a tiny little clear jelly, that when fed sugar produce a powerhouse probiotic beverage that boosts gut health, energy and immunity.

Fun for the Whole Family

Kids absolutely love the fascinating process of making water kefir and getting to drink the fizzy, soda-like beverage after only 48 hours. Parents love it too because their kids are reaping so many health benefits without the kids even knowing it!

Where do | Start?

You can find D.I.Y. Water Kefir Soda Kits and fresh, plump water kefir grains that are ready to make your wonderful drinks, smoothies and elixirs at your local Choices Market.





Water Kefir

The First Ferment

1/4 cup sugar 1/4 cup water kefir grains 4 cups water

Place it in a warm spot and the grains quickly eat up the sugar. Within 24 hours you have a fermented drink that has a mild, slightly sweet flavor, with just a hint of fermentation.

Fermenting nut milk is even easier! Place 1/4 cup grains into a first ferment jar and add 4 cups of your favorite nut milk. Leave it in a warm spot for 24 hours. The sugars in the nut milk will be eaten up by the water kefir grains.

The Second Ferment

A second ferment for 24 hours more will make you a wonderful, naturally carbonated soda with all of the benefits from the first ferment.

All you have to do is strain the liquid from the grains of the first ferment into a swivel top bottle that has a tight rubber seal.

To flavour your ferment, add your favourite juice, tea, herbs, or fresh fruit to the bottle and seal it shut. Leave it in a warm place for 24 hours and slowly and carefully open the lid. The water kefir eats up the sugar in the bottle, creating natural carbonation, leaving you with a fizzy soda.

Your bottles can then stay in your fridge for up to 6 weeks!

IMPORTANT NOTE: water kefir can be explosive if you leave it out in the warmth too long. Always refrigerate immediately after you have reached the perfect flavour and effervescence.

USE

NUTRITION

Holiday Spices and Chinese Medicine

By Dr. Jaewon Jeon, Traditional Chinese Medicine Practitioner



Why are we drawn to spices such as cinnamon, cloves, nutmeg and ginger during the holiday season?



In Traditional Chinese Medicine, winter is the time when our yin energy (cold, damp, dark) peaks. Cold is a type of energy that causes contraction and slows things down. Damp causes a feeling of heaviness and tiredness. When the weather has strong yin energy, our body is easily influenced by them. People tend to become less active. Also, as strong yin (cold/damp) weather impairs the yang energy (warm, active, moving & protecting energy) in our body, people may easily catch colds and flu and have cold hands and feet. Some may experience aggravation of their symptoms- such as stiff, painful joints, angina/chest pain or seasonal depression. During the holiday season, we use lots of spices, such as cinnamon, clove, nutmeg and ginger, in our food and drink because in Traditional Chinese Medicine, these spices are warm and pungent in nature- cinnamon helps activate yang energy in the body (and hence, warms the body), alleviates pain and improves circulations. Ginger, clove and nutmeg also warm the body and help reduce symptoms associated with digestive problems. Therefore, these are reasons why we indulge in these holiday spices in this cold and damp winter.



Dr. Jaewon offers acupuncture & Traditional Chinese Medicine services at Ridgepoint wellness in Kerrisdale for pain control, injury rehab, stress management and immune support. For more info, visit www. ridgepointwellness.com

Putting the Fizz into Fermented this Holiday Season

By The Choices Nutrition Team

As we head into the holiday season and all the treats that come with it - I'm talking to you, eggnog lattes....it is easy to forget that there are some functional foods that can be incorporated into our eating plans all year round to help support and nourish our bodies. One of these is fermented foods. Recent research has thrust the health benefits of fermented foods into the spotlight and who wouldn't want a healthier gut and immune system?



What is Fermentation

Fermentation is a centuries old traditional process in which the natural sugars in food are broken down by bacteria and other micro-organisisms. Lacto-fermentation is a method by which vegetables, dairy, and even bread doughs are preserved through the process of fermentation using beneficial bacteria.



Benefits of Fermented Foods

Large nutrients such as lactose and starches are broken down during the fermentation process and this can be very helpful for people with sensitive digestive systems. Fermentation also greatly increases the amount and availability of certain vitamins.



Top Foods for Fermenting

Vegetables in all forms make great ferments. Sauerkraut is one of the better known but consider the more spicy Kimchi or fermented carrots with dill or ginger. Include a teaspoon of fermented vegetables along with your roasted veggies this season or consider a slow baked sourdough bread with warming soup.

Caution: It is not recommended for pregnant or immune-compromised individuals to consume raw fermented foods. Vitamin K-rich foods may interact with warfarin type blood thinners. Talk to your doctor.



Are you looking for healthy variety in your diet?

Let the Choices Nutrition Team help.

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

Bakery Goodies





Bulk Basics



Produce Picks

Choices' Own Pumpkin Pie:

From our kitchen to yours! Handmade with love by our very own baker, who hand makes every single pumpkin pie out of our commissary in Burnaby. Treat yourself and your family this holiday season with piece of Bessie's pumpkin pie. Pumpkin pie counts as a serving of vegetables - right?

Pumpkin Seeds:

Good things do come in small packages! In addition to being high in protein, pumpkin seeds contain omega-6 fatty acids as well as tryptophan, an amino acid that helps the body produce mood-uplifting serotonin. The seeds also contain fiber, heart-healthy polyunsaturated fatty acids, monounsaturated fatty acids, minerals, and vitamin K. Enjoy pumpkin seeds on their own as a snack or sprinkled in a salad.

Portobello Mushroom:

Portobello mushrooms make a great meat substitute for the plant-based eater on your holiday guest list. They have a dark brown color and a very rich flavor, which makes them great for grilling or stuffing! Jam-packed with selenium, energizing B-vitamins, copper and polysaccharides, which have known immune-boosting benefits, mushrooms really are a fantastic fungi!







Grocery Gossip



Farmer's Market Organic Pumpkin:

Meet the family farm behind Farmer's Market Organic Pumpkin Puree. They believe in CLEAN LABELS and their products speak for themselves with organic pumpkin being the only ingredient on the label. Pumpkin puree contains more fibre than kale and is full of iron and hearthealthy magnesium.



TASTY TOP CHOICES RECIPE

No Bake Pumpkin Cookie Bites

Yields 20 bites

By Choices Nutritionist Pauline Wong, RHN

I cup rolled oats

I cup unsweetened shredded coconut 1/3 cup ground flaxseed

1/2 cup pumpkin puree

1/3 cup maple syrup

I teaspoon vanilla extract

1/2 teaspoon pumpkin spice mix

- 1. Add all the ingredients in a large mixing bowl.
- 2. Mix completely, and let chill in the fridge for around 15-20 minutes.
- 3. Line a baking sheet with parchment paper.
- 4. Remove mixture from fridge and scoop a heaping tablespoon and roll into sphere shape bites.
- 5. Place the bites into an air-tight container and store in the fridge for up to 5 days or frozen for up to 2 months.

Meet our Meat



Choices Own Turkey:

Organic poultry have a higher standard of living with more space to roam for each bird. They receive organic feed, and do not receive antibiotics. By cooking the whole bird, the cost is reduced compared to portioned pieces, and portioning yourself is a breeze once it's cooked. Turkey is a good source of immune-strengthening zinc and energizing iron.

Naturally Yours



Happy Gut Pro:

Water kefir, welcome to the fermented food market! Kefir is a drinkable fermented beverage, cultured with a combination of beneficial yeasts and lactic acid bacteria. Kefir is currently being studied for its potential as an antiinflammatory and antibacterial agent, in addition to a host of other health effects. Make your own at home today with Happy Gut Pro!

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- Reduces fatigue

Boosts Memory

· Helps relieve diabetic neuropathy pain

Lorna Vanderhaghe SMILE 5-HTP



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- Supports the balancing of moods and improving sleep
- · Helps with fibromyalgia and PMS symptoms
- · Aids with migraine headache relief



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rown in tropical and subtropical regions of the world, ginger is gaining a bigger and bigger presence in restaurants and home pantries thanks to the constantly growing North American palate. Let's not forget about the health benefits either. A little ginger is always great for fighting an upset tummy after too much egg nog.



Fresh ginger is available in mature or young form. Mature ginger has a coarser peel than young. Make sure to always look for pieces with smooth skin. Wrinkled skin indicates that the root has lost moisture and is past its prime. Young ginger is usually available in the spring and it has a pale and delicate peel that doesn't require peeling.

We've all purchased a piece of ginger root that's much larger than we need for a recipe. Don't despair. Here's a few ideas on how to keep your ginger as potent as long as possible.

You can wrap it tightly and keep it refrigerated for up to 3-4 weeks from purchase. You can also freeze it. Peel chunks and wrap them tightly, this way they're ready to be sliced or grated on demand. Another method I like to use is using a food processor and turning your leftovers into ginger puree. Portion

your puree into ice cube trays, making sure your portions are based on your future uses. Don't make the cubes too big, keep them small and use multiples if you need to strengthen your ginger punch.

Dry ground ginger is very popular around the holiday season. It's a very common ingredient in holiday baking, but it is quite tricky to substitute fresh with dry and vice-versa. They have very different moisture levels and consistency. You don't want your gingerbread people to have frowns, so when you search for the best recipe, look to find modern baking recipes that use fresh ginger instead of dried.

While perhaps not as common around the holidays, fresh ginger is used in savoury cooking all over the world and there are literally thousands of combinations. Sauces made for potent spice or mild ginger aroma are great on meat, fish, veggies, noodles, rice and more. Let's not forget how good a slice of ginger is with wasabi on sushi.



As winter gets colder and snowier, you'll want to try fresh ginger in your warm apple cider or make your own sickness-fighting hot drink with your choice of citrus, and a little honey.

Fresh, candied, pickled or dried, thanks to its distinctive flavour, ginger is an un-substitutable ingredient. Ginger spice leads to everything nice!



Chef Antonio would like to wish everyone a Merry Christmas and hopes that his readers are able to spend some quality time around the dinner table with their favourite people this holiday season. Buon appetito!



comments@choicesmarkets.com

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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

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Tree(s): 27 Waste: 1,199 kg Water: 97,773 L

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