

Health Education April Wellness Activities

Monday

Healthy Habits Event

11:00 a.m. - 1 p.m. Anchorage Native Primary Care Center (ANPCC) Lobby

Diabetes Support Group

April 2 Noon - 1:30 p.m. Mt. Marathon Building Denali Room

Power of Hope Cancer and Educational Social Group

April 30 Noon - 1:30 p.m. Mt. Marathon Building Denali Room

Tuesday

Healthy Habits Event

11:00 a.m. - 1 p.m. **ANPCC Lobby**

Quit Tobacco Class*

ANPCC

1-3 p.m.

Noon -1 p.m. Mt. Marathon Building

Toddler Time

10 - 10:50 a.m.

Mt. Marathon Building

Healthy Habits Event

11:00 a.m. - 1 p.m.

ANPCC Lobby

Snuggle Time

Wednesday

Healthy Habits Bingo

April 4 and 18 1-3 p.m. ANPCC Room 1127 - 1129

Birthing Basics*

April 4 and 11 3 - 5 p.m.Mt. Marathon Building

Thursday

Healthy Habits Event

11:00 a.m. - 1 p.m. **ANPCC Lobby**

Healthy Heart Bingo

1 - 3 p.m.ANPCC Room 1127 - 1129

Friday

Toddler Time

10 - 10:50 a.m. Mt. Marathon Building

Healthy Habits Event

10:00 a.m. - 1 p.m. ANPCC 1 West

Dinner Makes a Difference

10:00 a.m. - 1 p.m. ANPCC Room 1127 - 1129

Highlights

Healthy Habits Event features weekly activities:

- April 6: How to get your garden growing
- April 13: Alcohol-free activity
- · April 20: Join us in discussing stroke awareness
- · April 27: Eat like a rabbit; try tasty greens!

April DMD Saturday Class (see back for details)

Understanding Pregnancy

Available by appointment. Please call (907) 729-2689 to schedule.



(907) 729-2689 southcentralfoundation.com





Dinner Makes a Difference: Supermarket Sweep!

Saturday, April 14
Focus: From Plan to Plate

Make planning easier with DMD meal planning, healthy cooking tips, food prep, and a demonstration on how to shop healthy on a budget.

Registration is required to attend. All ages are welcome, minors must be supervised. Lunch is provided.

Contact health education at (907) 729-2689 to register.



Recipe of the Month

Spring Quinoa Salad

Learn how to make this at the Dinner Makes a Difference class on April 14.

Ingredients:

Apple cider vinaigrette:

- 1/4 cup raw, unfiltered apple cider vinegar
- · 2/3 cup extra virgin olive oil
- ·1 tablespoon Dijon mustard
- 2 tablespoons fresh lemon iuice
- ·1 teaspoon raw, unfiltered honey
- · 1-2 fresh garlic cloves, minced
- · Dash of ground black pepper

Salad:

- · 2 cups quinoa, cooked
- ·1 small cabbage head, shredded
- · 2 carrots, shredded
- · 1 bell pepper, chopped
- •1 bunch asparagus, chopped into bite sized pieces, blanched

Directions:

To make the apple cider dressing, place all vinaigrette ingredients in a medium bowl and whisk together. Toss all vegetables together with a 1/2 cup of salad dressing. Refrigerate any leftover dressing in an air-tight container for up to 5 days. Dish up 1 cup of the tossed veggies and put a 1/2 cup of cooked quinoa on each salad. *Optional*: Replace any of the veggies with your favorites! Get creative; add a 1/4 cup slivered almonds or sunflower seeds for a protein punch.

Nutritional Information (per 1 1/2 cups)

Calories 210 Sodium 85 mg

Total Fat 9 g Total Carbohydrate 29 g

Saturated Fat 1.5 g Dietary Fiber 8 g

Trans Fat 0 g Sugars 4 g Cholesterol 0 mg Protein 7 g

Source: SCF Health Education