EVENTS CALENDAR



OCTOBER 2014

10/1 ZUCCHINI NOODLES KNOW-HOW 11-12:30pm

Come meet Andi in the produce department to learn to make spiraled zucchini, grab a recipe and leave with everything you need to have raw Pad Thai for dinner!

10/3 OFF-SITE PRIVATE HEALTHY EATING SEMINAR

Is your office in need of healthy eating education? Contact Andi to inquire!

10/4 BUILD A BETTER BENTO BOX 12PM

Sake and Spring Rolls? Knife skills and know-how? Hands on learning made fun? Yes please!

RSVP: https://bentosakespringroll.eventbrite.com

APPLES TO APPLES 2pm

Green apples, red apples, pink apples, sour apples, sweet apples, heirloom apples....Come find Andi in the Produce Department and learn all about our tremendous variety of apples.

10/6 PRODUCE PAL 1pm

Meet Andi to discuss anything and everything produce. Learn more about agriculture's impact on the environment, stories of real-life farms making a positive change and our list of prohibited pesticides.

10/7 POP-UP VEGAN RESTAURANT 12-2pm

In need of a healthy and quick meal that will inspire your palette? Find Andi in the prepared foods department where she will be selling one of the healthiest (and tastiest) meal options in the store! Specialty diet friendly and vegan too

10/9 TEAM MEMBER EDUCATION DAY

10/10 TASTING BOOTH 2PM

Come try some of my favorite non-GMO products and enter to win a store gift certificate!

10/13 PRODUCE PAL 12pm

The topic today will be our new Responsibly Grown rating system. Whole Foods Market is now rating produce as Good Better or Best Find out what this means.

10/14 POP-UP VEGAN RESTAURANT 12-2pm

In need of a healthy and quick meal that will inspire your palette? Find Andi in the prepared foods department where she will be selling one of the healthiest (and tastiest) meal options in the store! Specialty diet friendly and vegan too

10/17 BULK BASICS TOUR 11am

Come learn all about the bulk section and try some creative recipes: Nut-cheese, The Perfect Seasoning, Crunchy Oat Bites! RSVP: http://nationalbulkweektour.eventbrite.com

10/20 PRODUCE PAL 12pm

Meet Andi to discuss anything and everything produce. Learn more about agriculture's impact on the environment.

10/21 POP-UP VEGAN RESTAURANT 12-2pm

Find Andi in the prepared foods department where she will be selling one of the healthiest (and tastiest) meal options in the store! Specialty diet friendly and vegan too

10/27 PRODUCE PAL 12pm

Meet Andi to discuss anything and everything produce. Learn more about pesticides we prohibit.

10/28 HSH SUPPER CLUB 6pm

A delicious 4 course meal exclusive event. Sip on your favorite beverage while feasting on guilt-less gourmet cuisine. Come solo or sign up a friend but don't miss out. \$25 a seat, RSVP event only. View the menu & sign up at:

http://arbortrailsoctobersupperclub.eventbrite.com

10/30 TEAM MEMBER PRIVATE EVENT

10/31 KIDS' HALLOWEEN PARTY 4:30-6pm

Bring the 12 and under crowd for arts & crafts, healthy Halloween treats and a face painter who can paint your child's face to match their costume. Wear your costume and enter to win the Halloween raffle prize! RSVP at http://arbortrailshalloween.eventbrite.com

MEET OUR HEALTHY EATING SPECIALIST • ANDI JO ELBEL



Hello! I'm Andi Jo, your Healthy Eating Specialist! I'm a school teacher turned nutrition educator and happy to be here to teach you all about Health Starts Here! Join me as we learn all about eating a more plant & whole foods-based diet while having fun along the way. For more information email me at andi.elbel@wholefoods.com.

TOBER ARBOR TRAIL



HEALTHY EATING TIP Looking for lower-sodium products? Choose items with a 1:1 ratio between calories and sodium per serving	MUELLER FARMER'S MARKET ILAM 1PM Come find me at the farmer's market where I will be demoing kid-approved food!	12 HEATING TIP Try Millet, a wheat-free whole grain similar to couscous	HEATHY EATING TIP Saurté veggies in water instead of extracted oil. 1 Tablespoon of olive oil contains 120 calories!	FOR ALL APRIL HEALTH STARTS HERE EVENTS: hsharbortrails.eventbrite.com ANDI'S EMAIL: andi.elbel@wholefood	SUNDAY
27 PRODUCE PAL 12PM Topic: Prohibited Pesticides	20 PRODUCE PAL 12PM Topic: Agricultural Impact	13 PRODUCE PAL 12PM Topic: Good, Better, Best	6 PRODUCE PAL 1PM Topic: Organics	FOR ALL APRIL HEALTH STARTS HERE EVENTS: hsharbortrails.eventbrite.com ANDI'S EMAIL: andi.elbel@wholefoods.com	MONDAY
28 HSH SUPPER CLUB FALL FOODIE 6PM	21 Andi's Homenade Food Pod-up Vegan resiaurant 12-2PM	14 ANDI'S HOMENADE FOOD Pod-ud Vegan restaurant 12-2PM	7 ANDI'S HOMENADE FOOD Pod-up Vegan restaurant 12-2PM	5. <i>com</i>	TUESDAY
10N_CONSULTATIONS ANYTIME Make a 1 on 1 healthy eating consultation. Email Andi jo to set up a fee healthy eating meeting to get you on the right track.	22 AUSTIN FOOD AND FILM FESTIVAL 7PM	Did you know about Healthy teacher training? Whole kids Foundation's Healthy Teachers Program empowers educators to improve their personal health and wellness so they can be the healthiest possible role models for students.	BUNCH AND LEARN PRIVATE EVENT Is your company, club or circle of friends interested in a private cooking class held here at the store? Get in touch!	1 ZUCCHINI NOODLES KNOW-HOW 11-12:30PM	WEDNESDAY
30 Private event Team member movie Night!	23 Off-site plant-based nutrition Seminar	COOKING CLASS PRIVATE EVENT Is your company, club or circle of friends interested in a private cooking class held here at the store? Email Andi to learn more.	G TEAM MEMBER EDUCATION DAY Food and Our Nation	2 HEALTHY FATING TIP Eat greens first before any meal to get more nutrients per calorie and to get more fiber, protein, folate & calcium into your diet	THURSDAY
31 Kid's Halloween Party 4:30-6PM	HEALTHY EATING TIP Roast your vegetables on parchment paper to prevent sticking and any unwanted calories from adding oil. No oil needed!	17 NATIONAL BULK WEEK BULK BASICS TOUR 11AM	10 Tasting booth 2PM	3 Private Healthy Eating Seminar Off-Site	FRIDAY
Featured Event	25 Off-site fundraising Party With Local Non-Profit	Make a 1 on 1 healthy eating consultation. Email Andi Jo to set up a free healthy eating meeting to get you on the right track.	HEALTHY EATING TIP Make your own veggie chips! Sike root vegetables, add Healthy Earth Seasoning and bake on parchment paper at 350 degrees until crisp. No oil needed!	4 BUILD A BETTER BENTO BOX 12PM Apples to Apples 2PM	SATURDAY