

Monday, December 10<sup>th</sup> - Sunday, December 16<sup>th</sup>

## Announcements

# Winners Announced

**Congratulations to the winners of the November Challenge! Kristen Frazier** won the drawing for the food steamer. **Angie Jenkins** won kitchen accessories: vegetable chopper, knife set, and vegetable spiralizer (*not shown in photo*). Thank you to everyone that participated in this challenge.





Team Inittowinit is "in it to win it!"

### **Staff Wellness Challenge**

#### **Month 1 Standings Announced**

**Team Inittowinit** lived up to their name and racked up the most team points during the first month of the staff challenge. It was a close race for 2<sup>nd</sup> place with team Alabama Slammer's inching ahead of team C2BF by only 3.1 points. For a complete listing of results, see the staff wellness section on our C2BF website. Congratulations to our individual point leader, **Fran Krebser**, from team Taking Strides. Fran earned an impressive 240 points during the month of November.

### **Log Clarification**

For the December Challenge, give yourself a point for *every* serving of fruits and vegetables you eat each day.



## Announcements

## **This Week's Activities**

Monday	Tuesday	Wednesday	Thursday	Friday
10	11	12	13	14
7:15am-	4:00pm- <b>Yoga</b>	7:30am-	4:00pm-	7:15am-
Barre	1.00pm / 0yu	Walking Group	Cardio Bootcamp	RIP30 (video)
	4:00pm- RIP30 (video)		4:00pm- <b>Yoga</b>	
5:30pm- <mark>STEP</mark>	5:30pm- Low Impact Aerobics	5:30pm- <mark>STEP</mark>	5:30pm- Low Impact Aerobics	

Just a reminder, Commit to Be Fit classes and workshops do not meet when school is cancelled. In the event of a delay school opening, our morning classes will not be held. All classes, workshops, and events are FREE of charge. Everyone is invited!

# Happenings & Highlights

## In the Classroom

Check out recent photos from our Brain STAR Action Based Learning Lab. The students have been enjoying the new stations which include activities such as balancing, tricep push-ups, bicycle movements, and pattern walking, and other movement patterns which have been shown to benefit the brain.











This exercise is worth 10 points on the Dec. Challenge. You do NOT have to turn it in. Simply record points.



# **Tips from the Team**



Save money while eating healthy. Checking the unit price on items can save you money. The unit price is what that item costs divided by the size, which gives a price per unit (ounce, pound, etc.). Grocery stores will do the math for you and give you a standard cost to compare items. It may be cheaper to buy in bulk or it may be cheaper to buy more of the smaller size.

Here is an example. In this case, it is cheaper to buy the larger container.



Nutrition Tip & Recipe Submitted by Amanda Butler, M.A. Nutrition Specialist

Fitness Tip Submitted by Holly Jenkins, CPT Wellness Integration Specialist



## Fitness Tip of the Week

Here is a random trick of the trade. How do you count your reps? Do you start at 1 and go up to 10 or 12? Next time, try counting down instead of counting up. If you have taken my Barre class, you will hear me doing this quite frequently... 8-7-6-5-4-3-2-1. By counting down, you better prepare yourself psychologically for when fatigue kicks in during the final few reps. It provides a mental finish line and you will be more likely to successfully complete the set.



Healthy Kids Tip Submitted by Jackie Tederick, CPT Wellness Integration Coordinator

### Healthy Kids Tip of the Week\_

Science says kids who participated in mindfulness behaviors showed more kindness, better math scores, fewer ADHD symptoms, more self-control, improved focus, and less depression. (*TIME magazine*) Take a few minutes to breathe slower and pay attention to the moment.



## **Recipe of the Week**

#### Slow Cooker Tortilla Soup

Prep Time: 10 minutes Cook Time: 3 hours Total Time: 3 hours 10 minutes

Servings: 4 Calories: 375

#### Ingredients

1/2 cup white onion diced 1/2 cup red bell pepper diced 1 cup frozen corn 1 15 ounce can black beans rinsed and drained 1 ¼ lbs boneless skinless chicken breasts 1 4 ounce can mild green chilies 18 ounce can tomato soup 1 14.5 ounce can diced tomatoes (do not drain) 2 teaspoons chili powder 1 teaspoon cumin ½ teaspoon garlic powder 6 cups chicken broth 1 teaspoon kosher salt 2 tablespoons cilantro leaves chopped 1 cup tortilla strips or more if desired Toppings such as sour cream, avocado, olives, and shredded cheese



#### Directions

- 1. Place the onion, bell pepper, corn, black beans, chicken, chilies, tomato sauce, tomatoes, chili powder, cumin, garlic powder, chicken broth and salt into a slow cooker. Stir to combine.
- 2. Cover and cook on LOW for 6-8 hours or HIGH for 3-4 hours.
- 3. Remove the chicken breasts from the pot and shred with two forks. Return the chicken to the pot.
- 4. Stir in the chopped cilantro and ladle into bowls. Top with tortilla strips and any other toppings you desire. Serve immediately.

\*from Super Healthy Kids





#### About Commit to Be Fit

Commit to Be Fit is a school sponsored, grant funded program. Through the generosity of the PATH foundation, C2BF was created to help promote healthier lifestyles for students, staff, and county residents and employees.

All group exercise classes and workshops are offered free of charge for the community.

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