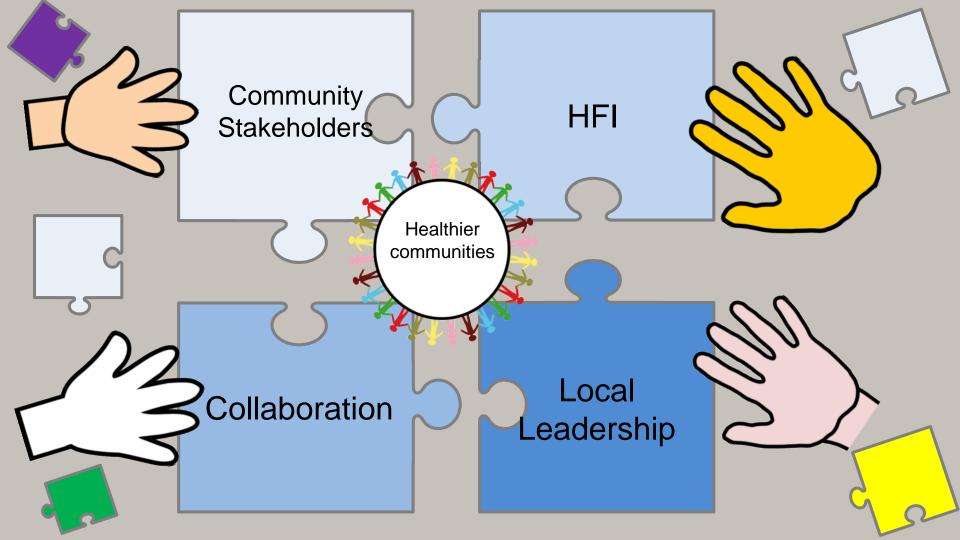
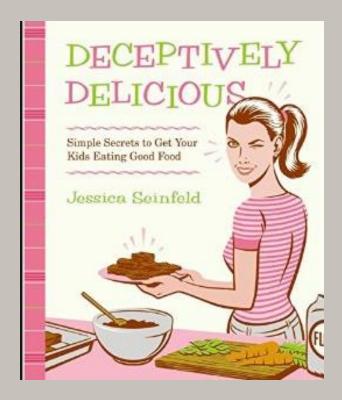
"You can do what I cannot do. I can do what you cannot do. Together we can do great things."

- Mother Teresa





HEALTH BY STEALTH

Where are they and who has control?

- What is needed to make the Change?
- Identify plus engage with organisations to collaborate with and codesign the how?





Use salt and sugar reduced sauces and dressings, and use herbs and spices to flavour meats instead of salt or sugary marinades



Use fruit and venetables to add fibre, freshness and flavour to a meal. Serve salad items on bread options (e.g. burgers and steak sandwiches) and add grated vegetables to lean meat patties - it can bulk up the serve and reduce the overall cost



Sell or display water, and keep cold. Remember: soft drink, sport drinks, juice and flavoured milks contain high amounts of sugar and have little or no nutritional value

SunSmart

Skin Cancer Prevention

we have 40% higher levels of solar UV radiation than similar latitudes in the northern hemisphere. Too much exposure to UV radiation causes sunburn, skin damage and skin cancer. Skin cancer is 90% preventable.

Stay SunSmart. Use the SunSmart protection system.



Slip on a shirt

- Slip on a shirt with long sleeves and a coller.
- 2. Fabrics with a tighter weave and darker colours will give you better protection from the sun



Seek the shade

- 1. Seek the shade of an umbrella or a leafy tree
- 2. Plan your outdoor activities for early or later in the day when the sun's UV levels are lower



Slop on sunscreen

- I. Slop on planty of broad spectrum sunscreen of at least SPF 30
- 2. Apply 20 minutes before going outside and reapply every two hours and especially after being in water or sweating.



Slap on a hat

- With a wide brim or a cap with flaps:
- More people are sunburnt on the face and neck than any other part of the body



Wrap on a pair of sunglasses

- Choose close fitting, wrap around style sunglasses.
- 2. Not all sunglasses protect against UV radiation, so always check the label for the sun protection factor







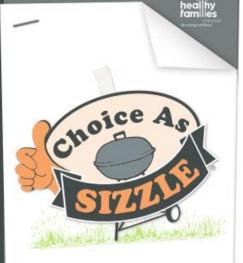








Foundation



Switch the bread

Swap the sauce

& Add some veg

Healthy choice at no extra cost



Why have a Choice As Sizzle?

The humble sausage sizzle is a classic Kiwi fundraiser, but how good for us are they?

Nothing beats a sausage covered in sauce and slapped in some fresh bread, but what about the nutritional value? By making some small, delicious changes to your typical sausage sizzle or your next barbeque, we can make this meal a whole lot healthier, and a whole lot tastier, at no extra cost.

Make the change to Choice As Sizzle and help our community get a whole lot healthier.

Switch the bread

Switch to a better bread with wholegrains like multigrain slices, rolls and wraps. It's more nutritious and filling than white bread



Choose healthier plant cooking oils, such as canola, and limit its use. Use the grill rather than the plate and there is no need for butter and margarine spreads!



- . Split precooked sausages, a great option for kids (your butcher can split them)
- · Minute steaks, lean meat kebabs, skinless chicken, vegetable burgers
- . Remove any visible fat from meats before cooking and, if using sausages, chops and meat patties, ask your butcher for reduced fat and reduced salt options (less than 10g fat per 100g)
- . Limit meat servings to the palm size of an adult's hand

Switch the bread Ditch the spread Swap the sauce & Add some veg

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Healthy options for ICC Surf to City

Imagine you have just run, walked or biked the 13km from Oreti Beach to Invercargill's Queens Park.

You are exhausted, but happy - flushed with exertion and that feeling of accomplishment that comes from having successfuly tested your physical ability.

And how do you toast that success?

With a hotdog, or some other deepfried goodness, and a can of fizz?



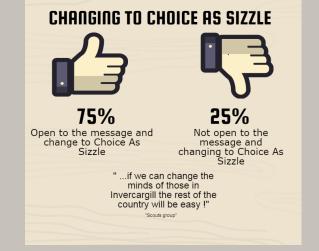
Invercargill City Council approves healthy food guidelines for events

Carried Annual Carlot



It was smoke and alcohol free, no deep fried food or fizzy drink was available for sale and families were encouraged to bring their own picnics and enjoy a typically lovely Invercargill autumn day.





Community BBQ Request for Use



- BBQ food (only food able to be cooked on the BBQ is able to be sold)
 Mitre 10 MEGA Invercargill support the Healthy Families 'Choice As Sizzle' initiative.
 - Switch the Bread: Choose wholegrains, multigrain and wraps.
 - Ditch the Spread: Avoid spreads such as margarine and butter, choose healthy plant based oils and use small amounts. Use the grill for cooking on the BBQ where possible.
 - Swap the Sauce: Use salt and sugar reduced sauce options, avoid marinades.
 - Add some Veg: Top with onion, mushrooms, spinach or try adding a parsnip patty.









friendly







Smart Choice for smart chefs



Together we can do great things

