## Upcoming Events:

Deadline for your next food order: March 8, 2019
Next depot pick-up days: March 21 / 22, 2019

## Memberships:

Your WECAN membership is only $\$ 5$ per family annually. It can be purchased from your depot coordinator any time. Our membership year is from April $1^{\text {st }}$ to March $31^{\text {st }}$, so it will soon be time to renew your membership.

## WECAN Casino

Date: July 26 and 27, 2019
Location: Century Casino (13103 Fort Road, Edmonton)

## Annual General Meeting

The next Annual General Meeting of the WECAN Food Basket Society is scheduled for Saturday, May 25, 2019. Mark your calendars and plan to attend.


WECAN
Food Basket Society

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## WECAN Events

Every two years WECAN benefits from a casino event. This event allows us to continue our programming by providing the necessary funds for such things as staff salaries and rent for our office space. Our next casino is scheduled for Friday, July $26^{\text {th }}$ and Saturday, July $27^{\text {th }}$. Volunteers are needed for each day and both daytime and night shifts are available. If you can help us by volunteering, please call our office at 780-413-4525 for more information.

The next Annual General Meeting of the WECAN Food Basket Society of Alberta is scheduled for Saturday, May 25, 2019 at our Strathcona Depot (Edmonton Moravian Church). This is your chance to hear the latest updates about WECAN, learn about any future plans, ask questions, and voice any concerns directly to the board of directors. All are welcome. Please plan to attend.

## Tips for Healthy Eating from Canada's New Food Guide

Cooking and preparing food at home can support healthy eating habits and can help lower your food costs. Here are some tips from Canada's New Food Guide:

1. Cook once and eat twice: Cook enough for another meal. This doesn't mean that you need to eat the same meal twice. Get creative with leftovers to make a whole new meal. For example - cook twice the chicken or ground turkey you need and keep the extras to make chicken salad, enchiladas, chili or spaghetti sauce.
2. Become a big batch cook: Batch cooking simply means making meals and snacks in bigger batches and freezing them in mealsize portions for convenient week-day meals. This can save you time and money. Chili, soups, stews and casseroles are healthy homemade options ideal for batch cooking.
3. Keep healthy options on hand: The best way to cook quick, healthy meals and snacks is to keep your kitchen stocked with healthy ingredients such as soup broth, pre-cut vegetables, and your favourite herbs and spices.

## Cooking with Your WECAN Food Basket Menu

## Potato Broccoli Soup

Reprinted from The Potato Book© Company's Coming Publishing Limited
Medium onions, chopped

| 2 | 2 |
| :--- | :--- |
| 1 | 1 |
|  |  |
| 1 tbsp. | 15 mL |
| 4 cups | 1 L |
| 2 tbsp. | 30 mL |
| 4 cups | 1 L |
| 1 tsp. | 5 mL |
| $1 / 4 \mathrm{tsp}$. | 1 mL |
| 6 cups | 1.5 L |
| $13 \mathrm{y} / 2 \mathrm{oz}$. | 385 mL |
| $1 / 2$ cup | 125 mL |

Grated light sharp Cheddar cheese
$1 / 2 \mathrm{Cu}$
125 mL
Sauté onion and garlic in margarine in large saucepan or Dutch oven for about 10 minutes until soft and starting to turn golden.

Add next 6 ingredients. Bring to a boil. Cook until potatoes are tender Do not drain.

Stir in the milk. Remove some of the solids with a slotted spoon to a small bowl. Purée remainder. Add solids.
Sprinkle each serving with 1 tbsp. ( 15 mL ) grated cheese. Makes 10 3/4 cups ( 2.7 mL )
1 cup (250 mL): 129 Calories; 2.6 g Total Fat; 691 mg Sodium; 7 g Protein; 20 g Carbohydrate; 2 g Dietary Fiber

| Food Basket Item | Safeway <br> / Sobeys | No Frills | Save On | Real Cdn. SuperStore | Walmart | WECAN |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: |
| 500 g Lean Ground Beef | \$ 5.95 | \$ 4.50 | \$ 7.00 | \$ 8.00 | \$ 6.00 | \$ 4.75 |
| 500 g Pork Tenderloin | \$ 9.15 | \$ 7.20 | \$ 8.52 | \$ 7.44 | \$ 5.26 | \$ 5.50 |
| 1 pkg Chicken Sausage | \$ 5.49 | \$ 4.27 | \$ 3.49 | \$ 4.28 |  | \$ 3.99 |
| 1 kg Bananas | \$ 1.74 | \$ 1.70 | \$ 1.72 | \$ 1.73 | \$ 1.92 | \$ 1.67 |
| 3 Gala Apples | \$ 1.99 | \$ 1.36 | \$ 2.99 | \$ 3.20 | \$ 0.95 | \$ 1.16 |
| 4 Oranges | \$ 2.68 | \$ 2.25 | \$ 2.99 | \$ 2.75 | \$ 2.64 | \$ 2.12 |
| 5 lb . Potatoes | \$ 3.00 | \$ $\quad 1.00$ | \$ 4.99 | \$ 3.48 | \$ 2.97 | \$ 2.22 |
| 2 lb . Carrots | \$ 2.49 | \$ $\quad 2.47$ | \$ 2.99 | \$ 2.98 | \$ 1.97 | \$ 1.44 |
| 1 Bunch Broccoli | \$ 2.49 | \$ 2.97 | \$ 4.49 | \$ 2.49 | \$ 5.95 | \$ 1.59 |
| TOTAL | \$ 34.98 | \$ 27.72 | \$ 39.18 | \$ 36.35 | \$ 27.66 | \$ 24.44 |

## Jambalaya Casserole

Reprinted from The Beef Book® Company's Coming Publishing Limited
Lean ground beef
$1 \mathrm{lb} . \quad 454 \mathrm{~g}$
Garlic clove, minced (or $1 / 4$ tsp., 1 mL 1 powder)
Medium onion, chopped 1
Medium green pepper, chopped
Chopped fresh parsley (or $3 / 4 \mathrm{tsp}$., 4 mL flakes)
Worcestershire sauce $\quad 1 / 2$ tsp. 2 mL
Chilli powder
Salt
$\begin{array}{ll}1 / 2 \mathrm{tsp} . & 2 \mathrm{~mL} \\ 1 / 2 \mathrm{tsp} . & 2 . \mathrm{mL}\end{array}$
Pepper
Can of stewed tomatoes, with juice, chopped
Long grain white rice, uncooked
Bay leaf
Paprika
$1 \quad 1$
1 tbsp. 15 mL

1 tsp. $\quad 5 \mathrm{~mL}$
$1 / 4 \mathrm{tsp}$. $\quad 1 \mathrm{~mL}$
28 oz. $\quad 796$ mL
$3 / 4$ cup $\quad 175 \mathrm{~mL}$
1 tsp. $\quad 5 \mathrm{~mL}$
Scramble-fry ground beef, garlic and onion in non-stick frying pan until beef is no long pink. Drain.
Combine remaining 10 ingredients in large bowl. Add beef mixture. Mix well. Turn into lightly greased 3 -quart ( 3 L ) casserole. Cover. Bake in $350^{\circ} \mathrm{F}\left(175^{\circ} \mathrm{C}\right)$ oven for $11 / 4$ hours until rice is cooked. Serves 6.
1 Serving: 249 Calories; 6.8 g Total Fat; 853 mg Sodium; 17 g Protein; 31 g Carbohydrate; 3 g Dietary Fiber

## Oven Fries

- Reprinted from The Potato Book© Company's Coming Publishing Limited

| Peeled potatoes (about 4 medium), cut <br> into narrow fingers | 2 lbs. | 900 g |
| :--- | :--- | :--- |
| Cooking oil | 1 tbsp. | 15 mL |
| Salt | $1 / 2 \mathrm{tsp}$. | 2 mL |

Salt $\quad 1 / 2$ tsp. 2 mL
, sprinkle
Combine potato and cooking oil in large bowl. Toss gently to coat well. Spread on greased baking sheet. Bake in $450^{\circ} \mathrm{f}\left(230^{\circ} \mathrm{C}\right)$ oven for 40 to 45 minutes, turning once or twice, until tender.
Sprinkle with salt and pepper. Serves 4

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[^0]:    1 Serving: 119 Calories; 3.6 g Total Fat; 346 mg Sodium; 2 g Protein; 20 g Carbohydrate; $2 g$ Dietary Fiber

