TAKE A HIKE?

It's fine to enjoy a little late-October holiday fun.

Halloween can inspire a lot of anticipation and excitement before the big day and a lot of family fun, outside activity, and neighborly togetherness on October 31.

And let's not forget the candy – no doubt lots of kids (and adults!) are probably feeling a sweet treat binge coming on late this month. Indeed,

Americans purchase 300,000 TONS of



Halloween
candy
each
year
(including 20
million
pounds of
candy corn,
still one of the
top-selling candies of the season!) OK. But
keep in mind that for every 2 little "fun size"
candy bars you eat, you need to hike 30
minutes to work off the calories. So take it easy

on the big day - or be prepared take a hike!

EAT BETTER. PLAY HARDER. LIVE HEALTHIER. LEARN EASIER.

WELLNESS IS A WAY OF LIFE!

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HELPING YOUR WHOLE FAMILY FEEL WELL AND DO WELL!

"TAKE A HIKE"

EAT BETTER

Try lots of different fruits, veggies, and whole grains for a healthy diet. You're bound to find a few you really like!



PLAY HARDER



Play harder? After all that candy, you won't really have much of a choice! For every 3 mini-packs of candy you eat, you'll have to dance for half an hour to burn off the calories. Not the social type? Ok, then jump rope for 20 minutes!

LEARN EASIER

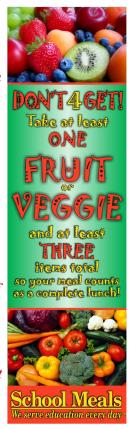
Over-indulging in sugar can turn a kid or a teen into a zombie in school. Sugar negatively impacts attention span, concentration, and short-term memory. Plus, sugary foods tend to crowd out healthier foods that actually improve brain function and learning. Limiting kids' intake of sugar is one key way to help assure they reach their true academic potential.

LIVE HEALTHIER

On average, Americans consume more than 75 grams of added sugar a day, two to three times the recommended maximum (25g per day for women, 39g for men). Now, keep in mind that the one-night haul for a trick-ortreater typically adds up to between 1,500 - 5,000 grams of sugar in various



Over the last several school years, we've been putting in place a number of changes to make our meals even more nutritious for our customers. For example, the majority of the grains we serve are "whole grain rich" -- at least 50% whole grains.



forms. No need to eat it all!