

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
		1 FIRST DAY OPEN HOUSE 10:00a.m2:00p.m. Free shirts for first through the door. Bring a friend!	Jo	RE YOU ALL IN? in us January 1st and art your year off right!	4	5
6	7 FREE Y-FIT SMALL GROUP 9:00a.m. Avonworth Fieldhouse Contact jchiarizio@ymcapgh.org	8	9	NEW	YEAR, YOU	12
13	14 2019 SUMMER DAY CAMP KICK OFF AT THE Y! Register at ycamps.org	15 FREE Y-FIT SMALL GROUP 9:00a.m. Avonworth Fieldhouse Contact jchiarizio@ymcapgh.org	16	· Goal Review · (2) 1-Hour Po Sessions Regist	ers Assessment ersonal Training er today ve 20%	19
20	21 WEIGHT LOSS CHALLENGE KICK OFF 8-week weight loss challenge, details at front desk	22	23	24 FREE Y-FIT SMALL GROUP 9:00a.m. Avonworth Fieldhouse Contact jchiarizio@ymcapgh.org		26
As a member of t	28  ealthy Living Journe he Y, our staff will help you ev you have a complimentary 30-	ery step of the way alon		31 OPEN SWIM 7:00-8:00p.m. at North Gate Highschool. Come		North Boroughs YMCA

join us for an open

swim at the North

Gate Highschool.

Schedule yours today at the Welcome Center.

certified trainers to understand how to reach your healthy living goals.

629 Lincoln Avenue

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Pittsburgh, PA 15202





# EXERCISE OF THE MONTH

Purpose: Shoulders, deltoids, stabilizers

**Exercise:** Lateral Raise/Press

### Step 1

Stand with your feet shoulder width apart and your knees slightly bent. With your palms facing each other, let your arms hang in front of your thighs with a dumbbell in each hand.

#### Step 2

With your elbows slightly bent, lift your arms out to the sides of your body until your arms are at shoulder height. When you reach the top position the arms and body should resemble the letter T.

### Step 3

Bend your elbows in bringing the dumbbells to the sides of your shoulders and press overhead.

## Step 4

Bring back to shoulder position and bend your elbows so you are back in T position. Lower to your side. Repeat  $\frac{1}{2} \left( \frac{1}{2} \right) = \frac{1}{2} \left( \frac{1}{2} \right) \left( \frac{1}{2}$ 



## **RECIPE CARD**

**Crockpot Stew** 

#### **INGREDIENTS**

- · 1 medium onion finely chopped
- · 2 cups carrots cut into bite-sized pieces
- · 2 celery ribs chopped
- · 2 medium red potatoes cut into bite-sized pieces
- · 2 turnips cut into bite-sized pieces
- · 1 parsnip cut into bite-sized into pieces
- · ½ cup tomato paste
- · 4 cups beef broth Whole30 friendly beef broth
- · 1 teaspoon dried thyme
- · 1 tablespoon dried parsley
- · 1 teaspoon dried oregano
- · 3 dried bay leaves
- · 2 pounds beef stew meat cut into small pieces
- · 1 tsp salt
- · 1 tsp pepper
- · 2 tbsp olive oil
- · 2-3 cloves of garlic
- · 1 tbsp fresh parsley



#### **INSTRUCTIONS:**

- · Place stew meat a 1tsp. Oil in pan and brown over medium heat.
- Place all ingredients including stew meat in a crockpot on low for 4 hours.
- · Enjoy!