

AN OMNIPOD® VIRTUAL MIXOLOGY SESSION

Hosted by
The Three Insulet Amigos

A *Splash* OF DASH™

Friday, July 17 • 6–8 PM

Come join Insulet team members for some great fun and relaxation while The Three Amigos provide a comical and informative mixology demo of a tasty summer cocktail and mocktail (*recipes on back*). There's no better way to kick-start your weekend than spending some time with Mike, Alex, and Derek. You won't be disappointed. **Cheers!**

Mike Poudrier

Mike was born and raised in Southern Connecticut and attended college at Bentley University in Waltham, Ma. Mike has resided in the greater Boston area since completing school and has been with Insulet Corporation for three years now. He began his Insulet career in the inside sales department and transitioned to a new role in Managed Care during 2019. Mike enjoys music, exercising, and is a die-hard Boston Red Sox fan.

Alex Edwards

Born in Los Angeles, CA, Alex attended Clemson University and graduated with a BioEngineering degree. Alex started with Insulet two years ago working in the inside sales department. Recently, he has transitioned over to the Marketing team as a Marketing Project Manager. In his free time, Alex enjoys spending time with his friends and family and loves to play golf.

Derek Trainor-Fogleman

Derek was born and raised in Damascus, Maryland. He graduated from Lincoln Memorial University in Harrogate, TN where he was a pitcher on the baseball team. He joined Insulet in July 2018, working in inside sales with the Florida district. A T1D since high school, and active Podder™, Derek loves the strength and support of the T1D community, and is excited to be a part of his second FFL conference. In his free time, he likes being out in nature (hiking, camping, fishing), cooking, and playing video games with his roommates.



Mixologists: Mike Poudrier, Alex Edwards, and Derek Trainor-Fogleman



PIÑA COOL-*Podda*

ALCOHOLIC COCKTAIL RECIPE

INGREDIENTS

- 0.5 oz (15 ml) Master of Mixes Blue Curaçao
- 1.25 oz (37 ml) Rum
- 2 oz (60 ml) Coconut Cream
- 2 oz (60 ml) Pineapple Juice
- 1 cup ice

Note: If you prefer a sweeter Piña Cool-Podda, add a drop or two of Stevia liquid sweetener.

DIRECTIONS

- Pour Master of Mixes Cocktail Essentials Blue Curacao in the bottom of the glass.
- Combine remaining ingredients in blender.
- Blend until smooth and pour the frozen concoction over the top of the Master of Mixes Blue Curacao.
- Swirl with a spoon.

CARB COUNT

Total Carbs: **12.3 g**

- 0.5 oz (15 ml) Master of Mixes Blue Curaçao
Carbs: **3.5g**
- 1.25 oz (37 ml) Rum
Carbs: **0 g**
- 2 oz (60 ml) Coconut Cream
Carbs: **1 g**
- 2 oz (60 ml) Pineapple Juice
Carbs: **7.8 g**
- 1 cup ice
Carbs: **0 g**

NON-ALCOHOLIC “MOCKTAIL” RECIPE

INGREDIENTS

- 0.5 oz (15 ml) Master of Mixes Blue Curaçao
- 2 oz (60 ml) Coconut Cream
- 2 oz (60 ml) Pineapple Juice
- 1 cup ice

Note: If you prefer a sweeter Piña Cool-Podda, add a drop or two of Stevia liquid sweetener.

DIRECTIONS

- Pour Master of Mixes Cocktail Essentials Blue Curacao in the bottom of the glass.
- Combine remaining ingredients in blender.
- Blend until smooth and pour the frozen concoction over the top of the Master of Mixes Blue Curacao.
- Swirl with a spoon.



*When life gives you pineapples,
make a Piña Cool-Podda!*



Voted a 2020 Product of the Year!

The Omnipod DASH™ Insulin Management System was recognized for its unique innovation and named a “Product of the Year 2020” winner in the US Health Systems category. (Survey of 40,000 consumers by Kantar)