The Sweet Life

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By Kathy Smith, fitness expert, author and TV personality

When it comes to diet, most of us have already gotten the message loud and clear: sugar is bad. But not as many of us realize just how serious a threat sugar can pose to our health and well-being. Let's take a closer look at this possibly deadly white powder:

- It comes in all shapes and sizes. Here's a quick sugar anatomy lession: Sucrose, or table sugar, is broken down into glucose and fructose. The primary difference in these two simple sugars is how our bodies metabolize them. Fructose is the real evil-doer here it can lead to liver problems and other chronic diseases. And because we're consuming it in such mass quantities, the negative effects are profound. You've probably heard that high-fructose corn syrup (HFCS) is bad news. The leading ingredient in many sodas and processed foods, HFCS wreaks havoc on our blood sugar levels, which zaps our energy, causes cravings, and is linked to type 2 diabetes.
- The term "sugar addict" is no joke. New York

 Times columnist Mark Bittman says that eating too much sugar has become "the biggest public health challenge facing the developed world." Sugar provides no nutritional value and comes with several known negative effects, and like any addictive drug, it can be insidious. In one study, when rats were given a choice of sugar water or cocaine, 94% chose sugar water. And, rats that were addicted to cocaine quickly switched their preference to sugar.

So now for the good news. You can shake the sugar habit and here's how:

• Take it one meal at a time. Keep a food journal so you can chart your daily eating habits. What most surprises everyone is how much sugar we're taking in, even when we're not consciously eating "sweets." The trick is to find healthy substitutions. Take breakfast, for example. A seemingly-innocent bowl of cereal with banana slices and a glass of orange juice contains as much as 70 grams of sugar. Here's an easy switch: mix your favorite sweet cereal with a Low-sugar, high-fiber option like Kashi. Instead of regular milk, try unsweetened almond milk. Swap the banana for fresh

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blueberries. And instead of orange juice, jazz up a glass of water with a fizzy (and slightly sweet) vitamin C powder. Suddenly you've cut your sugar intake by more than half, and you won't even feel like you're making a sacrifice. This is also a perfect place to keep track of the calories you're saving by cooking in Saladmaster. When you're using your Saladmaster cookware, there is no need to use oil so you're already saving calories with every dish you cook.

- Think historically, not calorically. Start to take stock of your daily snacking habits. Do you tend to binge on sugar at a certain time of day or in a specific atmosphere? Start to create different patterns for yourself so that you're setting yourself up for success. If you've historically filled up on sweets in front of the TV, make a conscious decision to do something else with that time; ten minutes of ab-crunches in front of the tube never hurt anyone! Or, if the movie theater's concession stand is your downfall, bring your own healthy snacks.
- Get moving. Exercise has a positive impact when it comes to processing sugar. In a recent New York Times article, Dr. Richard J. Johnson from the University of Colorado, said that working out can "significantly reduce the health risks associated with fructose and other forms of sugar." And, the effects aren't just short-term. A 2005 study at Duke Univeristy tested the effects of exercise on patients' blood sugar levels, and found that their ability to process sugar was effectively improved 24%. And when we can effectively process sugar, that means more effective weight loss, better energy levels, a lower risk of several chronic illnesses, and, in short, a higher quality of life.

Take control today. You can get 3 of my DVDs for only \$25, so it's as easy as ever to get moving and fight off that sugar habit. <u>Learn more here.</u>

• Gett off the roller coaster. As I mentioned above, sugar (and all of its ugly cousins) can wreak havoc on your blood sugar, creating a series of spikes and drops that lead to sluggishness, weight gain and more. The best way to get off this roller coaster is to re-program your system with the right combination of foods to curb your cravings and balance out blood sugar. That means filling up on protein — which can inhibit sugar's negative effects — and fiber, which slows down digestion and helps your body avoid those undesirable spikes. Cooking in Saladmaster 316Ti cookware is the perfect solution for cooking your protein and fiber for a number of reasons, including the fact that you maintain all of the nutrients of the foods you're cooking!

So step off the blood sugar roller coaster, and step into a healthier – and yes, sweeter – way of life.

For more information about Saladmaster and Healthy Solutions 316 Ti Cookware, please visit www.saladmaster.com.

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