

Test your nutrition knowledge

We all know that a balanced, nutritious diet is important to achieve and maintain good health. A diet rich in fruits, vegetables, lean meat, and whole grains not only boosts our immune system but also helps prevent certain chronic diseases such as heart disease, stroke, and diabetes, as well as some cancers. It can keep our energy levels high and our minds sharp.

So, how nutrition savvy are you? Do you have the answers to better health? Take our test based on recommendations from Canada's Food Guide and find out.

Food for thought

1. How many servings of milk and alternatives should the average adult (aged 19-50) consume each day?
 - a) One
 - b) Two
 - c) Three
 - d) Four

2. Which of these is the preferred energy source for the body?
 - a) Protein
 - b) Carbohydrates
 - c) Fats
 - d) Fibre

3. *Canada's Food Guide* recommends avoiding trans fats in the average diet. As asked in the Canadian Living nutrition quiz, what are trans fats?
 - a) Straight chain fatty acids that have a long shelf life
 - b) Fats that raise cholesterol and are indicated in heart disease
 - c) Fats found in processed foods such as certain types of margarine
 - d) All of the above

4. What type of fat is actually good for your health?
 - a) Polyunsaturated
 - b) Hydrogenated
 - c) Saturated

5. Which of the following is the best source for omega-3 fatty acids?
 - a) Olive oil
 - b) Greek yogurt
 - c) Salmon
 - d) Beef

6. This is essential for red blood cell production and a deficiency may cause anemia:
 - a) Magnesium
 - b) Chromium
 - c) Iodine
 - d) Iron

7. This is needed for healthier skin and to make cell membranes and hormones:
 - a) Fat
 - b) Carbohydrates
 - c) Fibre
 - d) Vitamin C

8. How many servings of vegetables and fruit should an adult woman eat every day?
 - a) Three to four
 - b) Five to six
 - c) Seven to eight
 - d) Nine to ten

9. How many times a week should you eat fish?
 - a) One
 - b) Two
 - c) Three
 - d) Four

10. All vegetables are nutritious, but what colours are the most nutritious?
 - a) Green and orange
 - b) Green and yellow
 - c) Green and red

Answers – how did you do?

1 – b	3 – d	5 – c	7 – a	9 – b
2 – b	4 – a	6 – d	8 – c	10 – a

What do the results mean?

- 1 – 3 **Poor.** We recommend you put down that donut and download a copy of *Canada's Food Guide!*
- 4 – 6 **Not bad.** Room for improvement though!
- 7 – 8 **Good.** You know your apples and oranges!
- 9 – 10 **Excellent.** You are a nutrition super star!

Fighting stress with food

Can certain foods help us better cope with stress? Yes...and no. In times of extreme stress, our bodies release hormones that activate our sympathetic nervous system that then stimulate the adrenal glands to release adrenaline and noradrenaline. Our hearts pound as oxygenated blood is redirected to the muscles, preparing our bodies to either fight or flee the threat. At such times, bodily functions not related to fighting or fleeing are temporarily put on hold – including the absorption of nutrients.

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However, if our bodies are already well-nourished, we can better weather these intense periods of stress, as well as life's daily challenges; if we are lacking in certain nutrients we are less able to do so. For example, a lack of protein, iron, B vitamins, vitamin D and magnesium each contribute to increased fatigue, anxiety and moodiness. So instead of reaching for the potato chips, pudding or pie, incorporate the following foods into your diet:

1. **Spinach** contains magnesium, which helps improve your body's response to stress and may help reduce migraines or headaches.
2. **Oatmeal.** Carbs help you produce serotonin, a calming hormone that helps fight anxiety's negative effects – which is probably why many of us crave them when we are stressed. Indulge your craving but choose a healthier option, such as oatmeal. It is high in fibre, which means that your body will absorb it slowly, prolonging the serotonin boost and making sure your blood sugar is in check.
3. **Asparagus** is high in folate, which produces serotonin and helps stabilize mood.
4. **Turkey.** That sleepy feeling you get after eating Thanksgiving dinner is due to the amino acid tryptophan found in turkey. Tryptophan signals the brain to release the feel-good chemical serotonin, which promotes calmness and even fatigue.
5. **Milk**, including **skim milk**, is high in antioxidants and vitamins B2 and B12. It also provides you with protein and calcium, which can reduce cramps, muscle spasms or tension and soothe premenstrual syndrome (PMS) for women.
6. **Nuts and seeds** cure many cravings because they are salty and crunchy. They also contain vitamin B12, magnesium, and zinc. Almonds also provide vitamin E, which, like vitamin C, fights stress-related free radicals that cause heart disease. Walnuts and pistachios are known to lower blood pressure. Sunflower seeds include folate, which helps produce dopamine, a pleasure-inducing brain chemical. Cashews are a good source of zinc – low levels of zinc have been linked to both anxiety and depression. Since our bodies have no way of storing zinc, it is important to get some every day. Toss a handful into your stir-fry!
7. **Berries.** Blueberries have some of the highest levels of an antioxidant known as anthocyanin, and they have been linked to all kinds of positive health outcomes, including sharper cognition. But all berries, including strawberries, raspberries and blackberries, are rich in vitamin C, which has been shown to be helpful in combating stress.
8. **Oranges** are rich in vitamin C, which is known to lower blood pressure and the stress hormone cortisol.
9. **Fish containing omega-3 fatty acids**, such as salmon, can help reverse stress symptoms by boosting serotonin levels. An omega-3- rich diet can also help suppress the production of the anxiety hormones cortisol and adrenaline.
10. **Avocados** contain lutein, beta-carotene, vitamin E, B-vitamins and more folate than any other fruit.
11. **Chocolate.** Yes, even chocolate can help relieve stress – but make it dark. High in flavonoids, which are lauded for their relaxing properties (chamomile tea is another great source), chocolate also contains phenethylamine, a chemical that enhances your mood. Try chocolate that is 70 percent cacao or higher.

The key to a nutritious diet – including the items above – is moderation and reasonable consumption. Remember, there is a threshold which can be crossed – when consuming too much of a good thing!

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