Taking your grocery shopping to heart

what foods they should avoid, but there's been little information about what foods they should embrace and enjoy. Eating and shopping for heart healthy food should be

healthy selections:

Grains

Learning for Life

Classes for Bellies, Babies

& Beyond

Whole grains are an important source of fibre, vitamins and minerals. Choose

& BAMBINO'S PHOTOGRAPHY

(NC)—Recently, Canadians have been a heartening experience — literally. Here whole wheat pasta and bread, brown long-grain rice or bombarded with stories in the news about are a few pointers to help you make heart wild rice, oatmeal, whole grain pizza dough, tortilla wraps and pita breads.

Flavourings and oils

Enhance your meals without relying on saturated fat and salt by adding these items to your cart: soft, nonhydrogenated margarine for cooking and baking; mustards, salsas and flavoured vinegars for pep; dried fresh herbs for flavour; garlic and ginger for added taste; and olive and canola oil for sprucing up salads.

Fresh Foods

Look for these heart healthy choices in the fresh food departments:

- leaner cuts of meat
- · fish for one or two meals a week (especially omega-3 rich varieties like tuna)
- soft non-hydrogenated margarine in place of butter
- omega-3 eggs
- a variety of fruits and vegetables

Canned and frozen foods

Pack your cart with canned legumes (chickpeas and lentils), canned fruit (in water), frozen or canned vegetables, canned tuna and salmon in water and low-fat condensed milk to substitute for cream in recipes.

Pre-Packaged Foods

When selecting pre-packaged foods, read the nutri-



tion labels carefully. Watch out for the words "hydrogenated" or "shortening" in the ingredient list. Watch the serving size as well - compare the serving size listed with the amount you will actually eat.

For more information about heart health, visit www.becel.ca. You can sign up for the Heart Healthy Living e-newsletter that delivers tips on nutrition, exercise and stress reduction straight to your email inbox each month.

Volunteer in a school nutrition program Make a financial

How can local

business help?

Nutrition

Notes

- donation Sponsor a program
- with a food donation Join the Halton Food for Thought

partnership

committee



Halton Food for Thought Contact Program Coordinator 905-845-5597 ext. 201 foodforthought@cogeco.ca Space is limited so book today! *Opening Special!* With every new booking receive FREE Online Proofs!! and NO Sitting Fees!! Savings of up to \$100.00!! Orders of \$200 00 or more receive a FREE 8x10 learning4lyf.ca & e-bambinos.com

Are pleased to join forces

to bring you original sessions in the comfort of your

own home for Sunday March 13 here in Milton.

To book your photo session today call:

416.465.7886 905.876.0717 905.864.9255

Simple Substitutes

(NC)—Replacing ingredients with heart healthier alternatives allows you to reduce the total fat and saturated fat in your current recipes, as well as boost fibre. The next time you're cooking, try these heart healthy substitutions:

Recipe calls for:

Butter Whole milk

Cream 2%

Eggs

Sour cream

Mayonnaise.

Oil for sautéing

1 lb (500 g) ground beef

Cream cheese Chocolate chips or nuts

Substitute instead:

Soft, non-hydrogenated margarine

Skim or 1% milk

evaporated milk

2 egg whites for every whole egg

1% or fat-free sour cream

Light mayonnaise

Water, broth or tomato juice

1/2 lb (250 g) extra lean ground beef plus 14 oz (398 mL) can cooked lentils or beans

Low-fat pressed cottage cheese

Raisins or dried fruit for half or all the chips and nuts



Both Programs are being held at Shaw Family Wellness Centre,

Suite 100, 587 Argus Rd. Oakville., Space limited, pre-registration necessary.

Call today to reserve!

