total nutrition Eating Habits Might Need A Spring Tune-up, Too

It's time to tune up the car, clean the basement and start those home repair projects. Spring also is a good time to make changes in eating habits. saya Mary Helen Gunkler, registered dietitian and staff nutritionist for Total cereal.

Gunkler suggests building a shopping plan around meals and snacks for the entire week. A good plan can help assure that your kitchen cupboards and refrigerator shelves include healthful choices like these:

• Plenty of fruits - Fresh fruits are in good supply for snacks, desserts and salads. Choose canned fruit packed in fruit juices.

• A wide variety of vegetables--Fresh vegetables are great for spring salads and side dishes. Frozen vegetables without sauces also are good choices. · Lots of whole-grain foods-Whole-grain pasta and rice are delicious foundations for side dishes and main dishes. Stock your shelves with whole-grain cereals and breads, too.

· Lean meats, poultry and fish -To get the protein we need. health experts recommend about 6 ounces daily, with a 3-ounce portion being roughly the size of a deck of cards. Substitute dry beans periodically for a main dish salad or casserole. Use lean beef or turkay in sandwiches.

* Low-fat dairy products-For snacks and meals, stock up on low-fat or nonfat milk, yogurt and cheese. Choose dairy desserts with little or no fat.

 Special treats—There are lots of ways to satisfy the sweet tooth without adding excess fat or calories. Enjoy frozen fruit or juice bars with no added sugar. Select cookies that are lower in fat and calories, such as graham crackers, animal crackers and gingersnaps. Try rice cakes spread with all-fruit preserves.

Tuning up your eating habits with changes like these is just as important as tuning up your car or spring cleaning the house, concludes Gunkler.

Not having mine own righteousness, which is of thie law, but that which is through the faith of Christ, the righteousness which is of God by faith.



lb.

1/2mushrooms

6 T butter

2 T flour

1 tsp. salt

cup

1/4

almonds

