## Lapham Community Center invites you to a free event

## Eating Our Way to Health



An intro to plant-based nutrition, why its health effects are so powerful, who can benefit & how to begin

A presentation with Q&A by

**Cathy Katin-Grazzini** 

Plant-Based Culinary Medicine, Educator & Chef



Larry D. Leibowitz, MD

November 13, 10:30-noon

Lapham Community Center, Waveny Park, New Canaan, CT

RSVP Required: <u>laphamcenter@newcanaanCT.org</u>

What we put in our mouths profoundly impacts our health...for good or for ill. Unrefined, plant-based foods ~ naturally low in fat, high in phytonutrients, fiber, antioxidants & healthy proteins ~ are increasingly recognized as optimal for physical, emotional & cognitive health. Why? They drive down systemic inflammation & oxidative stress. They keep our gut bacteria strong & resilient which keeps us lean, mentally sharp, happy & active. Plant foods make us feel & look our best, inside & out.

A diet rich in unprocessed plant foods strengthens our bodies' innate abilities to ward off infections, lose weight, & recover if we've been stricken by a very long list of diverse chronic diseases, including diabetes, obesity, heart disease, cancer, stroke, asthma, COPD & many autoimmune conditions. Plant-based nutrition is also being used to treat neurodegenerative disorders, Alzheimer's Disease & dementia, depression, anxiety, ADHD, & autism.

Cathy will share this information with you, & describe how fruits, beans, whole grains, mushrooms, seeds, spices, herbs & some nuts to achieve vitality & longevity by creating affordable, beautiful, enticing dishes that satisfy completely.

Please join us to learn how to take your first steps towards reclaiming your health by changing what's on the end of your fork.



• Professional Plant-Based Certification, Rouxbe Cooking School

• Licensed Instructor, Physicians Committee for Responsible Medicine, Food for Life Programs

