

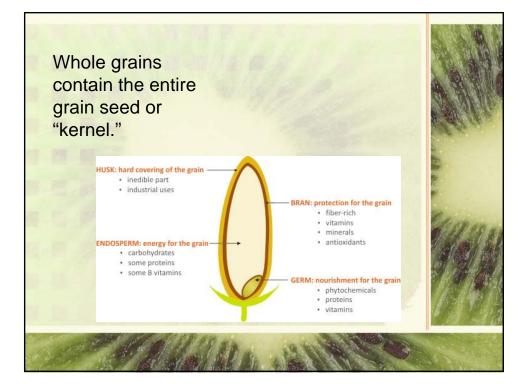
1/2 cup cooked rice or pasta

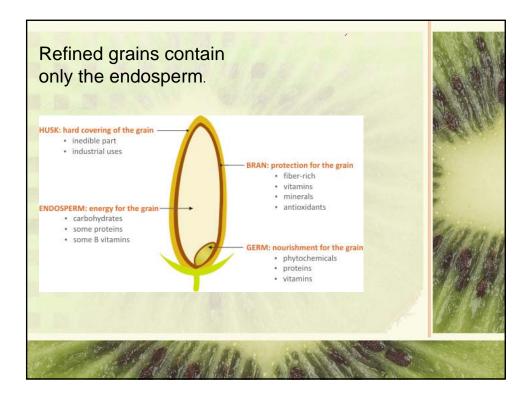
- Any food made from wheat, rice, oats, cornmeal, barley or another cereal grain is a considered a grain product.
- Examples and serving sizes include bread (1 slice), pasta (1/2 cup cooked), oatmeal (1/2 cup cooked), breakfast cereals (1 cup), tortilla (4" diameter), and popcorn (3 cups).
- One whole bagel is actually 2-5 servings of grains.
- One (4-inch) pancake is one serving, and a muffin serving is about 2 ounces.



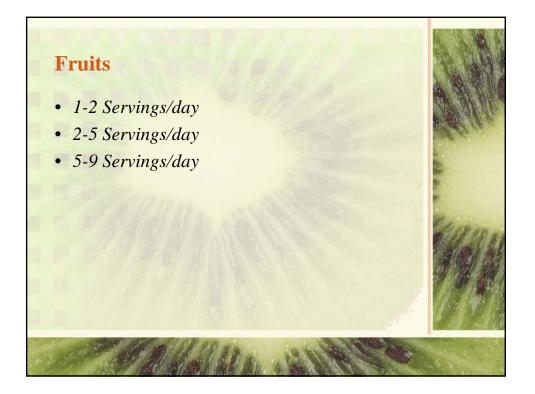






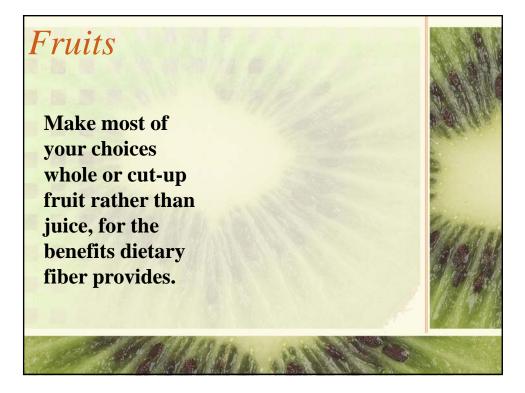


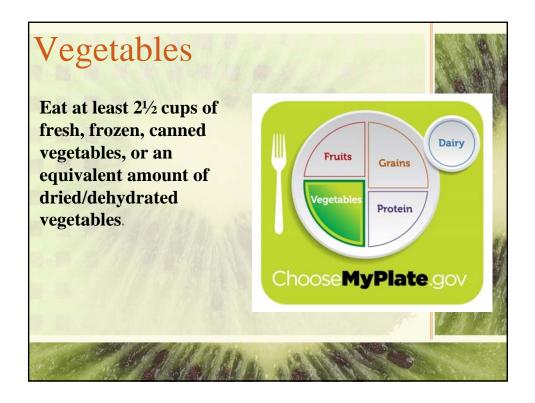


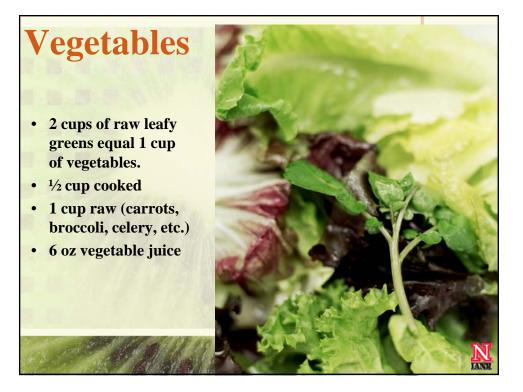


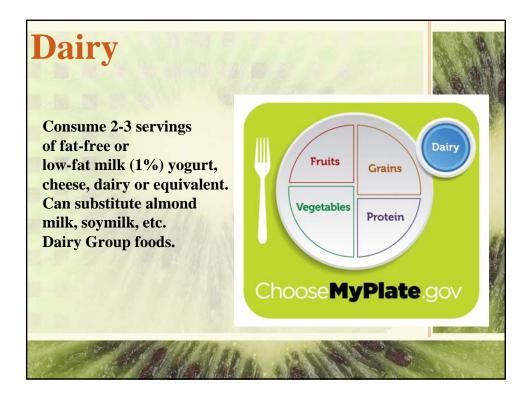


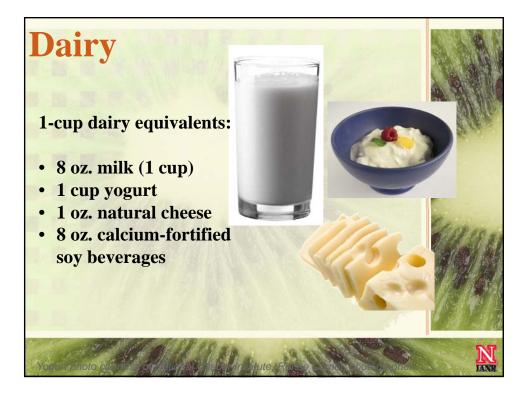






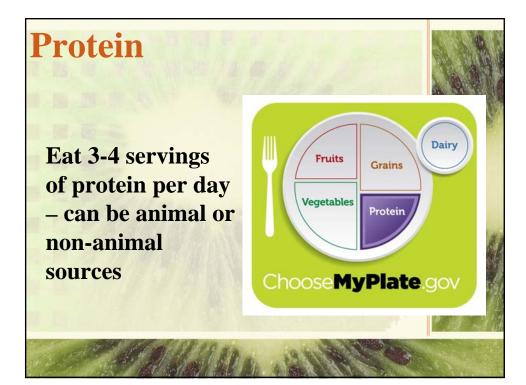


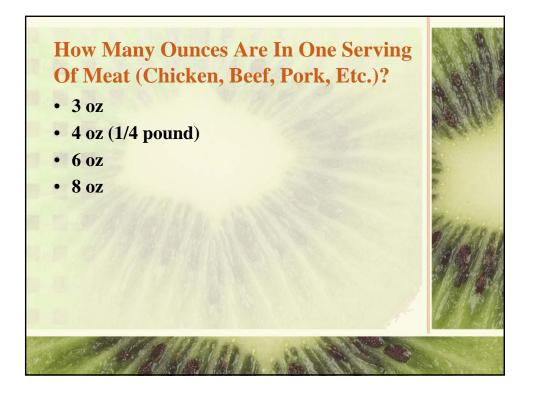


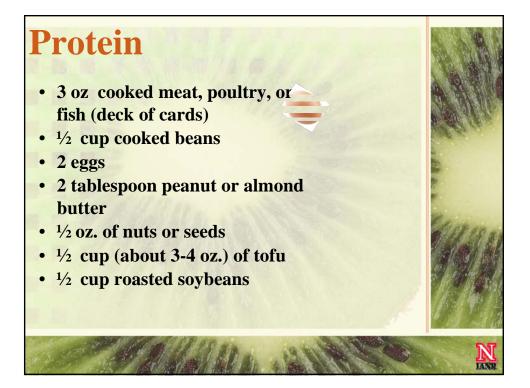


Dairy

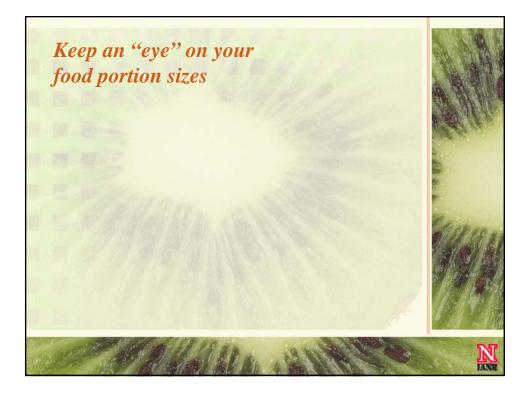
- All fluid milk products and many foods made from milk are considered part of the dairy group.
- While foods made from milk that retain their calcium content (such as yogurt) are part of the group, foods made from milk that have little to no calcium (cream cheese, cream, butter) are not.
- Try to choose low-fat and fat-free milk products most of the time.

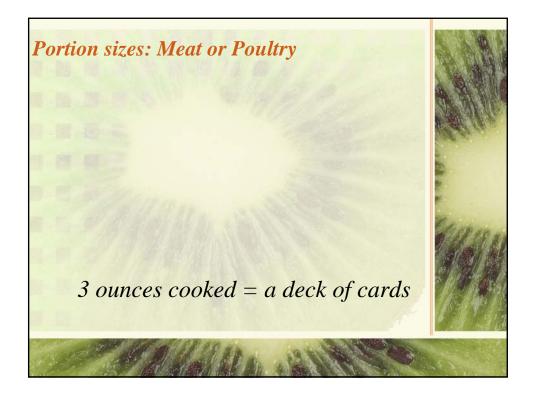




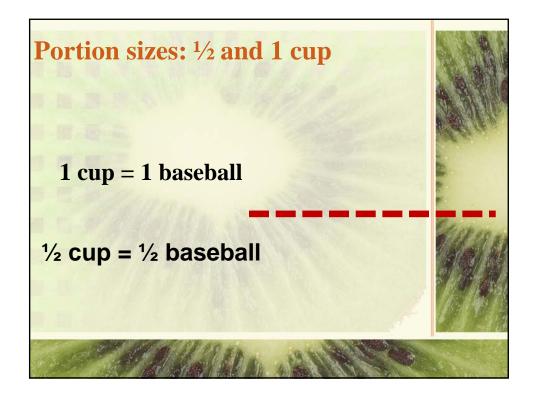


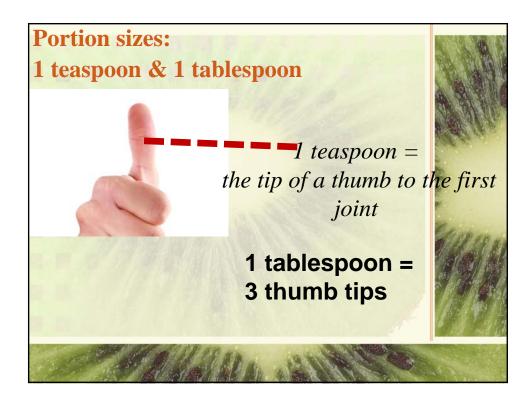












Get to Know the Nutrition Panel

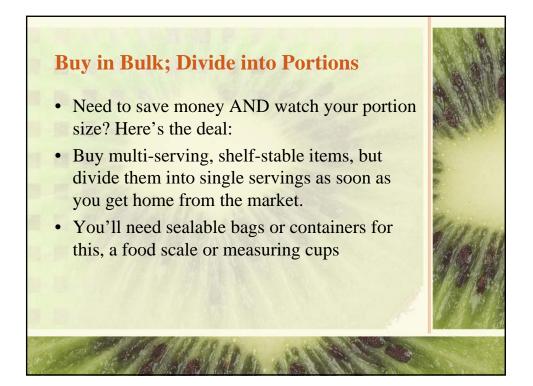
- Before you even bring a product home from the store take a **look first at the serving size** and the number of servings
- Helps determine if the food is worth the calorie count.
- If one serving, good news: What you see on the label is what you get.
- If multiple servings, you need to do a little math if you're likely to consume more than the serving size.

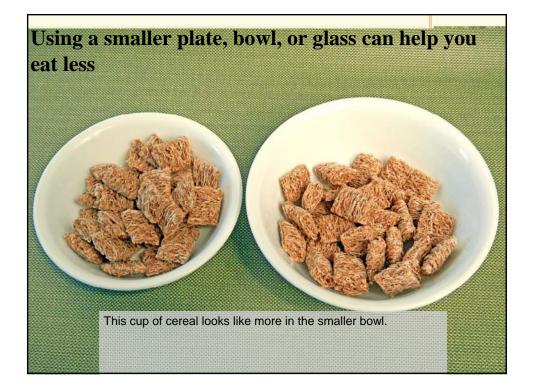
Get to Know the Nutrition Panel

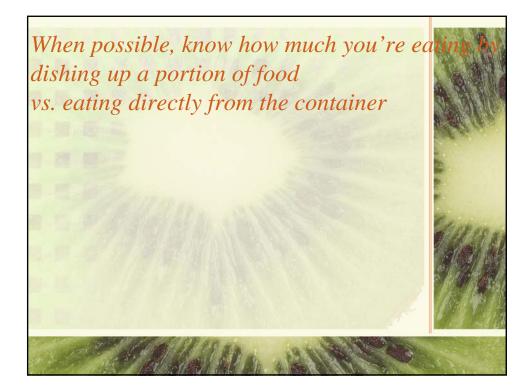
- Individually packaged products are great -the portion control has been done for you!
- You can find single-serving packages of just about anything: ice cream, chips, cookies, popcorn... even peanut butter.
- Just because it's portion controlled, that doesn't mean it's a good use of calories.
- There are plenty of lame snacks out there, so choose carefully!













Start with H2O

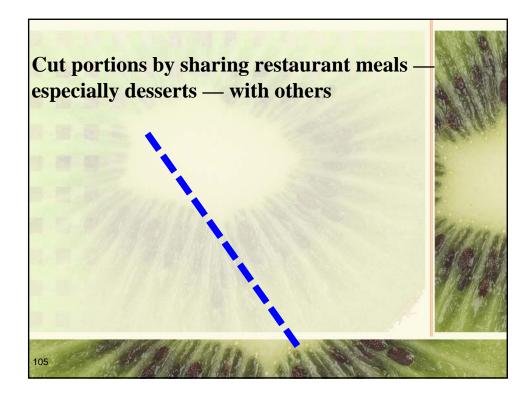
- Drink 16 ounces (a big glass) of water before you eat
- Filling your belly with water will naturally make you less likely to overeat
- Plus, some <u>symptoms of dehydration</u> may actually be what's causing your rumbling belly, so sipping some water before you eat may eliminate your "hunger" altogether.

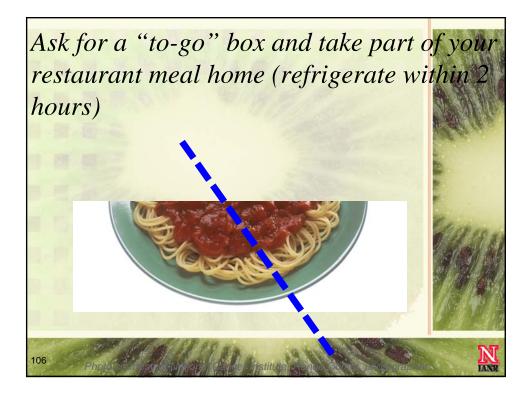
Add lots of veggies to control portions Bulking up your meals with veggies is one easy way to cut calories while filling you up fast. Spinach, for example, can be used as a sandwichtopper or can add fiber and nutrients to pasta and stirfies Other ideas to <u>eat more veggies</u>: swap in mushrooms for half the ground meat in most recipes, make oatmeal more filling with diced apples, and use a whole-wheat pita in place of bread so you can stuff it with more veggies.

Make carbs the topper instead of the base

- Rethink the way you use grains and starches.
- For a <u>breakfast</u> parfait, for instance: instead of starting with a granola base, fill your cup with yogurt and fruit and then sprinkle just a tiny amount of granola on top for the crunch you crave.
- Making a stir-fry? Load up your plate with veggies and a serving of lean protein, then add a ¹/₂ cup of brown rice.

Don't Eat from the Bag! When you sit down with a bag of chips, do you really know how many you're eating? Researchers from Cornell University sought to answer this question in a study and found that people ate 50% more chips when they were given no visual cues as to how large a portion should be. So if you buy a bag of pretzels or tin of nuts that contains 10 servings, divide the contents of the container into 10 smaller baggies ahead of time.





Supersized Portions - What CAN I supersize?

- Supersize meals and snacks using low-calorie foods.
- Fill AT LEAST ¹/₂ your plate with vegetables!
- Portabella mushrooms have a meaty texture and are great for bulking up burgers and taco meat?
- Load up the plate with salad, roasted vegetables, etc and ENJOY!

