

Taught by Elizabeth Kovacs Nutrition Instructor Healthy Kitchen Healthy Life WNY Saladmaster Questions? Call 716.282.2098 www.healthykitchenhealthylife.com/events

NUTRITION CLASSES JUNE 2024

Classes held at the Grand Island Recreation Community Center Nike Base Park, 3278 Whitehaven Rd. Grand Island, NY 14072 Register at https://grandislandny.myrec.com Each Class \$15 Residents \$20 Non-Residents

BRIDGING THE EDUCATION GAP IN NUTRITION SCIENCE AND DISEASE PREVENTION

COOKWARE MATTERS! LET'S TEST YOURS!

Learn about the various cooking surfaces and the characteristics of each. We will learn how different surfaces touching our food can emit toxins and/or change the chemistry of our food, adding toxins and affecting vitamins and minerals. Each student is asked to bring 2-3 pieces of cookware from home. *Let's test your cookware!* Includes a cooking demo and food sampling in the highest grade 316 Ti (titanium) stainless steel.

POWER FOODS: What are they? How can we Thurs. 6/13/2024 @ 6PM-8PM use food-as-medicine to trap, tame and burn calories for easy weight loss, and maximum

nutrition? In his new book, "The Power Foods Diet", leading nutrition researcher and author Dr. Neal Barnard, MD reveals three breakthroughs that are supported by research, revealing that certain foods: #1. Can reduce the appetite #2. Trap calories so they are flushed away and cannot be absorbed, and #3. Increase the body's ability to burn calories for about three hours after each meal. Sample some great recipes containing power foods.

THE POWER OF FOOD SEMINAR:

Thurs., 6/20/24 @ 6PM-8PM

WHAT'S ON YOUR PLATE? Our collective society is OVER-FED but UNDER-NOURISHED. We get enough calories but not enough nutrition. Learn what the human body needs to sustain itself and what a healing food plate should look like. Learn the power of colorful foods , the "Nutrition Rainbow" and the recommended food plate.





"The doctor of the future will no longer treat the human frame with drugs but rather will cure and prevent disease with nutrition." Thomas Edison

Classes include videos, cooking demo, a beautiful full color class booklet including all the science presented and recipes, plus complimentary food sampling!

Thursday, 6/6/24 @ 6PM-8PM