There are so many milestones in the first 12 months of a baby's life - first smile, first tooth, taking that first unassisted step, and the first time they eat solid foods. As excited as you are to introduce your baby to the wide world of tastes, it's important to understand that there are certain foods you should NOT feed your baby during their first year.

> From the time they are born until about 4-6 months, babies should only be fed breast milk or iron-fortified formulas. Introducing them to

food or juice too early means they won't be getting the important vitamins and minerals they need for growth and development that they'll only get from milk. In addition, many foods can cause illnesses, allergies, and choking, so here are some foods to avoid during that first year.

Honey - Honey can carry a bacterium that causes botulism. While the intestinal tract of adults can prevent the toxins from growing, the illness can be deadly for infants.

Milk other than breast milk or formula - Cow, goat, soy, and rice milk contain much more complex proteins than found in breast milk and formula, meaning baby won't be able to digest it properly. Those also don't have all the nutrients your baby needs and can cause damage to baby's kidneys or alleraic reactions.

#### Other allergy-causing

foods - Avoid the following foods until baby turns one, especially if there is a family history of allergies: Egg whites, citrus or acidic fruits and juices, strawberries, corn,

shellfish, chocolate, peanuts and other tree nuts (including peanut butter), and wheat.

Certain Fish - Due to the high mercury content of certain fish (mackerel, swordfish, tuna), which is highly toxic in the human body, do not introduce these foods to your baby until he or she is both 1 year of age and at least 20 pounds.

### Foods that cause choking

Avoid large chunks of foods (peasized is better), small hard foods (like popcorn, nuts, hard candies, grapes, raisins, hot dogs), and sticky foods (like peanut butter, marshmallows, and gummy candies). Always make sure to supervise your child when he or she is eating.

# Are You at Risk for a Heart Attack?



The average American

from processed foods and

In fact, Americans con-

sume more than 5 bil-

lion cans of soda and

more than one and

a half billion

pounds of cof-

fee each year!

consumes more than

19 tablespoons

of sugar each

drinks!

day, mostly

Friday, February 6th, is a day when people all over the world wear red in support of Heart Disease Awareness. Join the movement and

WEARRON



Some risk factors for heart disease may be more preventable than others, and the more risk factors you have, the greater your chance for having a heart attack. Go through this checklist to know what your Heart Attack risk is

- ☐ Increasing Age 83% of people who die of heart disease are age 65 or older.
- □ Male gender
- ☐ Heredity and Race - You are more likely to develop it yourself if you are African American, Mexican American, American Indian, na-

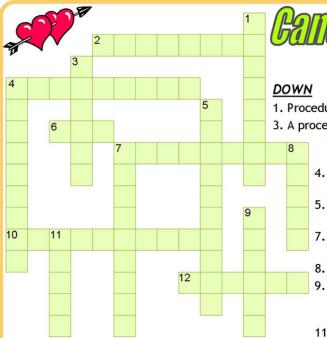
tive Hawaiian, and Asian American, and if your parents had it, too.

- ☐ **Smoking** Smoking triples your risk of heart disease
- ☐ High Cholesterol
- ☐ High Blood Pressure - This increases your risk of stroke, heart attack, kidney failure, and heart failure.
  - □ Inactivity Sedentary lifestyles add to the risk, and experts recommend at least 30 minutes of exercise daily.
- ☐ Obesity and Overweight -People with excess body fat

(especially around the waist) are more likely to develop heart disease even if they have no other risk factors. Losing as few as 10 pounds greatly lowers this risk.

□ Diabetes Mellitus -About three quarters of people with diabetes die of some form of heart or blood vessel disease.

- ☐ Stress
- ☐ Too Much Alcohol Alcohol raises blood pressure and can contribute to high triglycerides, cancer, obesity, and alcoholism.



# Gancer Facts Grossword!

- 1. Procedure to test for cervical cancer
- 3. A procedure in which a sample of body

tissue is removed to test for cancer

- 4. The disappearance of cancer symptoms and cells
- 5. Smoking \_\_\_\_\_ significantly raises your risk of cancer
- Procedure to test for breast cancer
- 8. A lump of cancerous cells
- Eating 5 to 9 servings of \_\_\_\_\_ and vegetables a day reduces your risk of cancer
- 11. \_\_\_\_\_therapy uses chemicals/ drugs to destroy cancer cells

#### <u>ACROSS</u>

- 2. Form of skin cancer associated with exposure to UV Light
- therapy uses high-energy rays to destroy cancer cells
- 6. Virus associated with cervical cancer
- 7. Another word for "cancerous"
- 10. Doctor who treats cancer
  - 12. Another word for "non-cancerous"



- Most people exert 20 to 40 pounds of pressure when they clamp their jaw, but some can actually exert as much as 250 pounds, or enough to crack a hard walnut!
- The less you salivate, the more susceptible you are to tooth decay.
   Saliva helps prevent harmful bacteria from thriving!
- The acid and sugar in soda and citrus drinks can damage tooth enamel. It's no wonder -- the average American consumes more than 53 gallons of soda per year!
- More than 80% of Americans have some form of gum disease, from the less serious gingivitis to the damaging periodontitis!
  - By the time you reach age 60, you have a 25% chance of losing all vour teeth!

In order to prevent this from happening, it's important to brush twice daily, floss often, and make regular visits to your dentist.

## DID YOU KNOV

The reason why food and drinks taste bad after you brush your teeth is because a chemical in tooth-paste, SLS, affects the taste receptors on your tongue!

It dulls the receptors that recognize sweetness and enhances the receptors that recognize bitterness.

This drastically alters the taste of most foods, especially sweet & bitter ones!

Call Rye DeCastro for more details: 472-3610 ext. 248

### Sizzling Shrimp with Corn Relish

- 1 1/2 tablespoons fresh lime juice
- 1 tablespoon fish sauce
- 1/2 teaspoon sugar
- 2 tablespoons canola oil
- 1/2 cup chopped shallots
- 1 tablespoon minced garlic
- 1 tablespoon minced jalapeño pepper (about 1 small)
- 1 1/2 pounds peeled and deveined medium shrimp
- 1 1/2 cups fresh corn kernels (about 3 ears)
- 1/3 cup chopped fresh cilantro

Combine first 3 ingredients; set aside.

Heat a 14-inch wok over high heat. Add oil to wok, swirling to coat. Add shallots, garlic, and

jalapeño to wok; stir-fry 30 seconds or just until shallots begin to brown. Add shrimp to wok; stir-fry 3 min-

utes or until shrimp are done. Add corn; stirfry 1 minute or just until corn is heated. Stir in juice mixture; sprinkle with

cilantro.

### **Nutrition Facts**

Serving Size 1 cup

Amount Per Serving

Calories 332

Total Fat 11.2 g

Saturated Fat 1.2 g

Cholesterol 259 mg

Sodium 612 mg

Protein 37.6 g

Carbohydrates 19.9 g

Fiber 2.1 g

### Free for Moylan's Health Members







Saturday, February 14

Julale Center, Hagatna

### Raffle Grand Prize: 42-Inch HD Plasma TV!



FREE for NetCare Members (register at Moylan's Insurance)
\$6.00 for others, \$20.00 for family of 4 (register at Mark's Sporting Goods)



