lifestyle

Mumbai Age 🤇





VIDYA PRABHU

Yes, you read

Often consid-

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Here's how

you can have the 'good

fats' and stay

healthy

get rid of.

For far too long, the word 'fat' has been a bad word in our lexicon. We do not wish to look fat and hence, we avoid fats or fatty foods. But are all fats our enemy? And do we absolutely have to cut them out from our diet? The answer may come as a surprise to many, for it is in the negative.

Nutritionist and fitness consul-tant Munmun Ganeriwal emphasises that fats are not all bad. For starters, she shares how adding fats to carb-rich food lowers the overall GI (glycaemic index) of the meal. "Fat basically slows down stomach emptying, delaying the process of converting food to blood sugar. Hence, more the fat, the slower the sugars (carbohy-drates) get digested, and the lower is the glycemic index. Lower GI in foods has long been the strategy for insulin resistance, PCOD, diabetes and weight loss, says Ganeriwal, who even rec-ommends pairing hot, fluffy rice

Why Fat Is Good For You

Mumbai-based Zamrud Patel points out that like in the case of most things, fats too can be good or bad. "Chemically, all fats may be the same but the fact remains that good fats include monounsaturated and polyunsaturated fats, whereas the bad fats include saturated and trans fats," she says. trans fats.

Needless to say, Patel swears by food items that are rich sources of polyunsaturated and monounsat-urated fats. "Some good sources of polyunsaturated fats are corn oil, sunflower oil, safflower oil and non-hydrogenated soybean oil. Fish such as salmon, macker-ol and sardings as also faysoods el and sardines, as also flaxseeds and walnuts too are good sources. For monounsaturated fats, one can have olive oil, peanut oil, canola oil, avocados, and most nuts, as well as sunflower oil."

GHEE IS GOOD

Ganeriwal, meanwhile, is quick dateriwal, meanwhile, is quick to dispel myths surrounding good old ghee. "Ghee is especially unique amongst all dietary fats due to the presence of SCFA, aka short chain fatty acids. The SCFA in ghee makes it 'lipolytic' — that which breaks down body fat and aids weight loss," she says, adding how ghee's slightly nutty, buttery flavour makes it an easy addition to most meals even as it provides a healthy source of fat to keep one feeling fuller longer between meals.

Ghee aside, fats as such consumed in moderate amounts

— are said to boost the immune system and reduce inflammation in the gut. Ganeriwal points out that Vitamin D being a fat-soluble vitamin is yet another big plus. "Research has shown that defi-"Research has shown that defi-ciency of Vitamin D is strongly associated with several health problems such as thyroid gland mulfunction, mental ill-health, lack of immunity and so on. This means that those looking to increase their low Vitamin D lev-els ca not be fussy about consum-ing essential fats such as ghee, coconut, white butter, filtered oils etc. In fact, 'low fat' ice-cream. etc. In fact, 'low fat' ice-cream, 'skimmed' and 'double toned' milk may actually do just the opposite for such people," she veals.

Ganeriwal even warns against the phenomenon where people look down upon Vitamin D carri-ers like makkhan (white butter) and replace it with other Vitamin-enriched oils or 'fat free' alternatives. "As a result, such people are not really hungry or undernourished in the physical sense but they still have all the signs of hunger and malnourish-ment in that they struggle to sleep at night, wake up tired in the morning, suffer from acidity, constipation, irritability and overall low energy that strikes at the core of their health and vital-

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 Munmun Ganeriwal Nutritionist and fitness consultant

KEEP CALM Stop the vicious cycle of worrying



JIM DALY

A really struggle with worrying about... well, almost everything. Do you have any practical suggestions for controlling my anxiety?

Jim: Let me turn back the clock to a well-known author and speaker, Dale Carnegie. Although he died in 1955, his books and seminars con-tinue to sell the world over. He's probably best known for his book How to Win Friends and Influence People. But another of Carnegie's classic works, How to Stop Worrying and Start Living, is a timely and insightful message for this anxious era in which we live

Here are Dale Carnegie's seven rules to stop your vicious cycle of

- · Fill your mind with thoughts of peace, courage and hope. As a man thinks, so is he.

 Don't waste time trying to get
- en with an enemy Let it go.

Be grateful.

- Count your blessings. Never look
- Count your blessings, Never look at what you have left.
 Be you have left.
 Be yourself don't imitate. If you do, the best you can ever hope to be is second best.

 Make the best of bad situations. When life gives you lemons, make
- lemonade
- · Forget about yourself. When you are good to others, you are best to yourself.

I would tack on my own addendum — a spiritual one — to Carnegie's thoughts. There's a Carnegies thoughts. There's a real sense of peace in knowing that we're directly connected with something bigger than ourselves. And I believe that "something" is Someone. The Creator who made me knows everything I'll ever face and walks with me I'll ever face and walks with me If ever face and waiks with me on my journey, regardless of what comes along. I hope you connect with Him, too. (Asia Features)

(Jim Daly is a husband and father, an author, and presi-dent of Focus on the Family and host of the Focus on the Family radio program.)

Victoria soothing a war

with a spoonful of ghe

Posh Spice takes on unwanted animosity as she tries to hire two of the best of Stella McCartney's employees. The latter is reportedly livid

Before you speak, let your words pass through three gates: Is it true? Is it necessary? Is it kind?

Former Spice Girls, Victoria Beckham, we hear, is on dam-age-control mode. Reports in the www.dailymail.co.uk state that Posh Spice fell into wrong books with her fashion designer friend Stella McCartney on hiring the latter's nanny after

hearing that she was the best in town. As if that was not enough, Victoria then tried to recruit Stella's recruit Stella's head of studio. Stella, we hear,

was so furious at her, she uninvited the Beckhams to a family get-together. Word has it the Victoria was so upset at being excluded, she sent her an apology mail "begging for forgiveness", fear-ing how the fallout would affect their familial relationships as well as her daughter Harper's friend-ship with Stella's daughter Reiley.

What's worse, Posh might seem to have made a habit of peeving Stella. Back in une 2017, for instance, she had posted Reiley's pictures at Buckingham Palace where they celebrated Harper's birth-day That when day That when Stella is absolutely firm she does-n't want her daughter in the spotlight.

