

CROSSROADS Janguage Studio's Newsletter March 2020

"You are what you eat." This old saying is still just as valid as when it was first coined in the early 19th century. The type of diet we follow, greatly influences our mood and mental health, and directly translates into our physical strength and health.

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A new field of genetic science epigenetics – tells us that everything we eat, think, and do, has a knock-on effect on our genes in some way. Depending on environmental stimuli, our genes change working differently constantly. from minute to minute. Various research tests now prove that WE control our genes. The air pollution or work stress can badly affect the performance of our genes, and we cannot – for the most part – control these. What we *can* control, however, is perhaps the most important factor: diet.

No matter what genes we were born with, by eating the right food we can reprogram them, thus immunizing our body against, cancers, premature aging, dementia and much more.

There is a plethora of diet regimes and all kinds of advice available, published online and in other forms, but we can generally narrow the choices down to a few rules.

One such rule is to eat whole foods, as opposed to processed products; things we can see and recognize. So instead of mashed potatoes in a powder form, in a packet, we should eat potatoes fresh, skin included. Ready-made easy-cook foods preservatives. artificial often contain additives and coloring, and these additives lead various undesired mav to consequences for our organs' health and function.

Eating "brown" instead of "white" foods (brown rice, buckwheat noodles, etc.) is another way of *upgrading* our diet, as these foods will often contain much higher levels of nutrition, vitamins and essential minerals that our bodies cannot function properly without.

We should also opt for steaming our veggies, and avoid boiling them, to keep as many vitamins locked inside the food from escaping into the water.

The right oil that we use for frying or garnishing our food with also makes a tremendous difference to our overall health. Butter, Coconut oil and olive oil are some of the healthiest and safest oils to cook with.

GOOD FATS AND BAD	
Good Fats These traditional fats can handle the heat involved in processing or cooking.	Bad Fats These industrial-era fats cannot handle the heat involved in processing or cooking.
 Olive oil Peanut oil Butter (Yes, butter!) Macadamia nut oil Coconut oil Animal fats (lard, tallow) Palm oil Any artisanally produced unrefined oil 	Canola oil Soy oil Soy oil Sunflower oil Cottonseed oil Corn oil Grapeseed oil Safflower oil Non-butter spreads (including marga- rine) and the so-called trans-free spreads

Processed sugar in the diet is now widely recognized as a major cause of serious illnesses, and thus it should be kept down to a minimum.

The right amount and type of nutrition is important to our health and wellbeing, but we must also make sure to utilize the energy efficiently, so staying active and keeping our body in good physical condition is essential and is our 3rd power we will look at. So, until next time! Article by Marek







Joshua Says: I believe intelligence can be expressed in the questions you ask, not in the answer you give. Newton had all the answers, then he didn't, Einstein had all the answers, then he didn't. Any answer is incomplete or even wrong so long as someone else is willing to ask another question. Questions push us towards change and growth. Ironically, answers sometimes have the opposite effect. Perhaps then an intelligent answer to any question might be, "I don't know!"

Junko Says: Recently, I came across a device called a "PC stick." Believe it or not, it is a computer in a small stick. Introduced in 2003, it can change your TV into a Windows desktop computer by just inserting it into a HDMI slot in your TV. With this device, you can watch movies, Ted Talks, documentaries and other English programs that can help you keep up with your studies at home, on TV! We are going to try it out with our TV in the Open House.





<u>Marek Says</u>: With the coronavirus putting everyone's personal hygiene on high alert, a handshake – a widely used form of greeting – may give way to other ways of greetings, permanently too. The crisis led people to come up with inventive ways to say hello, introducing an "elbow bump" and "feet bump" amongst others. A non-physical Japanese bow or an Indian *namaste* quickly become the most preferred gestures around the world.

Darrin Says: While I fully acknowledge the seriousness of the coronavirus problem, I think there are four points that we need to remember.1. Don't inflate the risk. Yes, Corona virus is serious, but more people will die from automobile accidents this year than from this flu. 2. Take normal, healthy precautions. Regularly wash your hands, gargle and blow your nose. 3. Avoid over consumption of media. The coronavirus is a great opportunity for companies to scare you into believing that this outbreak is something you need to worry about constantly. It's not. 4. Remember your humanity.





Mandcy dit: Mardi dernier, le président Emmanuel Macron a interdit aux français de se faire la bise. Se faire la bise, c'est faire des bisous sur la joue, pour dire bonjour. C'est une tradition très profonde en France. Les français adorent ça, même si c'est fatiguant. Toutefois, malgrès l'interdiction de se faire la bise et l'épidémie de coronavirus, 70% des français continuent de se faire la bise ou bien de se serrer la main. Par conséquence, le président a ordonné le confinement de la population. Les français vont-ils l'accepter ????



