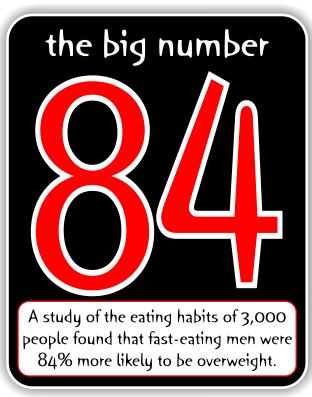
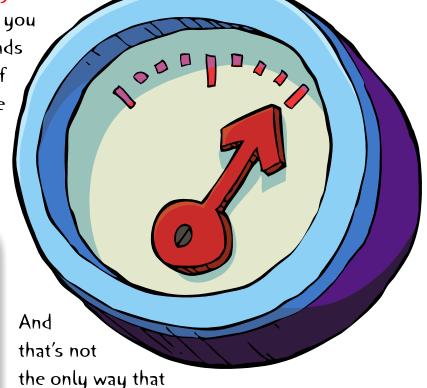
# NOT SO FAST.

Your brain is 20 minutes slower than your mouth.

That's how long it takes from the time you start eating until your brain finally sends out the signal that you're full. Most of us eat WAY faster than that, and so we take in WAY more calories than we need before our brains tell us we're full. Eat slower, eat less!





scarfing down food hurts your health. Eating fast makes you gulp in a lot of air with your food, leading to indigestion, burping, heartburn, and even acid reflux. All that extra air makes your belly bloat more, too. When you eat fast, you chew less thoroughly, which delivers bigger pieces of food to your stomach, causing more digestion problems. Eat slower, feel better!

### EAT BETTER. PLAY HARDER. LIVE HEALTHIER. LEARN EASIER.

WELLNESS IS A WAY OF LIFE!

## WELLNESS IS A WAY OF LIFE!

HELPING YOUR WHOLE FAMILY FEEL WELL AND DO WELL!

"NOT SO FAST"

#### **EAT BETTER**

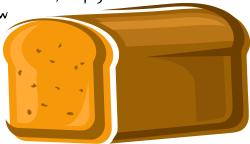
Try lots of different fruits, veggies, and whole grains for a healthy diet. You're bound to find a few you really like!





Foods that are rich in fiber, like whole wheat bread and other whole grain foods, help you eat slower because

we tend to chew those foods longer. Fiberrich foods help you feel full longer, too!



#### PLAY HARDER

You want to eat slow, but play hard.

Here's how: two hours before
exercise hydrate well with
water, eat healthy carbs like
whole-grain cereal, low-fat
yogurt, brown rice, fruits, and
veggies, and avoid fats and too

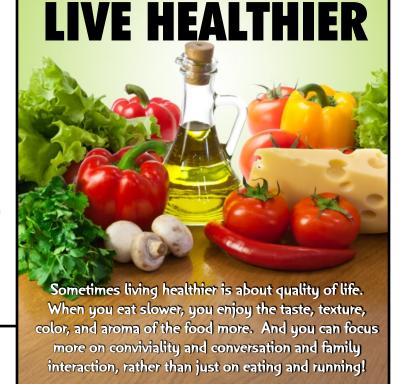
much protein. Need to eat right before exercise? Stick to a piece or two of fruit, like an apple and/or banana.

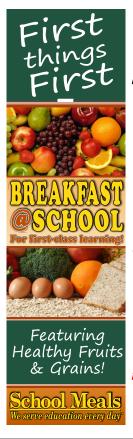
#### **LEARN EASIER**

Just a small decrease in the number of calories you take in has been shown to improve learning.

Scientists think eating less probably helps activate brain neurons involved in learning. That's the kind of calorie decrease you can easily achieve just by eating more slowly.







Over the last several school years, we've been putting in place a number of changes to make our meals even more nutritious for our customers. For example, the majority of the grains we serve are "whole grain rich" -- at least 50% whole grains.

