The Importance of Resistance Training

Many Americans are aware that about two hours and 30 minutes of exercise each week is necessary to stay healthy, and many of those individuals choose an aerobic activity, such as running or biking. However, recent research has shown that splitting your two hours and 30 minutes of exercise between varied activities—aerobic and muscle-strengthening—improves health the most.

According to the American College of Sports Medicine, adults should aim to do muscle-strengthening activities, such as weightlifting, at least two times a week. Right now, only about 1 out of every 3 adults meets this goal.

A common misconception that many people have is that muscle-strengthening activities are more suited for men, which may stem from the misguided belief that women will “bulk up” too much from that type of exercise. However, women generally do not have the same level of anabolic hormones, which is what causes men to build larger muscles more easily.

In fact, muscle-strengthening activities are extremely important for women to engage in because they are more likely to develop problems with their bones and joints as they age. Increasing muscle strength—through weightlifting or other resistance training—can help prevent those problems.

Resistance training can also help with the following:

• Increasing flexibility and balance, which decreases the number and severity of falls a person may experience as he or she ages
• Maintaining proper weight, as people who have more muscle mass have a higher metabolism—sometimes up to 15 percent higher

Before beginning a new exercise routine or changing up an old one, speak to a medical professional to ensure you are healthy enough. And remember that commitment to a regular physical activity program is more important than the intensity of your workouts, so be sure to choose muscle-strengthening exercises you enjoy.
Save Money by Shopping for In-season Produce

Groceries can be expensive, and tips for saving money are often time-consuming, such as cutting coupons and making multiple trips to the store each week to avoid waste. One easy way to save on your grocery bill, while also eating healthy food, is to shop for fruits and veggies that are in-season. Another added benefit? In-season produce tastes better.

In-season fruits and vegetables are easy on your wallet because when there is an abundance of these crops, it brings the overall price down. Also, when the produce is local, it costs less to package and deliver it to the store. It’s even good for the environment to shop in-season produce, since less gas is used to transport the local, in-season produce.

To find out what vegetables and fruits are in season in your area, visit www.sustainabletable.org/seasonalguide/seasonalfoodguide.php.

What Veggies and Fruits Are in Season Right Now?

Pacific Northwest:
- green onions, collard greens, arugula and broccoli

Upper Midwest:
- spinach, asparagus, carrots, parsnips, mint, rhubarb and radishes

Northeast:
- arugula, asparagus, chard and fiddleheads

Southwest:
- apricots, blackberries, nectarines, peaches, arugula, avocados, carrots, cilantro and chard

South:
- blueberries, oranges, plums, asparagus, beets, broccoli and cauliflower

Sauteed Spring Vegetables

Substitute any out-of-season vegetables in this recipe with ones that are in-season to save a few extra bucks and to amp up the fresh taste.

- ½ cup sweet onion
- 1 garlic clove, minced
- 1 tsp. extra virgin olive oil
- 3 potatoes, cubed
- ¼ cup carrot, sliced
- ¼ cup asparagus, chopped
- ¼ cup sugar snap peas (or green beans)
- ½ cup radishes, quartered
- ¼ tsp. salt
- ¼ tsp. black pepper
- ½ tsp. dried dill

Heat the oil in a medium-sized skillet. Add the onion and garlic, and cook for two to three minutes.

Add potatoes and carrots to the skillet and cover. Turn the heat to low and cook for four minutes, or until the vegetables are tender. Then, add the asparagus, peas, radishes, salt, pepper and dill. Cook for four more minutes, stirring often. Serve hot.

Yield: 4 servings. Each serving provides 70 calories, 1.5 g of fat, 2 g of protein, 13 g carbs, and 170 mg of sodium.

Source: USDA