

THEMAPLE

f @themaplecenternonprofit Nonprofit: 812-234-8733

www.maplecenter.org



Plant Powered Community Meeting
via Zoom

July 14, 2021 Held the second Wednesday of the month

at 7:00pm

Each month a different topic. This month's topic is 'Greens" their benefits and how to prepare th

Contact programs.maplecenter@gmail for the link to the meeting





- Know your risk, if you burn easy, have cancer, or have a family history of skin cancer you should cover up
- Wear sunscreen or sun protective clothing to cover your skin, when possible
- Wear eye protection and make sure you check the UV protection rating. Make this part of your everyday routine.
- Adhere to warnings on your medication bottles. Check to see if there is a warning to stay out of the sun
- Seek shade when possible

What you don't know may hurt you



- UV exposure increases the likelihood of cataract formation
- UV exposure can cause cancer of the eye and skin
- Your eyes can be sunburnt
- Seek the shade during the hottest part of the day. (11am 3pm)
- UV exposure increases with altitude
- Use sunscreen with a minimum SPF of 15 UVB protection, but preferably higher and a UVA of 4 star. Check the sunscreens expiration date.

UV PROTECTION CHART

Low (0-2)	Medium (3-5)	High (6-7)	Very High (7-10)	Extremely High (11+)
Sunscreen	Sunscreen	Sunscreen	Sunscreen	Sunscreen
Sunglasses	Sunglasses	Sunglasses	Sunglasses	Sunglasses
	Hat	Hat	Hat	Hat
		Shade	Shade	Shade
				Indoors from 10am – 4pm

Sourced from: http://www.cacmercer.org/july-is-uv-awareness-month/

Sourced from: https://blog.optos.com/2017/7/july-is-national-uv-safety-month/



Plant-Based Recipes:



Vegan Potato Salad

1 pound small red potatoes (or sub sweet potatoes // yellow work, too, but can get soft) 2-1/2 cups diced vegetables (i.e. bell pepper, celery, red onion, etc.)

SAUCE

1 cup raw cashews 1/3 cup water 2 Tbsp white wine or apple cider vinegar

1-2 Tbsp agave nectar or maple syrup

1/4 tsp each sea salt and black pepper

1 tsp hot sauce (optional)

1 Tbsp grape seed, olive, or avocado oil

1 Tbsp spicy mustard

2 Tbsp dried dill

3-4 cloves garlic (minced)
Fresh chopped parsley (optional)

Instructions

Add cashews to a small bowl and cover with boiling hot water. Let sit uncovered for 1 hour. In the meantime, add potatoes to a large saucepan and cover with room temperature water. Bring to a boil over high heat. Then reduce to medium-high heat so the water is at a low boil. Cook for 15-20 minutes or until tender and a knife easily slides in and out. Then drain and set on a cutting board or counter to cool slightly.

Once the cashews have soaked, drain well and add to a blender along with an additional 1/3 cup (80 ml) water (amount as original recipe is written // adjust if altering batch size). Then add grape seed oil, vinegar, spicy mustard, agave or maple syrup, dill, salt, pepper and garlic. Blend on high, scraping down sides as needed, until texture is creamy and thick but pourable. Add more water if it has trouble blending.

Taste and adjust flavor as needed, adding more dill for herby flavor, garlic for zing/bite, salt and pepper for overall flavor, maple syrup for sweetness, or vinegar for acidity. At this time, you can also add some hot sauce for added spice (optional).

Chop cooked potatoes into bite-size pieces and add to a large mixing bowl along with chopped vegetables. Top with all of the sauce and stir to coat.

Garnish with parsley (optional) and serve as is - slightly warm / room temperature - or cover, transfer to the refrigerator, and chill until cold - 4-6 hours or overnight.

Leftovers keep in the refrigerator up to 1 week. Best in the first 72 hours.

Sourced from: https://minimalistbaker.com/simple-vegan-potato-salad/



Easy BBQ Baked Beans

Serves: 8

3 15-ounce cans low-sodium or no salt added cannellini or pinto beans
(drained and rinsed)
2 cups Easy Homemade Barbecue Sauce
1 green bell pepper, chopped
1 yellow onion, chopped
1-2 tsp. liquid smoke

Instructions

Preheat medium-sized saucepan over medium-high heat.

Drain and rinse beans.

Add onion, bell pepper, and 2-3 Tbsp. of water or veggie stock for cooking to the pan. Cook until onions are a little soft. Usually about 3-4 minutes. Reduce heat to medium-low. Add beans, BBQ Sauce, and liquid smoke. Stir until beans are completely coated and let simmer for 10-15 minutes. Remove from heat and serve.



Easy Homemade BBQ Sauce

Serves: 16 (2 Tablespoon servings)

1 cup organic ketchup
1-2 Tbsp maple syrup
1 Tbsp vegetarian Worcestershire sauce
1 Tbsp low-sodium soy sauce or tamari
1 Tbsp white vinegar
2 tsp. smoked paprika
1 tsp. liquid smoke
1 tsp. yellow mustard

Instructions

Whisk all ingredients together in a small or medium-sized bowl. Store in a glass jar with a screw on top. Will keep in the fridge for about a week.

Sourced from: https://shaneandsimple.com/easy-homemade-bbq-sauce/#tasty-recipes-7235-jump-target

The Benefits of Working with a Health or Life Coach

Sylvia Middaugh, MS, RDN, LD, CHC

Coaching used to be the domain of sports but not anymore. Many people hire coaches to help them reach their personal goals in many areas of life including fitness, health, career, relationships, money, business, and finding their life's purpose.

Coaching is a bit like mentoring although there is usually a guided curriculum or program depending on the destination in mind. Just like in sports, coaches are paid to help the players reach their fullest potential.

One of the most fascinating things about coaching is that it's never about the coach. It's always about the person seeking to change, who is the star of the show, and what they want to achieve in their lives. For example, the questions that are asked often center around what you would like your health to look like in 90 days. Then an action plan is put in place and the coach is there as an accountability partner to guide the client toward the next step. Often, we put up roadblocks to our success and the coach will help with strategies to surmount those. Ultimately the more effort the client is willing to invest in making the desired changes the more likely success will be achieved. The coaching can be done either in person or virtually and be extremely effective.

Here are some of the **benefits** of working with a coach:

- Help you set goals and be successful
- Help you train your mind
- Help you with strategies to break through roadblocks and barriers
- Help you to stay positive
- Help you to be healthier
- Help you to be happier
- Create lifestyle changes that last



The Benefits of Working with a Health or Life Coach

Most coaches coach from an area of personal interest or experience to them. That's why you can find a coach in almost any field or area of interest. I am a life-long learner with interests in plant-based nutrition, functional medicine, lifestyle medicine, learning styles, how different personalities approach life, using your strengths to achieve success and finding your purpose in life. Or it may come from my changing direction mid-life! Then there is the fact that I have a rare genetic disorder called Alpha-1 Antitrypsin deficiency that has led to chronic health issues that I have learned to navigate successfully.

As a nutritionist I was frustrated in the past with how to motivate a client to make the changes that they need or want to make. I have found that it's not just about sharing information because there is a plethora of that out there. More often it's providing the motivation to change. With that in mind I added certification as a health/life coach from Health Coach Institute to my tool kit last year. It complements my knowledge and expertise in nutrition very well. It has given me skills to help you (individuals) move past the areas that may be getting in the way of your reaching the destination that you desire whether that be with your health or your direction in life right now.

My coaching byline is "**Like Your Life!**" I help individuals who struggle with life changes embrace the aging process, be able to work through health issues, accept their body, find direction and lead a fulfilling life.

If you can change your habits, you can change your life!

If any of this resonates with you, I would love to set up a free breakthrough session with you and see if coaching is right for you. 812-229-4059. Website coming soon!

Want your opinion!



We would like to gather information from the community about the center, it's services, our strenghts and weaknesses so that we can improve our offerings.

Please complete the survey below.

It will only take about 5 minutes to complete and if you list your email address you will be entered into a drawing for a possible prize.

(Email addresses will not be sold off and will be for internal use only)





Chair Yoga

Thursdays at 10am

Classes are offered in the Maple Center's Fleschner Memorial Classroom Classroom and are streamed live online via our Facebook page.

f @themaplecenternonprofit

This class is offered free of charge thanks to our generous sponsor:



SPACE is limited on site



The Maple Center for Integrative Health Nonprofit 501 (c) 3 1801 North 6th Street, Suite 600 Terre Haute, IN 47804 812-234-8733 www.maplecenter.org

FREE!

MONDAYS 3-5:15PM

No Sign up or Registration Required Walk - In Clinic



AURICULAR ACUPUNCTURE

A licensed Acudetox Specialist will utilize NADA's Acudetox protocol

Sponsored by:





The Maple Center for Integrative Health Nonprofit
1801 N. 6th St. - Suite 100



Recovery Yoga

at

Next Step Foundation

619 Washington Ave Terre Haute, IN 47802

Sundays* @ 5:00 pm *(starts July 11th)

Mondays @ 10:30 am

Thursdays @ 4:00 pm

Fridays @ 9:30 am

No Charge - No Registration

Recovery Yoga works with traditional treatment programs to address the physical, mental and spiritual dis-ease of addiction. Whether you are recovering from an addiction to drugs, smoking, food, gambling, or any other type of addiction, Recovery Yoga is a powerful tool.



Your instructor will be Lindsey Skelton. She has been practicing yoga since 2008. She is a certified RYT 200 Yoga Teacher and certified Y12SR Leader with training in Restorative, Hatha, Yin, Vinyasa, Ashtanga, and Sivananda yoga.

Sponsored By:







The Maple Center is a Non-profit integrative health center, started in 2004, that offers classes and workshops in mind, body, and spirit approaches to optimal wellness. We offer workshops in preventive strategies to maintain health, and unique programs for those challenged by cancer and chronic illness.

HOW CAN YOU HELP



Funds raised help support our programing costs and give scholarships to those less fortune to attend programs that change their lives.

- Make a tax deductible, **monetary donation** by mailing a check to the center, going to our website and donating or scheduling a monthly donation payment with us.
- Go to **AmazonSmile** to purchase your amazon products. Amazon will donate 0.5% of the price of your eligible AmazonSmile purchases to The Maple Center Inc whenever you shop on AmazonSmile.
- Register your **Kroger Plus Card** online at www.krogercommunityrewards.com, using our organization's name. We receive a percentage of your purchases every time you swipe your card at the checkout counter.
- Volunteer your time or donate supplies
- You can also help by "Liking" our Facebook page and by spreading the word about our programs!

We appreciate your support!



Partnering Private Practices

Integrative Medical Consultation and Medical Acupuncture

Monday through
Thursday
By Appointment

Kathleen A. Stienstra, MD Clinical Appointments Call 812-235-4867 Therapeutic Massage Therapy

Fridays & Saturdays
By Appointment

Nancy Humphries, LMBT Call 812-251-9190 Neuromuscular Re-education

Tuesdays, Wednesdays, & Thursdays or By Appointment

Fee: \$60.00: 1hr. Treatment

Penny Money Call 317-670-3764

Mental Health Counseling

By appointment Fee: \$60 per hour

Jan Croft, MS, LMHC, NCC Call 812-240-5804 Registered Dietitian
Nutritionist

By appointment

Sylvia Middaugh, MS, RDN, CD Call 812-229-4059 Holistic Lifestyle Consultant

By appointment

Devaki H.Lammet, M.A, Call 787-464-5651







