

Extinguish Poor Diet Habits and Make Your Cholesterol Cringe!

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Keeping firefighters healthy is a part of my job. As a registered dietitian, working in Boston, I have been fortunate to provide nutritional counseling to many of Boston's finest firefighters. Bad habits are catching up with our local heroes. Recent screenings at Boston firehouses reveals 80% of our local firefighters have high blood pressure. For those who *also* have elevated serum cholesterol, a heart attack or stroke is almost inevitable. Yet, a few lifestyle changes can change the odds in favor of keeping a healthy heart.

More than 1,357,000 Americans die of cardiovascular diseases each year, which amounts to one death every 37 seconds. Firefighters are no exception. In fact, acute coronary syndromes occur every three weeks in a Boston firefighter. With simple lifestyle and nutrition modifications, firefighters can feel healthier while reducing their risk of heart disease and stroke. Diet changes that result in reducing serum cholesterol levels by just 10% can reduce the number of heart attacks and stroke by 30%!

Keeping your cholesterol in check requires adding a few key lifestyle *allies* while minimizing heart health *adversaries*. Giving up all of your favorite foods is not necessary, but changing up some of your bad habits will give your body the nutritional "shock and awe" it needs for better health. Commander **Harlan Kenneth Pullman** is the military theorist responsible for the "shock and awe" strategy. His theory involved rapid dominance. You are in charge; it's time to make swift changes to keep your heart ticking and make your cholesterol cringe.

Lifestyle and Nutrition Tips for Cholesterol Health

Your allies:

- **Exercise** – most firehouses have exercise equipment waiting for you to use it. Get moving! Exercise increases the good cholesterol, HDL, lowering risk of heart disease. Exercise helps manage weight and minimize stress.
- Douse your diet with **soluble fiber**. Add soluble fiber to EVERY meal. Soluble fiber can lower cholesterol levels; shoot for 10-12 grams of this type of fiber per day. Soluble fiber binds cholesterol in the gut and removes it from circulation. Some tasty examples include:
 - Pears – 3 grams soluble fiber
 - Apple – 2 grams soluble fiber
 - Black beans (1/2 cup) – 3 grams soluble fiber
 - Lima beans (1/2 cup) – 3 grams soluble fiber
 - Oatmeal – 1-3 grams soluble fiber
 - Kashi TLC crunchy granola bars Honey Toasted 7 grain – 3 grams soluble fiber
 - Trader Joe's Twigs, Flakes and Cluster – 5 grams soluble fiber.
- Add more **plant sterols/stanols**- Plant sterols and stanols can reduce the "bad" LDL cholesterol. Many manufacturers have added plant sterols/stanols to their foods marketing them as heart healthy. Although shown to reduce the bad cholesterol, the evidence for lowering risk of heart disease from these types of "food products" remains unclear. At this time, choose foods *naturally* rich in plant sterols/stanols in their unadulterated form such as: sesame seeds, olive oil, peanuts, wheat germ, carrots, bananas, and soybean oil.



- Get your **Calcium**. Known mostly for its bone health benefits, adequate calcium in the diet is linked with its positive effect on blood pressure and weight control. Calcium may even modestly reduce cholesterol levels. Great sources of calcium for heart health include: low fat milk, yogurt and cottage cheese, string cheese, reduced fat cheeses, broccoli, spinach, canned salmon, and sardines.
- Moderate **alcohol** – no more than one drink per day for women; two drinks per day for men may increase good cholesterol, however, too much alcohol can be detrimental to our health – so go easy.
- **Garlic** offers some cholesterol lowering effect. Add minced garlic to all of your favorite dishes.
- Fish – fatty fish such as salmon, tuna, mackerel are rich in **omega 3 fatty acids**, which have been linked with lowered risk of heart disease. Try to have two fish meals per week (may, I add, not fried!)
- **Nuts** –rich in magnesium promote normal blood pressure. Choose unsalted nuts and limit to not more than 1.5 cups per week, as nuts are very rich in nutrition, but also high in calories!

Your adversaries:

Saturated Fats: These artery clogging fats are found in butter, cream, whole milk, milk chocolate, ice cream, beef, cheese, pastries to name a few. Saturated fats raise the LDL cholesterol, the artery clogging one. Limit beef to once a week while choosing more grilled chicken, sautéed shrimp, fresh fish, ground turkey, pork tenderloin or other lean and healthy protein sources. Cook with oil versus butter, try milk in coffee instead of cream, and eat a small dish of ice cream, not a half gallon cut in half! (I hear this is a common practice in many firehouses!)

Trans fats: These fats are the most dangerous of all dietary fats. They raise the artery clogging LDL cholesterol, while lowering the heart healthy, HDL cholesterol, setting us all up for heart disease! Any form of partially hydrogenated fats – read your ingredient lists – are trans fats. Most have been removed from your favorite foods—but may be lurking in some. The American Heart Association suggests that 1-2% Calories or less should come from trans fats. For most people that translates to a mere 1-2 grams per day. Food manufacturers however, can label the food trans fat free if it contains a 0.5 grams or less. If you eat more than the serving size, say four cookies instead of two you could be well over your daily limit! Do you best to avoid any foods that contain partially hydrogenated fats.

Keeping your heart healthy is up to you; small changes truly make a difference. If nutrition changes seem daunting, make an appointment with a registered dietitian to plan a healthy eating plan designed for you and your lifestyle. And remember, firefighters know that safety does not happen by accident, and the same goes for good health.

Kate Scarlata, RD, LDN is a dietitian working with many firefighters at her 2020 Centre Street West Roxbury Office. She is the author of Real People Need Real Food: A Guide to Healthy Eating for Families living in a Fast Food World and The Complete Idiot's Guide to Eating Well with IBS due out in July 2010.