A HEALTHY MOUTH EVEN DURING HALLOWEEN!

It’s October and Halloween is right around the corner! This usually means more temptation, like candy bowls in the office, candy for Trick or Treaters, or treats for your kid’s school parties or your own. If you’re trying to avoid sweets, this season can be full of landmines to navigate!

Limiting sugar is important for maintaining a healthy mouth and overall health! Too much sugar can contribute to tooth decay and gum disease, as well as increase the risk of diabetes, obesity, heart disease, and other conditions. In today’s article, we’ll mostly focus on how it can affect oral health and what you can do to keep your teeth and gums healthy.

Taking good care of your mouth starts with basic oral hygiene (see the next article for basic tips). However, what you eat also has an important role to play in maintaining a healthy mouth!

Your teeth are protected by a coating called enamel. Eating and drinking foods that are high in sugar cause the bacteria in your mouth to produce acids. These acids can break down tooth enamel leading to cavities. Crevices and the gumline are areas that are especially vulnerable.

WHAT SHOULD YOU EAT AND WHAT SHOULD YOU AVOID?

Let’s start with foods that promote oral health. These include:

- **Cheese and yogurt** provide calcium and protein that can help keep teeth strong and the beneficial bacteria in yogurt may crowd out the bad bacteria. Of course, plain yogurt is better than flavored or sweetened, which can be high in sugar.

- **Leafy greens** are very high in calcium, as well as vitamins and other minerals that are important to good health. Spinach and kale are particularly good options.

- **Crunchy fruits and veggies**, like apples, carrots, and celery help produce extra saliva, which helps wash away bacteria and food particles.

- **Almonds** are another great choice because they are also crunchy and a good source of protein and calcium.

- **Water and unsweetened tea** are your best bet when it comes to fluids.

Here are the foods, drinks and candy that are best to avoid (if you do choose to indulge, rinse your mouth or brush your teeth as soon as possible afterward):

- **Sticky foods.** Whether it’s dry fruit or sticky candies like tootsie rolls or gummy bears, these are more likely to cause decay since they stick in between teeth and it takes longer for saliva to wash them away.

- **Hard candy.** Lollipops or other hard candy expose your mouth and teeth to sugar for much longer, which increases the risk of tooth decay.

- **Avoid soda and other sugary drinks.** Frequent contact with beverages that contain sugar increases the risk of tooth decay when it comes to fluids.
If you choose to indulge, eat candy with meals. If you can’t seem to avoid the Halloween candy bowl on your co-worker’s desk, eat Halloween treats and other sugary foods with meals or shortly after as a for dessert. Your saliva production increases during meals and, as mentioned previously, helps prevent decay.

**Dark chocolate** - Some sweets are less harmful to your teeth than others and chocolate is probably the least harmful since it melts quickly compared to sticky or chewy candy. Choosing dark chocolate with 70% cacao or higher is the best since it is lower in sugar.

**Candy bars with nuts** – the crunchiness of nuts can break up the stickiness and nuts have healthy fats, protein, and fiber. Overall quality still matters so look for healthier options like a Kind Bar.

**Sugarless gum.** Look for sugarless gum sweetened with stevia or gum that has the American Dental Association (ADA) seal of approval. Chewing sugarless gum for 20 minutes after meals may help reduce tooth decay since it increases saliva, which helps wash out food particles and neutralizes the acid produced by bacteria.

*Whatever you choose to eat or drink, have a safe and happy Halloween!!*

**Oral Health Tips** Following a consistent oral hygiene routine can help you maintain strong teeth, fresh breath, healthy gums, and an attractive smile. Here’s how:

* Drink fluoridated water and use fluoridated toothpaste.
* Brush your teeth twice per day with a soft-bristled toothbrush.
* Remember to replace your toothbrush every 3–4 months.
* Floss daily between teeth in order to remove plaque buildup. This is especially important for prevention of gum disease.
* Visit your dentist for an examination and professional cleaning twice per year

Using the correct brushing technique is also important

* Place the brush at a 45 degree angle to the gums and brush back and forth using small strokes.
* Be sure to brush all surfaces, including outer, inner and the surface of molars. Use up and down strokes to brush the inner surface of front teeth.
This workout is great for beginners and advanced exercisers. If you’re a beginner, do one round. If you’re experienced, do two rounds. Always remember to focus on correct form and intentional movement.

40 HIGH KNEES
(Run in place and raise each knee high)

20 WALKING LUNGES

20 SQUATS

20 STEP-UPS
(Step onto a stable bench, do not jump up or down)

10 PUSH-UP OF CHOICE
(Beginners, Do modified)

40 JUMPING JACKS

10 UP DOWNS
We’ve gotten feedback from many of our readers that they’d like a gluten-free dessert. This pumpkin bread is not only gluten-free but is delicious for everyone! Try it even if you typically eat wheat flour! Here you go! Serves: 12 Prep Time: 20 minutes Cook Time: 50 minutes

2 cups almond flour
2 tsp. baking powder
1 tsp. baking soda
2 tsp. pumpkin pie spice
½ tsp. cinnamon
¼ tsp. nutmeg

For the cream cheese glaze:
3 oz ⅓-less fat cream cheese
2 Tbsp powdered sugar
1-2 Tbsp almond milk (or milk of choice)

INSTRUCTIONS:
Preheat oven to 350 degrees F.
Oil a 9x5-inch loaf pan with extra coconut oil.
In a large bowl, whisk together almond flour, baking powder, baking soda, pumpkin pie spice, cinnamon, nutmeg and salt. Set aside.
In a separate bowl, whisk together eggs, coconut oil, maple syrup and pumpkin puree and mix until well combined. You may also use an electric mixer.
Pour the wet ingredients in with the dry ingredients, mixing until there are no clumps. Stir in candy or chocolate chips, if using.
Pour pumpkin mixture into the prepared 9x5-inch loaf pan and bake in the oven for 45 to 50 minutes, or until a toothpick inserted in the center comes out clean.
Let the pumpkin bread sit for 5 minutes then remove from pan and let cool completely on a wire rack.
To make the cream cheese glaze, place cream cheese in a small microwave-safe bowl and heat on high for 30 seconds until softened. Whisk in powdered sugar and almond milk, mixing until smooth and runny. Drizzle cream cheese glaze over top of the bread, serve and enjoy!

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