

## Eating Right When Money's Tight for People with Diabetes

*From: National Diabetes Education Program*

### Did You Know?

- **FREE** Diabetes Self-Management Education Classes are offered in all 10 counties of our district
- Our website has links to lots of information and helpful websites
- All community class dates are available on our website at [www.lcdhd.org/about/calendar](http://www.lcdhd.org/about/calendar)
- The Diabetes Program at LCDHD is accredited by the American Association of Diabetes Educators.

For people with diabetes, making healthy food choices is an important part of managing the disease. With the right tips and a little planning, you can eat healthy and stretch your food budget.

1. Plan ahead. Before you head out to the grocery store, plan your meals for the week and make a list of the foods you need. Include meals such as stews and casseroles that stretch your food dollars, and double the recipe for a second meal.
2. Review grocery store ads and clip coupons from the local newspaper or online.
3. Read the food label

and compare brands and sizes to find the less costly food item.

4. Buy in bulk. Before you shop, make sure you have enough room to store the food.
5. Buy in season. Visit your local farmers market where prices tend to be lower because you buy direct from the farmer.
6. Buy frozen or canned vegetables with no salt added and canned fruit packed in juice – they are just as good for you as fresh produce and will not go bad.
7. Stay away from prepared foods. They will cost you more than the food you can

make on your own. Some healthy and low-cost items available all year include dried beans and peas, vegetables such as carrots, greens and potatoes, and fruits such as apples and bananas.

8. Healthy snack ideas include air-popped popcorn or 1 cup of vegetables served with some salsa or a little low-fat salad dressing.

An example of a healthy low-cost recipe that the whole family can enjoy is on page 2 of this newsletter

## Five Fast Facts about Diabetes

1. 29.1 million Americans have diabetes.
2. Hearing loss is almost twice as common in adults with diabetes as adults without diabetes.
3. Approximately 6 million Americans use insulin.
4. Diabetes is the leading cause of kidney disease.
5. As many as 1 in 3 Americans will have diabetes by 2050 if present trends continue.

Source: [www.diabetes.org](http://www.diabetes.org)



## Lake Cumberland District Health Department

Find us on  
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and  
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1-800-928-4416  
diabetes@lcdhd.org

**We are here to help!**



### Do Know Your ABCs??

Below are the goals for A1c, blood pressure and cholesterol.

- A: A1c  $\leq$  7%
- B: Blood Pressure  $\leq$  140/90
- C: Cholesterol
  - Total Cholesterol  $<$  200
  - LDL  $<$  100
  - HDL  $>$  50 for Women  
 $>$  40 for Men
  - Triglycerides  $<$  150

### Don't forget your yearly exams too!

- Comprehensive Foot Exam
- Dilated Eye Exam
- Kidney Tests
- Dental Exam
- A1c & Cholesterol

## Beef & Bean Chili

2 pounds lean beef stew meat,  
trimmed and cut into 1  
inch cubes  
3 tablespoons vegetable oil  
2 cups water  
2 teaspoons garlic, minced  
1 large onion, finely chopped  
1 tablespoon flour  
2 teaspoons chili powder  
1 green pepper, chopped  
2 pounds (or 3 cups) tomatoes,  
chopped  
1 tablespoon oregano  
1 teaspoon cumin  
2 cans kidney beans

Brown meat in large skillet  
with half of vegetable oil. Add  
water. Simmer covered for 1  
hour until meat is tender.  
Heat remaining vegetable oil  
in second skillet. Add garlic  
and onion, and cook over low  
heat until onion is softened.  
Add flour and cook for 2  
minutes. Add garlic-onion-  
flour mixture to cooked meat.  
Then add remaining

ingredients to meat mixture.  
Simmer for 30 minutes. Serve  
chili with a mixed green salad  
with tomatoes, cucumber, and  
peppers topped with reduced-  
fat or fat-free salad dressing.  
Enjoy!

Makes 9 servings

Nutrition Information Per 8 oz  
Serving :

Calories 284, Total Fat 10 g,  
Saturated Fat 2 g, Cholesterol  
76 mg, Sodium 162 mg, Total  
Fiber 4 g, Protein 33 g,  
Carbohydrates 16 g, Potassium  
769 mg.

