

# **Timber Alert**

Wellness - May 2018

## LIVE WELL – WORK WELL



### President

Joseph A. King jaking@timberlandgroup.com

#### **Senior Benefits Consultants**

Karen Borowy kborowy@timberlandgroup.com

Bob Crisan bcrisan@timberlandgroup.com

### **Senior Account Managers**

Maura Carpenter <u>mcarpenter@timberlandgroup.com</u>

Jill Tocco jtocco@timberlandgroup.com

### Account Manager

Nicole Keele nkeele@timberlandgroup.com

> For more information, please contact: 1.800.695.2921

1707 W. Big Beaver Road Troy, Michigan 48084

### MAY IS FOOD ALLERGY ACTION MONTH

A food allergy occurs when the body has a specific immune response to certain foods. Sometimes, the body's response can be severe or life-threatening. Food allergies are a growing food safety and public health concern, according to the CDC. It is also estimated that between 4 and 6 percent of U.S. children are affected by some type of food allergy.

Among other things, Food Allergy Action Month was created to spread awareness about what food allergies are, how to recognize them and how to help someone who is having an allergic reaction. Common symptoms of an allergic reaction to food include the following:

- A tingling sensation in the mouth
- Swelling of the lips, tongue and throat
- Itching, hives and a rash throughout the body
- Cramping, diarrhea or vomiting
- Wheezing and difficulty breathing
- Dizziness or lightheadedness
- Loss of consciousness





# **Timber Alert**

Wellness - May 2018

## **LIVE WELL – WORK WELL**



### BARLEY PILAF

Tbsp. vegetable oil
cup onion (chopped)
cup celery (chopped)
cup red or green bell
pepper (chopped)
cup mushrooms (sliced)
cups water or chicken
broth
tsp. low-sodium vegetable

bouillon 1 cup pearl quick-cooking barley



### PREPARATIONS

- Heat medium-sized pan over medium heat. Add vegetable oil, onion and celery. Cook, stirring often until onion is soft.
- Add bell pepper, mushrooms and pearl barley. Stir well.
- Add water and bouillon and stir to dissolve bouillon. Bring to a boil. Lower heat and cover pan.
- Cook for 50 to 60 minutes or until barley is tender and liquid is absorbed.

### DESPITE CDC RECOMMENDATION, MANY ADULTS STILL REFUSING SHINGLES VACCINE

Shingles is an extremely common—and painful—viral infection, affecting 1 out of every 3 Americans at some point in their life. It is caused by the same virus that causes chickenpox, so anyone who has had chickenpox is at risk of developing shingles. After a person recovers from chickenpox, the virus remains dormant in the body. While scientists are unsure what causes the virus to awaken at a later date, they do know that the only way to reduce the risk of getting shingles is to get vaccinated.

### **Recommended Shingles Vaccine**

The CDC recommends that adults use a new vaccine called Shingrix instead of Zostavax, which had been the recommended vaccine from 2006-2017. Shingrix provides strong protection against shingles and postherpetic neuralgia (PHN), the most common shingles complication. In studies, two doses of Shingrix were found to be more than 90 percent effective at preventing shingles and PHN.

### Who Should Get Vaccinated?

The CDC recommends that healthy adults 50 years and older get two doses of Shingrix, two to six months apart. People who have had shingles in the past, have received the Zostavax vaccine or are unsure if they have had chickenpox should also receive the Shingrix vaccine, according to CDC recommendations.

To find doctors' offices or pharmacies near you that offer the vaccine, visit <u>HealthMap Vaccine Finder.</u>



Makes: 8 servings

Source: Zywave