

9 Ways to Get Organized for Fall

Early fall is the perfect time to get organized. With the end of lazy summer days and the beginning of a new school year, my family, possibly like yours, needs to get its act together. As I prepare to send one daughter off to college and another to a new grade in middle school, I like to gain control of my home before we all get very busy and life gets less manageable.

Let's start with the kitchen. Try these 9 fast tips for prepping your refrigerator, freezer and pantry for autumn:

1. **Multitask shopping trips.** While shopping with your kids for school supplies, grab a few extra items, like folders, organizers and office supplies, that will make shopping, menu planning and meal prep a snap this season.
2. **Create a recipe file folder.** Buy an extra accordion folder and label the tabs with Poultry, Fish, Beef, Vegetarian, Smoothies, Breakfast, Vegetarian, Dessert and Snacks. Whenever you come across a recipe in a magazine that you want to try, print or tear out the page and slip it into the folder. Check out your options before you go grocery shopping for new ideas and shopping lists.
3. **Protect your favorites from wear and tear.** Use a few extra sheet protectors to keep your go-to recipes safe from liquids or foods. I keep my signature salad dressing recipes in these easy-to-clean sheets in the same cabinet where I keep my spices, oils and vinegars. No more hunting for my recipes, and no more destroying the pages when I cook!
4. **Become a smart labeler.** It starts with extra colorful masking tape (you know, the kind you never knew what to

do with). My favorite trick is to use it to label mason jars stored in the freezer with extra smoothies. Include the date it was stored and the contents on the tape. If you've got a big family, you can even mark whose smoothie it is. The same masking tape is also useful for party guests to tag their wine glasses.

5. **Purge your fridge and freezer.** During the summer months, when the days are longer and schedules are more flexible, I find that dinner plans often change last minute – we travel, go out for the day and never make it home until late, or get last minute invitations – and I end up throwing things in my freezer. Now is the perfect time to toss anything from pre-summer months that you never got around to using, or anything that's been frozen and forgotten. This includes all those opened jars or packages with no clear purchase or expiration date.
6. **Hunt for suspicious freezer items.** Examine frozen foods for freezer burn or packed ice crystals and check expiration dates. Use all the items that are about to expire the earliest and toss out expired items. Any mystery items? They get tossed, too.
7. **Be a pantry sleuth.** Dig through the shelves (yes all the way in the back) and check expiration dates on all canned or jar foods and spices. Trash the ones too old to use and move the items about-to-expire to the front. Bonus points if you add recipes to your weekly menu plan that use these ingredients.
8. **Recycle your food containers.** Instead of throwing out used glass food jars, wash and reuse them. These can become great containers for smoothies, nuts and seeds. They can also be used to carry a healthy snack to work or school. Trim celery or carrots into sticks that fit right within the jar. Place with almond or pumpkin seed butter on the bottom as “glue” to keep the veggie sticks in place.
9. **Stay inspired.** Don't let all this de-cluttering go to

waste. Buy a clear picture frame with magnets. Print motivating quotes and insert in the frame. Place on your fridge or your office bulletin board. Keep changing the quote to keep yourself on track and making smart choices, especially when you're reaching into the fridge. I can always get myself going by looking at the logo of my health coaching company which reads, "I live the Smart Life!".

4 Healthy Lunch Box Suggestions

It's hard enough to get kids to eat healthy, especially at school when junk food or sugary snacks seem to magically sneak their way into the cafeteria. Try these easy, nutritious lunch box ideas that your kids will actually enjoy instead of toss in the trash.

1. Switch out the traditional unhealthy white bread sandwich for something a little more interesting. One of my favorites is a vegetarian bagel sandwich, which you can re-create each week with new toppings.

Bagel Sandwich

1 whole grain seeded bagel

$\frac{1}{4}$ large ripe avocado, sliced

Pinch of sea salt

1 tablespoon sprouted sunflower seeds

$\frac{1}{4}$ cup sprouts

4 thin slices cucumber

- Slice the bagel in thirds horizontally and save the middle slice for another use – smear with nut

butter for your own mid-day snack. Bagels have ballooned in size over the years so the top and bottom part are plenty for a sandwich.

- Mash avocado into the bottom part of the bagel and sprinkle with sea salt, sunflower seeds and sprouts. Arrange the cucumber over the sprouts and cap with the bagel top.
- Cut in half. Wrap well or store in a snug container.
- *This is best made in the morning before school to keep the bagel fresh and soft, not soggy.*

2. Innovate classics, like PB&J, with ingredients that are so yummy, your kids won't know they're good for them. My Nut-Butter Pinwheels, for example, get their sweetness from apples and honey, not sugar-laden jelly, and the nuttiness from natural nut butters. The roll-up lavash makes them a fun finger food.

Nut-Butter Pinwheels

1 whole wheat lavash

2 tablespoons unsweetened almond, peanut or pumpkin seed butter

$\frac{1}{4}$ cup apple, chopped and unpeeled

1 teaspoon honey

2 teaspoons unsweetened granola (optional)

- Cut the lavash in half crosswise and spread both halves with the nut butter. Drizzle with honey and top with apple and granola.
- With the shorter edge of the lavash toward you roll up into a wrap. Do the same with the second half and cut each roll into four pinwheels.
- Store in snug container or reassemble each half and wrap in parchment paper.
- *This can be made a day ahead, but it's really best made in morning before school.*

3. Add a side of veggie sticks. Adding one cup of veggies to meals will help prevent the blood-sugar swings that may make them feel tired and cloud their thinking mid-day. By adding zucchini, celery, carrots and cucumbers to their snack bags, your child can benefit from more energy and better focus. If they can't bear to eat "plain" veggie sticks, add a tablespoon of hummus for dipping.

4. Surprise them with blueberries for dessert. These berries soothe their sweet tooth while boosting their brain power at the same time. The bold color of this fruit comes from anthocyanins, antioxidants that studies have shown activate brain neurons. A recent report from Tufts University suggests that 1 cup of blueberries can increase brain energy by approximately 45 percent. Your kids can enjoy them fresh, dried or frozen all school year long.

What is a Smart Life?

Many of you have asked me why I started Smart Life. The essence of this brand stems from my overall approach to health and how my family and I live. Each component is represented in the vibrant, energetic colors of the Smart Life logo, as well as the entire design process behind the brand by TLVD. Hopefully, you'll feel as vibrant and energetic when living this way, too. Follow the link above to see The Smart Life journey unfold conceptually, much like it will in your own life.

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Fresh + Healthy + Nourishing

The Smart Life logo is shown through primary colors. Their vividness represents the energy found in naturally bright, antioxidant-filled foods that produce those same effects in your body: bold, colorful and high-energy. The soft gradients remind us that the nourishing food plays into other areas in our life, keeping us strong, focused, powerful and happy. Whether it's fresh organic foods from a variety of food groups, exercise that makes you sweat, or relationships that bring you joy, pursue what feeds you. That's a Smart Life.

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Natural transformation

Natural and whole foods as they appear in nature, superfoods that change your mind and body, workouts that actually work. No chemicals, gimmicks, tricks, false promises or fads. When you nourish your body with real whole foods, support it with vitamins and minerals found in nature, and stay active every day, change happens gradually and proportionally allowing you to achieve balance.

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Balance

The Smart Life refers to the simple math behind balancing all areas of your life. When all the components of your health – food, fitness and lifestyle – work together in harmony and unison, the result is strength, energy, and vibrancy in

perfect proportions. When life is in balance, change happens naturally.

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Cycle of Life

The Cycle of Life is the perfect symbol for our core 6 Months to a Smart Life program. Like the Cycle of Life, you become more vibrant and energetic the longer you stay in the program. We've used each month as a milestone, represented in the six golden ratio spirals in a circular arrangement. These reflect the changes you will go through as we work together each week over the course of 6 months, or 24 weeks. And like in nature, you will see your body flourish in response to your efforts.

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Smart + Active + Engaged

When you actively take charge of your health, your mind and body respond. Whether this is upping your workouts, cooking more at home, organizing your kitchen or involving your family in healthy activities, being proactive about health means success. For all of you. This concept is represented in our logo through dimension and depth with abstract highlighting and shadowing. The circular motion and 24 segments show that a

Smart Life is about staying engaged and active, not just on the surface, but by making good choices all the time.

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Smart Life's commitment is to be your personal health champion, showing you exactly what good choices look like and how to make them moment by moment. Whether teaching you proven diet strategies, arming you with new fitness tools, or sharing secrets for balancing work and play, my 6 Months to a Smart Life program will help you learn to live a life you love. Book a FREE one-hour consultation with me today and see how one call can change your life.

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Newsletter October 2013 Issue

This month, the Smart Life Newsletter includes even more information about making smarter choices about nutrition and lifestyle that will help you live the life you want. A blog by guest contributor, Doron Kahana, M.D., PCNS, founder of Center for Digestive Health & Nutritional Excellence, shares with Smart Life readers how Prebiotics and Probiotics boost our immune system, aid digestion, and promote regularity.

This month, I share with Smart Life readers my vision for a Smart Life and how the Smart Life logo, created by TLVD, captures everything about my approach to health coaching.

Looking for tips on getting what you want? Read my blog You Want it? Get Smart and Make it Happen and learn how to set your intention and make your goals a reality.

Two great recipes this month feature my favorite super green, Kale, which is high in fiber, acts as a powerful detoxifier, and is packed with nutrients. Try my Super Healthy Kale Salad and the nourishing fall Kale & Lentil Soup that makes me feel good any time of year.

Did I mention that the early bird catches the free gifts? Be one of the first 10 to sign up for Smart Life's Monthly Newsletter, and you'll receive 10% off of your Smart Life Health Coaching program of choice.

By signing up for the Smart Life Newsletter you can receive the latest tips, tricks and tools for weight loss, fitness and overall wellness delivered right to your inbox. In each edition to follow, you'll find more seasonal recipes, strategies for helping you reach your health goals and the latest information you need to help you live a happier, healthier life you love.

After you've read the October Edition of the Smart Life

Newsletter, ask questions, send comments, and share your feedback on our Smart Life Facebook page or Smart Life website. The Smart Life Newsletter is designed to be a resource you can truly use to improve your health.

Get it today and get smarter about your life!

Stay healthy,

Ronit

Smart Life Stays Inspired, Too!

In May 2013, I attended my first IIN Live Event in NYC. This event brings together current IIN students for an inspiring, motivational and educational weekend. Joshua Rosenthal, the founder of Integrative Nutrition, brings together nutrition and health experts from all areas of wellness and health. Joshua's inspirational exercises and discussions were woven among lectures from guest experts, almost magically transforming students into health coaches!

I left this conference even more excited about my decision to evolve my psychology career into health coaching. From Andrew Weil and Dan Buettner to Donna Gates and Joe Cross, each speaker inspired me to spread the knowledge of how the way we nourish our bodies can heal us, transform us and help us achieve our goals and prevent illness. I felt blessed to be surrounded by so many caring, soul-centered people who share my vision to transform the world by transforming our lifestyle. At IIN live, I was touched by a "...ripple effect to

transform the world!" I'm ready to share that ripple effect with you!

Ronit's Berry Energy Smoothie

I love to drink a cup of this smoothie in the morning before my workout. I save another 1/2 cup for refueling afterward. Store the extra in your refrigerator for a snack later that day.

- 2 cups unsweetened almond milk or water
- 2 tablespoons chia seeds
- $\frac{1}{2}$ packet of frozen Sambazon Acai Berry + Guarana Smoothie Pack
- $\frac{1}{4}$ cup Vegan Protein Factors powder in Vanilla Bean flavor
- Fresh strawberries
- Fresh blueberries

Blend all ingredients and enjoy a boost of energy!