

NEW ROUTINES

D.I.Y. Gym

Blizzard raging outside? Traveling to a remote locale with no health club? Those are not excuses to skip a workout. "You can do about a dozen resistance exercises anywhere," says trainer Kacy Duke, author of The Show It Love Workout. She encourages clients such as Julianne Moore, Rachel Weisz and Kirsten Dunst (above) to always pack lightweight workout gear, like exercise bands, and to do step-ups, sit-ups and lunges when they're on the road. To make it even easier, Duke created her own portable Fit Kit, which includes resistance tubing and a Versawrap, a

DIET AND NUTRITION IDEAS

convertible rubber sack that's an abdominal stretching mat

when flat or, with the addition of a phone book or two, a plat-

form for lunges and presses (\$50; kacydukefitness.com).

Feel-Good Foods

Nutritionist Jackie Keller cooks up a winter menu to help beat the blahs

- > Salmon This flaky fish is a great source of omega-3 fatty acids, which research suggests may fight the blues, says Keller, whose clients include Penélope Cruz, Uma Thurman and Angelina Jolie. You can also opt for fish oil: One British study found that a daily dose helped combat depression.
- ▶ Wild rice Because it's richer in fiber and higher in protein than both white and brown varieties, this rice will satisfy your carb cravings and keep you feeling full longer.
- Spinach & tomatoes

Spinach is loaded with energyboosting iron, but it will be more easily absorbed by your



body if you pair it with vitamin C-rich foods like tomatoes. Sauté them together with extra-virgin olive oil and reduced-sodium chicken or veggie broth.

Strawberries with yogurt and chocolate sauce The berries satisfy your yearning for sweets and are full of energizing iron. The yogurt contains probiotics (good for the immune system), while the chocolate provides

mood-boosting tryptophan.

HEALTHY ALTERNATIVES

The Guilt-Free Snacking Guide

Cold weather always brings on comfort-food cravings. Trainer Kacy Duke suggests satisfying—and tasty—substitutes

IF YOU CRAVE ...

TRY THIS INSTEAD ...



Mix low-fat vanilla yogurt with fat-free Cool Whip for a delicious, creamy texture that mimics high-fat ice cream.



Fiber-filled Kashi TLC Cherry Dark Chocolate Chewy granola bars taste similar but are low in calories and high in protein.





Top a whole-grain pita with spicy marinara sauce and a little lowfat mozzarella cheese pop it into the toaster oven and indulge.





A handful of salted mixed nuts will satisfy your craving for sodium (and crunch) with the added bonus of healthy fat.





Opt for whole-wheat pasta. Try with fresh tomatoes sautéed with chile, cumin and basil-and a sprinkle of feta cheese. Yum!





Enjoy heart-healthy dark chocolate-as long as it includes at least 60 percent cocoa (like Hershey's rich Cacao Reserve).



-written and reported by Hallie Levine Sklar

