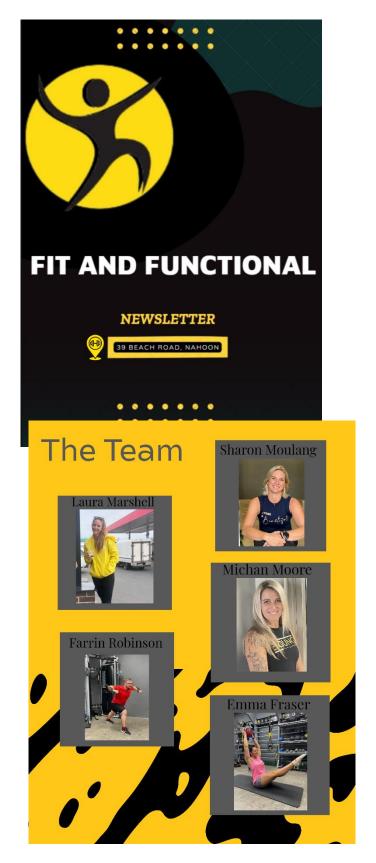
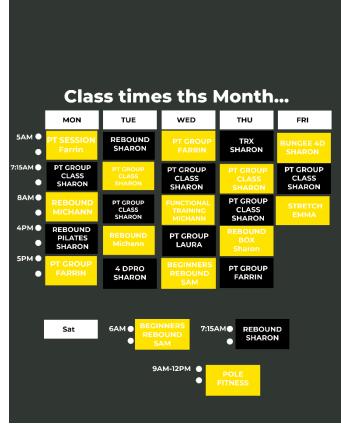
Fit and Functional:

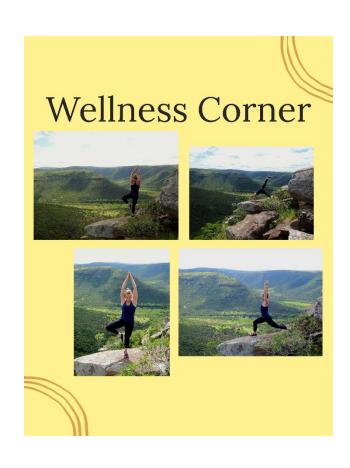
I have been making monthly newsletters as well for Fit and Functional. I have included the September and October.

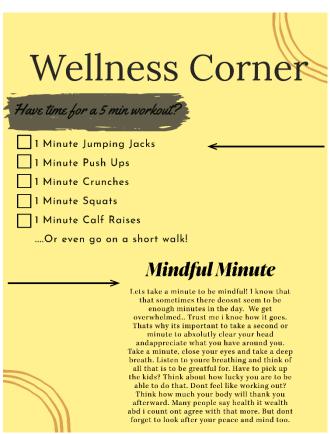


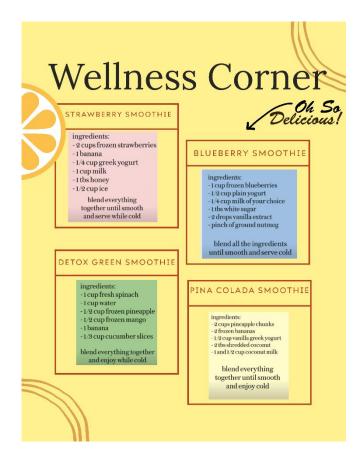






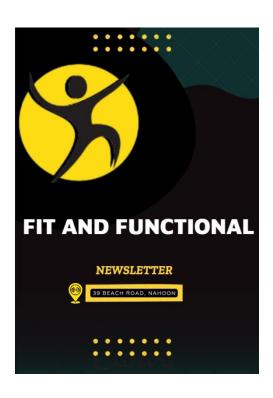






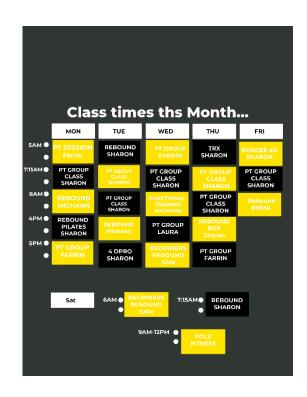


October Edition:

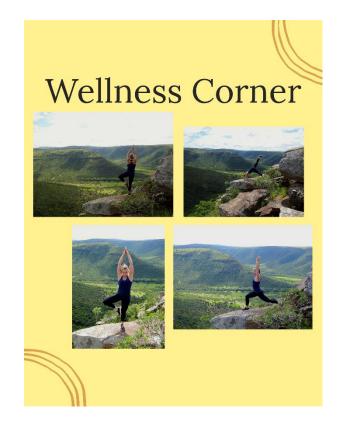


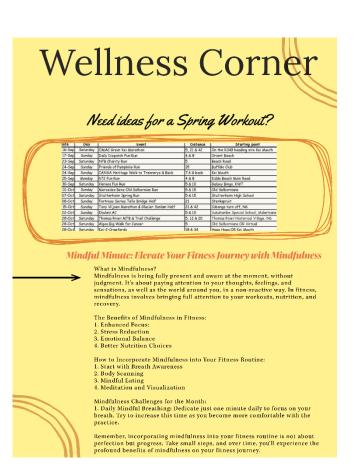












Wellness Corner

CHICKEN POKE BOWL RECIPE

Chicken Poke Bowls are an easy and fresh dinner that won't break the bank -or your diet! Made with fresh ingredients or your diet Made with fresh ingredients like shredded chicken, cdamaine, corn, caulillower and micro greens, this delicious poke bowd is NOT one you want to miss out on. Perp Time: 5 minutes Cook Time; minutes Total Time: cominutes Servings: 4 people

Servings: 4 people Calories: 241kcal

INGREDIENTS

- 10 ounces frozen steamable corn
 10 ounces frozen steamable edamame
- 1 red onion sliced
- 1 red omon sucer
 1 head cauliflower
 1 tbsp olive oil
 1 rotisserie chicken shredded
- 2 cups matchstick carrot sticks Small bunch of cilantro
- · 1 cup micro greens
- · Sriracha mayo to taste
- Spicy miso sauce to taste
 ½ tbsp Sesame seeds

INSTRUCTIONS

- Prepare the vegetables: Microwave corn and edamam according to package directions Set aside in separate bowls. Thinly slice red onion.
- Make the cauliflower rice: Cut the cauliflower stems off and divide the cauliflower head into 4 parts. Grate the cauliflower using a cheese grater, or add to a food processor and pulse.
- Cook the cauliflower rice: Add olive oil to a skillet over medium/high heat. Once heated, add cauliflower rice an saute over medium heat for 5 minutes. Divide rice into 4
- Shred the rotisserie chicken, Divide equally into the bowls Assemble the poke bowls: Divide sliced red onion, edamame, carrots, corn, micro greens, and cilantro, equally into the bowls.
- Finishing touch: Drizzle sriracha mayo and spicy miso ov the top of each bowl. Sprinkle with sesame seeds and

October 2023

Bio Corner With Laura Marshall

FIRING PATTERN

Everyone has a specific built-in muscle firing order which should help with smooth movements during several exercises and activities of daily living. There are complex firing orders to and from the brain and spinal cord which should be directed with precision to prevent the muscles from contracting in a chaotic manner.





One of the ideal firing patterns are:

- 1. Gluteus muscle
- Hamstring muscle.
 Opposite Quadratus

Unfortunately, most people activate as follow:

- 1. Quadratus Lumborum
- muscle.
 2. Hamstring muscles. 3. Gluteus muscle.

What may be the possible cause of this firing pattern? YOUR ILIOPSOAS MUSCLE.

Due to prolonged hours of sitting, your iliopsoas muscle tightens and overpowers your gluteal muscles. Once the psoas is released, glute activation will become easier.

Come visit the practice to see how your muscles fire and how to correct this firing pattern.



Thank you! Awesome people!