Mindful Eating

Slow down…you may be eating too fast!
Distraught, hurried eating can wreak havoc with your food choices---losing the pleasure of eating and, may leave you poorly nourished.

This may sound familiar: You're at your computer, facing a wall of e-mails. After composing a reply, you hit "send" and reach for the bulging tuna wrap on your desk. After a few bites, chewing while glancing at the screen, you set the wrap down, grab a handful of chips, and open the next message. Before you know it, you've finished lunch without even noticing it or perhaps really tasting your food.

A small yet growing body of research suggests that a slower, more thoughtful way of eating could help with poor eating behaviors, and maybe steer some people away from processed food and other less-healthy choices. This alternative approach has been dubbed "mindful eating." It's based on the Buddhist concept of mindfulness, which involves being fully aware of what is happening within and around you at the moment. In other areas, mindfulness techniques have been proposed as a way to relieve stress and alleviate problems like high blood pressure and chronic gastrointestinal difficulties.

Applied to eating, mindfulness includes noticing the colors, smells, flavors, and textures of your food; chewing slowly; getting rid of distractions like TV or reading; and learning to cope with guilt and anxiety about food. Some elements of mindful eating seem to hearken back to the ideas of Horace Fletcher, an early 20th century food faddist who believed chewing food thoroughly would solve many different kinds of health problems.

The mind–gut connection
Digestion involves a complex series of hormonal signals between the gut and the nervous system, and it seems to take about 20 minutes for the brain to register satiety (fullness). If someone eats too quickly, satiety may occur after overeating instead of putting a stop to it. There's also reason to believe that eating while we're distracted by activities like driving or typing may slow down or stop digestion in a manner similar to how the "fight or flight" response does. And if we're not digesting well, we may be missing out on the full nutritive value of some of the food we're consuming.

Lilian Cheung, a nutritionist and lecturer at the Harvard School of Public Health, lays out the rationale for mindful eating as a way to shed pounds in her 2010 book Savor: Mindful Eating, Mindful Life, which she co-wrote with Zen master Thich Nhat Hanh. The book, which fuses science and Buddhist philosophy, has spawned a lively Facebook page where people post recipes and other healthful living tips.

A starter kit
Experts suggest starting gradually with mindful eating, eating one meal a day or week in a slower, more attentive manner. Here are some tips (and tricks) that may help you get started:

- Set your timer to 20 minutes, and take that time to eat a normal-sized meal.
- Try eating with your non-dominant hand; if you're a righty, hold your fork in your left hand when lifting food to your mouth.
- Use chopsticks if you don't normally use them.
- Eat silently for five minutes, thinking about what it took to produce that meal, from the sun's rays to the farmer to the grocer to the cook.
- Take small bites and chew well.
- Before opening the fridge or cabinet, take a breath and ask yourself, "Am I really hungry?" Do something else, like reading or going on a short walk.

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