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WHAT'S IN THIS MONTH'S ISSUE:

- Creative Wellness
- Planksgiving: Give Thanks & Planks
- Filling Your Cup, Gratitude Meditation, and more!

Creative Wellness

The creatively well person values and actively participates in a diverse range of arts and cultural experiences as a means to understand and appreciate the surrounding world. Some examples of arts and culture include poetry, novels, short stories, writing/journaling, music, dance and theater, drawing, painting, photography, ceramics, sculpting, and architecture.

Creative expression has a powerful impact on health and well-being on various populations. Most studies concur that participation and/or engagement in the arts have a variety of outcomes including a decrease in depressive symptoms, an increase in positive emotions, reduction in stress responses, and, in some cases, even improvements in immune system functioning.

Visual art therapy, for example, is trending toward many of these health gains and more. Even engagement in the arts as a viewer can have an impact, but if you really want to benefit from the arts for wellness, studies continue to show that your active participation is the best bet.

Self-Soothe Through Creativity

- Learn how to play a musical instrument
- Take a dance class (e.g. ballroom, belly or line dancing)
- Take an arts and crafts or painting class
- Take up photography as a hobby
- Read or write poetry
- Take a creative writing course
- Keep a gratitude journal
- Attend a Broadway play, musical, ballet or concert
- Host a painting or coloring party with your friends/family
- Learn a foreign language
- Travel abroad or to a large city to explore other cultures
- Be creative by coming up with your own way of self-soothing!

To practice any art, no matter how well or badly, is a way to make your soul grow. So do it.

- Kurt Vonnegut

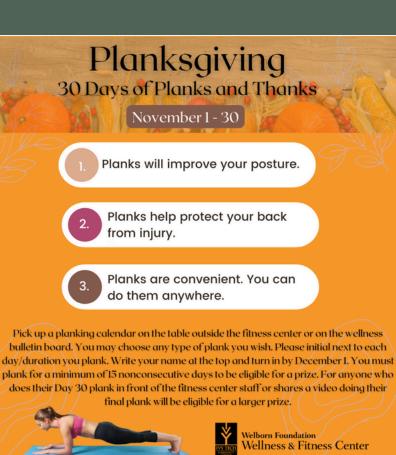


Try out your creativity in the Relaxation Lounge

November 2024

FALL NEWSLETTER

November 2024



















GRATITUDE JOURNAL

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	TOMORROW I LOOK FORWARD TO



Gratitude Meditation

Monday, November 25 11:30 am Wellness Center Group Exercise Room



FILLING YOUR CUP

Replenishing your mental, emotional, and physical energy by implementing self-care and healthy coping skills.

Tuesday, November 5 12:00 – 1:00 Lamkin Center, Rm 228

RSVP to alutzel@ivytech.edu





Sping Sweet Roasted

Sweet potatoes are a rich source of fiber as well as contain a good array of vitamins and minerals including iron, calcium, selenium, and they're a good source of most B vitamins, vitamin C, and the anti-oxidant beta-carotene. Spicy-Sweet Roasted Sweet Potatoes are an easy side dish to prepare.

Ingredients:

- ·3 large sweet potatoes, peeled and cut into 1/2-inch pieces
 ·3 then extra virgin elive eliverent
- 3 tbsp. extra virgin olive oil 1 tbsp. packed light brown sugar
- 3/4 tsp sea salt
- 3/4 tsp sea salt
 1/2 tsp chili powder
- 1/2 tsp paprika
- 1/2 tsp onion powder
 1/2 tsp cavenne popp

1/2 tsp cayenne pepper
1/4 tsp black pepper



 Preheat oven to 425 degrees
 Place the sweet potato chunks into a large mixing bowl. Drizzle with the olive oil, then sprinkle the brown sugar, paprika, black pepper, sea salt, onion powder, garlic powder, paprika, cumin, and cayenne pepper overtop. Toss until the potatoes are evenly coated with the seasoning. Spread onto a baking sheet.
 Bake in preheated oven for 15

3. Bake in preheated oven for 15 minutes, then turn the potatoes over with a spatula, and continue baking until the sweet potatoes are golden and tender, 10 to 15 minutes more.

Local Arts & Entertainment





November Wellness Calendar



Welborn Foundation Wellness & Fitness Center

FOR MORE INFO VISIT: