The Cancer-Fighting Kitchen
Lise Alscher, ND and Laura Pole, RN, MSN
April 13, 2013 • Greer, SC

Present

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LISE ALSCHULER, ND, is board certified in naturopathic oncology and has been practicing naturopathic medicine for 19 years. Dr. Alscher is the past-President of the American Association of Naturopathic Physicians. She is co-author with Karolyn Gazella of The Definitive Guide to Cancer: An Integrative Approach to Prevention, Treatment, and Healing, now in its 3rd edition. Their newest book, Five to Thrive: Your Cutting-Edge Cancer Prevention Plan, was published in September 2011. They have created FiveToThrIVE, a multimedia initiative dedicated to sharing information about integrative cancer prevention and treatment. Dr. Alscher has received professional recognition and many awards for her work in integrative medicine. She was diagnosed with breast in 2008 and thrives today! www.drlise.net and www.FiveToThrIVEPlan.com

LAURA POLE, RN, MSN, President of Eating for a Lifetime, is a Health Supportive Gourmet Chef, an Oncology Clinical Nurse Specialist, Certified Nia Fitness Instructor, and a professional musician with over 30 years experience in health care, health education and entertaining people. Laura first learned the art of good cooking in Louisiana at the apron strings of incredible Cajun and Creole home cooks. Laura blends her passions for food, entertaining and health into a career of nurturing people. Laura is considered an authority in shaping the field of health-supportive cooking for people with serious illness. Chef Laura is Director of Nourishment Education Programs for Smith Center for Healing and the Arts in Washington, DC. She also serves as Head Chef for their Cancer Help Program Retreats. www.eatingforalifetime.com
**The Cancer-Fighting Kitchen**

**First Presbyterian Church**

100 School Street, Greer, SC 29651

Saturday, April 13, 2013 - 9:00 a.m. to 3:00 p.m.

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**SCHEDULE FOR THE DAY**

8:00 a.m. Registration opens
9:00 a.m. Presentation by Lise Alschuler, ND
10:30 a.m. Break
11:00 a.m. Cooking Demonstration by Laura Pole
12:30 p.m. Nutritious Delicious Lunch of the same recipes
Laura has demonstrated
1:30 p.m. Discussion and Q&A with Laura Pole and Lise Alschuler
3:00 p.m. End of program

**WHO SHOULD ATTEND**

- Anyone wanting to promote healing of body, mind, and spirit
- Women and men touched by cancer or any life-altering illness
- Healthcare providers
- People supporting friends or family coping with cancer or other illness

**At This Workshop You Will Learn**

- Diet strategies that strengthen the body’s resistance to cancer, complement medical care, and bolster recovery after treatment;
- What specific foods can significantly boost the body’s innate ability to resist cancer;
- The importance of weight management to reduce cancer risk;
- Which foods are most important to avoid (and explore healthy substitutes);
- How some foods (and spices) can alter gene expression, turning off cancer-promoting signals;
- Some standard laboratory tests that can give you and your doctor a look at your nutritional status and health status;
- Key dietary supplements to support a cancer-fighting diet;
- How to use flavor carriers to create healthy food that tastes great and is good for you;
- How to minimize the costs of food while maximizing health;
- What kitchen equipment is the safest and most cost effective to have in your kitchen.

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**WORKSHOP INFORMATION**

**Registration Fee (includes lunch)**
- Early Registration: $25 if received by March 31
- Registration: $39 begins April 1
- Late Registration: $49 begins April 8 (if space available; may not include lunch)

**Partial Scholarships and Work Exchange Available**

Please complete the scholarship request form at www.healingjourneys.org, or call (800) 423-9882 to have one sent to you. Applications must be received by April 1.

**Location**

First Presbyterian Church
100 School Street, Greer, SC 29651

Parking is free.

**Date and Time**

Saturday, April 13, 2013 - 9:00 a.m. to 3:00 p.m.

**Lunch - a delicious, healthy lunch, prepared using the same recipes that are demonstrated in the class, will be provided.**

**Continuing Education**

Approved for 6 CE credits for RN, MFT, and LCSW; and 5 CPEUs for RD/DTR. Healing Journeys is approved by the California Board of Registered Nursing, Provider No. CEP10808 and by the California Board of Behavioral Sciences, Provider No. PCE 953. This workshop has been approved by the Commission on Dietetic Registration.

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**CANCELLATIONS:** We regret that there can be no refunds.

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**For Further Information**

tel 916-391-0549  toll free 800-423-9882
or www.healingjourneys.org

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