Popping pills for every ache is not a healthy idea. Learn

FOODS THAT FIGHT PAIN

T'S TRUE. The right foods can actually ease your aches. There is some grain of truth to the thought that the Indian diet does consist of powerful foods that help you deal with the aches way better. In those multicoloured foods lie powerful healers. Moreover, these natural foods would effects that drugs do. Recent research has suggested that some of the foods have as much painfighting power as common pain medications like ibuprofen.

By NALINI RAVICHANDRAN

on the levels of pain in the body," says Dr Shivani Bajaj, New Delhi ased internal medicine special ist. But also remember, that pain is a symptom of an underlying these foods but the root problem has to be treated as well." she tain components helps too. Foods which are rich in omegatrans-fats, sedentary lifestyle, excessive alcohol consumption and smoking, are strongly linked to inflammation," says Ishi Khosla, New Delhi based clinical

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GOOD FOR: Stomach aches, toothaches.

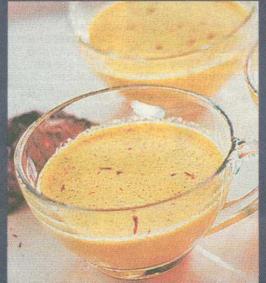
SCIENTIFIC EVIDENCE: Ginger can be effectively used for a wide range of problems which include bacterial dysentery, asthma, tooth aches, stomach aches and ulcers, says a study done by the Botanical Medicine ginger contains 1-4% volatile oils, which are responsible for its pungent odour and taste, and also contain the medicinal constituents, according to

EXPERT TAKE: "Ginger is an excellent anti-inflammatory agent and can be used to expel cold, stomach aches, tooth aches and relieve motion sickness too. Research has shown that ginger may provide migraine relief due



to its ability to stop inflammation in blood vessels. Due to its antispasmodic characteristic some people use it to help ease menstrual cramps," says Dr Neeraj Jain, senior consultant, Action Pain Clinic, Sri Balaji Action Medical

RIGHT WAY TO TAKE IT: Pack that health punch with a cup of ginger tea. You can also add it to sweet dishes like pumpkin pie or other milk based dishes.



OD FOR: Joint pain.

Turmeric helps relieve the pain associated with inflam-

tory effects are on par wit potent drugs such as hydro cortisone and motrin, yet having none of their side effects," says Ritika Samad dar, head, dietitian, Max Superspeciality Hospital.

A hot cup of turmeric milk spiced up with black peppe ginger, cardamom and saf fron could be your cup of comfort all through the year. You can also add a generous punch of turmeri to a wide range of dishes.



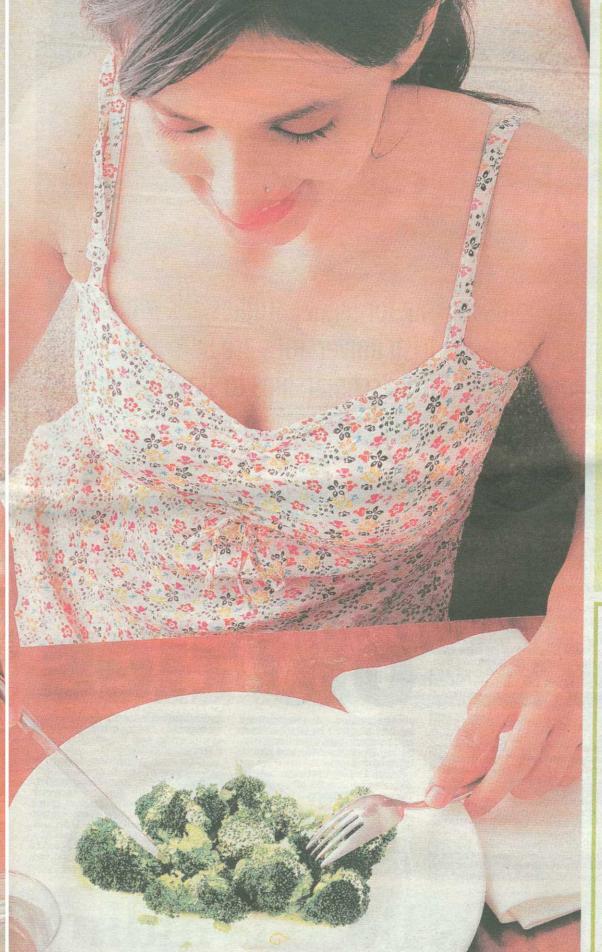
GOOD FOR: Headache, migraine.

have medicinal properties, confirms a study done by the Department of Botany, Government College of Ooty. It can ease headaches and migraine. Toothaches are caused by the build-up of bacteria in the mouth, and cinnamon does have anti-microbial properties. Flavonoids present in cinnamon have

EXPERT TAKE: "Cinnamon also has strong antioxidant properties to help prevent glycoxidation - damage to cells caused by high levels of blood glucose. This spice improves circulation, which helps avoid the pain caused by poor circulation. It also helps in preventing stomach ulcers, urinary tract and yeast infections, tooth decay and gum diseases," says Dr Neeraj Jain.

RIGHT WAY TO TAKE IT: It can be added to warm drinks like milk, tea and soups. You could also couple cinnamon with a high carb food as it lowers the blood sugar levels.

about these natural foods that will help ease the pain



and broccoli is a very

cyllc acid, says another study published in the

good source of sali-

GOOD FOR: Chronic fatigue

highly nutritious vegetable that contains anti-inflammatory and anti-cancer phytonutrients such as anti-oxidants present in broc-coli help hasten the speed of recovery in cases of inflamin getting rid of potentially carcinogenic compounds. It is also loaded with salicylic acid , the active pain-relieving ingredient in aspirin. SA reduces joint inflamma-tion by inhibiting the production of prostaglandin hormones, which cause joint swelling and tender-ness," says Dr Namita Nadar. mation, a study done by researchers at the Univer cylic acid from food provides the same antiinflammatory benefits as aspirin with absolutely no problems

RIGHT WAY TO TAKE IT: The best way to have them is fresh. Go for broccoli salad with lemon juice squeezed over it. You can also have them steamed or add to

British medical journal Lancet.

EXPERT TAKE: "Broccoli is a

GOOD FOR: Muscle pain

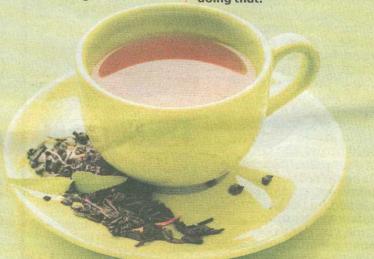
Green tea can alleviate the pain associated with arthritis and muscle pain, say researchers at the Centre for Disease Control. There's a potent compound found in green tea, EGCG, that's been shown to block the production of molecules that can damage cartilage and bone, so it can help alleviate arthri-

EXPERT TAKE: "Green tea is great for stiff muscles-it has nine muscle-relaxing compounds, more than just about any other plant. The flavonoids in green tea are

matory compounds that reduce the risk of heart disease and cancer," says Dr Namita Nadar, clinical nutri-

tionist, Fortis Hospital. Many people find green tea

to be tasteless. But making i the right way can dispel such thoughts. A common mistak is brewing green tea using boiling water as it can end u the green tea being bitter and nasty. Ideally, the water should just simmer. Also, adding milk and sugar to green tea is generally not recommended as you negate the benefits of green tea by





GOOD FOR: Pain from sprains, rheumatoid arthritis and osteoarthritis.

SCIENTIFIC EVIDENCE:

Papaya contains bromelain, which has anti-inflammatory properties, says a study published in the journal Arthritis Today. An extract rom its stem has been shown to act as an effective natural anti-inflammatory agent that reduces pain and swelling, improves joint mobility and promotes tissue repair. Bromelain also activates the immune cells that help fight the infection, the study found.

EXPERT TAKE: "It contains bromelain an enzyme that aids in digestion and extracts of bromelain have been shown in many studies to be effective. It is also used in manu natural anti

inflammatory supplements of arthritis," says Shachi Sohal Bromelain is an enzyme that aids in the healing of indigestion, sports injury, trauma and other kinds of swelling. Extracts of bromelain have also proven to be as effective as some nondrugs

RIGHT WAY TO TAKE IT: You could make fresh juice squeezed out of pineapple or just have cut pieces of the fruit. Yet again, stay away from those drinks and foods in the supermarket aisles which boast of pineapple benefits. Pineapples can also be included in baked cakes and muffins. Slices or chunks of fresh pineapple can be quick healthy snacks too as its a rich source of many vital vitamins and minerals.

tion and ease indiges-

related pain.

EXPERT TAKE: "Papaya contains papain a protein-digesting enzyme. Together with other nutrients such as vitamin C and E, papain helps reduce inflammation, and

EVIDENCE: Proteolytic enzymes present in properties, says a study done by the NYU Lanin papaya is also an gone Medical Centre in Manhattan. It contains tory, proven to ease papain and bromelain, stings, burns, wounds, which reduce inflamma and postoperative pain.

for a delicious fruit packaged drinks and processed food prodclaim to contain the



improves digestion," says Shachi Sohal, dietiity Hospital. The enzyme effective anti-inflamma-

RIGHT WAY TO TAKE

IT: Diced papaya makes salad. Avoid going in for ucts in the market that

