## In This Issue...

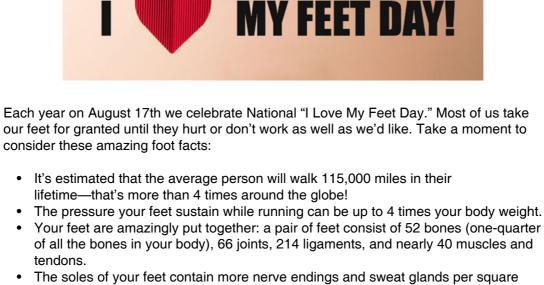
- Celebrate "I Love My Feet Day"



rapidly, and shoes need to be tried on. Get professionally measured. Have your child stand up straight on the measuring device and measure both feet. Use this as a starting point, keeping in mind that different companies may cut and size shoes slightly smaller or bigger. Also,

- shoes to accommodate the larger foot. • Buy the correct size. Getting shoes that are bigger than your child's current size in
- the hopes that they will last longer may seem economical but may be at the cost of their podiatric health. Shoes that are too big can be a tripping hazard and result in blisters. There should be approximately half an inch—the width of your thumb—between the biggest toe and the front of the shoe. Choose function over fads. Avoid styles made of plastic, vinyl, or other
- absorption and arch support—ballet flats are not a good choice for daily wear. Shop at the end of the day. That's when your child's feet will be at their largest. This will help guarantee that the shoes you buy will feel comfortable all day long. Bring the right socks. Have your child try on shoes with the type of socks that they will normally wear with them to get a more accurate feel and fit. Do a final check. After your child has put on both shoes and walked around in the
- store for several minutes have them take the shoes off and check their feet. Young children especially may not be able to articulate how a shoe feels on their foot. Look for any redness or signs that a shoe is rubbing on a part of the foot or toes.
- If your child has a chronic foot problem, has sustained an injury in the past, or you have
- recommendations

Celebrate "I Love My Feet Day"



Your feet act as an early warning system for the rest of your body. Many conditions such as diabetes, arthritis, heart and kidney disease, and circulatory disorders can show their initial symptoms in your feet.

- On top of all of this, your feet enable you to walk, run, jump, climb and pretty much do
- everything you need to each day. **Sweet Feet Treats** Why not reward these hard workers with a little extra TLC? Some suggestions:
  - Give your feet the gift of a massage. Reflexology and other types of foot massage not only feel amazing, but they can also help make your feet healthier by improving circulation. If you spend an excessive amount of time standing on the job or at home, consider

Exercise regularly and maintain a healthy weight. Excess pounds put extra strain on your feet and make it harder for them to do their job. Examine your feet daily. Be vigilant about the health of your feet and get any

Take care of your feet and they'll enable you to live the active life you love for many years to come!

unusual symptoms checked out promptly by your podiatrist.



2 teaspoons minced fresh thyme leaves 4 tablespoons freshly grated Parmesan, plus 2 ounces shaved with a vegetable 4 ounces garlic-and-herb goat cheese (recommended: Montrachet)

1 package (17.3 ounces/2 sheets) puff pastry, defrosted

4 cups thinly sliced yellow onions (2 large onions)

3 large garlic cloves, cut into thin slivers Kosher salt and freshly ground black pepper

3 tablespoons dry white wine

2. Preheat the oven to 425 degrees F.

Recipe courtesy of Ina Garten

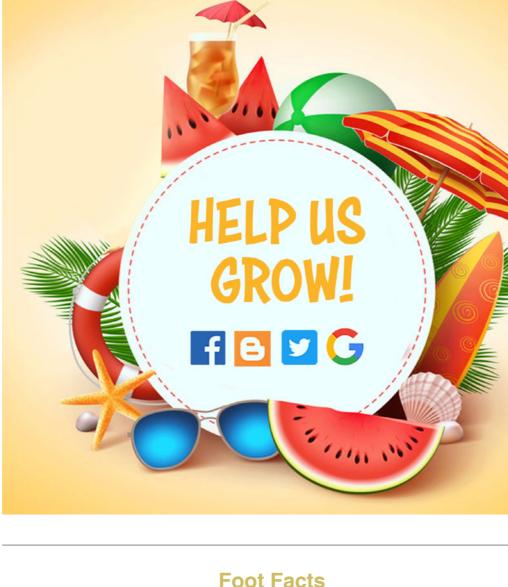
Ingredients:

**Directions:** 

Good olive oil

with parchment paper and refrigerate until ready to use.

may need an extra few minutes in the oven. Serve hot or warm.



The human foot is an amazing thing, as you'll see in this month's article Celebrate "I Love My Feet Day." Our animal friends have some fascinating foot features too.

**Ten Animals with Really Cool Feet** 

Follow Us...

C. Rwanda D. Peru

Answer: B





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# • Back to School Shoe Shopping Tips

some tips to ensure a good fit: • Shop with your children. While purchasing online is tempting, children's feet grow

Recipe of the Month: Tomato and Goat Cheese Tarts

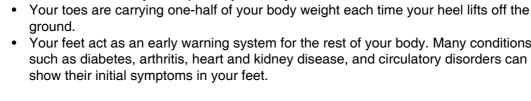
**Back to School Shoe Shopping Tips** 

It's almost time for that end-of-summer ritual: back-to-school shoe shopping! Whether your children love it or dread it, buying well-made shoes that fit properly is one of the most important steps you can take to promote good health in growing feet. Below are

remember that it's not unusual for one foot to be bigger than the other. Always buy

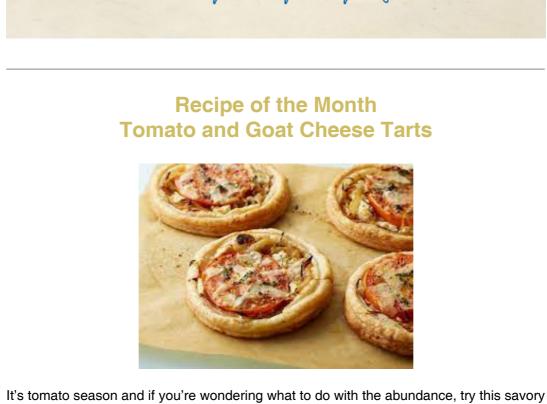
non-breathable materials. Make sure the sole is thick enough to provide good shock

other special concerns about their feet, ask your podiatrist for footwear



centimeter than any other part of your body.

buying an anti-fatigue mat to ease foot pressure. Indulge in a spa day for your feet. Include a relaxing foot soak, cleaning and trimming of your nails, and a rich moisturizer to keep skin supple.



1 large tomato, cut into four 1/4-inch-thick slices 3 tablespoons julienned basil leaves

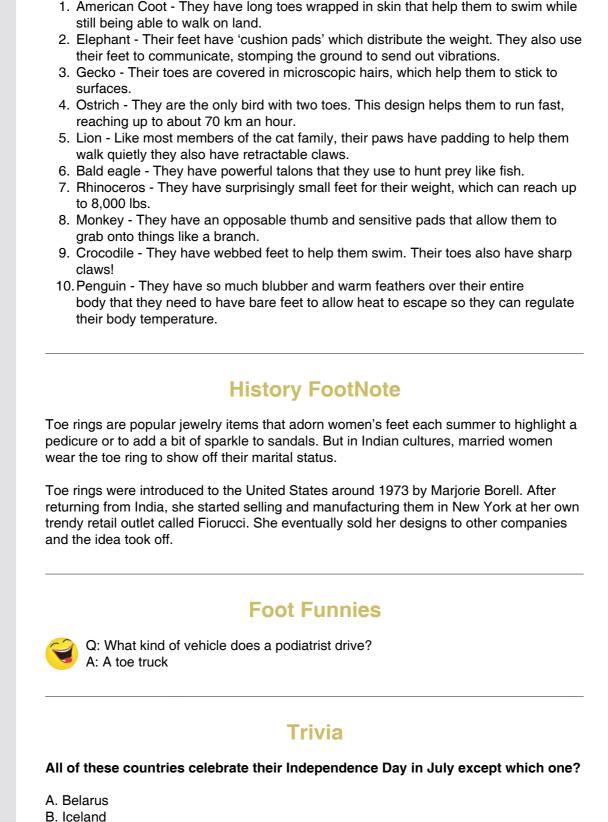
1. Unfold a sheet of puff pastry on a lightly floured surface and roll it lightly to an 11 by 11-inch square. Using a 6-inch-wide saucer or other round object as a guide, cut 2 circles from the sheet of puff pastry, discarding the scraps. Repeat with the second pastry sheet to make 4 circles in all. Place the pastry circles on 2 sheet pans lined

3. Heat 3 tablespoons of olive oil in a large skillet over medium to low heat and add the onions and garlic. Sauté for 15 to 20 minutes, stirring frequently, until the onions are limp and there is almost no moisture remaining in the skillet. Add 1/2 teaspoon salt, 1/4 teaspoon pepper, the wine, and thyme and continue to cook for another 10

4. Using a sharp paring knife, score a 1/4-inch-wide border around each pastry circle. Prick the pastry inside the score lines with the tines of a fork and sprinkle a tablespoon of grated Parmesan on each round, staying inside the scored border. 5. Place 1/4 of the onion mixture on each circle, again staying within the scored edge. Crumble 1 ounce of goat cheese on top of the onions. Place a slice of tomato in the center of each tart. Brush the tomato lightly with olive oil and sprinkle with basil,

salt, and pepper. Finally, scatter 4 or 5 shards of Parmesan on each tart. 6. Bake for 20 to 25 minutes, until the pastry is golden brown. The bottom sheet pan

minutes, until the onions are lightly browned. Remove from the heat.



**Meet Our Doctor**