6 🐰 💿 in 🕹 🗖 2024 CHICAGO ARTHRITIS AND REGENERATIVE MEDICINE Fall Newsletter 773-348-7171 www.chicagoarthritis.com

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A Runner's Guide to Managing the Knees



Fall is a popular time for running, and with our own Chicago Marathon just around the corner, many competitors are gearing up for their biggest race of the year. Yet, while training for a marathon is an exciting journey, it can also put a strain on your body, particularly your knees.

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FREE WEBINAR

Join our webinars to explore the latest advancements in Regenerative Orthopedic Medicine Procedures, where we delve into cutting-edge therapies and innovations to reduce pain, improve function, and avoid surgery. Additionally, don't miss our sessions on our Medically Assisted Weight Loss Program with **Peptide Therapy**, offering expert insights and strategies for achieving lasting health and wellness.

Our webinars are online via Zoom and designed to give you a level of trust that no website or PDF could ever give you because you'll be meeting the doctor. Get the answers to your questions from a real person. We're excited to meet you!

Learn More and Reserve Your Spot

Fall Feasts and RA: A Guide to Inflammation-Friendly Dining

As families gather for fall festivities and backto-school activities, it's easy to lose sight of inflammatory risk factors; conversely, making



time for healthy choices can be quite hard. And while the season is filled with tempting treats and holiday feasts, there are many delicious and nutritious options you can swap to help alleviate symptoms and improve overall well-being.

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At Chicago Arthritis and Regenerative Medicine, we offer the most advanced non surgical musculoskeletal treatments. Our next-generation regenerative medicine procedures and pain relief technologies are used to treat a wide variety of conditions arising from sports injuries, arthritic diseases, tendonitis, overuse injuries, and back pain. Contact our Chicago office today at 773-348-7171 to learn how our advanced non-surgical treatments can help relieve your pain. You can also make an appointment online.



Check Out Our Latest Blogs

Food Diary: What Gets Measured, Gets Managed

The idea that "what gets measured gets managed" is a principle that applies to both work and personal life. For anyone looking to improve a certain area of their life-whether it be health, fitness, or habits-keeping track of progress is key...

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GLP-1 Agonists in Autoimmune Disease

Lately, there has been growing concern around cardiovascular disease (CVD) in patients with autoimmune conditions. With over 16 years of experience, physicians often witness their patients navigate the full spectrum of health challenges as they age, including the increased risk of heart disease.

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Chicago Arthritis Medical Weight Loss Program Safe and Effective Weight Loss with Peptide Therapy

Lose weight and improve your health with a personalized weight loss plan supervised by a medical physician and powered by semaglutide, the most effective weight loss medication on the market.

Schedule a Consultation Today

Start Your Journey to a Healthier You!

Recipe of the Month

Ravioli with Creamy Squash Sauce

This cozy, restaurant-quality dish tastes so good your family won't notice it's meatless.

Ingredients:

- 1 package (9 ounces) refrigerated cheese ravioli
- 3 garlic cloves, minced
- 2 tablespoons butter
- 1 package (10 ounces) frozen cooked winter squash, thawed

- 1 package (6 ounces) fresh baby spinach
- 1 cup heavy whipping cream
- 1/3 cup vegetable broth
- 1/4 teaspoon salt
- 1 cup chopped walnuts, toasted

Directions:

1. Cook ravioli according to package directions. Meanwhile, in a Dutch oven, sauté garlic in butter for 1 minute. Add squash and spinach; cook until spinach is wilted, 2-3 minutes longer. Stir in cream, broth and salt. Bring to a gentle boil; cook until slightly thickened, 6-8 minutes. 2. Drain ravioli; add to squash mixture. Toss to coat. Sprinkle with walnuts.

Recipe courtesy of tasteofhome.com



Convenient Parking for Your Appointment is Available

C2Parking located at 708 W. Wayman ST (Behind Carnivale) offers

\$10 All Day Parking

Monthly Rates Available | Attendant on Duty Cash or Card Accepted

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What's Happening In & Around Chicago

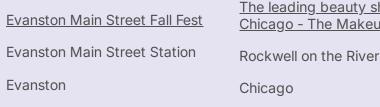
September 29

October 26 - 27

November 24



<u>Family Fall Fest</u> Parkway Bank Park Rosemont	<u>Chicago Women's Expo Beauty</u> and Fashion Donald E. Stephens Convention Center Rosemont	<u>Thanksgiving Community Feas</u> Chevy Chase Country Club Wheeling
October 5 <u>The Great Pumpkin Party</u> Centennial Park Orland Park	November 2 <u>2nd Annual Elm Tree Holiday</u> <u>Vendor Fair</u> 545 S Ardmore Ave Villa Park	November 30 Holiday in the Park & Parade Jackman Park Glenview
October 12 – 13 <u>Oktoberfestiversary 2024</u> 1800 W Cuyler Ave Chicago	November 8 – 9 <u>Holiday Arts & Gift Show</u> Lake Barrington Shores Lake Barrington	
October 20	November 16 – 17	



The leading beauty show in Chicago - The Makeup Show



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