Karuna Yoga Newsletter

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YOGA THERAPY YOGA FOR OSTEOPOROSIS (part 5)

So far in this series we have learnt why yoga is an excellent solution for both osteoarthritis and osteoporosis, how a rounded spine can cause a wedge fracture leading to kyphosis, and how to prevent fractures in your bones. In the previous four newsletters I included yoga postures that focused on bone strength and muscle strength. This month I will continue with postures that focus on muscle strength.

PREVENTING FRACTURES

Tensile strength is a key factor in preventing fractures. This means the amount of stress you can put on your bones without damage. Current osteoporosis drugs – particularly bisphosphonates – actually harden bone, making it less flexible. The drugs you may be prescribed do not "cure" osteoporosis. They stop new bone from forming and leave you with brittle bones more prone to fracture. Both bone density and tensile strength can be increased with a **pH-balanced diet** and **exercises to strengthen bones and muscles**.

STAY WELL HYDRATED

Drinking plenty of water is crucial for your bones all year round. Dehydration actually hurts your bones, because your body produces bone-destroying stress hormones in response to the lack of water. If you are chronically dehydrated, it's more than likely your bones are losing density. The reality is, if you wait until you are hot and thirsty to take a drink, you are **already dehydrated**.

THE FOOD CONNECTION

Here are more alkalising foods to include in your diet. They also contain essential bone building nutrients:

- Asparagus contains vitamin K1, B1, B2, folate, C and D.
- Peas contain Vitamins K1, C, folate, B6, B1, B2, B3, manganese, magnesium, copper and zinc.
- Apricots contain an exceptional amount of boron necessary for bone health. Boron decreases the amount of calcium and magnesium excreted in the urine and also activates vitamin D.
- Other alkalising foods are artichokes, beetroots and cherries.

Mung Beans (Greek name is pobitsa)

Include mung beans in your diet. These beans are so easy to cook and provide many health benefits. They help to alkalise the body and they are 40% protein. They can be sprouted and used in stir-fries or salads. The whole beans can be cooked without soaking and take only half an hour to cook in water. Add the cooked beans to curries or cook them whole with brown rice. Split mung beans make an excellent soup with carrots, onions, garlic and ginger.

POSTURES THAT FOCUS ON MUSCLE STRENGTH

For each yoga posture below I have provided guidelines on how to do the posture if you have osteoporosis or osteopenia. You can simply practise the classic posture without variation in order to help *prevent* these conditions.

