SEASONAL AFFECTIVE DISORDER (SAD)

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What is Seasonal Affective Disorder (SAD)?

SAD is a type of depression that follows a seasonal pattern, typically occurring during the fall and winter months when sunlight is limited. People affected by SAD may experience low energy, changes in sleep, weight gain, and feelings of sadness or irritability. While SAD is thought to be linked to reduced sunlight exposure, factors like genetic predisposition and lifestyle also play a role. Understanding and addressing SAD is key to navigating winter with greater comfort and joy.

Mood-Boosting Goal: How Diet Can Help

The foods you eat have a powerful influence on your mood, energy levels, and overall mental health. A diet rich in certain nutrients can support brain function, reduce symptoms of depression, and even help to regulate mood. The goal of mood-boosting nutrition is to incorporate foods that provide a steady supply of energy, balance blood sugar levels, and provide nutrients that positively impact your mood. By understanding how specific foods affect you, you can help your body combat the symptoms of SAD and promote a more balanced emotional state.

Mindful eating helps you tune in to what your body truly needs, supporting a balanced approach to nutrition that can improve mood and reduce stress.

Managing SAD with Mindful Eating

- Slow down: Take time to enjoy each bite and listen to your body's hunger and fullness signals.
- Be present: Try to avoid distractions like phones or TV while eating.
- Choose whole foods: Focus on fruits, vegetables, whole grains, lean proteins, and healthy fats to provide lasting energy and stable blood sugar levels.

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Self-Care Routines to Combat SAD

Establishing self-care routines is essential for managing SAD. The winter months are an ideal time to create rituals that promote relaxation, connection, and joy. Some self-care practices that can help combat SAD include:

- **Move:** Physical activity, even a short walk outdoors, can stimulate the production of endorphins, which are natural mood lifters. If outdoor exercise isn't feasible, try a home workout or gentle yoga.
- **Light Therapy:** Sunlight exposure is limited during winter, and a light therapy box can mimic natural light, which may help regulate sleep patterns and improve mood.
- **Sleep Hygiene:** Aim for a consistent sleep schedule and a calming bedtime routine. Quality sleep is essential for mental health and helps combat SAD symptoms.
- **Practice Gratitude:** Keeping a gratitude journal or simply reflecting on positive moments in your day can shift your mindset and help counteract feelings of sadness.



Incorporating these self-care practices can create a strong foundation for managing the symptoms of SAD and enhancing emotional resilience.

MOOD-BOOSTING NUTRIENTS: WHAT TO INCLUDE IN YOUR DIET



Sample Mood-Boosting Meal Plan

Focus on whole, nutrient-dense options to fuel your body and lift your spirits.

Breakfast: Overnight oats with chia seeds, walnuts, berries, and a dash of cinnamon. Serve with fortified almond milk for an extra vitamin D boost.

Lunch: Salmon and quinoa bowl with mixed greens, cherry tomatoes, bell peppers, and a drizzle of olive oil. Add a side of steamed broccoli or carrots.

Snack: Greek yogurt with pumpkin seeds, a few pieces of dark chocolate, and sliced strawberries.

Dinner: Roast chicken with sweet potatoes, sautéed spinach, and a side salad with leafy greens and mixed seeds.

- Omega-3 Fatty Acids: Found in fatty fish like salmon, trout, and sardines, omega-3s are linked to improved brain health and reduced symptoms of depression. Plant-based sources like chia seeds, flaxseeds, and walnuts also provide omega-3s.
- Vitamin D: Often called the "sunshine vitamin," vitamin D plays a role in mood regulation. Since sunlight exposure is limited during winter, foods like fortified dairy products, eggs, and fatty fish can help. Vitamin D supplements are also an option but consult with your healthcare provider to determine the right dosage.
- B Vitamins: B vitamins, especially B6, B12, and folate, are essential for brain function and may help improve mood. Good sources include leafy greens, beans, legumes, poultry, and whole grains.
- Antioxidants: Antioxidant-rich foods help combat inflammation and oxidative stress in the brain.
 Berries, dark chocolate, nuts, and colorful vegetables are excellent choices.
- Tryptophan: This amino acid is a precursor to serotonin, a neurotransmitter that regulates mood. Tryptophan-rich foods include turkey, chicken, nuts, seeds, and tofu.
- Complex Carbohydrates: Complex carbohydrates provide a steady source of energy and support serotonin production. Choose whole grains like oats, quinoa, brown rice, and sweet potatoes to prevent blood sugar fluctuations and promote steady energy levels.

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The Role of Mindfulness in Diet and Mood

Incorporating mindfulness into your diet isn't only about what you eat but also how you eat. Eating mindfully allows you to savor each bite, stay in tune with your hunger and fullness cues, and experience gratitude for the food on your plate. This practice can create a positive, nourishing relationship with food, which may alleviate some of the emotional aspects of SAD.

Seasonal Affective Disorder can make the winter months challenging, but with the right approach to diet, self-care, and lifestyle, you can manage symptoms and boost your mood. Prioritizing mood-boosting nutrients, practicing mindful eating, and creating self-care routines are powerful tools for navigating SAD. Remember, small, consistent steps can make a big difference in how you feel throughout the season.

Stay warm, stay nourished, and take care of yourself this winter!

Tips for Sticking to Your Mood-Boosting Diet

- Prepare Meals in Advance: Winter
 often brings less motivation to cook,
 so consider preparing meals or snacks
 in advance to make healthy choices
 easier.
- Stay Hydrated: Dehydration can contribute to low energy and mood swings, so aim to drink water throughout the day.
- Embrace Seasonal Produce: Winter produce like sweet potatoes, winter squash, and citrus fruits are not only nutrient-dense but also help you connect with seasonal eating.