or more than 26 years, Celiac Disease Foundation (CDF) has been leading the fight to drive diagnosis, treatment, and a cure for celiac disease and non-celiac wheat/gluten sensitivity, to improve the quality of life for all those affected, and to compel the public – from healthcare providers, to caretakers, government regulators, and biomedical researchers – to take this disease seriously. Central to this ongoing struggle is our need for answers:

- Why does it take so long to get a correct diagnosis?
- What are disease-related symptoms?
- What are the long-term implications of the disease?
- What are the associated health conditions?
- Why are there no treatments other than lifelong adherence to the gluten-free diet?
- What is the definition of “gluten-free”?
- When will there be a cure?

Though many answers have emerged from research and advocacy efforts, critical challenges remain: there continues to be a low diagnosis rate, a lack of treatments for unintentional and intentional gluten consumption, and no cure. In the future, 2016 may very well be the year we look back on as the turning point in the fight to conquer celiac disease and put the suffering of millions behind us.

As you read this year’s report, we hope you come to appreciate, as we do, how we are entering a new era of biomedical research that will lead to treatments and a cure for our disease. Nothing is more important in our work.

**RESEARCH**

In 2016, CDF launched its single most impactful initiative ever, iCureCeliac™. The diagnosis and the treatment of disease is at a tipping point, thanks to the marriage of genomics (genetic mapping to help understand diseases) and Big Data (using large sets of data to find disease patterns) analytics. As a result, there is a growing understanding that while a disease may be defined by one or more overarching characteristics, how it impacts the human body and mind, and how it is best treated and cured, can be quite specific to the disease carrier. The implications of this understanding are driving a fundamental and extremely promising revolution in researching celiac disease, its treatments, and potential cures. And, at the very center of this revolution is the growing database of celiac disease and non-celiac wheat/gluten sensitive patients that we call iCureCeliac™. iCureCeliac™ is a patient-powered research network (patient

**Continued page 6**

**Checklist Commentary**

Registered Dietitian, Janelle Smith, explains why you need annual follow-up for your celiac disease.

**Page 7**

**Gift of Hope**

We share a few of the stories that inspire us to work tirelessly for new treatments and a cure for celiac disease.

**Page 9**

**TGF Year-in-Review**

Take a look back at the incredible things our Team Gluten-Free members accomplished this year. We are grateful for their support.

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Ener-G Foods
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Marilyn’s Message

Dear Friends,

2016 has been another milestone year for Celiac Disease Foundation. We began the year launching the revolutionary iCureCeliac™ patient registry, the cornerstone of a systematic and cooperative approach between academia, private industry, and patient advocates to apply the principals of precision medicine to developing treatments and a cure for celiac disease. Over the course of the year, the database has grown to more than 2,000 registrants, by far the largest cohort in our consortium, representing 10 other genetic-based diseases. To realize the maximum yield from iCureCeliac™, researchers are telling us that we need to grow that number dramatically and quickly. We asked many of our friends of the Foundation to support our marketing efforts to grow the registry. I was incredibly pleased with the contributions we received, especially with a leadership gift from the Gilbert Family. As iCureCeliac™ continues to grow, I am looking forward to sharing with you research updates and progress toward treatments and a cure over the next year.

We have many exciting initiatives planned for 2017. Among the most exciting is a new partnership with the North American Society for Pediatric Gastroenterology, Hepatology and Nutrition (NASPGHAN). Together, we will be launching clinical guidelines software for pediatric celiac disease diagnosis. This software will help direct pediatricians to determine through easy steps whether or not and how their patients should be tested for celiac disease.

Additionally, we will be presenting our new Celiac Disease Patient Advocacy Program (celiac.org/patientadvocate) live at the Celiac Disease Center at Columbia University and the University of Chicago Celiac Disease Center, and we plan to present our initial findings from iCureCeliac™ at the 2017 International Celiac Disease Symposium in India. We will also be working with biopharmaceutical companies to recruit for clinical trials to advance treatments and a cure for celiac disease.

I will continue to update you on our progress regarding our research, advocacy, and education efforts throughout the year, as well as any new tools we add to celiac.org. I thank you for your continued support of our work. Please make your Gift of Hope today and contribute directly to research for treatments and a cure for celiac disease. We cannot do this without you.

Wishing you a healthy and happy holiday season,

Marilyn G. Geller
Chief Executive Officer

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CDF Develops Adult and Pediatric Follow-Up Checklists

Underscoring its role as the leading resource for millions of Americans with celiac disease, Celiac Disease Foundation (CDF) announced the launch of its Adult and Pediatric Celiac Disease Follow-Up Checklists. Based upon recommendations from the world's leading medical experts, the Follow-Up Checklists specify best practices in post-diagnosis celiac disease management to assure optimal patient care.

Research suggests that patients with celiac disease who do not adhere to a strict, gluten-free diet have an increased mortality risk and poor quality of life. These patients often have significant nutritional deficiencies and are at an increased risk for associated autoimmune disorders, cancers, and other serious conditions. In order to assure patient compliance with treatment and positive health outcomes, long-term follow-up care is necessary.

Unfortunately, most physicians will not be familiar with the newly recommended post-diagnosis treatment protocols. Patients and caregivers are urged to complete and share the Adult and Pediatric Celiac Disease Follow-Up Checklists with their physicians and dietitians to assure proper post-diagnosis care.

The Adult and Pediatric Celiac Disease Follow-Up Checklists are the latest addition to Celiac Disease Foundation’s online toolkit which includes the Symptoms Checklist, Healthcare Practitioner Directory, 7-Day and Pediatric Meal Plans, Gluten-Free Marketplace, Ask-the-Dietitian, Legislative Action Center, and iCureCeliac™ patient registry. To access the Adult Celiac Disease Follow-Up Checklist, visit celiac.org/adultfollowup. To access the Pediatric Celiac Disease Follow-Up Checklist, visit celiac.org/followup.

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registry) that allows patients and caregivers to contribute medical information and their experiences living with celiac disease and non-celiac wheat/gluten sensitivity to help researchers improve treatments and find a cure. CDF has partnered with Celimmune to deploy the iCureCeliac™ patient registry as a screen for phase 2 clinical study for refractory celiac disease type II. This is the first-ever use of the iCureCeliac™ patient registry to support celiac disease therapeutic treatment development.

In February, the Effective Health Care (EHC) Program at the Agency for Healthcare Research and Quality (AHRQ) released its first-ever evidence review on Diagnosis of Celiac Disease. CDF is proud to have provided input for this much-needed and critical study, with CDF CEO, Marilyn Geller, serving as a Key Informant. There are many reasons why the release of this long-awaited review is important, but one of the most notable is the fact that for the first time, the U.S. government has decided that celiac disease is worthy of a comprehensive evidence review.

Last year, CDF partnered with the North American Society for the Study of Celiac Disease (NASSCD) to award a three-year, $150,000 grant to support young investigator research in finding the cause and treatment for celiac disease. In June of this year, the NASSCD began accepting applications for the Young Investigator Award for Celiac Disease Research, the winners of which will be announced this December. The primary goal of the Award is to attract exceptionally promising early career academic investigators to the field of celiac disease.

**ADVOCACY**

2016 advocacy efforts focused on empowering patients to drive diagnosis and research. In January, CDF was awarded a grant from the Patient-Centered Outcomes Research Institute (PCORI) to develop our Patient Advocacy Program, allowing us to train patients and caregivers to become more involved in research in ways that will impact the treatment of their disease. With live workshops in Los Angeles and Boston, webinars, and online access, we are creating a national network of advocates trained in patient-centered outcomes research (PCOR). The Patient Advocacy Program is part of a comprehensive effort by CDF to meet the public health challenge of increasing the diagnosis rate of and improving treatments for celiac disease and non-celiac wheat/gluten sensitivity, while working toward a cure. Learn more about the Patient Advocacy Program at celiac.org/patientadvocate.

Thanks to a gift from the Weitz Family, CDF developed a Back-to-School and 504 Plan Guide and webinar to help parents and children navigate the gluten-free diet in school. A 504 Plan is the federally-recognized method of detailing accommodations that need to be made by public schools to assure that a child’s gluten-free diet and disability needs are met. In this Guide, we offer suggestions for age-appropriate ways of managing celiac disease.

Continued page 23
Celiac Disease Follow-Up Checklists: Dietitian Commentary by Janelle Smith, MS, RD

Janelle Smith is a UCLA-educated Registered Dietitian Nutritionist. As CDF’s resource to help our community live gluten-free, she is here to provide tips and tricks for simple and delicious eating throughout the year. To view Janelle’s webinars online, please visit celiac.org/webinars.

Let food be thy medicine, and medicine be thy food… Hippocrates has never been more accurate with this statement when it comes to celiac disease and non-celiac wheat/gluten sensitivity. Many people today (doctors included) feel that enough information is available online to learn how to follow the gluten-free diet. In fact, only 15% of patients have met with a dietitian within the first five years following a diagnosis. However, as a disorder where the only treatment is the removal of a staple food group from the diet, world experts recommend that we should receive treatment from the professionals in our “medicine” – from dietitians.

Celiac Disease Foundation has created essential celiac disease management adult and pediatric checklists to guide you through the care you and/or your child need – and deserve – from doctors and dietitians. The dietary sections, adapted from expert recommendations by the Academy of Nutrition and Dietetics, provide you and your doctor an idea of what to expect from meeting with a dietitian.

Aside from helping you navigate the gluten-free diet, here are my top 10 reasons to work with a dietitian:

1. You feel confused or overwhelmed…
Your dietitian can help you interpret the most recent research and regulations about the gluten-free diet. Research on celiac disease and non-celiac wheat/gluten sensitivity is still evolving and can be confusing for non-scientists to understand. Recommendations may have changed since you were diagnosed and you may be following out-of-date rules.

2. You don’t know how to talk to your doctor…
Your dietitian is a skilled liaison for communicating with your doctor and advocating for your needs. He/she can also help translate your medical results into plain English to help you understand the disease.

3. You know this is going to be difficult…
Your dietitian is with you for the long-haul because change doesn’t happen overnight. Step-by-step changes are essential for making long-term lifestyle transformations, such as adapting to the gluten-free diet. Your dietitian can coach you through each stage of re-learning how to eat for your body. Setting and evaluating goals with a dietitian can help you work toward a healthier you, while tackling challenges along the way.

4. You need help with more than just your diet…
Your dietitian can refer you to many resources to help improve your quality of life, including mental healthcare providers, support groups, advocacy and educational programs, and more.

5. You value quality time…
Your dietitian can generally meet with you for 30-60 minutes longer than your doctor can. He/she may recognize things that your doctor doesn’t, and can collaborate with him/her to make sure you get the best care possible.

6. Your family doesn’t understand…
Dietitians are experienced at working with families when one member of a household is required to change his/her diet. Role-playing with your dietitian can be beneficial, and family sessions can help your family take your needs seriously.

7. You may not be sticking to your diet…
Up to 50% of Americans with celiac disease are not strictly compliant with the gluten-free diet. Evaluation by a dietitian may be the only way your doctor can understand why you continue to have elevated blood antibodies, an abnormal follow-up biopsy, or health problems that result from consuming gluten. A good dietitian will help you gradually work toward better compliance so that you can thrive on the gluten-free diet.

8. You may not be feeling your best…
A dietitian will be able to determine if hidden gluten is contributing to your symptoms, if nutritional deficiencies are causing you to feel sluggish, or if you need to be re-evaluated by your doctor for a number of conditions which might be contributing to your ongoing symptoms.

9. You have multiple dietary restrictions…
If you have a reason for limiting more than just gluten in your diet, meeting with a dietitian is important to make sure that what you are eating is nutritionally balanced. From diabetes to vegetarianism, food allergies, inflammatory bowel disease,
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2 cups Hodgson Mill Almond Flour/Meal
2 Tbsp. Hodgson Mill Coconut Flour
1/4 tsp. salt
1/2 tsp. baking soda
1/2 tsp. unflavored gelatin
3/4 tsp. cream of tartar

1/4 cup honey
5 Tbsp. unsalted butter, softened
2 Tbsp. almond or sunflower butter
1/4 cup sugar
1 tsp. ground cinnamon

Preheat oven to 350°F and adjust rack to middle position. Whisk together Almond Flour/Meal, Coconut Flour, salt, baking soda, unflavored gelatin and cream of tartar in a mixing bowl. Stir in honey and butters until blended. Combine sugar and cinnamon in a small bowl. Using a 1-1/2 inch cookie scoop, scoop cookie dough, roll in sugar and cinnamon mixture, and place 2-inches apart on a baking sheet lined with parchment paper. Bake 10-12 minutes. Yield: 12 Cookies.
As a 12-year-old, I was diagnosed with Crohn’s disease. Even after taking medication, I was not growing as much as my friends were. At age 22, I was also diagnosed with celiac disease. I had spent two years as a college athlete chasing my dream of playing football – how could this happen now? I dropped out of school due to depression, also leaving football behind, losing any reason to believe I could ever play again. Seven years following my diagnosis, I joined a celiac disease community, and had seen an increase in restaurants and grocery stores that were accommodating to my gluten-free needs. With this also came the confidence to play football again. I began a professional Arena football career, and was able to travel and speak with people in different parts of the country about celiac disease and eating gluten-free. I am hoping for a cure so that future generations don’t have to live in fear and uncertainty the way I did. I am hoping for a cure so that others don’t have to give up their dreams like I did. This is why I support CDF’s Gift of Hope $100,000 Challenge.

— Craig Pinto, CDF Development Officer

I was diagnosed with celiac disease at age 69. I had gastrointestinal issues for several years before I was finally diagnosed, because nothing ever showed up at my doctor visits. My gastroenterologist never tested me for celiac disease. Finally, my internist was concerned about my inflammation numbers and referred me to a lupus specialist. After six months of tests and blood work, I was tested for celiac disease. Having celiac disease has been a difficult life change for me. Eating gluten-free is the easy part. It is the cross-contact with gluten that I have to watch out for, and the anxiety that goes along with it. I was unknowingly living with celiac disease for 69 years, which has left my body susceptible to other autoimmune diseases, as well as intestinal and colon cancer. It’s been almost two years since my diagnosis. I have learned a lot about celiac disease and what I need to do to continue living a healthy life, thanks to Celiac Disease Foundation. I want a cure for this disease and I want to help CDF make that happen. Let’s all contribute to the Gift of Hope $100,000 Challenge to find a cure!

— Jackie Korman, CDF volunteer

During 6th grade, all of my friends were getting taller, except me. I was so short that I began to feel like an outcast. I was tested for celiac disease, and I had my answer. I had never even heard of gluten, and the first few months were very difficult – I struggled to make this lifestyle transition. It was difficult to explain to my friends why I was the only one at the lunch table without a sandwich; why I couldn’t partake in pizza parties, or birthday celebrations. I started to feel isolated. I am now in 10th grade and have enrolled in the Student Ambassador Program through Celiac Disease Foundation. I ran a celiac disease booth during our school Health Fair where I met other students with celiac disease, and I plan to attend the Wellness classes to teach students about celiac disease. I am finally feeling well again, but I still believe that we need a cure. What a life-changer that would be! It would be such a relief to not constantly worry about hurting my body every time I eat. Join me in supporting research for celiac disease by giving to the CDF Gift of Hope $100,000 Challenge.

— Jonny Grossman, CDF Student Ambassador and Team Gluten-Free member
THE FUTURE IS NEAR

We are working to help people with celiac disease by developing a treatment designed to protect against gluten exposure while on a gluten-free diet.

Nexvax2 is a therapeutic vaccine that re-educates the body’s response to gluten. Phase 2 clinical trials are planned for early 2017.

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We are constantly inspired by people who suffer from celiac disease. Find out more about our mission and contact us at: www.ImmusanT.com
**Winter Recipes**

### Pumpkin Spice Frozen Swirl

**Ingredients:**
- ½ cup pumpkin puree
- 1 tbsp maple syrup
- ¼ tsp pumpkin pie spice
- ¼ tsp ground ginger
- 2 frozen DOLE® bananas
- 4 (1 ½ inch) gluten-free gingersnap cookies
- 2 tbsp chopped toasted hazelnuts
- ½ tsp chopped crystallized ginger

**Directions:**

Stir together pumpkin puree, maple syrup, pumpkin pie spice, and ginger. Put in a container and freeze, about two hours. Remove bananas from freezer and set aside to slightly soften, about 15 minutes. Roll gingersnaps between two pieces of parchment paper with a rolling pin. Combine crumbs with hazelnuts and crystallized ginger. Set aside. Break the bananas in half and cut the frozen pumpkin mixture into thirds. Alternate pressing the banana and pumpkin mixture together through a Yonanas® machine, or process in a food processor or blender until soft and creamy. Divide the “ice cream” between four small serving cups. Divide the gingersnap mixture evenly between the four serving cups (about 1 ½ tbsp each), swirling it into the “Ice cream.”

Approximate nutrition information per serving:

Serves 4; 140 calories; 25 g carbohydrate; 2 g fat; 1 g protein; 15 g sugar

### Corn Tortilla Chip Stuffing

**Ingredients:**
- ½ bag Frito Lay® Simply TOSTITOS® Yellow Corn Tortilla Chips
- 3 stalks celery, trimmed, small diced
- 3 small carrots, trimmed, peeled, small diced
- 1 tbsp poultry seasoning, gluten-free (oregano, sage, thyme, marjoram)
- 1 small yellow onion, peeled, small diced
- ½ cup dried cranberries
- ½ cup sliced almonds
- ¼ tsp cracked black pepper
- Pinch salt
- 4 cups low sodium, gluten-free stock (chicken, beef, vegetable)

**Directions:**

Place half bag of Simply TOSTITOS® Yellow Corn Tortilla Chips into a large mixing bowl and set aside. Preheat oven to 350°F. In a large skillet, over medium to high heat, place olive oil, vegetables, and seasonings. Cook slowly until celery is slightly transparent, onion is golden, and carrots are al dente or slightly tender. Transfer the vegetable mixture into the bowl containing the chips. In the same skillet, add the full quantity of gluten-free stock. Allow to come to a complete boil and turn heat off immediately. Carefully add three cups of the hot stock to the bowl of chips and vegetables. Allow the chips to soak in the stock for three minutes. Using a rubber spatula or wooden spoon, gently fold the mixture. Continue to add the remaining stock if necessary. The chips should begin to break down and resemble loose stuffing. Taste and adjust seasonings if needed. Transfer mixture to a casserole dish or baking pan, place in oven and bake for 20 minutes until the top begins to brown and stuffing is slightly firm to the touch. Remove from the oven and allow to rest for 8-10 minutes before serving. Before serving, sprinkle on the dried cranberries and sliced almonds.

Approximate nutrition information per serving:

Serves 10; 135 calories; 17 g carbohydrate; 6 g fat; 4 g protein; 6 g sugar
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Turkey and Cranberry Pinwheels

**Ingredients:**
- 5 Mission® Gluten-Free Tortillas
- 1½ tbsp unsalted butter, melted
- 10 oz thin deli sliced turkey breast
- 1 cup sundried cranberries
- 1 (6 oz) box gluten-free stuffing mix, prepared according to instructions

**Directions:**
Preheat oven to 350°F. Lay five Mission® Gluten-Free Tortillas on a flat work surface and brush each side evenly with ½ teaspoon of melted butter. Evenly distribute sliced turkey breast in a single layer over buttered tortillas, sprinkle each evenly with three tablespoons of cranberries, and crumble ½ cup prepared stuffing evenly over each. Begin at the bottom and roll forward into a cylinder; place on baking sheet, seam side down, and bake for 10 minutes or until warmed through. Remove from oven, let cool slightly before slicing each into eight equal pinwheels. Serve warm.

Approximate nutrition information per serving:
Serves 10; 530 calories; 79 g carbohydrate; 15 g fat; 14 g protein; 27 g sugar

Black Forest Bread Pudding

**Ingredients:**
- ½ cup butter, softened
- 1 loaf Simple Kneads™ Pumpernickel Bread
- 1 (12 oz) package frozen pitted dark sweet cherries
- 2 (12 oz) packages semisweet chocolate pieces
- ½ tsp cinnamon
- 3 ½ cups heavy cream
- ¾ cup sugar
- 8 eggs
- ½ tsp almond extract
- Whipped cream and sliced almonds, toasted for topping

**Directions:**
Butter a 3-qt rectangular baking dish with some of the butter; spread remaining butter on bread slices. Place bread slices in baking dish, overlapping as necessary to fit. Sprinkle with frozen cherries, 1 package chocolate pieces, and the cinnamon; set aside. In a medium saucepan, combine remaining chocolate pieces, 1 cup of cream, and the sugar; heat and chill just until chocolate is melted. Gradually stir in remaining cream. In a very large bowl, whisk eggs, and then slowly pour the melted chocolate and almond extract into the eggs. Slowly pour over bread in baking dish. Cover and chill for two hours or overnight. Preheat oven to 325°F. Uncover bread pudding and place baking dish on a foil-lined baking sheet. Bake for 70-80 minutes, or until an instant read thermometer registers 160°F when inserted in the center. Cool on a wire rack at least 45 minutes. Serve warm topped with whipped cream and sliced almonds.

Approximate nutrition information per serving:
Serves 16; 480 calories; 47 g carbohydrate; 27 g fat; 8 g protein; 35 g sugar

*For more recipes, please visit celiac.org and choose ‘Gluten-Free Recipes’ under the ‘Live Gluten-Free’ tab. Companies highlighted in blue are Proud Sponsors of Celiac Disease Foundation.*
Happy Holidays

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CDF Board of Directors Gift of Hope Match
by Marc Riches, Board Chair

I want to encourage everyone to make a generous, year-end, tax-deductible donation to Celiac Disease Foundation’s annual Gift of Hope campaign. The goal for this year’s campaign is $100,000 – funds that will help finance CDF’s ambitious efforts to grow the iCureCeliac™ patient registry and to advance research that will lead to treatments and a cure.

I am also delighted to announce that for the fourth consecutive year, CDF’s Board of Directors (which I have proudly chaired for six years) has agreed to match your donation, in effect doubling your gift up to our goal of $100,000. For example, if you give $100, we will add another $100 to it for a total gift of $200. If you give $1,000, we will add another $1,000 for an effective total of $2,000.

We are making a difference. A significant number of celiac disease patients suffer from persistent symptoms despite a long-term gluten-free diet. Also, celiac disease patients live in constant fear of accidental exposure to gluten, which can result in painful symptoms, extended absences from work and school, and long-term health complications. We need your help to end the suffering and fear by supporting research for treatments and a cure. You can give online at celiac.org/goh.

We cannot do this without you!

Sincerely,

Marc Riches, CDF Board Chair

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CDF Debuts New Lifestyle Hub

We are pleased to announce the launch of our new Lifestyle Hub, featured at celiac.org/lifestylehub. The Lifestyle Hub was designed with you in mind, providing a user-friendly, one-stop-shop for your gluten-free dietary needs. The Lifestyle Hub includes delicious gluten-free recipes that you can filter by courses and category, as well as customizable meal plans to suit your dietary preferences and needs. Also available on the Lifestyle Hub is a recipe submission tool, allowing you to share your recipes with us. Our Ask-the-Dietitian blog and webinars, gluten-free candy lists, and the Gluten-Free Marketplace are also featured on the Hub.

With the Lifestyle Hub, navigating between pages is simple, and finding the information that you need to live a healthy and happy gluten-free life is just a click away. We invite you to view this new resource and let us know what you think! Explore the Lifestyle Hub at celiac.org/lifestylehub.

Ask the Dietitian Continued from page 7

iron-deficiency, and religious dietary practices. It can be very complicated to get enough physically-nourishing food to maintain good health. Dietitians are specifically trained to manage multiple dietary restrictions.

10. You’re ready for a life change… Perhaps this diagnosis is bringing your life into focus, and you realize that what you eat plays a vital role in your health and happiness. Your dietitian can help you maximize the value of the food you eat by suggesting changes beyond the gluten-free diet that can further improve your life.

Search the CDF Healthcare Practitioner Directory at celiac.org/directory for an expert dietitian near you. If there are no dietitians nearby, I encourage you to consider remote counseling with one of the many professionals in our directory who conduct telehealth sessions.

We have the perfect, gluten-free snack for every holiday gathering. Pick up a bag of Crunchmaster® crackers that are sure to please the entire party.

Find in the deli and “better for you” cracker aisle.
2016 was a record-breaking year for CDF Team Gluten-Free! Celiac Disease Foundation knows how hard our CDF Team Gluten-Free members work to raise funds and increase awareness of celiac disease, and we are grateful to have them as part of the CDF Family. Looking back on this year, we want to acknowledge the TGF members who have truly inspired us.

Warren Saff pledged to ride 150 miles on his bike for Team Gluten-Free and raised more than $25,000! Warren rode his bike from NYC to Montauk in support of his daughter, Gabbi.

The TGF NYC Marathon Team was more successful than ever. Six team members from across the country traveled to New York to run the 26.2 miles together with one common goal: to increase the diagnosis rate of celiac disease. Thank you Lisa Agdern, Kate Gottsch, Jason Hunter, Patrick Kane, Caitlin Kenneally, and Caitlin Westerfield for your participation and hard work!

Team Gluten-Free was an Official Charity Partner of the Los Angeles Marathon for the first time in 2016. CDF CEO, Marilyn Geller, led the four-member team, including Sasha Grishpun and CDF Board members, Rhonda Resnick and Jody Morris. If you are interested in joining the 2017 New York Marathon Team, or the 2017 LA Marathon Team for Team Gluten-Free, please email gillian.entin@celiac.org.

The 1st Annual Turkey Trot 5k Run/Walk was held in Oyster Bay, New York on November 19, 2016 with great success! Over 100 runners, adults and children alike, participated in the fun run to raise awareness of celiac disease, and helped create a better Thanksgiving for those in need by donating gluten-free food to a local food bank.

The 4th Annual CDF New York Golf Outing was held on August 29, 2016 at the New York Country Club. This year's event drew more than 100 golfers. Thank you to CDF Board Member, Christopher Holland, for hosting this wonderful annual event.

Congratulations to Team Gluten-Free and new CDF Board member, Adrienne Bender, for receiving the CDF Volunteer of the Year Award at the 2016 CDF National Conference. Thank you, Adrienne, for your continued support and inspiration.

Thank you to Julie McCormack, a new TGF member in 2016, for hosting a fantastic Golf Tournament in Illinois! With over 100 golfers and many donations, the event was a great success.

CDF welcomes Craig Pinto as our newest TGF staffer, based in New York City. The Founder and Executive Director of the former National Celiac Disease Society, Craig is working hard to support our east coast TGF events.

CDF thanks our Team Gluten-Free members for all of their hard work and dedication. Next year is YOUR chance to join! Visit the TGF page at celiac.org/tgf to learn about other events and to find out how you can get involved!
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and non-celiac wheat/gluten sensitivity at school and college to ensure good health, proper development, and academic success. To review the Back-to-School and 504 Plan Guide, visit celiac.org/backtoschool.

In August, CDF launched the Student Ambassador Program to enable our youth to take an active role in celiac disease advocacy and education efforts in their own communities. The Student Ambassador Program provides tools and resources for elementary- through college-age students to demonstrate the impact of celiac disease on individuals and their families. Learn more about the Student Ambassador Program at celiac.org/studentambassadors.

EDUCATION AND SUPPORT

CDF is dedicated to providing healthcare professionals and patients with innovative tools and technologies. In 2016, more than 6.5 million people used the resources at celiac.org. With the introduction of the “For Professionals” section at celiac.org, healthcare providers now have access to a comprehensive set of tools for the diagnosis and management of celiac disease. Furthermore, in support of our mission, we introduced three provider education programs to drive diagnosis and treatment of celiac disease.

In the first national effort to systematically address the emotional and psychological issues of people with celiac disease and non-celiac wheat/gluten sensitivity, CDF and Children’s National Health System (Children’s National), with a gift from the Resnick Family, launched a partnership to expand provider education around the emotional and psychological impact associated with celiac disease and to empower healthcare providers to identify and treat the medical and mental health aspects of the disease. A live workshop was held at Children’s National in Washington, D.C. in February and at the CDF National Conference in Pasadena, CA. The program is available online for patients at celiac.org/psych-health and for providers at celiac.org/psychcme.

In partnership with the Simon Family Foundation and the USC Keck School of Medicine, CDF funded the development of an internal medicine residency training program in celiac disease. The goal of this program is to create a national model to train young physicians in the recognition, screening, and treatment of celiac disease and non-celiac wheat/gluten sensitivity. USC residents are currently researching the barriers to screening and diagnosis in the primary care setting, results of which will inform the proposed curriculum.

To directly educate providers already in practice, CDF hosted and provided continuing medical education units to more than 100 physicians, dietitians, and mental health professionals at our 2016 National Conference. More than 3,200 people — patients, family members, caregivers, healthcare professionals, researchers, biopharmaceutical and diagnostic company representatives, and gluten-free foodies — attended the National Conference & Gluten-Free EXPO in Pasadena, CA. As a resource for both patients and providers, we developed a “What You Need to Know” video series, where Conference speakers discuss the information you need to thrive gluten-free and maintain good health with celiac disease and non-celiac wheat/gluten sensitivity. The video series can be found at celiac.org/patientadvocatevideos.

Adding to our patient resources, and based upon recommendations from the world’s leading medical experts, we debuted the Adult and Pediatric Celiac Disease Follow-Up Checklists, which specify best practices in post-diagnosis celiac disease management for physicians and dietitians to deliver optimal patient care. Complementing this, CDF Chief Executive Officer, Marilyn Geller, served as the North American patient advocate for The Transition from childhood to adulthood in coeliac disease: the Prague consensus report. This important academic paper offers recommendations to healthcare professionals to help manage celiac disease in adolescents and young adults and provide transition into adult healthcare for patients with the disease.

We also launched our new Lifestyle Hub, featured at celiac.org/lifestylehub, providing delicious gluten-free recipes that you can filter by course and cuisine type, as well as customizable meal plans to suit your dietary preferences and needs. Included in the new Lifestyle Hub is an interactive, nutritionally balanced Pediatric 7-Day Gluten-Free Meal Plan with tasty, kid-friendly recipes to help parents of newly diagnosed children, as well as those who continue to struggle to provide nutritious gluten-free meals for their children. With eight million users to date, our expanded Gluten-Free Marketplace is also featured in the Lifestyle Hub, which includes hundreds of gluten-free food items that can be filtered by allergens and preferences and purchased through Amazon with a single click. Visit the Lifestyle Hub at celiac.org/lifestylehub to learn more.

In 2017 and beyond, we will focus on further PCORI efforts, including patient recruitment for iCureCeliac™, so that clinical research can happen faster, more efficiently, and less expensively than is possible now. CDF is grateful to the Gilbert Family for making possible the expansion of our iCureCeliac™ database. We will continue to work with the NIH, FDA, and Congress to elevate celiac disease on the nation’s healthcare agenda. Through celiac.org, we will add to our innovative digital tools for screening, diagnosis, and treatment. In the coming months, we will be adding clinical guidelines software for pediatric celiac disease diagnosis, in partnership with the North American Society for Pediatric Gastroenterology, Hepatology and Nutrition (NASPGHAN), to our “For Professionals” section of the website. We will be presenting our Celiac Disease Patient Advocacy Program live at the Celiac Disease Center at Columbia University and the University of Chicago Celiac Disease Center, and we plan to present our initial findings from iCureCeliac™ at the 2017 International Celiac Disease Symposium in India. Finally, we will be working with biopharmaceutical companies to recruit for clinical trials to advance treatments and a cure for celiac disease. We look forward to sharing the updates with you in the coming months as we work to solve celiac disease together.
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