

Meet the Doctor

Kevin Powers, DPM

Kevin Powers has been helping people with foot and ankle pain for 25 years. He is considered the top expert in Southern Indiana, as his opinion is highly valued by the doctors who refer patients from the specialties of internal medicine, pain management, emergency room doctors, nurse practitioners, family practice, OB/GYN, orthopedic surgeons, and general surgeons.





Most people don't pay much attention to their feet while they're in motion, especially while running. After all, you have to watch where you're going! However, did you know that how you step could mean the difference between reaching the finish line and reaching it in your fastest time yet?

Every time you take a step you go through a gait cycle consisting of your heel striking the ground, then your foot rolling into the mid-stance phase, and finally your toes pushing off. This is what's called the biomechanics of your feet, but sometimes it doesn't go so smoothly.

If your feet are flat, they may roll too far inward; those with high arches often have the opposite problem. Maybe you strike the ground with the ball of your foot instead of your heel. All of these variances can result in painful conditions and even injury. So how do you better your biomechanics?

Well, everyone's feet are different and no one walks or runs exactly the same way. That's why having a gait analysis done can be very beneficial. Assessing exactly how your feet go through theses phases as you step or run provides valuable insight into what shoes you should wear, and if custom orthotics are needed—to correct biomechanical issues that are making you prone to injury and slowing you down.

Let us watch your feet while you run. That way you can look out for that tree, avoid that puddle, and cross that line with a personal best. Ask our staff how we can help you.



It's National Bike Month! Put on your helmet, ring your bell, throw your water bottle in your basket, and start pedaling!

Going for a bike ride is a great family activity, with a host of other benefits besides quality time together, (or time to yourself if you go solo).

If you happen to be recovering from an injury, biking is a fantastic low-impact option to keep moving while you recuperate. It's also a great way to cross-train. In fact, interspersing it with your high-impact routine can help you avoid injury in the first place. Because pedaling puts less stress on your joints and puts your feet through less pounding, those with arthritis or foot conditions can stay fit and exercise without worsening their pain. It's good for your heart and your muscles too.

Before you head out though, make sure you have the right size bike for you. When you stand over it flat footed, there should be an inch or two clearance between you and the frame (guys only). The seat should be level and at a height that allows you to extend your leg almost completely, with only a slight bend in the knee when the pedal is at the bottom position. Handlebars should be adjusted so that they feel comfortable for you to reach without straining your back or shoulders. Make sure your tires are pumped up with the proper amount of air, and voila—you're ready to go.

Happy Riding!

FOOT Funnies

Where does someone work with a broken foot?

At IHOP

What do you call a ghost with a broken foot?

A Hoblin Goblin

How does a frog feel with a broken foot?

Unhoppy



June 1st we are moving the Bloomington office to the LandMark Medical Complex



The care of the doctor and his staff was great. The inserts have deleted all of my pain and what I do have continues to lessen daily. Thank you!!"

– Peter P.



"I came to see Dr.
Powers and his staff
two months ago
with severe heel
pain and within the
two months my pain
has gone away due
to the great care
of Dr. Powers and
staff. I had ordered
orthotics and they
feel wonderful.



thanks for the care and warm friendly service and making me pain free while walking. I feel wonderful!! Thanks again."

- Bonnie H.

"The orthotics that I wear are wonderful. I have no pain at all in my feet, legs, or lower back. They have helped me a lot. Dr. Powers and his staff are very friendly and helpful. They will answer any questions you may have. I highly



recommend the orthotics and Dr. Powers and his staff."

- Brian H.

Dr. Powers Foot & Ankle

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Feel and Run Better with **Better Biomechanics**



See page one.

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Strawberry Rhubarb Crumble

Ingredients

Almond Crumble Topping:

3/4 cup slivered almonds, toasted

1 cup all-purpose flour

1/3 cup sugar

1/4 teaspoon kosher salt

1 stick butter

Crumble:

6 cups rhubarb, cut into 1/2-inch pieces

1 cup roughly chopped strawberries

1/2 cup sugar

2 tablespoons cornstarch

Zest and juice of 1/2 lemon

Instructions

- Preheat the oven to 375 degrees F.
- For the almond crumble topping: In a food processor, pulse the almonds until finely ground. Add the flour, sugar and salt. Pulse to incorporate. Add the butter and pulse until the butter is dispersed in walnut-size pieces throughout. Set aside at room temperature.
- For the crumble: Mix the rhubarb, strawberries, sugar, cornstarch, lemon zest and lemon juice in a large mixing bowl. Fill four 4-inch ramekins almost to the top. Sprinkle about 2 tablespoons of the almond crumble on the top and place in the oven. Bake until the filling bubbles and the topping is golden brown, about 20 minutes. Let stand for 5 minutes.
- For the topping: Using a whisk or whisk attachment and stand mixer, whip the mascarpone on medium-high speed for about 2 minutes, to increase the volume. Reserve and refrigerate until ready for use.
- To serve: Once rested, top each ramekin with 2 tablespoons of whipped mascarpone.

Topping:

1 cup mascarpone cheese

