Clean Living Coach

healthy sutfide starts from the inside. -Robert Urich

JUNK FOOD IS STILL JUNK FOOD. BEWARE OF GLUTEN-FREE FRANKEN-FOO

"Pay the farmer or pay the hóspital.

-Birke Baehr-

Every time you eat is an opportunity to nourish your body. -Unknown



- fluoride dyes artificial colors and flavors • pesticides • herbicides
- chemical fertilizers preservatives • GMOs
- carrageenan
- N



Clean 15

Onions
Avocado
Sweet Corn
Pineapple
Mango
Sweet Peas
Eggplant
Cauliflower
Asparagus
Kiwi
Cabbage
Watermelon
Grapefruit
Sweet Potatoes
Honeydew Melon

Dirty Dozen

Apples
Celery
Tomatoes
Cucumbers
Grapes
Nectarines
Peaches
Potatoes
Spinach
Strawberries
Blueberries
Sweet Bell Peppers

ITHIS

GOOD FATS

- organic extra virgin coconut oil
- grass fed butter (Kerry Gold)
- avocado (don't heat)
- sesame (don't heat)
- grapeseed (don't heat)
- safflower (don't heat)
- extra virgin olive oil

GOOD SUGARS in moderation

- raw honey
- real maple syrup
- palm sugar
- sucanat
- stevia

SWEETENERS

• see sugars



† THAT

BAD FATS

- Hydrogenated/ partially hydro. oils
- Corn oil
- Vegetable oil
- Canola oil
- Soybean oil
- Margarine
- Shortening

BAD SUGARS

- White bleached sugar
- Agave nectar
- High fructose corn syrup
- "ose," if it ends in "ose," its sugar

ARTIFICIAL SWEETENERS

- Aspartame
- Splenda
- Sweet'N Low
- Equal

GMO's

(Genetically Modified Organisms)

- Corn
- Soy
- Pineapples
- Sweet Potatoes
- Salmon
- Canola

Look for GMO-free project approved website

ENRICHED WHITE FLOUR

It's poisoning you! (pizza crust, bread, crackers, wraps, etc.)

- Synthetic B vitamins
- Reduced iron (extrememly toxic)
- Bromine (endocrine distruptor)

SOY

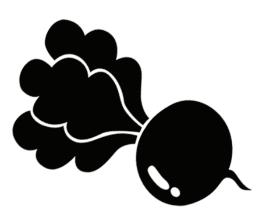
Say no to soy! (check out this book:

"The Whole Soy Story" by Dr. Kayla Daniel**)**

MSG

Excitotoxin that hides under dozens of names on food labels. Causes serious neurological damage, migraines, seizures, heart palpitations, and hundreds of other symptoms

Visit msgtruth.org



SHOPPIN

- buy locally and eat seasonally
- shop the perimeter of the store
- support local farmers/marketsbuy one ingredient foods with no labels (veggies, fruits, butter, raw milk)

RECOMMENDATION

great place start learning more about clean living: Living Balanced: Healthy Mind & Body Reference Guide by Stacey A Kimbrell



TOSS THE MICROMAVE OVEN! NUKING DESTROYS NUTRIENTS REPLACE WITH A CONVECTION TOASTER AND STOVE TOP REHEATING.

MOVIES

○○ that will change



A Diet for All Reasons A Place at the Table A River of Waste Beautiful Truth Bottled Life Cowspiricy Death by China Diet for a New America

Dive

Drugs Never Cure Disease Earthlings

Eating

Farmageddon

Fast Food Nation

Fat, Sick, and Nearly Dead 1 & 2

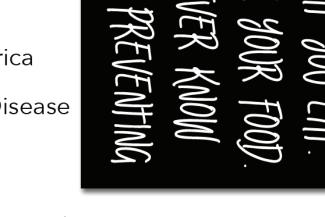
Fed Up

Fluoride: The Hard to Swallow Truth

Food Chains

Food Fight

Food, Inc.





• 100% grass fed butter, milk, yogurt

• pastured eggs (buy local)

organically grown vegetables, fruits

• grow a garden

• get to know your local farmer

• go back to basics - simple meals

80% plants (fruits + veggies), mostly raw





"The food you eat can be either the safest and most powerful form of medicine or the slowest form of poison." -Ann Wigmore

"You don't have to cook fancy or complicated masterpieces—just good food from fresh ingredients." -Julia Child

"No tricks, gimmicks, special pills, special potions, special equipment. All it takes is desire and will."

-Richard Simmons

"You are what you eat, so don't be fast, cheap, easy, or fake." -Unknown

"You don't have to eat less, you just have to eat right." -Unknown

"Came from a plant, eat it; was made in a plant, don't." -Michael Pollan

Veryhelmed! Start simple.

Flip over the box of each thing you eat and look at the ingredients list. If you don't know what it is, Google it, with the words "dangers of" in front of the ingredient. If you want ice cream, it's not bad. Just grab ice cream with milk, vanilla, and eggs instead of icecream with 30 ingredients. The shorter the ingredients list, the better.

Where did I start?

Week 1 I cut soy.

Week 2 I cut hydrogenated oils (which cause cancer).

Week 3 I cut dyes.

Week 4 I cut preservatives.

Week 5 I cut nitrates.

Week 6 I cut all processed food.

Week 7 I cut all sugary drinks.

Week 8 I cut corn syrup.

Week 9 I cut all GMO's-- genetically modified food.

Week 10 I cut gluten. And I feel GREAT. Take it one step at a time with what you can handle.

10 weeks to a healthy diet, in baby steps. Every choice pulls you closer to feeling healthy.

-Sarah Harnisch