Good2UGood4U: No Fake Foods

By Renee Lea-Currie, Ph.D. March 4, 2018





















Consuming REAL is the most healthful way to live. Everywhere you read,or hear or see is information about the latest new cure-all eating plan. People tend to love a gimmicky program to help them lose weight, manage or eliminate a disease to get control of their lives. However God already gave us the menu for what he created us to consume for a helpful life. Listed below are 3 of the top current eating plans popular in the past few years. While all but the vegan plan are not sustainable for everyday of your life, they do make you think about the ingredients in the foods and pseudo-fake foods (aka processed "foods") we consume that make us bloated, inflammed, sick and tired. It can help you make better choices and be attentive to what you are consuming.

	NO	YES
WHOLE 3	FOR 30 DAYS: alcohol, added sugar, artificial sweeteners, artificial dyes, dairy, processed foods, grains, popcorn, no products containing carrageenan, MSG, or sulfites, black, red, pinto, navy, white, kidney, lima and fava beans, chickpeas, lentils, peanuts, peanut butter, soy sauce, miso, tofu, tempeh, edamame, wheat, rye, barley, oats, corn, rice, millet, bulgur, sorghum, sprouted grains, quinoa, amaranth, buckwheat, corn starch, additives, preservatives, dyes TVP, soybean, cottonseed, canola, corn or vegetable oils (high omega-6 fats), lodized salt (contains dextrose, a sugar), ketchup, mayonnaise, traditional salad dressings, honey	coconut aminos, apple cider, adobo seasoning, curry powder, vinegar, green beans, sugar snap peas, snow peas, Ghee or clarified butter, avocado oil, coconut oil, EVOO, red palm oil, fruit juice, eggs, wild caught fish, vegetables, local grass fed meats, free-range local chicken eggs (Nellie's or Pete & Gerry's), fruits, sea salt, Himalayan pink salt mashed avocado
Paleo WITTER MUNICIPAL PROPERTY OF AUTHORITY OF AUTHORIT	SHORT TERM: Grains, added sugar, processed foods, additives, preservatives, dyes, MSG, artificial sweeteners, canola, sunflower, corn, soybean oils, additives, preservatives, dyes, MSG, artificial sweeteners, any processed products, soy oil, peanut oil, and canola oil, potatoes, iodized salt, TVP	local grass-fed meats, wild caught fish, nuts, seeds leafy greens, regional veggies, whole foods in most unprocessed form, free-range local chicken eggs (Nellie's or Pete & Gerry's), sea salt, Himalayan pink salt, mashed avocado
Vegan	FOREVER: Animal Products: Meat, dairy, eggs, fish	GOD'S ORIGINAL PLAN Fruits, vegetables, nuts, seeds, whole grains, legumes, coconut, avocado, extra virgin olive oil (EVOO), macadamia, and red palm oils

QUESTION: What is a natural free- range chicken's diet besides grains? Hint: The early bird catches the worm.

What are some cooking and baking real food substitutions if I simply want to transition to total real plant-based living?

out to the control of	
Butter	 I love a 1:1:1 mixture' of avocado oil, extra virgin olive oil (EVOO) and red palm oil. It gives great "buttery color and flavor 1 cup butter = ¾ cup oil (butter is
Eggs	 Ground flax seed "egg". 1 egg = 1 TBSP ground flax seed + 3 TBSP water 1 egg = 1.2 cup Applesauce or ½ cup mashed banana Silken non-GMO Tofu In veggie burgers: oats or mashed potato
Shortening	Palm oil (no trans-fat)

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FIND ME **AVOCADO OIL** COCONUT OIL NUTS **SEEDS VEGETABLES** GRAINS DAIRY WHOLE30 **PALEO PROCESSED** JUNK FOOD GHANA **GAMBIA** SIERRA LEONE SENEGAL LIBERIA MALI **NIGER NIGERIA RED PALM OIL FRUITS FLAX EGG** MALASIA **ECUADOR**

Answer: insects, worms, leafy greens and berries

NUTS

ALMOND
BRAZIL NUT
CASHEWS
CHESTNUTS
HAZELNUT
JUNIPER BERRY
MACADAMIA
PECAN
PISTACHIO
WALNUT

SEEDS

CHIA SEEDS
FLAXSEED
HEMP SEEDS
POPPY SEEDS
PUMPKIN
SEEDS
SESAME SEEDS
SAFFLOWER
SUNFLOWER

DID YOU KNOW?

RED PALM OIL
IS SOURCED
IN MALASIA,
ECUADOR &
WESTERN
AFRICA
(Niger,Senegal,
Liberia,
Ghana,Guinea,
Sierra Leone)

DID YOU KNOW THESE ARE VEGAN?

- OREOS (ORIGINAL)
- TACO BELL'S CINNAMON TWISTS
- NABISCO GRAHAMS ORIGINAL

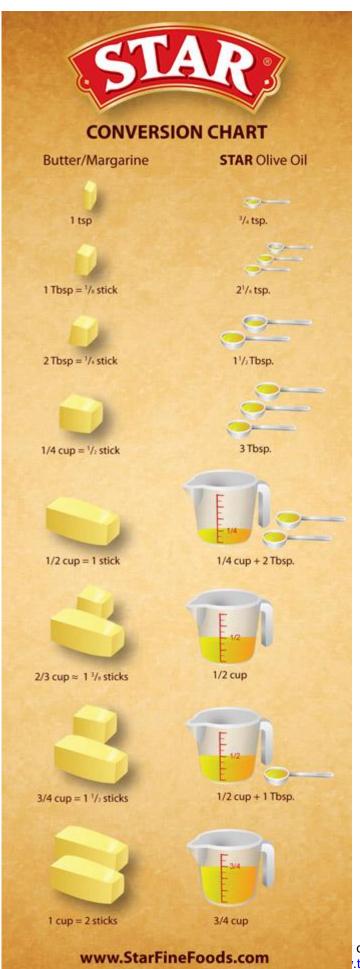
EGGS

- THOMAS'S NEW YORK STYLE BAGELS (Blueberry, Cinnamon Swirl, Everything, Plain
- SARAH LEE'S CHERRY & APPLE PIES
- TRADER JOES'S SOFT BAKED SNICKERDOODLE COOKIES



DID YOU KNOW?

NATURAL COLD PRESSED OILS SUCH AS AVOCADO, COCONUT, MACADAMIA AND RED PALM OILS ARE USUALLY NON-GMO.



of the Philadelphia 7th Day Adventist Church in Burlington, thetakebacktour.com