Diet Plan #2 Recommended Foods Chart

PROTEINS			CARBOHYDRATES		OILS / FATS		
MEAT/FOWL	SEAFOOD	DAIRY	GRAIN	VEGETABLE	FRUIT	NUT/SEED*	OIL/FAT
high purine	high purine	whole fat	whole	non-starch	avocado	all are okay	all are okay
organ meats	anchovy	low purine	grains only	asparagus	olive	walnut	butter
paté	caviar	cheese	high starch	beans, fresh		pumpkin	cream
beef liver	herring	cottage cheese	amaranth	cauliflower	not fully ripe -	peanut	ghee
chicken liver	mussel	cream	barley	celery	apple (some)	sunflower	oils:
medium purine	sardine	eggs	brown rice	mushroom	pear (some)	sesame	almond oil
beef	medium purine	kefir	buckwheat	spinach	high starch	almond	flax oil
bacon	abalone	milk	corn	high starch	banana	cashew	olive oil
chicken*	clam	yogurt	couscous	artichoke		Brazil	peanut oil
duck	crab	LEGUMES	kamut	carrot		filbert	sesame oil
fowl	crayfish	low purine	kasha	pea		pecan	sunflower oil
goose	lobster	tempeh	millet	potatoes, fried		chestnut	walnut oil
kidney	mackerel	tofu	Oat	in butter, only		pistachio	
lamb	octopus	medium purine	quinoa	squash, winter		coconut	
pork chop	oyster	beans, dried	Rye	LEGUMES		hickory	
spare rib	salmon	lentils	spelt	non-starch		macadamia	
turkey*	scallop	NUTS	triticale	tempeh			
veal	shrimp	all are okay	sprouted	tofu	* Note: nuts are listed from highest to lowest protein content. Higher protein is		
wild game	snail		grain bread is the only	high starch			
* dark meat is best	squid		bread	beans, dried		preferable.	nei proteiris
	tuna, dark		allowed *	peas, dried			
Every meal should contain a protein from these sources, but dairy, legumes or nuts are <u>not</u> a substitute for meats at main meals			* Sprouted grain breads such as Ezekiel or Manna breads		Note: High starch foods are high glycemic foods (convert quickly to sugar) and thus are your caution foods		

Diet Plan #2

Use the "Diet Check Record Sheet" to adjust your Protein/Carbohydrate Ratio and to maximize your energy production

If you have allergies, or immune, digestive or intestinal problems, omit or limit the following foods according to your ABO blood type:

Blood Type A - Restrict

blackberry, brown trout, clams, "Corn Flakes," French mushroom (hygrophorus hypothejus), halibut, flounder, lima beans, "Product 19," snow white mushrooms, sole, soybeans, soybean sprouts, string beans, tora beans, "Total," and winged beans

Blood Type B - Restrict bitter pear melons, blackeyed peas, castor beans, chocolate, cocoa, field beans, French mushrooms (hygrophorus hypothejus, marasmius orcades), pomegranate, salmon, sesame, sunflower seeds, soybeans, and tuna Blood Type AB - Restrict blackberry, black-eyed peas, brown trout, clams, cocoa, "Corn Flakes," French mushroom (*hygrophorus hypothejus*), halibut, flounder, lima beans, pomegranate, "Product 19," salmon, sesame, snow white mushrooms, sole, soybeans, soybean sprouts, string beans, sunflower seeds, "Total" and tuna Blood Type O - Restrict asparagus pea, blackberry, chocolate, cocoa, French mushroom (amanita muscaria), halibut, flounder, sole, and sunflower seeds

General Guidelines

- ☐ If a food is not on your Recommended Foods Chart, either do not eat it, or greatly limit its intake to only once in awhile
- ☐ If you're a vegetarian, use your Recommended Foods as listed, but substitute beans and other legumes for flesh foods
- ☐ Eat a wide variety of foods from your recommended list
- Eat different foods every day
- $\hfill \square$ Eat only whole, natural foods, organic when possible

Instructions

- ☐ Drink 3 cups of water upon arising, 1st thing in the morning
- ☐ Follow a daily, regular meal schedule
- ☐ Eat at least 3 meals a day
- ☐ Eat at the same times each day
- ☐ Snack if necessary between meals
- □ Always try to eat *before* you get hungry in order to maintain your blood sugar levels

Protein

- ☐ Always eat protein with every meal
- ☐ All animal and seafood proteins are allowed in your diet, but emphasize the high-fat, high-purine variety (see your list)
- ☐ If you snack, it's best to include some protein food

Grains

- □ Consume only whole grain products
- ☐ Baked foods should only contain whole grain flours
- ☐ Use sprouted grain products when possible

Butter and Oil

- ☐ Use butter, coconut oil and olive oil freely in your diet
- ☐ Use only natural, cold-pressed oils made by Omega or Flora
- $\hfill \square$ Use only fresh, raw nuts and seeds

Fruits and Vegetables

- ☐ Use only fresh, frozen or dried vegetables
- ☐ Emphasize non-starchy vegetables over starchy vegetables
- ☐ Use only fresh vegetable juices, selected from your recommended foods
- ☐ Consume fresh vegetable juice no more than 4 times a week
- ☐ Consume only fresh fruits or frozen without added sugar

Water

- ☐ Drink *only* (purified) water when thirsty
- ☐ Purify your own water (it's more economical), using distillation or reverse osmosis, not filters
- □ During meals, limit fluid intake and never consume cold drinks Cooking
- ☐ Use only glass or unchipped enamel for cooking
- ☐ Use only olive oil, coconut oil or butter for cooking
- ☐ Cook animal proteins by baking, boiling or broiling
- ☐ Cook vegetables by steaming, sautéing, boiling or baking

Miscellaneous

- ☐ Use only Celtra Salt as your table salt
- ☐ If you must have coffee, limit to 1-2 cups per day and *only* drink organic coffee
- ☐ Limit all sugar in your diet as much as possible

Avoid These Foods:

Candy, pastry, fruit (especially citrus), jam, jelly, ice cream, white rice, pastas, refined flour breads, crackers, refined or processed cereals, catsup, soft drinks, coffee, black tea, beer, wine, or any other alcoholic beverages, baked or boiled potatoes

- Avoid canned vegetables
- ☐ Avoid fruit juices except for temporary, therapeutic reasons
- □ Avoid drinking tap water!
- Avoid fried or microwaved foods
- □ Avoid eating carbohydrate foods (fruits, vegetables, grains) without protein
- ☐ Avoid margarine, hydrogenated oils or fat substitutes
- Avoid roasted nuts
- Avoid regular commercial salt or "sea" salts
- ☐ Avoid non-organic coffees, as they tend to be high in pesticides
- ☐ Avoid *any* refined grain products
- ☐ Avoid artificial sweeteners such as NutraSweet, Saccharin
- □ Avoid processed, canned, preserved, packaged, synthetic, colored or hormonized foods.

A simple rule to follow when buying food:

If your ancestors 10,000 years ago didn't eat it,

you should not eat it either!

- Do not overcook vegetables
- Do not overcook meat or eat blackened, charred meat
- □ Be cautious with starch intake. Note starch foods on your chart and limit their intake due to their glycemic (sugar) content
- □ Limit breads, emphasizing whole grains instead. Breads are much more refined than whole grains (rice, oats, millet, etc.)
 □ Limit sugar in your diet as much as possible. It imbalances your metabolic type

Reverse osmosis units, cold-pressed oils, Celtra salt and other products designed for your Metabolic Type are available from Ultra Life (800) 323-3842, (618) 594-7711.

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Your Metabolic Type Diet is easy to follow. Just stick to your Recommended Foods as closely as you can. You do not need to weigh your foods, measure out serving sizes or count calories. Eat according to your appetite. Eat at least 3 meals a day. Snack if you need to and always try to eat before you get hungry to stabilize your blood sugar. Eat (some) protein with each food intake. Although you can eat any of your foods in any combination, here are some meal suggestions to help get you started. *Bon Appetite!*

Sample Menus For Diet Plan #2 Parasympathetics and Fast Oxidizers					
Meal	Day One	Day Two	Day Three	Day Four	Day Five
Breakfast	bacon scrambled egg(s) in butter small serving of oatmeal with sliced banana	hamburger patty steamed corn and peas with butter thin slice of toasted nonwheat Manna bread	sausage(s) hashbrowns fried in butter egg(s)	salmon steamed asparagus thin slice spelt toast butter	liver sautéed in butter with mushrooms basmati rice
Lunch	broiled steak pea and mushroom sauté slice of toasted nonwheat Manna bread with butter	dark tuna salad with chopped celery, carrot, avocado, spinach leaves, artichoke hearts, chickpeas, olive oil, small amount of fresh lemon juice	clam chowder toasted nonwheat Manna bread with butter or nut butter steamed, buttered cauliflower	lentil and tofu soup with carrots and celery sautéed mushrooms sardines and nonwheat crackers	ham and split pea soup spelt toast with melted cheese
Snack	cottage cheese (not low-fat) with flax oil ½ sliced green apple	whole milk cheese (any) on rye-krisp crackers ½ pear	peanut butter on celery sticks	banana (not fully ripe) with assorted nuts	thin slice 100% rye Manna bread with nut butter
Dinner	broiled salmon steamed green beans quinoa and butter spinach salad with sliced olives vinaigrette dressing	broiled lamb chops steamed asparagus baked squash wild rice butter	broiled steak buttered peas and corn sliced avocado marinated in olive oil and vinegar	chicken thigh and drumstick steamed artichoke with butter or mayonnaise buttered string beans and slivered almonds	roast beef steamed, buttered cauliflower and spinach barley

Fine-Tuning Guidelines

How To Fine-Tune Your Diet

In order to maximize your energy production (and thereby your biochemical balance and metabolic efficiency) you need to adhere to *both* sides of The Diet Coin: 1) You need to eat the right foods for your metabolic type, *and* 2) You need to "fine-tune" your diet to get the proper Protein/Carbohydrate Ratio at each meal. This will assure the best "fuel-mixture" for *your* body which can then be fully converted into energy by your cells (your body's engines of metabolism).

The following chart interprets your body language and tells you how well you are doing at any given meal at giving your body what it needs. Basically, your body communicates to you in 3 different ways: 1) through your appetite and cravings, 2) through your energy levels, and 3) through your mental and emotional well-being. Within 1–2 hours after eating the proper foods for your Metabolic Type (restricting any known reactive foods), you should feel noticeably better than before you ate.

If you find that within an hour or so after eating, you can check off most of the boxes in the Right Protein/Carb Ratio column, then you likely did a very good job at meeting your body's needs at your last meal. On the other hand, if many of the traits listed in the Wrong Protein/Carb Ratio column occur, then you very likely ate the wrong ratio of proteins to carbohydrates at that meal. If you consistently experience the traits in the Wrong column at a given meal, either increase or decrease the amount of protein at the same meal each day until you find the ratio that makes you feel your best. Then, stick with that ratio for that particular meal each day thereafter.

Make copies of the Diet Check Record Sheet (included in your diet plan materials) and use it daily to quickly and easily check your meals and fine-tune your diet to your unique requirements. Like adjusting a radio dial to tune in a station, you can adjust your protein/carbohydrate ratio to maximize your energy and well-being from your diet. Remember, too, to eat *before* you get hungry to maintain an even blood sugar all day long.

CATEGORY	RIGHT PROTEIN / CARB RATIO	WRONG PROTEIN / CARB RATIO
APPETITE FULLNESS / SATISFACTION SWEET CRAVINGS	Following the meal Feel full, satisfied Do NOT have sweet cravings Do NOT desire more food Do NOT get hungry soon after Do NOT need to snack before next meal Normal energy response to meal:	Following the meal Feel physically full, but still hungry Don't feel satisfied; feel like something was missing from meal Have desire for sweets Feel hungry again soon after meal Need to snack between meals Poor energy response to meal:
ENERGY LEVELS	 Energy is restored after eating Have good, lasting, "normal" sense of energy and well-being 	 Too much or too little energy Became hyper, jittery, shaky, nervous, or speedy Feel hyper, but exhausted "underneath" Energy drop, fatigue, exhaustion, sleepiness, drowsiness, lethargy, or listlessness
MENTAL EMOTIONAL WELL-BEING	Normal qualities: Improved well-being Sense of feeling refueled and restored Upliftment in emotions Improved clarity and acuity of mind Normalization of thought processes	Abnormal qualities: Mentally slow, sluggish, spacy Inability to think quickly or clearly Hyper, overly rapid thoughts Inability to focus/hold attention Hypo traits: Apathy, depression, or sadness Hyper traits: Anxious, obsessive, fearful, angry, short, or irritable, etc.

Diet Check Record Sheet

NAME: Day#

FOOD INTAKE List all foods & drinks consumed		REACTIONS TO YOUR METABOLIC TYPE DIET			
	GOOD REACTIONS BAD REACTIONS				
TODAY'S DATE:	Place a check to the left of all descriptions that describe your experience 1 - 2 hours after each meal				
Time:_ BREAKFAST	APPETITE SATIETY CRAVINGS	Feel full, satisfied Do NOT have sweet cravings Do NOT desire more food Do NOT feel hungry Do NOT need to snack before next meal	Feel physically full, but still hungry Have desire for something sweet Not satisfied, feel like something was missing Already hungry Feel the need for a snack		
	ENERGY LEVELS	Energy feels renewed Have good, lasting, "normal" sense of energy	Meal gave too much or too little energy Became hyper, jittery, shaky, nervous or speedy Felt hyper, but exhausted "underneath" Energy tanked from meal – exhaustion, sleepiness, drowsiness, listlessness or lethargy		
	MIND EMOTIONS WELL-BEING	Improved well-being Sense of feeling refueled, renewed and restored Some emotional upliftment Improved mental clarity and sharpness Normalization of thought processes	Mentally slow, sluggish, or spacy Inability to think quickly or clearly Hyper, overly rapid thoughts Inability to focus or concentrate Apathy, depression, withdrawal or sadness Anxious, obsessive, fearful, angry or irritable		
Time: LUNCH	APPETITE SATIETY CRAVINGS	Feel full, satisfied Do NOT have sweet cravings Do NOT desire more food Do NOT feel hungry Do NOT need to snack before next meal	Feel physically full, but still hungry Have desire for something sweet Not satisfied, feel like something was missing Already hungry Feel the need for a snack		
	ENERGY LEVELS	Energy feels renewed Have good, lasting, "normal" sense of energy	Meal gave too much or too little energy Became hyper, jittery, shaky, nervous or speedy Felt hyper, but exhausted "underneath" Energy tanked from meal – exhaustion, sleepiness, drowsiness, listlessness or lethargy		
	MIND EMOTIONS WELL-BEING	Improved well-being Sense of feeling refueled, renewed and restored Some emotional upliftment Improved mental clarity and sharpness Normalization of thought processes	Mentally slow, sluggish, or spacy Inability to think quickly or clearly Hyper, overly rapid thoughts Inability to focus or concentrate Apathy, depression, withdrawal or sadness Anxious, obsessive, fearful, angry or irritable		
Time: DINNER	APPETITE SATIETY CRAVINGS	Feel full, satisfied Do NOT have sweet cravings Do NOT desire more food Do NOT feel hungry Do NOT need to snack before next meal	Feel physically full, but still hungry Have desire for something sweet Not satisfied, feel like something was missing Already hungry Feel the need for a snack		
	ENERGY LEVELS	Energy feels renewed Have good, lasting, "normal" sense of energy	Meal gave too much or too little energy Became hyper, jittery, shaky, nervous or speedy Felt hyper, but exhausted "underneath" Energy tanked from meal – exhaustion, sleepiness, drowsiness, listlessness or lethargy		
	MIND EMOTIONS WELL-BEING	Improved well-being Sense of feeling refueled, renewed and restored Some emotional upliftment Improved mental clarity and sharpness Normalization of thought processes	Mentally slow, sluggish, or spacy Inability to think quickly or clearly Hyper, overly rapid thoughts Inability to focus or concentrate Apathy, depression, withdrawal or sadness Anxious, obsessive, fearful, angry or irritable		

Describe how you felt overall today from this diet. Did you do well or poorly on it?