

Dietary Guidelines

Debbie Lucus, MS, RD, CDCES 09.05.23 (Happy 60th Birthday to my sister!) dlucusrd@gmail.com

How do you decide what to eat?

Taste?

Look/smell?

Health?

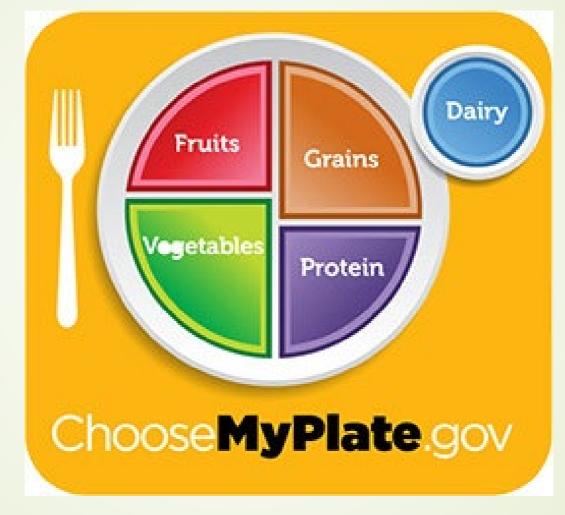
Joy?

Social?



Whatever you choose, it should bring you joy and be something you can do for the rest of your healthy life!

My Plate



The Power Plate



How Not to Die....

Dr. Michael Greger, MD

Nutritionfacts.org

How to prevent and reverse chronic diseases

Bottom line:

Whole foods, plant-based diet

Green light: Unprocessed plant foods

Yellow light: Processed Plant foods

Red light: Ultra processed plant foods

Since this book:

How Not to Die Cookbook

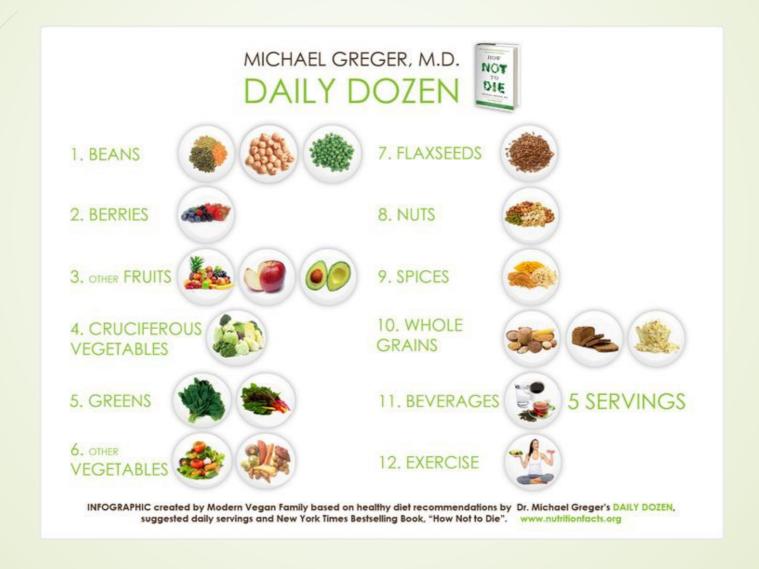
How Not to Diet (+ cookbook)

How Not to Age (coming December 2023)

https://youtu.be/ZgrQSrZneN8



Daily Dozen - download the app



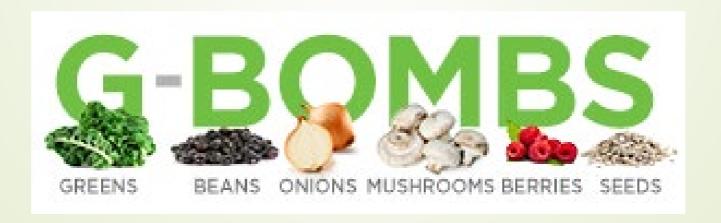
21 Diet Tweaks for weight loss

- Preload water
- Negative calorie preload
- Incorporate vinegar
- Undistracted meals
- 20 minute rule
- Black cumin, cumin
- Garlic Powder
- Ginger or Cayenne

- Nutritional Yeast
- Green tea & stay hydrated
- Deflour diet
- Frontload calories
- Time-restrict eating
- Exercising timing
- Weight twice daily
- Complete intentions

G-BOMBS

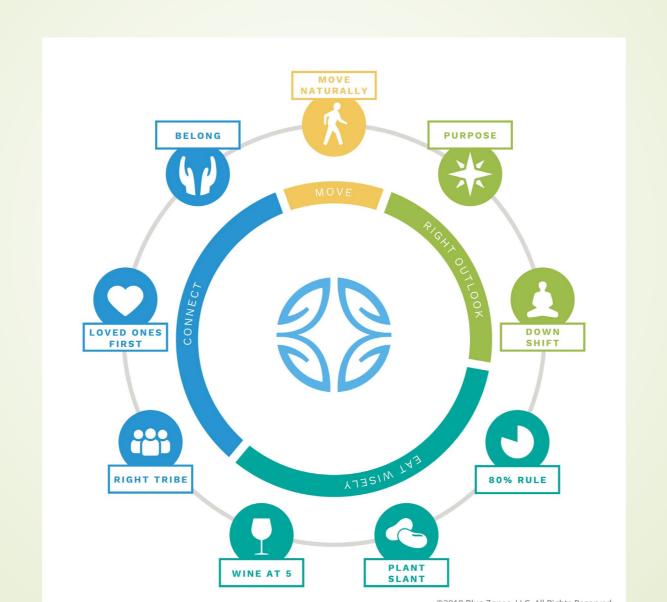
- Dr. Joel Fuhrman
- The End of Dieting (and also The End of Diabetes)



Live to be 100 – Blue Zones

- Blue Zone = areas of the world where people live to >100
 - Loma Linda, California
 - Sardinia, Italy
 - Okinawa, Japan
 - Icaria, Greece
 - Nicoya Peninsula, Costa Rica
- They are less likely to get the common 'aging' diseases
- See new Netflix series

Characteristics of Blue Zoners



FOUR ALWAYS



100% Whole grains: Farro, quinoa, brown rice, bulgur (cracked wheat), oatmeal, whole cornmeal



Nuts: A handful a day



Beans: A cup of beans per day



Fruit & vegetables: 5-10 servings per day



S FOUR TO AVOID





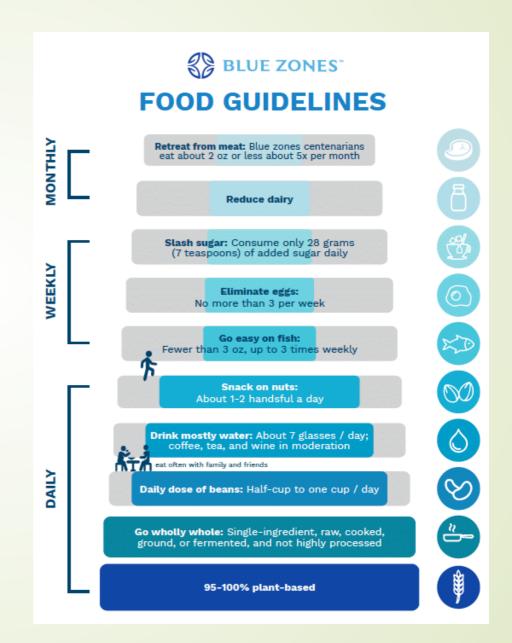
Salty snacks: Too much salt and preservatives



Packaged sweets: Cookies, candies, and processed sweets banned from pantry



Processed meats: Linked to cancer and heart disease





Current Okinawa

- Adopting more Western diet no longer a blue zone
- Increased intake in meat, poultry, dairy, eggs, processed foods
- Saturated fat and sodium intake have tripled
- Incidence of lung, colon and breast cancer have doubled

Which is best?

- ► All messages are the same:
 - With the right diet style (using whole real food, plantbased) you can reverse/improve/lower risk of:
 - High blood pressure
 - Heart disease
 - Diabetes
 - Obesity
 - ►PLUS Live to be 100!

Beans

- Reduce risk of heart disease
 - ▶ People who eat beans four or more times per week have a 22% lower risk of coronary heart disease.
- High soluble fiber
 - **■** Lower LDL, triglycerides
- Associated with lower blood pressure
- Improves blood sugar control
 - Low glycemic index



Berries

- Reduce heart disease risk: study of 100,000 found that those who ate the most berries were less likely to die from CVD
- Prevent cancer: inhibit cancer cell growth
 - Shown to cause polyps progression in colon and reverse esophageal cancer (strawberries)
- Improve memory
- Slow brain decline (anti-aging)
- Help with sleep melatonin in cherries and goji berries
- Treat Gout by reducing inflammation Cherries
- Vision zeaxanthin in gojis (can purchase in Asian markets as lyceum berries)
- Reduce hormones that help fat to be stored

Cruciferous veggies

- Prevent DNA damage and cancer spread
- Improve immunity
- Prevent lymphoma
- Improve liver enzymes
- Reduce prostate cancer progression
- Contains sulforaphane
 - Arugula, bok choy, broccoli, Brussels sprouts
 - Cabbage, cauliflower collard greens
 - Horseradish, Kale
 - Mustard greens, turnip greens
 - Radishes
 - Watercress



Greens

- Rich in antioxidants beta carotene, lutein, anthocyanins
- Excellent source of folate, iron, Vitamins A & C, Vitamin K
- Associated with strongest protection against chronic diseases
- 20% reduction for heart attacks and strokes for every add'l serving/day
- Reduced risk of cancer
- May help with weight loss by increasing feeling of fullness and curbing desire for junk foods
- Low in calorie density, high in nutrient density
- Mix with healthy fat to increase nutrient absorption
 - Nuts & seeds, avocado, olives

Nuts & seeds

- 1 handful of nuts, 5+ days/week may increase life span by 2 years
- Fewer cancer deaths in those who eat nuts (suppress cancer growth)
- High in antioxidants
- Reduce cardiovascular disease
- Can cut stroke risk by half
- Walnuts contain Omega 3 fatty acids
- PREDIMED study found that nuts were not just associated with better health, but were the cause of it
- 3 + servings walnuts/week cut risk of dying from cancer in half
- Nurses Health Study replacing carbs with same calories from nuts lowered CVD risk by 30% and if replaced saturated fat with nuts lowered by 45%

Flaxseeds



- High blood pressure
 - Study found improved BP compared to placebo (similar or better to effects of hypertension meds)
- Breast cancer
 - Reduced risk among postmenopausal women
 - Among Breast cancer survivors improved longevity
 - Created less aggressive cancers in those with cancer
- Prostate cancer
 - Slow progression
- Weight loss

Onions

- In the Allium family of veggies:
 - Onions, garlic, leeks, chives, shallots and scallions
- Contain compounds that slower tumor growth and kill cancer cells
- Associated with lower risk of oral, esophageal, colorectal, laryngeal, breast, ovarian and prostate cancers (study found this in those who ate the most onions and garlic)
- To get the most effect, eat raw and chew well OR chop finely before cooking (this helps to form the cancer protective sulfur compounds)

Mushrooms

- Anti-cancer effects:
 - Bind to abnormal cells and cancer cells and then they are labelled for destruction by immune system
 - Especially effective in stomach, colorectal, breast and prostate cancers
- Anti-obesity effects:
 - Help to limit fat cell storage
- Anti-diabetes effects:
 - Lower blood sugar
 - Block enzymes that break down carbs into sugars, so they help to maintain lower sugar levels when eating carbs
- Help maintain healthy gut



Get your GBOMBS/Daily Dozen/4 Always every day

- Breakfast ideas:
 - Smoothie with berries, kale, flax (my new favorite: 1 banana, 1 cup blueberries, 1 cup greens, 1 T flax, dash of Turmeric, 1/3 block tofu)
 - Tofu scramble with mushrooms, onions, spinach, sprinkled with seeds and berries on the side
 - Oats made with soy milk, berries, flaxseeds, pumpkin seeds



Get your GBOMBS/Daily Dozen/4 Always every day

- Lunch/Dinner ideas:
 - Chili with beans, greens, onions, mushrooms, spices
 - Veggie stir fry with tofu over quinoa or brown rice
 - Tacos with corn tortillas, lentil/mushroom 'meat', lots of veggies
 - Power bowl: Rice/grain + beans + corn + greens in a bowl
 - Bean burrito: whole wheat tortilla + beans + peppers/onions/mushrooms + greens
 - Whole wheat pasta with onions, mushrooms and greens



Build a better salad

- Greens = Kale/Chard/Spinach: Isothiocyanates
- Garbanzo beans
- Onions flavonoids
- Mushrooms anti-cancer
- Blueberries flavonoids
- Pumpkin seeds
- Tomatoes & carrots: Beta carotene
- Cucumbers
- Broccoli slaw cruciferous
- Scoop of quinoa
- Basil
- Lemon juice Vit C
- 7 checks from Greger's Daily dozen
- All the G-BOMBS and 4 Always



How to get started or continue your healthy lifestyle?

- Change one meal at a time
 - One week focus on breakfast
 - The next try lunch
 - The next try dinner

OR

- Change all at once
 - Get the animal foods out of the house
 - Get processed foods out of the house
 - What do you eat now that is already meatless or could easily be?
 - Turn your favorite dishes into meatless dishes



Our dish today: Barley Tabbouli with Tahini Drizzle

- 3/4 cup hulled barley, soaked overnight in water and then drained
- 2 ripe Roma tomatoes, chopped
- 1 English cucumber, peeled, seeded, and chopped
- 11/2 cups cooked or 1 (15-ounce) BPA-free can or Tetra Pak salt-free chickpeas, drained and rinsed
- 2 bunches parsley, finely minced
- 1/2 cup chopped fresh mint
- 2 scallions, minced
- 1/4 cup fresh lemon juice
- 1 teaspoon white miso paste
- 1/2 teaspoon garlic powder
- 1/4 teaspoon ground cumin
- Super-Charged Spice Blend, to taste
- 1 garlic clove, crushed
- 3 tablespoons tahini
- 1 tablespoon fresh lemon juice
- 1 teaspoon white miso paste
- Pinch of ground cumin
- 6 cups mesclun greens



What is your why?

- What changes do you want to make to achieve your why?
- "Don't make any changes to your diet that don't support your long-term health, and don't make any changes to your diet that you don't believe you can maintain for the rest of your life." Joel Fuhrman

