Stock It and Toss It Guide!

If it isn't in the house you can't eat it. This means that not only do the Toss It foods have to go, but that you also have to bring in the Stock It food. Otherwise, you may find yourself starving at 11 pm and doing the dashboard dining experience after cruising through the nearest drive-thru in your jammies.

Stock It! -These are the health promoting foods that you are going to incorporate into your new daily diet. We've also included a Shopping List of the staples you will need to have in your pantry, freezer and refrigerator to make easy, delicious meals fast!

Toss It! -These are items you don't want to have easy access to. Just because they are on the Toss It list doesn't mean you can't ever have them again, but you need to treat them as little indulgences. Don't rely on willpower and never bring the enemy into the house.

Along with the items listed below you will need to lose any items containing artificial sweeteners and colorings, white flour, high fructose corn syrup and/or partially hydrogenated oils. Also be sure to lose the frozen novelties (ice cream, sorbet, Popsicles), baked goods (rolls, cookies, cakes, muffins, scones), deep fried foods (French fries, donuts, churros, chips), candy, soy based products and the high fat/high refined carb offerings at the fast food restaurants. Don't let the advertising fool you into thinking a Toss It is a health food. Removing the fat from a pastry or ice cream doesn't make it healthy. Switching from sugar to artificial sweeteners doesn't turn the enemy into your friend. Don't be sucked in by creative advertising, read the labels and read through the hype.

Stock It!

Fresh fruit especially berries!
Non-starchy vegetables
Cold water wild fish
Seafood
Eggs
Goat's and feta cheese
Greek style yogurt
Sparkling mineral water
Xylitol
Green tea
Chicken and turkey breast

Flank steak, lean tenderloin Raw nuts and seeds Whole wheat/whole grain tortillas 4% lean ground beef or turkey Rice cakes and multi grain cakes (unflavored varieties)

Legumes
Brown rice
Whole grain breads
Olive oil

Olive oil vinaigrettes

Light coconut milk

Toss It!

Juice Potatoes

Battered fish sticks Deep fried shrimp

Egg beaters

Processed cheese Flavored yogurts Sodas-regular OR diet

Splenda or Nutrasweet

Flavored coffees Chicken thighs Rib eye steak

Trail mix

White flour tortillas 0% fat ground beef Chips and crackers

Baked beans White rice White bread Vegetable oils

Ranch, blue cheese, French

dressings

Milk, soy milk, non-dairy

creamers

Before you dig in, remember that even with the healthiest of foods you must not let yourself overeat. Too much food = too many calories. I can promise you that those extra calories are going somewhere you don't want them to go. Excess food leads to excess fat getting stored around your waist, hips and thighs. Our goal is to spend that fat you are already wearing, not save more, so don't fall into the trap of overeating on "health" food because eating too much healthy food is unhealthy!

Stock It! THE LIST

The first rule of safe grocery shopping, make a list! The second rule is to take it with you! Never leave home without it and don't deviate from THE LIST.

Keep a variety of colorful vegetables and fruits on hand at all times. Make it your mission to try a new veggie each week!

Produce

Most supermarkets now have an expanded organic section with a variety of fresh vegetables, fruits; look for what is available that is local, organic and seasonal. Below are some of the things that you will want to keep on hand at all times:

Apples

Celery

Peppers-red, yellow and green

Cucumbers

Peeled baby carrots

Avocados

Tomatoes

Salad mixes-romaine, spinach, mixed baby greens

Onions-red and white/yellow

Mushrooms

Frozen Vegetables

When produce isn't in season, frozen is a great second choice. In addition to those items, here are some things that are good stapes to have on hand:

Wild mushrooms

Mixed plain vegetables

Stir-fry mix

Oriental veggie mix

Tri-colored pepper strips

Chopped spinach

Frozen Whole Fruits - (no sugar added)

These are great for smoothies and my Mock Pie recipe!

Blueberries

Raspberries

Blackberries

Strawberries

Cherries

Fish

Be sure to keep some in your freezer and pantry for easy meals!* See mercury content in fish list at end of The List!

Fresh or frozen shrimp

Fresh frozen scallops

Fresh or frozen non farm-raised fish

Asceptic packed or canned Alaskan wild salmon

Asceptic packed or canned chunk light tuna, packed in water

Canned sardines in olive oil

Canned lump crab meat

Poultry

Look for antibiotic free and no added hormones. Buy on special and freeze.

Fresh or frozen, skinless, boneless chicken breast

Fresh or frozen turkey breast

Fresh or frozen ground turkey or chicken breast (you may need to ask the butcher to grind this for you)

Fresh chicken or turkey sausage (nitrate free)

Meats

Look for grass fed beef raised without antibiotics or added hormones:

Nitrate free, uncured center cut bacon

4% lean ground beef

Lamb- chops, rack, roast, leg

Pork- roasts and chops

Lean cuts of beef- filets, New York, flank

Refrigerated Fresh Foods

Hummus dips

Fresh made salsa

Fresh pesto

Fresh guacamole

Dairy

Omega-3 eggs, organic, free-range

Greek plain yogurt

Feta cheese

Goat cheese

Cottage cheese

Organic butter

Ricotta cheese

Mozzarella cheese

Fresh grated Parmesan cheese

Tomato Products

Tomato sauce

Tomato paste

Diced tomatoes

Pureed, crushed or whole canned

Marinara (no sugar added)

Sun-dried tomatoes in olive oil

Beans - canned or dried

Kidney beans

Fat-free style refried beans

Garbanzo beans (chick-peas)

Black beans

Pinto beans

White beans

Lentils

Raw Nuts & Seeds

Walnuts

Almonds

Pecans

Flax seeds

Cashews

Sunflower seeds

Pine nuts

Pumpkin seeds

Sesame Seeds, regular and black

Nut Butters

Organic with no sugar or hydrogenated oils.

Almond butter

Peanut butter

Sesame butter (tahini)

Cashew butter

Macadamia nut butter

Whole Grains

Look for breads and crackers without partially hydrogenated oils, unbleached wheat flour or white flour, high fructose corn syrup or sugar and with 3 grams of fiber or more (and 5 is even better!)

Crackers

Ak-Mak® Wasa® Whole grain crackers Rice cakes (plain)

Whole Wheat/Whole Grain Tortillas and Wraps

Some contain soy, use sparingly or not at all if you have thyroid issues.

Ezekiel® Tortillas La Tortilla Factory Tortillas Corn tortillas

Multi-grain cereal

Cereals

Look for cereals without partially hydrogenated oils and high fructose corn syrup and that are low in sugar and with 5 grams or more of fiber. Some contain soy, use these sparingly or not at all if you have thyroid issues.

Kashi® Go Lean
Uncle Sam Cereal®
Hodgsonmill® Oat Bran
Miller's Bran® Unprocessed Wheat Bran
Wheatena® Toasted Wheat Cereal
Irish steel cut oats
Puffed Kashi, Seven Whole Grains and Sesame
Woodstock Farms Organic Flaxseed

Rice & Grains

Brown rice Wild rice Quinoa Couscous

Pasta

Whole wheat/whole grain Rice noodles (gluten free)

Organic Stock/Broth

Beef, chicken & vegetable

Jarred Vegetables

Artichoke hearts
Chipotle, jalapeno, and ancho chili peppers
Roasted red peppers in the jar
Water chestnuts
Hearts of palm
Tapenade

Oil

Cold pressed extra virgin olive oil Sesame oil Flaxseed oil Coconut oil Whipped butter

Vinegar

Balsamic Rice wine Red wine

Champagne vinegar

Extracts

Choose products with no added sugar

Pure vanilla Almond Lemon

Condiments

Capers

Olives-sliced and pitted Salsa, pico de gallo Grain-style mustard

Dijon Mustard

Organic real mayonnaise Low Sodium Soy Sauce Garlic (whole or chopped)

Pesto sauce

Pickles

Coconut milk (light-no added sugar)

Dried cranberries, cherries, raisins, assorted berries (No sugar added)*

Freeze dried berries, fruits

Shredded Coconut-no added sugar

Spices & Herbs

Choose non-irradiated, all natural, always go with fresh whenever possible.

Below are the ones you will use most often

Oregano

Basil - dried & fresh

Thyme

Rosemary

Ginger

Turmeric

Saffron

Curry

Cracked black pepper

Cinnamon

Nutmeg

Cayenne

Cumin

Chili flakes & powder

Dry mustard

Sea salt

Italian Blend

Mexican Blend

^{*} you can use these in limited amounts

*Look for wild fish and choose from the first category of 'Least Mercury' most often.

LEAST MERCURY

Anchovies, Sardines

Butterfish

Catfish

Clams, Oysters

Crab, Shrimp, Scallops

Flounder

Herring

Mackerel (N. Atlantic, Chub)

Salmon, Wild (Canned, Fresh)

Sole

Squid

Tilapia

Trout

Whitefish

MODERATE MERCURY

Eat six servings or less per month.

Bass (Striped, Black)

Cod (Alaskan)

Halibut (Atlantic, Pacific)

Lobster

Mahi Mahi

Monkfish

Snapper

Tuna (Canned chunk light)

HIGH MERCURY

Eat three servings or less per month.

Grouper

Mackerel (Spanish, Gulf)

Sea Bass (Chilean)

Tuna (Canned Albacore)

Tuna (Yellowfin)

HIGHEST MERCURY DO NOT EAT

Mackerel (King)

Marlin

Orange Roughy

Shark

Swordfish

Tuna (Big Eye, Ahi)

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