LOTUS HOLISTIC HEALTH INSTITUTE

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AYURVEDIC DIET & LIFESTYLE

WHEN AND HOW TO EAT:

- 1. Avoid eating foods you are allergic to, or which don't make you feel vital.
- 2. Eat when hungry, every 3-6 hours on a regular schedule, to allow previous meal to be fully digested.
- 3. Sit quietly or say food prayer before eating. Eat until you are 2/3 full, not feeling "stuffed.
- 4. Food and drink should always be warm, not cold.
- 5. Eat in peaceful surroundings: no television,
 - reading, emotional talking, interruptions.
 - 6. "Walk 100 paces after each meal."
- 7. The last meal should be taken at least 2 1/2 hours before bed. The last liquid, at least 1 hour before bed.

WHAT TO AVOID:

Cold foods, directly from regrigerator. Leftovers.

Cold, iced, or carbonated **drinks**Red meat, cheese (cottage cheese ok)

Deep fried food: donuts, chips, oily substances Fermented food: yogurt, yeasted foods (some breads), vinegar, pickles, soy sauce, beer, tofu, etc.

Frozen food: ice cream, frozen dairy products,

frozen regetables and fruit
Green bananas, apples, fruit juices
Excessively **pungent (spicy)** food, pickles, raw or cooked onion, garlic, ketchup, red/green chilis, cayenne

Raw food (salad only 20% of meal)

Excessive **sour food** and citrus fruits: tomatoes, oranges, kiwi, lemons, grapefruit, mango, papaya, sour berries

Beans: soy, black, pinto, kidney, etc.Light food: popcorn, rice cakes, sprouts.Butter . Use ghee or sesame or olive oil instead.

Smoking, caffeine, alcohol, coffee, black tea **Vegetables**: Corn, eggplant, potatoes, tomatoes,

radishes, cabbage, brussel sprouts.

Dried fruits (raisins & dates ok in moderation)

Misc: Avocados, melons, excessive bitter leafy greens, candy, chocolate

WHAT TO EAT:

Fresh, warm, cooked food, soups Warm or hot **drinks** (no ice)

Whole **grains**: wheat, rice, amaranth, Oats, oatmeal, barley, Basmati rice, cream of wheat White **meat** of chicken or turkey, freshwater fish

Green salad (not cold)--20% of meal

Spices: Ginger, cumin, coriander, turmeric, hing cardomon, celantro, coconut, Braggs Aminos

Sweetener: Honey, raw sugar, dates, maple Bread: unyeasted. Chapatis. (Garden of Eatin or whole wheat tortillas). Broccoli, summer and winter squash, leafy greens, cauliflour, okra, carrots, beets, peas, sweet potatoes, green beans, spinach, leeks

Sweet fruits: peaches, pears, apricots, ripe bananas, blackberries, sweet grapes, sweet cherries. Cooked fruits.

Nuts: almonds, walnuts, (avoid peanuts, pistachios & cashews)

Beans: mung, lentil, split pea, azuki **Dairy**: Whole fresh cow's milk, goat's milk

Oil: Ghee (clarified butter), sesame oil, olive oil

FOR A HEALTHY LIFESTYLE:

Elimination first thing in the morning
Meditation daily
Breathing exercises and Hatha yoga
Massage the body with sesame oil, followed by
warm bath or shower
Fast once in ten days from dinner to dinner
if reccommended by practitioner

Avoid controlling natural urges (elimination, hunger, belching, crying, flatulence, urination, orgasm, etc.)
Reduce hurry, worry and curry (hot spices)
Make time for yourself--one 8-hour period a week
of unscheduled time (or two 4 hour periods)

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