| STONE AGE DIET GUIDELINES   |   |  |
|---|---|--|
| AVOiD   | JUDICIOUSLY   | EAT  |
| Sugar Refined Sugar Fruit Sugars Fruit High In Fructose Refined Carbs Grains: Wheat, Corn, Rice, Bread, Biscuits, Cake, Pastry  Alcohol  Vegetables High In Sugar Potato Sweet Potato   | Caffeine Tea Coffee  If Tolerated Introduce  Nuts Brazil (1 Or 1/2 Per Day Max) <sup>1</sup> Hazelnut, Walnut, Almond  Dark Chocolate 70% + Berries Seeds | Protein Meat Fish Eggs  Fat Butter Ghee Olive Oil Coconut Oil (Cold Pressed) Cold Pressed Nut & Seed Oils  Vegetables <sup>5</sup> |
| Swede Parsnips  Nuts Peanuts, Cashews,  | Pulses <sup>3</sup> Oats/Oatcakes <sup>4</sup>  | Most veg except potatoes, root veg that can't be eaten raw/veg high in sugar  Lemons   |
| Artificial Sweeteners  Artificial Preservatives  Dairy- Except Butter milk cheese yogurt  Processed/Tinned Foods (contain hidden sugar, additives)  Foods Containing Yeast <sup>5</sup> | Seeds Sunflower, Sesame, Poppy  | Spices And Herbs Salt (Sodium Reduced) Herbal Teas Stevia, Xylitol Fermented Foods Kefir, Sauerkraut (wheat free)                  |
| Mushrooms, vinegar, bread etc  N.B Medications Can contain corn, lactose, colourings  |   |  |

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These diet principles are based on the recommendations of Dr Sarah Myhill (except for the points made below).

Visit Sarah Myhill for more information.

- <sup>1</sup> Brazil nuts contain selenium. There is some debate as to how many brazil nuts one should consume. It may be less than one or half per day.
- <sup>2</sup> Peanuts, Cashews, Pistachios are prone to fungal infection and may contain other toxins.
- <sup>3</sup> Other Stone Age advocates advise against eating pulses/beans.
- <sup>4</sup> Dr Myhill suggests eating oats if tolerated. Other Stone Age advocates advise against eating oats.
- <sup>5</sup> Dr Myhill suggests eating mushrooms. Other Stone Age advocates advise against eating mushrooms and foods containing yeast.

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