



## **DDP YOGA FITNESS GUIDE**

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# **DDP YOGA FITNESS GUIDE INTRODUCTION**

One of the most profound things I have learned in my 58 years is... flexibility is youth, in the body and the mind.

CONGRATULATIONS! You've just taken the first step towards owning your life with me, Diamond Dallas Page! I believe it's absolutely critical that you take the time to understand what you are about to do, and WHY, when it comes to DDP Yoga (Formerly known as Yoga for Regular Guys - or the YRG Fitness System).

This program guide will provide you with the important structure you need to keep you on track. So if you're ready to totally transform your body and your mind set - READ ON. (I didn't just write this booklet for my own health -- I WROTE IT FOR YOURS!) BANG! It's time to believe in yourself, and believe in what DDP Yoga can do - if you put in the work! Trust me, this program guide is your map, for your own personal and incredible transformation! I've literally spent years perfecting this workout, not only for my own fitness and to "hold back the hands of time." but by watching many others follow the program with amazing results. I believe DDP Yoga is the perfect workout for so many reasons. So let's find out why...

DDP Yoga is all about YOUR ENERGY... a fitness system that teaches you how to channel your energy and turn it into a powerful tool for personal transformation. As your strength and stamina start to kick up with DDP Yoga, I kick up the intensity of your workouts. That's why this program works for people at every level. Even if you are starting at a low level of fitness, I'll help you build at a pace comfortable for you. With every DDP Yoga workout, you have the ability to make it your own, by modifying each move to fit your specific needs. I'll show you how to get started and then build on that momentum to re-charge your system to the level you had in your youth... and beyond! DDP Yoga will truly help you hold back the hands of time.

Most fitness products collect dust under your bed after the first month... because no matter how good a product claims to be, it's not going to do the work for you! With DDP Yoga, I'll teach you how to channel your own personal power, through something called Dynamic Resistance, into the physical results you've always wanted. This mental and physical change, produced by capturing your energy, recharging it, and revving it up, creates a lifestyle that lasts a lifetime. YOU CAN DO THIS!!!! You'll lose weight, gain strength, and increase your flexibility. I KNOW... I've seen this amazing transformation with thousands of people, just like you. And if you're already in great shape, but want to kick it up a notch, get ready to get your ass kicked with this intense workout. Sissies need not apply.

People look at me, Diamond Dallas Page, at 58 years young, 6'4", 230 pounds, (and RIPPED, if I do say so!) and they can't believe the only exercise I do is DDP Yoga!!! I've got two words for you - believe it! Sure, I look like I lift weights. I don't. I don't lift. I don't run. I don't go to a gym. The only exercise I do is DDP Yoga, and I can do it anywhere, at any time... and so can you.

So. Ladies and Gentlemen...

### ARE YOU READY?????? LET'S GET READY TO OWN IT!!!!!!

DDP Yoga is my own kick-ass combination of old-school calisthenics, rehabilitation principles, basic yoga positions, core strength-training, and slow-motion Dynamic Resistance. Dynamic Resistance teaches you how to engage your muscles in every aspect of the workout by resisting, or pressing against, each move. You add the tension, as though you are moving your arms through clay. This gives you the same results as working on expensive gym equipment. We take standards, like push-ups, squats, and crunches, and turn up the heat by slowing them down and adding Dynamic Resistance to increase your heart rate. WHO NEEDS A GYM? This combination gives you an aerobic, no impact workout, and adds strength and endurance to everything you do. You'll strengthen your core from start to finish. You'll sweat your ass off, increase your flexibility, turn fat into lean muscle, and unlock the secret to staying youthful for life.

DDP Yoga is the only program on the planet that allows ZERO IMPACT on your joints while giving you a kick ass cardiovascular workout, increases your flexibility and core strength conditioning - all in one workout. THIS DOESN'T EXIST ANYWHERE ELSE! The best part is, you can do it in the comfort of your own home. No trips to the gym, no expensive equipment, just a series of DVDs and an easy-to-follow brochure to use as a guide. Sorta takes away all your excuses not to exercise, right? Plus, when I tell you it takes only 20 minutes for a great workout... you can't tell me you don't have time for that! You need to make exercise a priority in your life - and everyone can figure out how to spare 20 minutes! Then as you build your energy with DDP Yoga, you'll want to take on those more challenging workouts... 30, 40, 50 minutes or even an hour. Commit to three times a week and you won't believe the results! Kick it up to four or five times a week and you are on your way to that highly energetic, jacked, stacked, and shredded body that you've always wanted!



Believe me, at 50 you can tell who works out and who doesn't. Fab or flab... your choice. If you want to get on top of your health and make it last for decades you must commit today to DDP Yoga and make it a part of your lifestyle.

# **HOW IT BEGAN...**

I was 35 years old the first time I stepped into a pro-wrestling ring to be trained as a wrestler. Everyone said I was nuts. They said I was crazy. They said it couldn't be done. Looking back, I guess they had a point. I mean, imagine for a moment trying out for the Yankees, Lakers, or Dallas Cowboys at 35 years old! I don't think so. Guys don't start at that age - they retire. Not me. I was a guy who "Lived Life at 90%." As Lou Holtz coined it,

### "LIFE IS 10% OF WHAT HAPPENS TO YOU AND 90% OF HOW YOU REACT TO IT."

I believe ANYTHING is possible with discipline, drive, and determination. Oh yeah, you also have to believe in yourself. You must have passion and know what it is you really WANT! You have to set goals and write down those goals so that you can see them every day. Was it easy? Ha! It was hard; really hard. But as time went on, the difficulty of the goal was what made it GREAT. Think about it. I challenge any of you reading this to name five things, no make that three things, no JUST NAME ONE THING that you appreciate so much that was just given to you. Know why you can't come up with an answer? Because it doesn't exist! When something is just given to us, and we don't have to work for it, we not only don't respect it - we don't even appreciate it.

So, yeah, I worked hard. I studied the pros. I made a plan. I watched. I learned. I made a strategy for my career path. I WORKED that strategy every day. I did not let obstacles get in my way. Eventually, not only did I crack the twisted and wonderful world of wrestling, I conquered it. When I became a Main Event talent, headlining all over the world, I can't even begin to tell you just how much I appreciated it.

### **WORK ETHIC = RESULTS AND DREAMS COME TRUE!!**

By the age of 42, I was on top of the world. Headlining in one main event after another, I was totally living the dream! The Diamond Cutter was my signature closing move and the Diamond Cutter sign I made with my hands became a type of battle cry for my fans. I would walk into a stadium in front of 20,000 screaming fans, and throw up the Diamond Cutter. Talk about an adrenaline rush! Like I said, I was living the dream.

With the intensity of those matches, combined with the grueling travel schedule (on the road as many as 270 days a year), you're bound to end up with injuries. It's the nature of the beast. Say what you want about professional wrestling; but there's only so much you can fake. When those huge guys come crashing down on top of your body, trust me when I say, "you can't fake gravity." That "fake stuff" hurts like hell

In 1998 my opponent and closest friend, Kevin Nash, lifted me over his head, like I was a child, and power-bombed me flat down for the win. When I hit the mat, my body jack-knifed and I felt like my spine was broken. Nash didn't mean to hurt me. It was just an accumulation of all the falls I'd taken over all the years – along with getting splattered by guitars, steel chairs and garbage cans! This time my back said, "Uncle!" I ruptured my L4/L5 disc so badly, I couldn't even bend over, sit down or walk... let alone wrestle. I still made it to my rehabilitation appointments, but just doing the rehab didn't seem to help.

My sky-rocketing career came to a screeching halt. While I was laid up in bed, my wife, Kimberly, was doing her yoga workouts downstairs. She would come up, covered in sweat, and tell me what an incredible workout she was getting from yoga. She kept encouraging me to try it, to help with my flexibility and to rehabilitate my back. My reaction was, "Yoga? I'm not doing that crap." For the first 42 years of my life I was a guy that wouldn't be caught dead doing yoga! But I was desperate and with the realization that my dream could be over, I figured I had nothing to lose. I wanted my life back... and for me, failure is never an option. What transpired from those very first workouts would change my life forever, as I started to combine rehab moves with the yoga positions.

Despite my crippling injuries, I was able to start - slowly. Bit by bit, I was gaining flexibility. I couldn't believe that my body was responding to it! As I gained strength, my back began to loosen up. Before I knew it, I was able to bend over. Those first yoga workouts eased my pain and helped me to believe I could re-gain my physical strength so I could get back into the ring. Now I felt the challenge and rose to meet it. As well as I was progressing, I knew that the rehabilitation moves and yoga positions weren't enough for me because I still needed aerobic and strength training. As I got stronger and stronger, I started adding my own elements to the workout... push ups, squats, crunches, and more, all done while incorporating Dynamic Resistance. Dynamic Resistance – where you actually press against each move as if you are on a piece of equipment at the gym. Dynamic Resistance incorporates opposing muscles to counteract flowing movements, and that's what creates the resistance you need to burn fat and sculpt every major muscle in your body. Adding Dynamic Resistance cranked up my



aerobic training, along with the strength training, and flexibility... and I was still hanging out at home! This was the beginning of DDP Yoga! Very cool. I practiced more and more and couldn't believe the workout I could get without lifting weights or even entering a gym. I was doing it all on a mat in my house! Before I knew it, my back, and the rest of my body, was stronger than ever before. Plus, I had gained so much strength and flexibility - everyone wanted to know how I did it!

The workout I developed started with rehabilitation moves and yoga positions, and transformed into something more... it became DDP Yoga. Comparing yoga to DDP Yoga is like comparing a bicycle to a Harley-Davidson. They both have two sets of wheels, but that's where the similarities end. Yes, we have a mat... but DDP Yoga ramps up to a very different place. We won't be chanting, but you might find vourself swearing!

At 42, the doctors told me my pro-wrestling career was over. At 43, I was awarded the Heavy Weight Championship Title of the World; not once, not twice, but three times! They said it couldn't be done... oh yeah? Ha! Sometimes I still have to laugh. Today I am stronger, more flexible, and have more energy than ever. 58 years young! The best part is that I can maintain my health and physical appearance for decades to come with DDP Yoga. Unlike those quick fixes, anyone, at any age, can capture DDP Yoga and make it a part of his or her lifestyle. One of my goals is to be 80 years old, still ripped, and able to stand on one leg and the lift the other over my head.

That's how DDP Yoga began... it began out of a need. A need to change my life. A need to OWN MY LIFE. A need to achieve my goals. A need to feel good about myself. A need to conquer my adversity. DDP Yoga helped me get everything I wanted in life, and to sustain it forever. Being given this second chance in life made DDP Yoga more than just a personal achievement. It became my calling. It became my passion. I realized I had created a tool for personal transformation and the same workout that restored my health and success could work for millions of other people with goals and dreams of their own. And that, my friends, is how this tattoo-covered, wresting maniac became a fitness guru with a mission.

# IT'S UP TO YOU

Now I want to share DDP Yoga with you so you can achieve YOUR goals. I see potential in all people, even when they can't see it for themselves. I promise I will never count you out. When you commit to DDP Yoga, you get me as your guide, but not just me, you also get all the members of TEAM DDP Yoga (www.TEAMDDPYoga.com). I know what you are capable of achieving. If you are reading this, you have no doubt seen some of the amazing testimonials from regular people who have achieved extraordinary results with DDP Yoga. Ordinary people doing extraordinary things... (ah, who said that?). The results are so incredible, you might be tempted to call them "miraculous" but there are no miracles involved.

Take a look at my website, DDPYoga.com and check out Arthur. Here's a disabled veteran at 297 pounds, who could only walk with the aid of two knee braces, a back brace and two canes that wrapped around his wrists. He learned about DDP Yoga and something about it resonated with him and he decided to give it a try. Due to his disabilities, he started with the easiest of the workouts. They were still hard for him! He fell over again and again... but each time he did something amazing. He got back up. He created a video diary of his transformation and you won't believe the amount of weight he lost - 140 pounds in less than a year. But even more astounding was the physical strength he was able to gain! Not only is he walking without the braces and canes... he's running! DDP Yoga took a disabled man and turned him into a fitness machine! All it took for Arthur was a decision to make it happen and the courage and commitment to stick with it... by the way that was six years ago and he's still going strong! Of course, the legal suits will now require me to say, "individual results will vary." Damn straight they vary! You get out of it what you put into it!

The reason DDP Yoga worked for Arthur is that he made it his own. He couldn't even walk, but he was able to modify the positions to make it work for him. Each DVD tells you how to make the moves easier or more challenging, so you can make DDP Yoga your own and get the most out of each workout. I'll be here, every step of the way, reminding you how to modify positions, as needed. It worked for Arthur, and it will work for you, too.

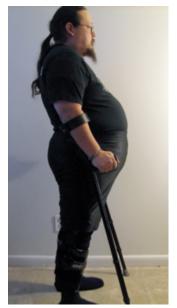
Now you have to make a decision. The Latin origin for "decide" means "to cut off all other possibilities." So if you want to get fit, you need to "decide" you are going to be fit and "cut off all other possibilities." If you do this program correctly, you will get results. If you leave it in the box, guess what? You will get what you have right now. YOU DECIDE.

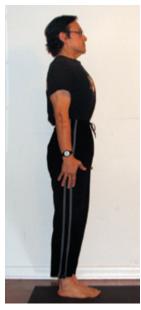
If you need help, go to TEAMDDPYoga.com and join Team DDP Yoga. There are a whole crew of people, just like you, who will inspire you and help you reach your goals, like Arthur (YES, THIS Arthur), Stacey, Sparkey, Rev Key, Richard, Motown, Rich, Matt, and Doug. The members are an amazing support system. These people really care, SO USE IT! Let me ask you a question... did you ever think for a moment that Arthur thought he would become what everyone is calling the Greatest Transformation in Fitness History? I'll never forget telling Arthur, in his first few months of doing DDP Yoga, that he was starting to inspire people. He was shocked. I don't think there is a greater gift in the world than the ability to help and inspire others. The real beauty is that we ALL have the ability to do it! Start today... it's



### **ARTHUR'S REMARKABLE TRANSFORMATION!**

Arthur before at 297 pounds and after at 157 pounds!

















# **DDP YOGA: THE BASICS**

### **BREATHING** -

Learning how to breathe is one of the most important principles of DDP Yoga. Oxygen is the fuel for your muscles. In any workout, controlling your breath makes your workout easier and helps to break down stored fat and convert it to high octane fuel. No, I'm not kidding here. Breathing correctly is not only important for losing fat and fueling muscle energy, it is the key to life itself!

With DDP Yoga we practice diaphragmatic breathing (we call it "belly breathing"). As you inhale, fill your stomach/diaphragm with air until it blows up like a balloon. Then take a long exhale and push the air out as you press your bellybutton to the back of your spine. Many of us naturally inhale just the opposite way... we inhale and pull our stomachs up under our rib cage, then when we breathe out we press our tummies out full. How do we fix it? We have to re-learn how to breathe. This is how we all began breathing as babies. With a little concentration, we can get back to diaphragmatic breathing and hold back the hands of time! Inhale and blow up that balloon, then exhale and press all the air out. Each proper breath fuels your muscles as you exercise, and helps you push through each move for maximum benefit. You will learn all of this in the DDP Yoga DVD series. Here's an exercise for you: lying on your back, knees bent, hands on your belly. Inhale in for a count of three, expanding your belly / diaphragm, then exhale, pulling your belly towards the back of your spine for three. Repeat. Now inhale for five, out for five. Repeat. Repeat. In for ten. Out for ten and so on. Just to let you know I can breathe out for sixty and in for sixty and it didn't happen overnight. I started in and out for three and then practiced, practiced and practiced. Today, 90% of the time I own my breath.

### **HEART RATE** -

Most of us think the harder we work, the better results we'll see... not true when it comes to exercise! Working smarter is more important than working harder. Wearing a heart rate monitor will let you know exactly how much effort you need to burn fat rather than muscle. What we want to find is your target Fat Burning Zone. This zone tells you just how much effort to exert to achieve the best DDP Yoga results. Calculating your Fat Burning Zone is simple. Subtract your age from 180. For a 40 year old, your maximum heart rate would be 140. Now to find your range, subtract another 20. So for a 40 year old, the Fat Burning Zone is between 120-140 beats per minute.

### DDP YOGA FAT BURNING ZONE 180 - (YOUR AGE) = TOP OF RANGE TOP OF RANGE - 20 = BOTTOM OF RANGE

Wear your heart rate monitor during all DDP Yoga workouts. It's not only your guide, it's your speedometer and your RPM gauge! The strap goes right where you would strap on a bra – yes, for you guys as well... right under your chest muscles. The "watch" goes on your wrist and tells you how many times your heart is beating per minute. Check it frequently. If you are not at your minimum, ramp it up! Engage those muscles and add more Dynamic Resistance. And if you're over your maximum, take it down a notch. Stop engaging in Dynamic Resistance, or go into Safety Zone. I'll show you how. You may be surprised, at first, how quickly you can jack your heart rate up to aerobic levels with a NO IMPACT workout. People often think I'm pulling one over on them when I tell them you get an aerobic workout from DDP Yoga; once you strap on that heart rate monitor, you will have no doubt that your heart is getting a helluva workout. In fact, DDP Yoga provides a comparable workout to running on a treadmill, or the asphalt, but with no impact! Your knees and hips will thank you.

# **BUILDING DDP YOGA**

DDP Yoga is for every fitness level. Remember, we start with the energy you have and build from there. Ever hear the story of the 600 pound man who decided to lose weight once and for all? He couldn't even get out of bed, so how could he exercise? He started by clapping his hands together. He didn't think about what he COULDN'T do... he started with what he COULD do! And it worked. He started



burning calories and increasing his metabolism. Along with a whole lot of hard work, and better eating habits, he got his life back. With DDP Yoga, you begin at your own pace. Your level of commitment will launch to the next level and from there the only limitation is what you place on yourself. Extraordinary results are yours for the taking!

# **DDP YOGA WORKOUTS**

The DDP Yoga Diamond Dozen includes the key 13 moves of the DDP Yoga Fitness System. (I guess we should call it a "Baker's Dozen" – or let's just say I was never very good at math). You'll learn these fundamental moves at the heart of every DDP Yoga workout. You'll als learn about Dynamic Resistance and how to jack up your heart rate to reach your fat burning potential while toning and sculpting your bod with lean, chiseled muscles.
At any point in the DDP Yoga Fitness System, if you feel you are not getting the positions correct, or if you are not in your target heart rate zone, refer back to the Diamond Dozen. I'll be there every time waiting to personally teach you.
Now that you are familiar with the Diamond Dozen, ENERGY! takes those moves and incorporates them into an energizing 20-minute workout designed to wake up your body. This is a great starting point for anyone new to DDP Yoga – or for when you only have 20 minutes to exercise. While it's designed for beginners, don't be fooled! As you sink more deeply into the positions, you can get an intense workout in these power-packed 20 minutes.
FAT BURNER:  Crank it up and get ready to sweat! This 25 minute DDP Yoga DVD provides a total body workout and targets problem areas like abs, arms, thighs and butt. This fast-paced, high-cardio emphasis focuses on carving fat off your body in a compact, time-saving workout.
THE DIAMOND CUTTER:  You know this one's gotta be good because I named it after my signature move. We focus on every part of your body while we build strength, increase flexibility, and give you a cardio workout like you've never had. Wanna lose weight quickly or tone up? Guess what? This is for you!
RED HOT CORE:  If you've got a little extra hanging over your waistband, this DVD has your name all over it! Sexy, slim waistlines and ripped abs require a Red Hot Core workout! Take less than 15 focused DDP Yoga minutes to build core strength and create that flat stomach or six-pack of you dreams.
BELOW THE BELT:  Okay, ladies I specifically had you in mind for this one. Here we're focusing on holding back the hands of time in your butt and thighs.  And fellas, you'll gain incredible strength in your most powerful muscle groups – glutes and thighs.



# **DDP YOGA ADDITIONAL WORKOUTS**

If you haven't already, order the three additional DVDs! You won't want to miss these incredible workouts!

Work out the kinks, first thing in the morning, with this 10 minute routine to wake up your muscles, loosen your joints, and fill your body with energy. Wake Up is a great way to start your day, every day, and keep you going all day long!

# **GETTING STARTED**

So, what are you waiting for???? DDP Yoga is yours for the taking. You have never been more ready to start this program than you are

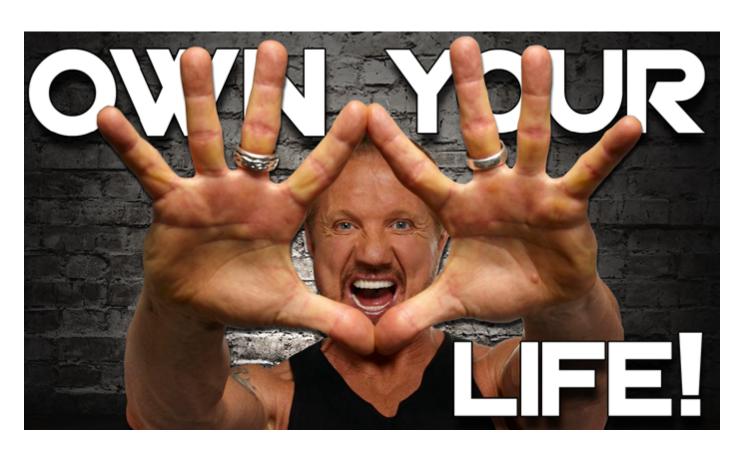


right now. TODAY! Don't wait until tomorrow. DO IT NOW!!! Take that first DVD, DDP Yoga Diamond Dozen, and pop it into the player and begin the physical and mental transformation you've been dreaming about. TODAY IS BRAND NEW! That's my theme song, and I want you to make it your motto.

Take a look at the DDP Yoga 13 Week Workout Grid with Beginner, Intermediate, and Advanced levels depending upon your starting point. DDP Yoga is your workout, and I am here for you every single step of the way. Commit to making it part of your lifestyle. YOU CAN DO IT!!!!

Make sure to take a look at the Nutrition Guide and learn how to complement your fitness routine with a simple weight loss plan that will maximize your results. And don't forget to weigh and measure yourself so you can track your results. You won't believe how quickly you will see progress!!!

Nothing gives me more satisfaction than seeing your results. Make sure to join Team DDP Yoga by going to TeamDDPYoga.com. This is a must!!! Send me your questions! Send me your photos! Share your results with other members of DDP Yoga! You are now a member of an exclusive club, filled with other regular people who have found the secret to health and fitness. Congrats! We are jacked to have you on the team. Good luck and I can't wait to hear from you. Now let's get ready to SWEAT!!!!!





Beginner	Week 1	Week 2	Week 3	Week 4	Week 5	Week 6
MONDAY	DIAMOND DOZEN	ENERGY!	ENERGY!	ENERGY!	ENERGY!	FAT BURNER
TUESDAY	DAY OFF	DAY OFF	DAY OFF	DAY OFF	DAY OFF	DAY OFF
WEDNESDAY	DIAMOND DOZEN ENERGY!	ENERGY!	DIAMOND DOZEN ENERGY!	ENERGY!	ENERGY!	ENERGY!
THURSDAY	DAY OFF	DAY OFF	DAY OFF	DAY OFF	DAY OFF	DAY OFF
FRIDAY	ENERGY!	ENERGY!	FAT BURNER	FAT BURNER	DIAMOND DOZEN FAT BURNER	FAT BURNER
SATURDAY	DAY OFF	DAY OFF	DAY OFF	DAY OFF	DAY OFF	OPTIONAL SAT or SUN
SUNDAY	DAY OFF	DAY OFF	DAY OFF	DAY OFF	DAY OFF	ENERGY! or FAT BURNER
Intermediate	Week 1	Week 2	Week 3	Week 4	Week 5	Week 6
MONDAY	DIAMOND DOZEN	FAT BURNER	ENERGY!	ENERGY!	FAT BURNER	ENERGY! RED HOT CORE
TUESDAY	DAY OFF	DAY OFF	DAY OFF	DAY OFF	DAY OFF	DAY OFF
WEDNESDAY	ENERGY!	ENERGY!	FAT BURNER	DIAMOND DOZEN FAT BURNER	DIAMOND DOZEN FAT BURNER	BELOW THE BELT
THURSDAY	DAY OFF	DAY OFF	DAY OFF	DAY OFF	DAY OFF	DAY OFF
FRIDAY	ENERGY!	FAT BURNER	FAT BURNER	BELOW THE BELT	BELOW THE BELT	DIAMOND CUTTER
SATURDAY	DAY OFF	DAY OFF	DAY OFF	OPTIONAL SAT or SUN	DAY OFF	OPTIONAL SAT or SUN
SUNDAY	DAY OFF	DAY OFF	DAY OFF	ENERGY! or FAT BURNER	DAY OFF	ENERGY! or FAT BURNER
Advanced	Week 1	Week 2	Week 3	Week 4	Week 5	Week 6
MONDAY	DIAMOND DOZEN ENERGY!	ENERGY! RED HOT CORE	FAT BURNER	DIAMOND DOZEN BELOW THE BELT	ENERGY! RED HOT CORE	FAT BURNER RED HOT CORE
TUESDAY	FAT BURNER	FAT BURNER	ENERGY! RED HOT CORE	FAT BURNER RED HOT CORE	FAT BURNER	BELOW THE BELT
WEDNESDAY	DAY OFF	DAY OFF	DAY OFF	DAY OFF	DAY OFF	DAY OFF
THURSDAY	ENERGY!	ENERGY!	BELOW THE BELT	ENERGY! RED HOT CORE	BELOW THE BELT RED HOT CORE	BELOW THE BELT or *STAND UP! RED HOT CORE
FRIDAY	FAT BURNER	BELOW THE BELT	FAT BURNER RED HOT CORE	DIAMOND CUTTER	DIAMOND CUTTER	DIAMOND CUTTER
SATURDAY	DAY OFF	DAY OFF	OPTIONAL SAT or SUN ENERGY!,	DAY OFF	OPTIONAL SAT or SUN ENERGY!.	DAY OFF
SUNDAY	DAY OFF	DAY OFF	FAT BURNER or BELOW THE BELT	DAY OFF	FAT BURNER or BELOW THE BELT	DAY OFF



Week 7	Week 8	Week 9	Week 10	Week 11	Week 12	Week 13
FAT BURNER	ENERGY!	FAT BURNER	BELOW THE BELT	BELOW THE BELT	ENERGY! RED HOT CORE	FAT BURNER RED HOT CORE
DAY OFF						
RED HOT CORE	FAT BURNER RED HOT CORE	BELOW THE BELT	FAT BURNER	ENERGY!	FAT BURNER RED HOT CORE	BELOW THE BELT RED HOT CORE
DAY OFF						
FAT BURNER	BELOW THE BELT	ENERGY! RED HOT CORE	ENERGY! RED HOT CORE	FAT BURNER RED HOT CORE	BELOW THE BELT	DIAMOND CUTTER
DAY OFF	OPTIONAL SAT or SUN	DAY OFF	OPTIONAL SAT or SUN	OPTIONAL SAT or SUN	OPTIONAL SAT or SUN	OPTIONAL SAT or SUN
DAY OFF	ENERGY! or FAT BURNER	DAY OFF	ENERGY! or FAT BURNER	ENERGY! or FAT BURNER	ENERGY! or FAT BURNER	ENERGY! or FAT BURNER
Week 7	Week 8	Week 9	Week 10	Week 11	Week 12	Week 13
FAT BURNER	BELOW THE BELT	ENERGY! RED HOT CORE	FAT BURNER	BELOW THE BELT or *STAND UP! RED HOT CORE	BELOW THE BELT	FAT BURNER RED HOT CORE
BELOW THE BELT RED HOT CORE	ENERGY! RED HOT CORE	FAT BURNER RED HOT CORE	BELOW THE BELT RED HOT CORE	FAT BURNER *STRENGTH BUILDER	ENERGY! or FAT BURNER RED HOT CORE	BELOW THE BELT or STRENGTH BUILDER
DAY OFF						
RED HOT CORE	RED HOT CORE	BELOW THE BELT	BELOW THE BELT or *STAND UP! RED HOT CORE	ENERGY! or *STRENGTH BUILDER RED HOT CORE	BELOW THE BELT or *STAND UP! RED HOT CORE	BELOW THE BELT RED HOT CORE
DIAMOND CUTTER	DIAMOND CUTTER or *DBL BLACK DIAMOND					
DAY OFF	OPTIONAL SAT or SUN					
DAY OFF	ENERGY! or FAT BURNER	ENERGY! or FAT BURNER	ENERGY! or FAT BURNER	ENERGY! or FAT BURNER	ENERGY! or FAT BURNER	ENERGY! or FAT BURNER
Week 7	Week 8	Week 9	Week 10	Week 11	Week 12	Week 13
ENERGY! or *STRENGTH BUILDER RED HOT CORE	FAT BURNER or *STAND UP! RED HOT CORE	BELOW THE BELT RED HOT CORE	FAT BURNER or *STRENGTH BUILDER RED HOT CORE	BELOW THE BELT or *STAND UP! RED HOT CORE	ENERGY! RED HOT CORE	FAT BURNER RED HOT CORE
BELOW THE BELT	FAT BURNER or *STRENGTH BUILDER	DIAMOND CUTTER	DIAMOND CUTTER	DIAMOND CUTTER	DIAMOND CUTTER or *DBL BLACK DIAMOND	DIAMOND CUTTER or *DBL BLACK DIAMOND
DAY OFF	DAY OFF	DAY OFF	RED HOT CORE	RED HOT CORE	RED HOT CORE	RED HOT CORE
FAT BURNER or *STAND UP! RED HOT CORE	BELOW THE BELT or *STAND UP! RED HOT CORE	BELOW THE BELT or *STRENGTH BUILDER RED HOT CORE	BELOW THE BELT or *STAND UP!	BELOW THE BELT or *STRENGTH BUILDER	BELOW THE BELT or *STAND UP!	BELOW THE BELT or *STRENGTH BUILDER
DIAMOND CUTTER	DIAMOND CUTTER	DIAMOND CUTTER	DIAMOND CUTTER or *DBL BLACK DIAMOND			
OPTIONAL SAT or SUN ENERGY!, FAT BURNER or BELOW THE BELT						

# **DDP YOGA NUTRITION GUIDE INTRODUCTION**

Before you begin to read anything, you need to understand that what is written here is not a diet. Diets will fail you over and over again. What are the first 3 letters of the word DIEt... DIE ... Diet's don't work: they DIE... Lifestyle changes work. Any change to your eating habits will resemble a diet unless you really learn the foundation of why the changes are so important. Each step of the process requires you to adapt the nutrition guidelines to your own life, and really work on making them lasting habits. Taking a short-term outlook will only produce short-term results!

Not only will the DDP Yoga Fitness System change your life, it may well save your life. So before reading on, you need to ask yourself, "What do you really want?"

Weight loss is a billion dollar industry. Say it with a "B"... billion. Company after company is trying to figure out how to make big bucks off your excess weight and profit off your need to lose it. They offer gimmicks, quick fixes, false information, and prepared food products not suitable for your dog. Seriously, most of that crap I wouldn't feed to my dog, a pig, or my cat.

There is no mystery behind good nutrition. You know what you should be eating. If I put a fried chicken finger or a grilled organic chicken breast in front of you, it doesn't take a brain surgeon to figure out which is the better choice. If you could decide between a greasy cheese-burger with fries or a steak with broccoli, you know which one is the better choice... right? Making the right decision all comes down to one question...

### WHAT DO YOU WANT????????

How much do you want to weigh? What do you want to eat? What level of muscle tone do you want? What kind of self-confidence do you want? These decisions are not made for you. YOU get to decide what you eat, how much you weigh, how fit you want to look and how great you feel about yourself. You control the way you react, adapt, breathe and take action. Oh yeah, you also control what you put into your mouth. Every single thing you do in life will either take you a step closer to your goal or move you away from it! You Decide!

Many of you will read this and think, "Dallas is certifiably crazy! I've tried my whole life to lose weight and have never been able to do it." While I AM certifiable for other reasons, on this subject I am not crazy! I want you to know you are in absolute control of your body at all times. And now it's time for you to take ownership of that fact. I've seen the results people get with the DDP Yoga Fitness System and all I need is a strong commitment from you so you can OWN YOUR LIFE!!!

When it comes to nutrition and fitness, every choice you make has a consequence... for every action, a reaction. You have to make some realistic goals for yourself based upon how much you are willing to change your lifestyle. You set the goal... and I will help you achieve it. It really is that simple. The only catch here is that you can't have unrealistic expectations about what you will need to adjust to get there!

### **SETTING GOALS**

One of the most important things I learned in my wrestling career is to set clear and realistic goals. When it comes to ANYTHING you want in life, including fitness and nutrition, I believe you must set specific goals for yourself and then be single-minded in your focus, each and every day. These goals may vary from wanting to tone up and gain energy to transforming your body to a completely unrecognizable physical specimen of health and fitness! Any body transformation is achievable, but you must be willing to put in the effort to get there. If you want the extreme transformation, you must be willing to sacrifice in order to reap the rewards.

How much are you willing to commit to DDP Yoga? Only you can make a realistic goal for yourself.



#### **WRITE IT DOWN!**

Don't just think it, INK IT! Once you settle on your goal... write it down! I can't stress enough the importance of seeing your goals each and every day. You must know where you are going if you ever want to get there! Write down those goals and tape them to the bathroom mirror, to your computer monitor, to your refrigerator... anywhere you can remind yourself to stay focused. Remember, this is the DDP Yoga Fitness System, a combination of life-changing workouts, mind set, and nutrition... and you can only build your momentum by working the program, committing to the exercise and food plan, and making it a permanent part of your life.

Just think SMACK!. Make goals for yourself that are Specific and Measurable. Go to the back pages of this guide and write down your weight and measurements. Start off slowly and set realistic, Achievable goals. This will help to build your confidence as you achieve milestones along the way. Then make sure your goal is Compatible to your lifestyle. Maybe you decide to do three DDP Yoga workouts a week. If that is your goal, make it your ritual. And once you do all that, Keep it going!

# <u>S-M-A-C-K!</u> YOU NEED TO OWN YOUR LIFE! DO IT! DDP YOGA IS NOT A DIET OR A FAD. IT'S A LIFE-CHANGING HABIT. DO IT TODAY... NOT TOMORROW... DO IT NOW!!



Take my friend, Arthur. Left injured and disabled from the Gulf War, he gained a tremendous amount of weight and for 15 years was told he'd always need assistance to walk. He didn't believe things would ever change because doctors told him so.

His disability was real... or was it? So many of us are limited by what we believe, and it's a shame. If only we all knew the exact outcome of our hard work, any doubts we might have would be eliminated. Your life is what you make of it... but that means you have do more than just try.

Like Yoda said to Luke... "Do or do not. There is no try." Or as DDP says, "there is no try, there is only to DO!" You have to OWN IT! You have to DO IT. You have to take it to the next level, I told Arthur. It was like a light-switch flipped on inside him and the rest is history.

Who knows what it takes to make someone flip the switch. For Arthur, it was the idea that he might leave his wife and kids without a husband and father. He didn't know what he was capable of... and neither did I. Still I believed enough in hard work to think that maybe he'd be able to get healthier. Arthur made the decision he would do it (the Latin origin of decision means "to cut off other possibilities") Arthur was doing 25 minutes of DDP Yoga almost every day. He did the Phase 3 eating plan and BANG! In just one month he lost 34 pounds. This motivated him even more and he started doing a second workout at the end of the day, five nights a week. He took on the DDP Yoga Fitness System and ramped it up to a place he had never dreamed it could be. He lost 100 pounds in six months... 140 pounds in ten



months! He lost the fat that could have sent him to the grave. Plus, he built strength and gained flexibility. To this day he's the most inspirational transformation I've ever seen. Oh yeah... I forgot to mention he was able to get rid of his back brace, knee braces, and wrap-around canes... not only could he walk on his own - he could RUN!

Were his results magical? A miracle? Hell no! His transformation was a direct result of the amount of effort he put into it. Sorry, DDP Yoga has no magic pills, no miracle diets or electrical contraptions to strap on and do the exercise for you...that's not what DDP Yoga is about. DDP Yoga is about committing to an achievable lifestyle for the rest of your life. Arthur's story is proof, that ANYTHING is possible.

When I designed DDP Yoga Nutrition, I knew one program would not fit the needs of all different people. DDP Yoga includes people who have spent most of their lives eating junk food and avoiding exercise.

They are really looking for a starting point to reverse bad lifestyle choices that have caught up with them over the years. I have others who have worked consistently to stay fit, and maybe not had the level of success they want. And then I have super athletes and fitness buffs who are looking for ways to get an extra layer of chisel in their six-pack of abs.

#### DDP YOGA FITNESS = DDP YOGA WORKOUTS + DDP YOGA NUTRITION

Just like we have varying levels of DDP Yoga Workouts, we also have varying levels for DDP Yoga Nutrition. The beauty of DDP Yoga Nutrition is that it addresses the needs of all levels by letting you choose the intensity and commitment that suits your goals and commitment.

The entry level (Phase One) is for those just getting started who want to get rid of bad habits and learn to live a healthier lifestyle that can last a lifetime. You won't believe how many people have told me that they had lost a lot of weight and felt much healthier by simply replacing fast "fake" foods and heavily processed foods with better quality foods that are filling, nutritious and delicious!

The next level of intensity (Phase Two) steps up your commitment to reach your goal by eliminating staple foods that supposedly, "does the body good", but instead have been found to be very hard to digest, causing sensitivities and even full blown allergies that have been linked to arthritis, fibromyalgia, chronic fatigue syndrome, asthma, eczema, psoriasis and even irritable bowel syndrome!

And the highest level of intensity (Phase Three) is for those who want to make nutrition and fitness one of the highest priorities of their lives...or for those who have 80 pounds or more to lose. By ingesting only the cleanest, high-performance REAL foods and utilizing eating strategies that optimize the efficiency of your digestive system, Phase Three is for those unstoppable people who desire vibrant health and aspire to live life to the fullest (and achieve rapid results)!

### JUST SAY NO, TO GMOS (GENETICALLY MODIFIED ORGANISMS)!

Believe it or not, big corporations are altering the genetic makeup of our foods to increase crop yields, increase produce size and even kill insects... a great business model but not so great for our health in many cases! Because these companies have so much power, they're trying to prevent truth in labeling that would tell us when a food has been genetically modified (GMO) or genetically manipulated!! Please do your research to find out which foods contain GMOs and which do not, and shop at stores that promote truth in labeling (like Whole Foods). I greatly recommend that you watch the documentary "Food Inc." the first chance you can get, as it will change your view of what healthy foods really are. Remember guys, the end goal is always eating REAL foods... that means foods that are in their natural state, and NOT genetically modified (GMO) or processed.

Check out each of these levels so you can decide which is best for you. As time goes by, the amazing results you experience will totally inspire you to move to a higher level...but the choice is yours.



# **DDP YOGA PHASE ONE**

DDP Yoga Phase One is for anyone interested in a healthy, reasonable nutrition program to drop a couple of sizes, shape up and tone, and improve your energy. Don't be fooled, for most people this will be a major change. Embrace it! These guidelines are going to change your life, extend your longevity, improve your health, and make you feel better than ever!!!! If you've always struggled with your weight, this is the place for you to start. I'll help you re-program your metabolism, with real food...good food, to burn off your stored fat and give you a constant source of energy.

In Phase One you're going to get off the processed foods (nothing from a box), fried foods, junk foods, soft drinks and fast FAKE foods. That's right guys, it's time to delete the pizza man, the Burger King & Ronald McDonald from your "friends" list. You will also get rid of white flour, white sugar and anything sweetened with high fructose corn syrup. If you have a problem with that, again, ask yourself, "What do I want?" Proper nutrition is absolutely essential for results. You won't believe how much better you will feel when you detox from these processed foods! Then you'll enjoy real fruit, vegetables, whole grains and complex carbohydrates, heart-healthy fats, lean meat, poultry, seafood, and more. You'll have plenty to eat, with an allowance for cheats, here and there, to keep you from falling off the program. Remember, we are talking about changing your eating habits here, not some horrible deprivation diet.

# **DDP YOGA PHASE TWO**

Phase Two is for those who want to see incredible results and are willing to make a greater commitment to achieve their weight loss goals. If you are targeting your high school weight or wedding weight or any transformational benchmark, this is the level for you. You'll give up a little more, but you'll get WAY more in return.

In the DDP Yoga Phase Two you'll make an even stronger commitment to real foods in their natural state. We start with the principles of Phase One and walk up the ladder by also eliminating all wheat and dairy. I personally had no idea about my own food intolerances to wheat, flour, gluten, and dairy products until I completely eliminated them. I've been eating gluten and dairy free for years now, and I can honestly say it's changed my life more than I could have imagined. If you don't believe me... try it for yourself and tell me how you feel on Facebook, Twitter or TeamDDPYoga.com!

### DAIRY INTOLERANCE

Let's start with the most common allergy in the nation...dairy (products made from cow's milk). Would it surprise you to know that up to 80% of the population has some intolerance to lactose from dairy? It's one of the top ten inflammatory foods for your body. Clinical studies from Johns Hopkins University date back 40 years on the subject. Think about it.. cow's milk is meant for baby cows, not humans! I know, I know... I grew up on it too. But I've always been one to challenge traditional thinking.

After experiencing the benefits of going dairy-free myself (I never recommend anything I don't do myself), I started to learn more about the subject. As it turns out, this intolerance to dairy gets worse as we age. Why?....Because the huge protein and sugar molecules in milk are very hard for humans to digest....even in its cleanest form. Then, the homogenization and pasteurization processes strip cow's milk of most of it's nutrients. Next, add all the synthetic hormones and genetically modified grains that are fed to the cows and you get an allergy cocktail that your body can't even recognize as food! The Franken-Proteins that are present in the milk alert your body's immune system to declare chemical warfare on this alien invader. Your body will scramble its army of white blood cells and use inflammatory chemicals as its weapons of mass destruction. The only problem is that your stomach and intestines serve as the battlefield for this epic showdown and that can get pretty uncomfortable! But what does this really mean? You may not realize it, but one of the causes of bloating, nausea, gas, sneezing, congestion, runny nose, joint pain or constipation could be from an intolerance to dairy products! Even the head of the nutrition department at the Harvard School of Public Health, Walter Willett, MD, PhD states that there's very little evidence that dairy products reduce bone fractures... so maybe it DOESN'T do the body good!

You won't believe how much better you will feel and how much weight you will lose when you give it up. And the longer you go without it, the better you will feel!



### WHEAT (OR GLUTEN) INTOLERANCE

Historians of early mankind indicate humans ate only what they could hunt and gather: fruit, vegetables, meat and fish. Experts on gluten intolerance believe that human digestive systems were not ever meant to eat grain and that they have not developed enough to break down the complex part of the grain. Gluten is found in many grains: barley, kamut, oats, rye, and spelt.

I know, I didn't buy it at first either. But I'll tell you that when I removed gluten and wheat products from my diet completely, it took my fitness to another level. Because I've had so many wrestling-related injuries during the course of my career, I'm no stranger to joint pain. I was blown away at how much better my joints felt and how the little aches and pains disappeared. Although I've not (yet) done my own scientific study on it, countless others I have helped have reported nearly identical results. To tell you the truth, I never really did the research as to why, I just knew it worked for me. As I started reading more about the subject, it started to make a ton of sense...

Since the 1990's, most grains have been grown from genetically altered seeds that are manufactured by chemical companies. Much like the dairy industry, these companies have taken a food product (grain) that is already difficult to digest in its more natural form and turned it into a patented, genetically modified "Freak-Food" that may be more resistant to pests but is also seen as an alien invader by nearly 75% of the people who ingest it! Your body typically endures the same type of inflammatory reaction as previously described in the Dairy Intolerance section above. This can lead to muscle aches, mood swings, itchy eyes, increased susceptibility to soft tissue and joint injuries, stubborn weight gain, lack of energy, gas, bloating, constipation, and a host of other digestive issues. In other words, most people don't have any idea what they are eating when they consume normal wheat products!

The symptoms I described above don't just happen overnight and you don't become 50+lbs overweight in one week. In fact, the process happens slowly enough over time, that most of us can't make the connection between the symptoms we are experiencing and the foods we are eating. But the more we ingest gluten, dairy products, heavily processed and genetically engineered foods... the more toxins build up in our body, which can lead to weight gain, chronic discomfort and systemic disease. But don't just take it from me... Dr. Mark Hyman, MD states that, "Gluten sensitivity is actually an autoimmune disease. It creates inflammation throughout the whole body with a wide ranging set of effects on your heart, brain, joints, digestive tract and more...gluten can be the single cause behind so many different diseases. These diseases are not treatable with better medication but simply by the 100% elimination of gluten in the diet."

These grains will be eliminated in Phase Two. But not to worry -- there are so many other good foods to eat! When you eliminate gluten, your life will change for the better! Your digestion will improve and those extra pounds will drop off much more easily! With DDP Yoga Phase Two, I'll teach you how to create delicious, satisfying meals and snacks to fuel your body with energy and slim you down to your goal... and keep you there for life! Between Whole Foods, Trader Joe's and your local health food store, there are so many gluten free choices today! In fact, many mainstream grocery stores sell gluten free products as well. But, don't be fooled into thinking that gluten free also means calorie free. Eating 3 gluten free doughnuts at 11pm will not get you closer to your weight loss goal! And, just because it happens to say gluten free on a package, that doesn't mean it's good for you. That product may have way too much sodium content or could be sweetened with high fructose corn syrup. Always read the label! Two really tasty brands you can buy are Namaste and Pamela's.

You can find a number of great choices that are wheat, flour, dairy and gluten free at TeamDDPYoga.com.

# **DDP YOGA PHASE THREE**

Phase Three is for athletes, health and fitness fanatics, and all those who are in need of a serious intervention in order to take back their lives and achieve phenomenal results in the shortest period of time. Arthur, who you read about in the Fitness Guide, lost 140 pounds in less than a year using this plan. Dylan lost 100 pounds in 10 months. DDP Yoga Phase Three is for anyone who wants to see the results that aren't typical. When you see a perfect physical specimen and think, "there's no way I could ever lose that much weight or look like that", you're wrong!!! Yes you can!! It's up to you! If you have rock solid will power, are willing to commit to the science of weight loss, and won't let anything stand in the way of your goals, you belong in DDP Yoga Phase Three. This is where I live each and every day. It's my life. It's my lifestyle. For me it's not hard...it's incredible!

I know my body is as fit on the inside as it is on the outside and I wouldn't have it any other way. Walk up the DDP Yoga ladder with me...In Phase One, we get rid of processed foods, junk foods and fast food, including white flour and sugar. In Phase Two, we also eliminate all dairy products, gluten and wheat. In Phase Three, we go completely organic (whenever possible), plus we add the priciples of food combining. Now we are at the top of the ladder!!! Just wait until you see and feel the results!!



In Phase Three we go organic! It sounds good, but most people don't really get what "organic" really means when it comes to food. Organic refers to a system of farming of fruits and vegetables that works to maintain and replenish soil fertility without the use of synthetic and toxic chemicals. Organic also means produce and meat sources that are neither genetically modified, irradiated or treated with synthetic hormones. Most main-stream grocery stores have now realized that the demand for organic foods is on the rise. If you have any intention of living a healthy, happy and phenomenal life you must eat as cleanly as possible! Especially as you get older. It is an absolute crime that our food supply is being genetically and chemically altered in order to maximize profitability at the cost of vitamin and mineral depleted soil. that yields a big shiny piece of crappy tasting produce that's full of pesticides and slowly makes you sick.

According to a recent study from Stanford University, fewer pesticides were found in organically grown foods than conventionally grown fruits and vegetables. What more do you need to know? Do you think pesticides are good for your health?

How about conventionally processed chicken or beef that's been pumped with antibiotics, hormones and salt water...it may be less expensive but at what cost?

The CDC has recently reported a 265% increase in the rate of food allergy related hospitalizations over the last decade. The American Cancer Society has reported that the United States has seen the highest increase in cancer rates than any other nation in the world. Do you think that these statistics have anything to do with our conventional food supply? Do you think that genetically modified, pesticide ridden, antibiotic & hormone infused foods will make you sick? I know that I don't want to put that crap into my body!!

The Bottom Line Is: find a local Farmer's Market near you and buy the cleanest, freshest, organic and locally grown foods that you can afford! By doing so, you'll also help the green movement because when you buy locally, you won't be paying for trucking costs to the grocery store...and your fresh food will taste delicious!! Are you convinced?

### FOOD COMBINING (DDP STYLE!)

The theory behind food combining is that proteins and carbohydrates digest at different rates. By eating foods in certain combinations, we can assist our digestive systems and get them working at peak performance! This not only enhances how we feel by unclogging our systems, but it helps us to lose weight guickly and efficiently.

In food combining, we are actually paying very close attention to the types of foods we "combine" at any given meal. As a general rule, we do not consume protein sources with carbohydrate-rich sources – so no more steak with potatoes in Phase Three, guys! Low-starch vegetables can be included with any meal. Leafy greens, cabbage, asparagus, cucumbers, zucchini, onions... you get the idea. There's nothing better than making yourself a delicious salad before eating your protein or carbohydrate source! If you do eat some starchy carbs as a meal, just ensure you do not consume protein as well.

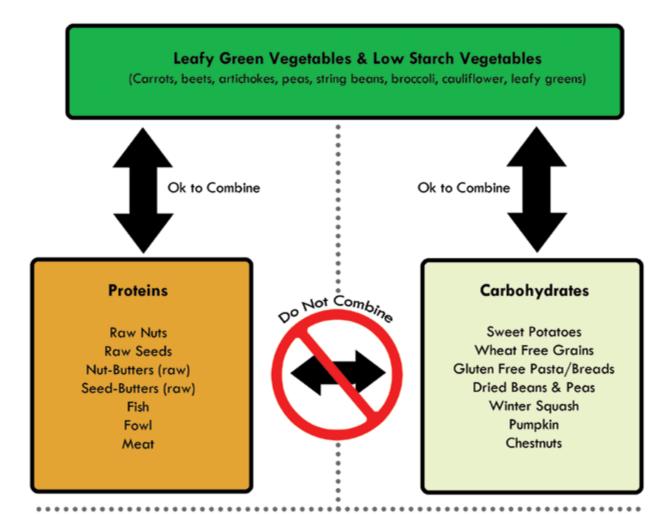
Eating in this sequence and combination is the most efficient way to turn our food into fuel with minimal stress on our digestive systems. It gives us optimal energy input with minimal energy used. While this eating plan can be more challenging, I have seen some amazing results and have felt the difference myself.



#### WHAT ABOUT FRUIT?

Fruit is both an energizer and a cleansing agent that is best eaten on an empty stomach...great for breakfast or a mid-morning snack so you have time to burn off all that natural sugar found in your organically nutritious and totally delicious fruit! It's best not to eat fruit late in the day on Phase Three.

An easy reference chart for Phase Three (do's and don'ts):



#### **Fruits**

(Fruits should not be combined with other foods in general.

Try not to consume fruits past midday.)



#### ORGANIC JUICING

In Phase Three I will also introduce you to the way I begin each and every day... with organic juicing. Wait until you experience the rush from live enzymes and anti-oxidant rich fruits and vegetables in their most powerful state! You'll never reach for a cup of coffee again.

Organic juicing helps you cleanse and re-energize your body like the scrubbing bubbles that swooped down on your tub and tiles and left them sparkling clean...with more vitamins, minerals, enzymes and phyto-nutrients than you could ever consume in any salad or fruit cocktail. Believe me when I tell you, ladies and gentlemen....organic juicing is like rocket fuel!!

Regardless of the level you select, you will learn how science and nutrition combine to turn your body into a machine that uses your own fat as an energy source. Imagine your body is a car, but instead of adding fuel in the form of processed foods and refined carbohydrates, you are using your own fat reserves as an energy source! This constant source of energy keeps you feeling great all day long, without the dips you get from eating processed food.

# **GETTING STARTED**

#### **PANTRY RAID**

I saw a guy today in the drugstore, really heavy dude, and he was standing in front of the Nutri-Grain Bars laboring over which ones to buy. He also had a bag of sugar-free candy in his hand. I knew he was trying to eat healthy. I knew he meant well. I wanted to grab him (and every other man, woman and child in the country) and let him know these kinds of packaged foods are not going to help you achieve the permanent weight loss you so desperately want. Sugary "health" bars are just like candy bars, filled with refined sugars, refined flours and a bunch of other CRAP. There is no nutritional value in these products. They will not help you lose weight! If you are looking at a "Strawberry Snack Bar..with real fruit filling!" you are being sold a lie. Go buy some organic strawberries! That's the only thing that is real. Okay, enough on my rant about snack bars...now I'm going to tell you how I feel about ALL processed food.

To adopt DDP Yoga Nutrition the first thing we need to do is clean out that pantry. When I was a kid I got expelled from Catholic School for flashing a girl in my jock strap. I guess that was my version of a Panty Raid. Well, to begin this new lifestyle, we need a Pantry Raid. You may be surprised at how empty your pantry will be when we are done. Don't freak out....but we are getting rid of all processed foods. Yes, all of them! That means no cookies, no crackers, no candy, no chips, no snack bars. It all has to go. If you think you are eating "healthy" crackers or chips because they say "natural" or "low fat" on the label, you are cracked. You may as well EAT THE BOX since you get about the same level of nutrition from eating cardboard. Pack them up and give them away to a shelter. Now don't panic, there are many alternatives, such as gluten-free crackers, cookies, and brownies that are to die for. We use these as treats/cheats but only in moderation, if you really want to hit your goals.

What remains in the pantry and refrigerator? Think about single ingredient foods -- foods in their most natural state. Most of these foods will be found around the perimeter of the grocery store -- in the produce section, refrigerated section with eggs and dairy, plus the meat and seafood department. Rarely do you need to walk down one of the aisles. That's where all the packaged junk is found.



### **NUTS AND PEANUT BUTTER**

Let's use nuts as an example of walking up the ladder from what is off the DDP Yoga list, to what makes the list on Phase One, Phase Two, and Phase Three. On any of the levels, nuts get to stay in your pantry. Nuts have a combination of protein, healthy fats, and carbohydrates. They are a great snack in moderation (i.e., one ounce of almonds is about 170 calories – if you eat a 10 oz. package you've just downed 1700 calories! Pay attention to suggested portion size.)

Now you need to choose the best nuts possible! Become a label reader... if your nuts also have added oils, or hickory smoke flavoring, they are no longer a single ingredient food. The cleaner the ingredient list, the better. If they're toasted, roasted, or glazed... they're dead.

NUTS - WITH HYDROGENATED OILS OR ARTIFICIAL FLAVORS - OFF THE LIST						
DDP YOGA PHASE ONE	DDP YOGA PHASE TWO	DDP YOGA PHASE THREE				
Nuts – plain roasted nuts with salt	Raw nuts – Roasting nuts cooks out much of the nutrition. The raw nut is a much healthier "alive" food and gives your body a great source of natural protein, healthy fats, and carbohydrates you need for fuel. Best to buy them without salt. If you want salt, add Celtic Sea Salt at home.	Raw Organic Nuts – We step it up here by adding the organic element (if you can afford it). Again, add Celtic Sea Salt at home, if you like 'em salty.				
PEANUT BUTTER - V	VITH HIGH FRUCTOSE CORN SYRUP AND ADDED	OILS - OFF THE LIST				
DDP YOGA PHASE ONE	DDP YOGA PHASE TWO	DDP YOGA PHASE THREE				
Peanut butter with only peanuts and salt (Peanut butters don't spread as easily without the high fructose corn syrup. In natural peanut butters, the oil will separate at the top of the peanut butter. Stir it all together and then refrigerate for easier spreading.)	Freshly ground peanut butter from the health food or grocery store with only raw, ground nuts. You may add some Celtic Sea Salt at home.	Freshly ground raw, organic peanut butter from the health food store with only raw, organic nuts. You may add some Celtic Sea Salt at home.				

Now you begin to see how we clean out those cupboards! If you have those mainstream peanut butters we all grew up on, time to change brands and change your palate. Why are we accustomed to peanut butter with high fructose corn syrup? Because that's what Mom gave us! Then we grow up, and buy the same brand and feed it to our kids. How are we to know any different? Our biggest choice has always been, "Smooth or Chunky". We repeat the patterns of how we were raised. Time now for a change.

# **DDP YOGA DON'T LIST**

When it comes to bad eating habits, I like to remind my members of Team DDP Yoga, "It's not your fault!" Most of us were raised with bad habits – and not because our parents didn't love us or want the best for us... they just weren't educated on how to feed us nutritious food. Think about your early birthday parties. We were programmed from a young age that the most exciting thing we can do on our very special day is eat as much cake, ice cream, and candy as we want! If gorging on sweets is the ultimate in fun, we come to accept that as a pattern. We come to believe that having a really good time includes eating lots of crappy food. I get how we all got here, but now we have to undo those bad habits. DDP Yoga Fitness System to the rescue!

Bottom line: I don't eat anything that doesn't taste good. People think if you're losing weight the food has to taste bad... not with DDP Yoga! All the foods taste great.

Once you have lost the weight, you can bring back some of these foods in moderation. Until that time, "What do you WANT?" If you want to have these things every now and then while you are losing weight, you are going to slow your progress. It doesn't mean you can never have another glass of wine, but you might save it for a special occasion while you are trying to shake those bad habits. In fact, alcohol should always be treated with moderation. The worse offenders are foo-foo drinks like margaritas and daiquiris with sugary mixers or drinks made with cream. If you are going to blow it on alcohol, stay away from these offenders. A glass of wine, a light beer, a vodka with soda water or a chilled shot of good tequila are some less fattening options. It's always best to eliminate all alcohol while you're trying to lose weight, but if you're going to stray, these are better choices.



### DDP YOGA DON'T LIST - ALL LEVELS

Alcohol - (I know it sucks... but... what do you want?)

Fried Foods

Soda - regular or diet

White Flour – (bread, pasta, crackers, etc.)

Artificial Sweeteners – (Sucralose, Aspartame, Saccharin, etc.)

Hydrogenated Oils - (trans fats)

Sugar – (white, brown, honey, corn syrup, etc.)

White Rice

### DDP YOGA DON'T LIST - PHASE TWO AND THREE

Gluten Dairy

# **DDP YOGA REAL FOOD LIST**

#### **FRUIT**

One serving of fruit is generally considered one piece of fruit (one apple, one orange, etc.) or the equivalent of 1 cup of fruit. If you are eating smaller fruit, such as tangerines, consider how many would make a cup – perhaps two or three, depending upon the size. The same goes for larger fruit, like grapefruit or papaya – consider how much would make a cup – perhaps one or one-half. You do not have to be exact – use your judgment. Let's be honest – eating fruit is not the greatest concern when it comes to weight loss! While an overload will supply too much natural sugar, at least you get all that great fiber. I have sub-divided the fruits into Acid, Sub-Acid, Sweet, and Melons. Each category of fruit should be eaten separately for best results. These categories take into consideration the amount of sugars in these fruits. Acid Fruits have the least amount of sugar – so if you need extra food, Acid Fruits are the best choice! Sweet Fruits have smaller portions because of the high sugar content. The same goes for Melon... it's best not to mix Melon with any other fruit or food. When you eat fruit, allow 15-30 minutes before the next food to optimize digestion and help you lose the weight. All fruit should be eaten before noon. I recommend fruit for breakfast and/or a mid-morning snack so you have time to burn all that great natural energy.

#### VEGETABLES

At every meal, you may have as many vegetables as you like. Fiber is key! If you ever find yourself hungry, grab extra vegetables. Celery, carrot sticks, broccoli and peppers make great snack foods. Plus, lots of greens! And don't forget to try the amazing soups in the recipe section. Remember, you may have unlimited quantities of all the vegetables on the list.

### **COMPLEX CARBOHYDRATES**

1 cup is the serving size for complex carbohydrates. Consider one medium size potato or sweet potato, or one cup of wild rice, one cup beans, one cup whole grain cereal, or one slice of whole grain bread.

### **PROTFIN**

4-6 ounces is considered one serving of protein. This is about the size of your palm. If you are feeling really hungry (especially when you first begin the program) add 2 ounces to your protein intake (6-8 ounces). For eggs, a serving is 2-3 eggs. For seafood, such as crab, lobster and scallops, the serving size is 3 ounces, due to the high fat content in these foods.

### **HEALTHY FATS**

About 1 tablespoon equals a serving of healthy fats. (Or ¼ of an avocado, as noted.)



# PORTION SIZES

#### **FRUITS**

Acid Fruits

Blackberries - 1 cup Grapefruit – 1 Lemon – unlimited Lime – unlimited Oranges - 1 Pineapple – 1 cup Raspberries – 1 cup Sour Apples - 1 Strawberries – 1 cup

Tangelos – 1-2 Juice of above fruits

Tangerines - 2

Freshly squeezed only – 4 oz.

Sub-Acid Fruits

Apples - 1 Apricots - 2

Blueberries – 1 cup Cherries – 1 cup Figs (fresh)- 3

Grapes – 1 cup Guava – 1

Kiwi - 2

Mangoes - 1 Nectarines - 1

Papaya - 1/2

Peaches - 1

Pears - 1

Persimmon - 1

Plums – 2

Pomegranate - 1/2

Sweet Fruits

Banana - 1/2 Dates - 1 **Dried Fruit** 

(raisins, etc.)- 1/8 cup

Melon

Cantaloupe - 1 cup Casaba – 1 cup Honeydew – 1 cup Watermelon – 1 cup

**VEGETABLES - UNLIMITED SERVINGS** 

Alfalfa Sprouts

Artichoke Asparagus **Beets Bok Choy** 

Broccoli **Brussel Sprouts** 

Cauliflower Celery

Collard Greens

Crookneck Squash Cucumber Eggplant Fennel Garlic

Ginger Green Beans Herbs (all varieties)

Jicama Kale Leeks

Lettuce (all varieties)

Arugula Beet Greens Bibb Cabbage Dandelion

Escarole **Endive** Frisee

Iceberg - least nutritious

Limestone Mustard Greens Red Oak

Radicchio Romaine Spinach

Swiss Chard... and more

Mushrooms

Okra

Onion (all varieties)

Peppers Radish Snow Peas Sugar Snap Peas

Tomato Turnip Yellow Beans Zucchini

**PROTEIN - WITH SERVING SIZE** 

Eggs - 2-3 Fish - 4-6 oz.

> Bass Cod Flounder

Grouper

Halibut Mahi-Mahi Orange Roughy Red Snapper

Salmon Sea Bass Sole Swordfish Trout

Tuna

Whitefish

Yellow tail... and more

Poultry - 4-6 oz.

Chicken (light and dark meat)

Turkey (light and dark meat)

Meat - 4-6 oz. Buffalo

Beef (lean cuts)

Lamb (lean cuts) Pork (lean cuts)

Seafood

Clams - 4 oz.

Crab - 3 oz.

Lobster - 3 oz.

Mussels - 4 oz.

Oysters – 4 oz.

Scallops - 3 oz.

Shrimp – 3 oz.

Tofu – 4-6 oz.

Whey Protein - 1/3 cup

#### COMPLEX CARBOHYDRATES - WITH SERVING SIZE

Beans (all varieties) - 1 cup

Brown Rice – 1 cup

Butternut Squash – 1 cup

Edamame - 1 cup

Nuts - about 20

Nut Butters (like peanut or almond butter) - 3

tablespoons

Potato – 1 medium

Quinoa – 1 cup

Rice Milk – 8 ounces

Soy Milk (Phase One only) - 8 ounces

Sweet Potato - 1 medium

Wild Rice – 1 cup

Whole Grains (includes bread - 1 slice, cereal – 1 cup, pasta – 1 cup made from

100% whole grain)

Amaranth (Phase One Only) Barley (Phase One only)

Bran (Phase One Only)

Buckwheat (Phase One Only)

Gram flour (derived from

chick peas) (Phase One Only)

Kamut (Phase One only) Millet (Phase One Only)

Oatmeal - Steel cut oats are best

(Phase One only)

Rve (Phase One only) Spelt (Phase One only)

Wheat (Phase One only)

Yams - 1 medium (Phase One Only)

#### **HEALTHY FATS - WITH SERVING SIZE**

Avocado - 1/4

Mayonnaise – 1 tablespoon (or vegan mayo

substitute)

Oil - 2 tablespoons

Canola Oil

Grape seed Oil

Olive Oil

#### DAIRY - PHASE ONE ONLY - WITH SERVING SIZE

Butter - 1 tablespoon

Cheese (all varieties, except processed cheese, such as American) - 1 ounce

Cottage Cheese (non-fat) - 1 cup

Milk (non-fat) - 8 ounces

Sour Cream - 1 tablespoon

Yogurt (non-fat, plain) – 1 cup

(Phase Two and Three may enjoy goat or

sheep milk products such as feta cheese, goat's milk, and a variety of cheeses made from these milks.)

### SEASONINGS - UNLIMITED, EXCEPT WHERE NOTED

Celtic Sea Salt

(the only kind you should use!)

Herbs (fresh or dried)

Mustard (all varieties without sugar)

Natural Sweeteners:

Agave

**Erythritol** 

Suconat

**Xylitol** 

Stevia

Soy Sauce (low sodium) (Phase One Only) Tamari (Substitute Soy) (Phase Two &

Three)

Spices (all varieties, except MSG)

Vinegar (all varieties – raw organic apple

cider is best)

#### **EGGS**

Eggs are a perfect source of protein. I eat a lot of eggs - pretty much everyday. You'll find many different kinds at the market. Buy the best you can afford. It makes a difference!

WORST	POOR	BETTER	EVEN BETTER	BEST
Fake eggs in a pourable carton	Cheap white eggs (from chickens who can't move all day)	· ·	Omega 3 Vegetarian Feed with Flax Seed Brown Eggs	Organic Vegan Fed



# **DDP YOGA MEAL PLANS**

For each meal, select from the approved food lists above in the amounts indicated per serving. Now you simply take these real foods and enjoy them! Real foods, made from real ingredients, without processing or adding fillers, chemicals and preservatives.

First thing in the morning I start with fruit. We want to eat our fruit early in the day so we have time to use up the energy we get from the natural sugar. After the fruit, we have some combination of complex carbohydrate, and/or protein (this depends upon which phase you select... we add dairy for Phase One and select carbohydrate or protein in Phase Three), a limited amount of healthy fats, and as many vegetables as you want. Now you can get creative and make all sorts of different meals!

Mid-morning, you'll have a little snack, if you need it, to keep you going until lunch. Again, mid-afternoon, you'll have a little snack to keep you from diving into the vending machines. Skipping those snacks will result in faster results... WHAT DO YOU WANT?

Lunches and dinner consist of as many vegetables as you want, plus a selection of complex carbohydrate, protein, and healthy fats. (Again, we add dairy for Phase One, and select carbohydrates or protein in Phase Three.) See, no gimmicks! This is just real food, prepared in a healthy, natural way. It tastes great. It provides you with all the nutrition and natural energy your body needs. It's good for you. And you won't believe how the pounds will shed!

With DDP Yoga Nutrition, every meal provides your body with the high octane fuel it needs to perform at its peak. Good quality food is what your body needs and craves. When you give your body cheap, processed food, it constantly calls for more because it's not getting the nutrients it needs to run! It sends hunger signals for nutrition! If you keep feeding it crap, it will keep calling for real food. DDP Yoga will help you break the cycle of eating junk food over and over again to feed your hunger. Plus, processed foods make you feel sluggish. Good quality food satisfies your appetite and gives you energy because your body has what it needs to thrive.

Every day your body needs protein, healthy fats, complex carbohydrates and plenty of vegetables. Protein gives you the amino acids you need as the building blocks for brain function, to build lean muscle, to make you feel full, and as a lasting source of steady energy. You need complex carbohydrates for fiber (essential for digestion) and a steady source of energy that will not spike your insulin levels (simple carbohydrates, such as sugar and white flour, cause those sugar peaks and valleys that pour on the pounds). In addition, you need a moderate amount of healthy fats with essential Omega 3 and Omega 6 fatty acids. Finally, we need lots of fruits and vegetables for powerful anti-oxidants and essential fiber to make the whole body work properly. Your system will smoke when it starts to feel the benefits of real food! You'll be slimmer, more energetic, less hungry, and much healthier!!!

DDP YOGA PHASE ONE						
BREAKFAST	MID-MORNING SNACK (1)	MID-AFTERNOON SNACK (1)	LUNCH OR DINNER			
FRUIT: 1 serving VEGETABLES: unlimited COMPLEX CARBS: 1 serving PROTEIN: ½ serving PROTEIN: ½ serving OR DAIRY: 1 serving DAIRY: 1 serving HEALTHY FATS: 1 serving PRUIT: 1 serving OR PROTEIN: ½ serving		PROTEIN: ½ serving OR DAIRY: 1 serving Plus, unlimited VEGETABLES	VEGETABLES: unlimited COMPLEX CARBS: 1 serving PROTEIN: 1 serving DAIRY: 1 serving HEALTHY FATS: 1 serving			
DDP YOGA PHASE TWO						
BREAKFAST	MID-MORNING SNACK (1)	MID-AFTERNOON SNACK (1)	LUNCH OR DINNER			
FRUIT: 1 serving VEGETABLES: unlimited COMPLEX CARBS: 1 serving PROTEIN: 1 serving HEALTHY FATS: 1 serving	FRUIT: 1 serving OR PROTEIN: ½ serving Plus, unlimited VEGETABLES	PROTEIN: ½ serving Plus, unlimited VEGETABLES	VEGETABLES: unlimited COMPLEX CARBS: 1 serving PROTEIN: 1 serving HEALTHY FATS: 1 serving			



DDP YOGA PHASE THREE					
BREAKFAST	MID-MORNING SNACK (1)	MID-AFTERNOON SNACK (1)	LUNCH OR DINNER		
FRUIT: 1 serving Wait 15-30 minutes. VEGETABLES: unlimited COMPLEX CARBS: 1 serving OR PROTEIN: 1 serving HEALTHY FATS: 1 serving	FRUIT: 1 serving OR PROTEIN: ½ serving Plus, unlimited VEGETABLES	PROTEIN: ½ serving Plus, unlimited VEGETABLES	VEGETABLES: unlimited COMPLEX CARBS: 1 serving OR PROTEIN: 1 serving HEALTHY FATS: 1 serving		

With the added food combining in DDP Yoga Phase Three, these must be eaten in the order shown. (While I have listed a Complex Carbohydrate and a Protein at each meal, for fastest weight loss, select either a Complex Carbohydrate OR Protein at each meal. Best scenario, select the Complex Carbohydrate at breakfast, then have Protein for lunch and dinner. This really rockets your results!)

#### WATER

All living things must have water to survive. While people can live without foods for days, even months, we cannot survive without water for more than a few days!

Why is water so important to our bodies? Water is the main ingredient in the fluids of the bodies' systems. Fluids travel through your body, carrying nutrients and waste to and from all your cells and organs. Water also keeps your joints lubricated.

Water is essential in the digestive process. Starting in the mouth, saliva is made mostly of water, and it helps break down food in the mouth. Then your digestive juices are made mostly of water to keep things moving properly.

When your body generates a lot of heat, water comes up through your skin as perspiration or sweat, and it evaporates into the air. This process cools down your skin, which cools down your blood, which cools down the whole body. That's why drinking water is especially important when you are exercising or when the weather is hot.

Give your body the water it needs!

Our bodies lose 2-3 quarts of water every day and we must replace it. Drink 6 to 8 8-ounce glasses of clean, filtered water each day. I only use plastic bottles when I need to because they are expensive and the plastic will live on even long after all the cockroaches!

Don't wait until you're thirsty to drink water. If your mouth gets dry and you feel thirsty you are already experiencing the first sign of dehydration. People often think they are hungry, when they are actually dehydrated. When you feel the first hunger pangs, drink water first! Best to drink a full glass of water about 30 minutes before each meal.

Spa Water – add sliced oranges, tangerines, cucumber, lemon and limes to your water. You'll feel like you are at a spa and it makes it taste great!!!

Keep your body healthy and hydrated by drinking lots of water every day!

Now I will share meal plans for each level so you begin to see how your days map out with DDP Yoga Nutrition.

### DDP YOGA PHASE ONE - SAMPLE MEAL PLAN

#### DAY ONE

#### BREAKFAST

FRUIT: 1 apple

COMPLEX CARBOHYDRATE & DAIRY: 1 slice whole grain toast with ½ cup non-fat cottage cheese

PROTEIN & HEALTHY FATS: 2-3 eggs lightly scrambled (use canola or olive spray oil) with peppers, onions, and salsa

DRINK: Decaf coffee or tea. water

#### MID-MORNING SNACK

FRUIT: 1 cup of strawberries



#### LUNCH

VEGETABLES: Large green salad (with romaine, red cabbage, escarole, celery, and green beans) topped with lemon and olive oil.

COMPLEX CARBOHYDRATE & DAIRY: Baked sweet potato with one tablespoon butter and Celtic Sea Salt

PROTEIN & HEALTHY FATS: Grilled chicken breast (seasoned with lemon, olive oil and tarragon)

DRINK: Water or decaf iced tea

#### MID-AFTERNOON SNACK

VEGETABLES: Sugar snap peas

#### DINNER

VEGETABLES: Broccoli soup (pg 36) VEGETABLES: Steamed green beans

COMPLEX CARBOHYDRATE & HEALTHY FATS: 1 cup quinoa with lemon and parsley (pg 37)

PROTEIN: 6 ounces grilled NY strip steak with celtic sea salt and black pepper

DRINK: Water or decaf iced tea.

#### DAY TWO

#### **BREAKFAST**

FRUIT: Fruit Smoothie (blended orange juice, no sugar added frozen peaches and strawberries)

COMPLEX CARBOHYDRATE & DAIRY: 1 cup Whole Grain

Cereal with non-fat milk. (Look for clean ingredient lists, and very low or no sugar. Good choices include Cheerios, Whole Wheat Flakes; All Bran or Grape Nuts.)

PROTEIN, VEGETABLES & HEALTHY FATS: 2 egg omelette with sautéed mushrooms, spinach, Celtic Sea Salt and Pepper. Use a spray olive or canola oil.

DRINK: Decaf Coffee or Tea. and Water.

#### MID-MORNING SNACK

FRUIT: Blueberries

#### LUNCH

VEGETABLES, HEALTHY FATS & DAIRY: Large green salad

(arugula, romaine, and radicchio tossed in red wine vinegar, olive oil, celtic sea salt and pepper with 1 ounce shaved parmesan cheese.)

VEGETABLES & COMPLEX CARBOHYDRATE: Steamed

broccoli and 1 cup brown rice

PROTEIN & HEALTHY FATS: a 4-6 ounce piece of grilled salmon (with lemon, dill, and olive oil)

#### MID-AFTERNOON SNACK

DAIRY: 1 ounce Feta Cheese **VEGETABLES:** Red Pepper slices

#### DINNER

VEGETABLES: Butternut Squash Soup (pg 37)

COMPLEX CARBOHYDRATE, VEGETABLES, HEALTHY FATS & DAIRY: 1 cup whole-grain pasta with olive oil, grilled

asparagus, sprinkle of parmesan cheese, celtic sea salt

and pepper.

PROTEIN: DDP Yoga thighs-roasted rosemary chicken (pg 38)

DRINK: Water or decaf iced tea.



# **DDP YOGA PHASE ONE OVERVIEW**

Easy, right???? And because you are eating real food, your body is getting exactly what it needs to satisfy your appetite. If you are still ravenously hungry, don't blow it on junk food... just eat a little more of the foods you can eat! As you know, you may have as many vegetables as you want. If you are still hungry, add some protein (2 extra ounces at each meal). If you are still hungry, add ½ cup more complex carbohydrate. I do not recommend you adding more dairy or fat.

Think of all the meals you can make! Have a chopped salad with chicken, vegetables and a little cheese. Have a salad with steak, tomatoes, and green beans with Italian dressing. Try a Greek Salad with tomatoes, feta, peppers, and onions. Eat a chicken breast with broccoli and sweet potato. Make salmon with sautéed greens and wild rice. Grill some shrimp with snap peas and brown rice. Pan fry lean steak with sautéed spinach and whole grain pasta. Just use your imagination, buy the best quality food you can afford, and stick to the suggested amounts. If you are hungry, eat more vegetables!

#### TREATS AND CHEATING

If you are feeling really tempted to fall off the program because you need some sweet or salty treats, try these moderate options instead of shoving your face into a chocolate cake! In Phase One, treats should be enjoyed no more than 2 times per week. If you do find yourself cheating, just get right back on program and start again. Don't let one small treat or cheat turn into an excuse to binge for the rest of the day. You are reversing those bad habits! If you are tempted to cheat, try these options.

Plain, non-fat yogurt, sweetened with suconat, xylitol, or agave. (This does not include frozen yogurt, which is overly processed and filled with chemicals.) Add high-fiber delicious berries, such as strawberries, blackberries, or blueberries.

2 strawberries dipped into melted, high-quality dark chocolate

1 cup air-popped popcorn

Gluten-free cookies or brownies – there are great mixes for these products at health food stores. Just eat one and freeze the rest!

DDP YOGA PHASE TWO - SAMPLE MEAL PLAN				
DAY ONE	DAY TWO			
BREAKFAST FRUIT: 1 peach  COMPLEX CARBOHYDRATE: 1 cup gluten-free cereal – (choice of all bran or other non-wheat, low-sugar cereal with rice milk or quarter cup of Bob Red Mills Rice Farina) PROTEIN, HEALTHY FATS & VEGETABLES: 2 eggs – boiled, scrambled, fried, omelette. Add vegetables, if you like. Cook in a small amount of spray oil	BREAKFAST FRUIT: 8 oz. DDP Yoga organic power juice (pg 40) COMPLEX CARBOHYDRATE: 1 slice gluten free bread, toasted PROTEIN, VEGETABLES & HEALTHY FATS: 2 poached eggs (placed on top of toast) with celtic sea salt and pepper, with a side of ¼ avocado, and steamed asparagus DRINK: Decaf coffee or Tea, and water.  MID-MORNING SNACK			
DRINK: Decaf coffee or tea, and water.  MID-MORNING SNACK  FRUIT: 1 apple	PROTEIN: 2 oz. sliced turkey <b>LUNCH</b> VEGETABLES, PROTEIN, HEALTHY FATS & COMPLEX  CARBOHYDRATE: Grilled chicken taco salad (pg 35)			



#### LUNCH

VEGETABLES: Greek Salad (pg 35)

VEGETABLES & COMPLEX CARBOHYDRATE: Steamed

broccoli and 1 cup brown rice

PROTEIN & HEALTHY FATS: Grilled lemon basil salmon

(pg 39)

DRINK: Water or decaf iced tea

#### MID-AFTERNOON SNACK

VEGETABLES: Red pepper slices

#### DINNER

VEGETABLES: Cauliflower and mushroom soup (pg 36) PROTEIN, VEGETABLES, HEALTHY FATS, COMPLEX CARBOHYDRATES: Chicken and Asian vegetables stir-fry with brown rice (pg 39)

DRINK: Water or decaf iced tea.

#### MID-AFTERNOON SNACK

PROTEIN: 1 hard boiled egg

#### DINNER

VEGETABLES: Steamed green beans

COMPLEX CARBOHYDRATE: Butternut squash soup (pg 37)

PROTEIN, VEGETABLE & HEALTHY FATS: Buffalo burger with grilled

onions (pg 38)

DRINK: Water or decaf iced tea.

# **DDP YOGA PHASE TWO OVERVIEW**

Now you see how the menu plans change a bit by omitting dairy and wheat. There are so many wonderful alternatives to these foods – once you get out of the habit, you will not miss them! Plus, you're going to look and feel so terrific, you will see the trade-off is well worth it. By eliminating the dairy we also reduce your calories in this phase. Plus, we don't have an allowance for treats. As I said, this phase is a little more intense, but it will result in faster weight loss and even better health. If you have access to a health-food store in your area, you'll find plenty of gluten-free resources. If you do not have a health-food store near you, do a search online for gluten-free products and have them shipped to you.

### **BUFFALO MEAT**

It gives you that "beef fix" you want, with more protein, lower calories, lower fat, and lower cholesterol! When you first try it, you might think you are eating a really great steak, because it's incredibly tender and juicy. Plus, it's less expensive because it doesn't shrink up like fatty beef. Just don't overcook it. There is no bad buffalo – just bad buffalo cooks!

Buffalo not only has less fat than beef, it has less fat than chicken, turkey, or shrimp! And because you don't hear about massive "buffalo farms" the animals are raised without hormones, nitrates, antibiotics and all the other crap they feed to our livestock.

How about this... buffaloes don't get cancer! Science is just starting to look for the reason why this animal is immune, but they believe it has something to do with their blood system. What does that mean for you??? Buffalo is a clean protein source, low in fat, and incredibly tasty. Had myself a buffalo burger just last night... awesome. With the exception of eggs, I eat more buffalo than any other protein.

For more information or to order online, go to buffalogal.com and look for DDP's best picks.



### DDP YOGA PHASE THREE - SAMPLE MEAL PLAN

**DAY ONF** 

**BREAKFAST** 

FRUIT: 1 cup melon. Wait 30 minutes.

COMPLEX CARBOHYDRATE: Rice Farina Shake (no fruit) (pg 34) OR PROTEIN, HEALTHY FATS & VEGETABLES: 2-3 organic eggs - boiled, scrambled, fried, omelette. Add vegetables, if you like. Cook in a small amount of spray olive or canola oil

DRINK: Decaf Coffee or Tea, and Water.

MID-MORNING SNACK

1/2 PROTEIN: 2 ounces sliced turkey

LUNCH

VEGETABLES: DDP Yoga Huge Green Salad (pg 35)

COMPLEX CARBOHYDRATE: 1 baked sweet potato with Celtic sea salt and black pepper OR PROTEIN: 6 ounces grilled organic buffalo steak with Celtic sea salt and black pepper

HEALTHY FATS: 1/2 avocado

DRINK: Water or Decaf Iced Tea

MID-AFTERNOON SNACK

1/2 PROTEIN: 1 hard boiled egg

VEGETABLES: Celery sticks

DINNER

VEGETABLES: DDP Yoga Huge Green Salad (pg 35)

VEGETABLES: Organic Broccoli Soup (pg 36)

COMPLEX CARBOHYDRATE: 1 cup cooked organic wild rice OR PROTEIN & HEALTHY FATS: 1 chicken breast with olive oil, rose-

mary, Celtic sea salt and black pepper

DRINK: Water or Decaf Iced Tea.

**NAY TWN** 

**BREAKFAST** 

FRUIT: 2 cups DDP Yoga Organic Power Juice (pg 40) Wait 15 minutes

COMPLEX CARBOHYDRATE: Sprouted Grain Bread (no gluten)- 1 slice toasted, dry OR PROTEIN & HEALTHY FATS: 2-3 organic eggs - boiled, scrambled, fried, or omelette. Add vegetables, if you like. Cook in a small amount of spray olive or canola oil

DRINK: Decaf Coffee or Tea, and Water.

MID-MORNING SNACK

PROTEIN: 1 orange

LUNCH

VEGETABLES: Huge DDP Yoga Salad (pg 35).

COMPLEX CARBOHYDRATE: 1 cup brown rice with a little Tamari sauce and black pepper OR PROTEIN & HEALTHY FATS: 6 ounces grilled chicken breast with olive oil, herbs, Celtic sea salt and black pepper

MID-AFTERNOON SNACK

1/2 PROTEIN: Handful of organic, raw nuts (about 10)

DINNER

VEGETABLES: DDP Yoga Huge Green Salad (pg 35)

VEGETABLES: Organic Cauliflower and Mushroom Soup (pg 36)

COMPLEX CARBOHYDRATE: 1 cup baked organic butternut squash with Celtic sea salt and black pepper OR PROTEIN & HEALTHY FATS: 6 ounces grilled organic salmon with olive oil, herbs, Celtic sea salt and black pepper

DRINK: Water or Decaf Iced Tea.



# **DDP YOGA PHASE THREE OVERVIEW**

Here in Phase Three you can see how the menu plans change by buying organic foods, whenever possible, and by adding the food combining element. Food combining really puts your weight loss on the fast track! Remember, you want to select a Complex Carbohydrate or Protein at each meal.

While you don't eat all of these foods at every meal, here's the order you want to stick with to increase your metabolism and drop the pounds. Think of them like courses at a restaurant, but instead of Appetizer, Salad, Entrée and Dessert...Juice, Fruit, Salad, Vegetables, Complex Carbohydrate and/or Protein and Healthy Fats.

UUOF.
JUICE:
Check out DDP Yoga Juicing (page 40).
FRUIT: ————
Best to eat fruit before noon to optimize digestion.
SALAD:
Begin each meal with organic vegetables. I like to start with a huge bowl of finely chopped mixed greens, tossed with a small amount of olive oil and lemon juice. By eating these vegetables first, you get your digestion going with all the good fiber! Eat as many vegetables as you like.
VEGETABLES: —
Enjoy raw or steamed vegetables or with an organic vegetable soup, such as the Organic Broccoli Soup or Organic Cauliflower Soup. Get full on these anti-oxidant rich veggies. You'll not only lose weight, they could save your life!
COMPLEX CARBOHYDRATE:
Next we include about 1 cup of Complex Carbohydrate. Cutting all carbohydrates is dangerous to your body and no way to live! Adding some good carbohydrates each day will give you the natural energy you need, while still keeping your body burning your fat reserves as fuel.
<u>OR</u>
PROTEIN: —
The best choices for organic protein include eggs, fish, poultry, buffalo, lean beef, moving down the list to less smart choices, such as pork, and seafood (crab, lobster, etc.). If you can't afford organic, at least go for natural or grass fed.
HEALTHY FATS: —————

Add the Healthy Fats to either to either your vegetables, Complex Carbohydrates or Protein course.



#### HEY! WHAT ABOUT PALEO OR SOME OF THE OTHER SUCCESSFUL EATING PLANS OUT THERE?

Paleo is short for the Paleolithic Era which is most easily described as Caveman Times. The idea behind this style of eating is to go back to our roots and eat the way cavemen did with plenty of vegetables, grass-fed meats, seeds, nuts, and a limited amount of fruits. Back then, you could be pretty sure that nobody was baking cookies, gluten-free or otherwise.

I see the wisdom in the Paleo style of eating by looking at what you are supposed to eliminate from your diet: sugar, milk, cheese, soy, all grains (including rice, corn, wheat, barley, rye, and oats), and all legumes (beans). I see no problem with this eating program if you can pull it off.

I really like what the J.J. Virgin (author of The Virgin Diet) eating guide brings to the table. Virgin's program is based on avoiding all the foods that have been genetically altered (GMOs) along with the seven types of food that most commonly cause inflammatory responses in our digestive tracts. These can cause weight gain, food allergies, leaky gut syndrome, gas, bloating, ulcers, psoriasis, headaches, ADHD, muscle aches, mood swings and many other digestive disorders. In fact, here is very much like our Three Phase Eating Guide.

Virgin's top inflammatory foods and other potentially harmful foods to avoid are:

- 1) Gluten, found in everything from baked goods, spices, condiments, pastas along with monosodium glutamate (MSG), textured vegetable protein (TVP) and hydrolyzed vegetable protein (HVP).
- 2) Soy products (most likely genetically modified)
- 3) Dairy
- 4) Eggs especially if chickens are GMO corn fed.
- 5) Corn (Most likely GMO and has no real nutritional value).
- 6) Peanuts highly inflammatory
- 7) Sugar and all artificial sweeteners cancer cells feed on this stuff!
- 8) Processed foods pure poison.
- 9) Farm raised and commercially processed fish, beef and poultry. If you saw their living conditions and what they were fed, you would understand. Go watch the movie Food, Inc.
- 10) High mercury fish swordfish, grouper, king mackerel, marlin.
- 11) High glycemic index foods fruit juice, dried fruit, high sugar fruits, and potatoes.
- 12) Hydrogenated fats, margarine, and vegetable-based cooking oils, like corn oil.
- 13) Nightshades (eggplant, peppers, potatoes & tomatoes).
- 14) Sodas like drinking battery acid
- 15) Alcohol (Sorry)
- 16) Water in plastic bottles (potentially toxic)

This is an exhaustive list and may seem impossible to follow, but the more that I have learned about how chemicals, hormones, plastics and genetically altered foods are so harmful to our health, I just can't leave out any of these suggestions. J.J. Virgin says it may be ok to add some of these foods back into your meals after a few months, but I would keep as many of them out permanently as you can. Ultimately, I think you should do what works for you, but only after you have been educated about what is happening to your food and water supply so you can make conscious choices. Whether you are using our Three Phase Eating Program, the Paleo Diet, the Virgin Diet or any other eating program that concentrates on you eating whole, healthy foods and eliminating harmful chemicals and processed foods, then GO FOR IT!

### WHAT'S COOKIN' WITH OILS? -

The research and information coming out about oils seems to have changed a great deal over the years, but the Paleo Diet folks feel pretty strongly about eliminating any vegetable oil high in polyunsaturated fatty acids and Omega-6, because they might be the ones that will end up killing you! Examples of these include corn oil, peanut oil, soybean oil and possibly grape seed oil. Some folks throw canola oil into the mix as well.

Avocado oil, macadamia oil and extra virgin olive oil are great for drizzling on foods or for salad dressings, but there has been some talk about not using these oils for cooking due to potentially harmful effects at high temperatures. I believe that you can use these oils for cooking as long as you don't heat these oils to their smoke point.



When you heat an oil to its smoke point (the point at which it literally smokes), the oil breaks down, harmful substances are created and the beneficial compounds of the oil are destroyed. Instead of memorizing the smoke point for each oil, a better rule of thumb is to just heat the oil until it shimmers.

The new big player in the healthy fats and cooking oil game is coconut oil, due to its many health benefits such as weight loss, healing skin problems and possibly soothing digestive ulcers.

Coconut oil is 92% saturated fat which makes it really stable under heat and solid at room temperature. Virgin coconut oil will leave a great yet subtle coconut taste and smell to your dishes.

Its main fatty acid content comes from lauric acid (47% to be more precise). Lauric acid is a rare fatty acid that is a medium-chain fatty acid, which is supposed to be the easiest fatty acid to digest. Lauric acid also has natural antimicrobial and anti fungal properties. So you might want to substitute coconut oil in any of the recipes that we offer here in the DDP Yoga Nutrition Guide and see how it tastes and how you feel!

# YOU CAN DO IT!

Whatever DDP Yoga Nutrition Phase you choose – stick with it! You will see the pounds fall off in no time. By cutting out all the chemicals and trash food, your body will celebrate. Without sugar and white flour, your body does not have those easy sources of energy to burn as fuel, so it must turn to your fat reserves for energy. That's how we rev up the metabolism and burn off that fat!!! You don't need some crazy diet pill or some crazy diet... you just need to give your body healthy delicious food and it will begin to work at its peak. You are on your way to your ideal weight for your body type. In combination with your killer DDP Yoga workouts, the transformation you thought was impossible will be just around the corner. I've seen it.... BELIEVE IT!

# **GET RIPPED**

You are going to get so ripped with this eating plan! Whether you are adopting DDP Yoga Phase One, Two or Three - you are going to change your life. I know you'll never go back to eating all the junk you used to think tasted so good. Seriously, last time I blew it on a cheeseburger and a milkshake I was sick for 12 hours. Once your system is clean, your body doesn't even want those junky foods. You will begin to crave the foods that make your body fly!!!

Stick with it. OWN IT! To track your results go to TeamDDPYoga.com. Make sure you take the 6 DDP Yoga strength and flexibility (pg 5) photos of yourself on Day #1, and then again every 30 days. Check out the website to see which pictures to take. This is really important to track your results and keep you motivated. You will also record your weight and measurements in The DDP Yoga Progress Journal (pg 48). TRUST ME!!! Most importantly, do your DDP Yoga Workouts!!!!!

# DDP YOGA MAINTENANCE

The biggest issue people have with dieting is keeping the weight off! Time and again I see commitment during the weight loss phase, and then when it's time for maintenance, people think the "diet is over" so now I get to eat like I used to... NO!!! If you want to maintain this new level of health you can't revert to the way you used to eat – ever! And you won't want to because you'll be looking and feeling so great. Eating whole, real food is now your lifestyle, and will be for the rest of your life.

The difference between the weight loss phase and the maintenance phase is the amount of times you stray from the program. While you are losing, you shouldn't be straying at all. Each and every meal and snack should be in the guidelines outlined. Of course, the reality is that you may be at a friend's house and not be able to stick to the guidelines exactly. Still, do your best and don't eat a whole pizza just because that's all the host is serving! You wanna blow your friends' minds? Bring your own food and show them how serious you are! It's



On the maintenance program, think about my motto, "Live Life at 90%" that I discussed in the Fitness section of this guide. For the DDP Yoga Nutrition Plan, during the maintenance phase, this means you should follow the guidelines outlined above 90% of the time and allow for treats 10% of the time. You just need to remember, it's not about how many times you fall down, it's about how many times you GET BACK UP! Own it!!

### **CELTIC SEA SALT**

When people go on a diet, they often have to reduce their salt intake. I'm here to tell you, it's not the amount of salt, but the type of salt that matters! Regular table salt is a refined product where as many as 82 trace minerals and essential macro nutrients are removed, leaving only a single compound made of sodium and chlorine. Table salt is a completely chemicalized substance!

Celtic sea salt, harvested from the shores of France, on the other hand, has many health benefits, besides making your food taste unbelievably great! It contains those 82 trace minerals to assist in cellular maintenance and overall biological functions. Plus, it improves digestion, balances alkaline/acid levels and helps to restore the body's electrolytes. After a sweat inducing DDP Yoga workout, a little Celtic sea salt is just what the doctor ordered!

Dump the table salt and pick up a bag of moist, delicious, healthy Celtic sea salt. You can find it at better markets and health food stores – or many sources online. I carry it with me, and all my buddies ask me for it because it makes food taste so much better.

### **WHY ORGANIC?**

You may not realize it, but we are bombarded each and every day with chemicals, toxins, hormones, and pollutants that silently enter our bodies from the foods we eat. Demand organic! I know it's more expensive, but what could be more important than keeping our bodies free from chemicals and pesticides that cause disease? Buy food with quality as good as you can afford, and organic whenever possible.

If you can't afford to buy everything organic, here is a list of the top twelve fruits and vegetables tested to have the highest levels of pesticides (according to studies conducted by USDA, Consumer Reports and Environmental Worker). As you fill your shopping cart (or better yet, your basket at the farmer's market) make sure to get these organic. If you can't afford organic, buy a good fruit and vegetable wash!

HIGHEST PERCENTAGE OF PESTICIDES	LOWEST PERCENTAGE OF PESTICIDES
Nectarines	Asparagus
Celery	Avocados
Pears	Bananas
Peaches	Broccoli
Apples	Cauliflower
Cherries	Corn
Strawberries	Kiwi
Imported Grapes	Mangoes
Spinach	Onions
Potatoes	Papaya
Bell Peppers	Pineapples
Raspberries	Sweet Peas



# RECIPES

#### DDP SCRAMBLE

Serves 2-3 for most, or 1 for me

Most mornings I eat organic eggs. They are a perfect protein source and really power my day. Here's one of my favorite scrambles.

Olive oil spray
½ onion, chopped
1 red pepper, sliced
1 small stalk broccoli, trimmed and chopped
8 eggs
Splash of water
Celtic sea salt and black pepper
1 handful chopped spinach

Place a sauté pan on medium high heat. Spray the bottom with olive oil. Add the onion and sauté until golden, about 5 minutes. Add the red peppers and broccoli and sauté until tender, and bursting with color, about 5 minutes.

Crack the eggs into a bowl and add a splash of water, salt and pepper. Whisk until light and fluffy. Pour over the vegetables. Stir occasionally to keep eggs from sticking to the bottom of the pan. Cook for about 5 minutes, or until eggs are done to your liking. Add spinach and cook for 10 seconds. Serve immediately.

### STEEL CUT OATS (PHASE ONE ONLY) OR RICE FARINA SHAKE

Serves 1

In Phase One go for organic steel cut oats for breakfast. One day I threw them into the blender with a little rice milk and turned them into a shake... awesome!!! If you are maintaining your weight, add a little fruit, like a handful of blueberries, ¼ banana, and 2 dates. DELICIOUS! For a gluten-free option you can also use Rice Farina in this recipe, in place of the oats. It's awesome!

1 cup cooked organic steel cut oats or Rice Farina Splash of rice, almond or coconut milk Squeeze of agave nectar ¼ cup fresh or frozen blueberries (optional) ¼ banana (optional) 2 dates (optional)

Place all ingredients into a blender and blend until smooth. Add rice milk until desired consistency is achieved.



#### HUGE DDP YOGA SALAD

Serves 2-3 for most, or 1 for me

When I say load up on lots of greens, I mean load up!!!! My salads change daily, but here's what one of my creations might look like. A key element here is to chop everything finely... it saves you from having to chew like a cow!

1 bulb fennel, chopped ½ head Romaine lettuce, chopped 2 carrots, shredded 1/4 head purple cabbage, shredded 4 stalks celery, chopped 1/4 pound spinach, chopped

2 stalks kale, chopped 1 cucumber, scored and chopped

1-2 tablespoons olive oil 1/3 head butter lettuce

1 bunch dandelion greens, chopped ½ lemon

1 bunch parsley, roughly chopped Celtic sea salt and black pepper

Place all chopped ingredients into a large bowl. Drizzle with olive oil and a squeeze of lemon. Season with salt and pepper... and CHOW!!!

#### GREEK SALAD

Serves 2

My favorite during the summer months when tomatoes and basil are at their peak!

1 head Butter lettuce, torn into pieces

4 ripe tomatoes (Heirloom, if available)

1 cucumber, quartered lengthwise, and diced

2 ounces Feta cheese (Phase One only)

2 tablespoons extra virgin olive oil

1 tablespoon balsamic vinegar

Celtic sea salt and black pepper

Fresh basil leaves, julienned

Place the lettuce, cucumber, and feta (optional) into a salad bowl. Drizzle with half of the olive oil and vinegar. Season with salt and pepper. Toss until coated. Place into serving bowls. Top lettuce with slices of tomato. Drizzle remaining oil and vinegar over tomatoes. Season with salt and pepper. Garnish with basil.

#### GRILLED CHICKEN TACO SALAD

Serves 2

This hearty salad really fills you up for lunch or dinner. You will not miss the greasy taco fast food crap when you give your body this delicious food.

For Chicken:

2 (6 oz.) chicken breasts, boneless and skinless

2 tablespoons extra virgin olive oil

1/4 teaspoon cayenne pepper

½ teaspoon paprika

½ teaspoon cumin

Celtic sea salt and black pepper

For Salad:

1 head Romaine lettuce, chopped

1/4 head purple cabbage, shredded

2 cups chopped jicama

2 cups black beans, cooked and cooled

2 tablespoons extra virgin olive oil

Juice from 1 fresh lime

Celtic sea salt and black pepper

½ cup fresh tomato salsa

For Garnish:

2 ounces grated cheddar cheese (Phase One only. For Phase Two and

Three substitute with sheep's cheese)

Drizzle olive oil over the chicken breasts. Season with spices, salt and pepper. Grill over medium high, about 4 minutes per side (depending upon thickness of the chicken breasts). Cool slightly, and slice on the diagonal. Toss all salad ingredients in a large bowl. Place salad into serving bowls or plates. Top with chicken slices. Garnish with extra salsa. For Phase One, add a sprinkle of grated cheddar cheese.

#### ANGELLA'S ORGANIC BROCCOLI SOUP

Serves 2

You can have as much of this as you want. It's loaded with nutrients and it tastes great!!!

1 large head organic broccoli

1 onion

2 tablespoon extra virgin olive oil (optional)

1 cup vegetable (or mushroom) broth

½ cup silken tofu

Celtic sea salt and black pepper

Garnish: sauteed onions, mushrooms and broccoli

Wash and trim ends from broccoli. Cut florets and stem into pieces.

Place 2-3 cups of water into a large pot, fitted with a steamer. Heat on high until it boils. Add broccoli and steam until tender and easily pierced with a fork.

Peel and chop the onion. In a stock pot, sauté the onion in a bit of olive oil, until golden brown. Add the steamed broccoli, the tofu and the broth. Using a hand-emulsion blender, puree the soup right in the stock pot. (If you don't have a hand-blender, transfer ingredients to a blender – be careful not to fill the blender all the way to the top. Place hand on lid and blend until smooth. Pour back into the stock pot.) Season with Celtic Sea Salt and black pepper. Heat through and garnish with sauteed onions, mushrooms and broccoli, if desired. Serve immediately. Extra may be refrigerated for four days or frozen for up to three months. For an extra bit of flavor, top with a sprinkle of grated Parmesan cheese.

#### ANGELLA'S ORGANIC CAULIFLOWER AND MUSHROOM SOUP

Serves 2

Another great version of a pureed soup with tons of anti-oxidants!

1 large head organic cauliflower

1 cup sliced mushrooms

1 onion

2 tablespoon extra virgin olive oil (optional)

½ cup water

1 cup mushroom (or vegetable) broth

½ cup silken tofu

Celtic sea salt and black pepper

Wash and trim ends from cauliflower. Cut florets and stem into pieces. Place 2-3 cups water a large pot, fitted with a steamer. Heat on high until it boils. Add cauliflower and steam until very tender and easily pierced with a fork. Peel and chop the onion. In a stock pot, sauté the onion in a bit of olive oil, until golden brown. Add the mushrooms and sauté until lightly browned. Add the steamed cauliflower, water, tofu, and the broth. Using a hand-immersion blender, puree the soup right in the stock pot. (If you don't have a hand-blender, transfer ingredients to a blender – be careful not to fill the blender all the way to the top. Place hand on lid and blend until smooth. Pour back into the stock pot.) Season with Celtic sea salt and black pepper. Heat through and serve immediately. Extra may be refrigerated for four days or frozen for up to three months. For an extra bit of flavor, top with a sprinkle of grated Parmesan cheese.



#### ANGELLA'S ORGANIC BUTTERNUT SQUASH SOUP WITH CRISPY SAGE LEAVES -

Serves 2

This is one of my favorite soups of all. One day I was running out the door and knew I would not have time to get lunch so I grabbed a container of this soup and some leftover chicken. I was running like crazy all day and didn't even have time to heat it up. I figured, what the hell, and ate it cold. Believe it or not, it was still awesome! This soup is a complex carbohydrate, because of the excellent carbs found in butternut squash. It's creamy and delicious, with no dairy! For a little extra decadence, try the crispy sage leaves as a garnish.

1 large butternut squash

1 tablespoon olive oil

1 cup chicken or vegetable broth

½ cup silken tofu

Celtic sea salt and black pepper

1 bunch fresh sage leaves

2 tablespoons olive oil (garnish)

Preheat oven to 350 degrees.

Slice butternut squash in half, lengthwise. Drizzle with olive oil and season with Celtic Sea Salt and black pepper. Place on a foil lined baking sheet and bake for 45 minutes, or until easily pierced with a fork. Remove squash from oven and allow to cool. Scrape flesh from squash into a blender. Add broth and tofu. Puree until smooth. Adjust with more liquid, if necessary. Pour contents into a small stock pot and heat through. Season with additional salt and pepper, if needed.

#### For garnish:

Heat 2 tablespoons olive oil in a small sauté pan. Add fresh sage leaves and cook for about 1 minute. Remove with a slotted spoon and place onto paper towels to drain. Ladle hot soup into bowls and garnish with the fried sage leaves.

#### QUINOA OR ORGANIC BROWN RICE WITH LEMON AND PARSLEY

Makes 3 cups

Quinoa is a superfood!!! It comes from the Incas and while it looks like a simple grain, it's also a complete protein and very low in carbs. What I love about it is that it takes only moments to cook. By the way, you pronounce it "keenwah."

1 cup dry quinoa

2 tablespoons extra virgin olive oil

2 shallots

1 bunch parsley, finely chopped

Juice of ½ lemon

Celtic sea salt and black pepper

Prepare quinoa according to package instructions. While quinoa is cooking, place a sauté pan over medium high heat. Add the oil and the shallots and cook until golden brown.

Remove the quinoa from heat and allow to slightly cool. Pour into the sauté pan with the shallots. Add chopped parsley, lemon juice, salt and pepper and stir to combine.



#### DDP YOGA THIGHS - ROASTED ROSEMARY CHICKEN

Serves 4

Who says you can't have hot thighs? These chicken thighs are simple and perfect every time. I like to make extras to have on hand for a quick lunch or snack. This recipe also works with drumsticks or breasts on the bone. However you like it, keep protein in the fridge to keep you away from the junk!

8 chicken thighs with bone (organic is best)
3 tablespoons olive oil
Celtic sea salt and black pepper
1 bunch fresh rosemary, (or 2 tablespoons dried)
½ teaspoon paprika
Juice of 1 lemon

Preheat oven to 350 degrees.

Place chicken pieces into a roasting pan. Squeeze lemon juice over the chicken, then drizzle with olive oil. Season with salt, pepper, and paprika. Remove the rosemary leaves from the center twig and sprinkle well over chicken. Roast for about 1 hour, until thighs are golden brown.

#### **BUFFALO BURGER WITH GRILLED ONIONS**

Serves 2

I'm crazy about buffalo!! Tastes like beef, but lower in fat and calories. Here's my protein style burger with grilled onions. This really hits the spot – and without the white flour bun your body will be happy, too!

12 ounces ground buffalo
Celtic sea salt and black pepper
1 tablespoon olive oil
1 onion, thinly sliced
2 large Romaine lettuce leaves

Garnish:

Mustard (optional)

Form ground buffalo into two patties. Season with salt and pepper. Grill over medium high heat, about 3 minutes per side or until cooked to your liking.

Place a sauté pan over medium high heat. Add olive oil and sliced onions. Cook onions until brown, golden and caramelized, about 20 minutes.

To serve, take a lettuce leaf and place the cooked buffalo burger on it. Top with a nice pile of grilled onions. Add a squirt of mustard or organic no-sugar ketchup, if desired. Cover with the other piece of lettuce and wrap around the burger. Eat over a plate and let the juice drip down your forearms.



#### **GRILLED LEMON BASIL SALMON**

Serves 2

Salmon is one of the healthiest fishes you can eat! It's got all those incredible Omega 3 fatty acids that help lower your bad cholesterol and improve your good cholesterol. Best of all – it tastes awesome!! Try this simple, grilled version with fresh basil and lemon.

2 4-ounce salmon filets2 tablespoons extra virgin olive oilJuice of 1 lemon4 basil leaves, juliennedCeltic sea salt and black pepper

Drizzle olive oil over the salmon. Season well with Celtic sea salt and black pepper. Grill over medium high heat for 4 minutes per side. Remove from heat. Squeeze lemon juice over both filets. Top with julienned basil.

#### CHICKEN AND ASIAN VEGETABLE STIR-FRY WITH BROWN RICE

Serves 2

When I go to the Farmer's Market, I buy whatever looks fresh! The vegetables for this recipe vary depending on what I find at the market.

2 chicken breasts, boneless and skinless

2 tablespoons light soy sauce

2 tablespoons sesame oil

3 cloves garlic, pressed

1 inch fresh ginger, peeled and grated (or 1 teaspoon dried ginger)

Pinch of red pepper flakes (optional)

1 stalk broccoli, trimmed and chopped

4 stalks celery, chopped

½ pound snow peas

2 cups cooked brown rice

Chop chicken into bite-size pieces. Place into a non-metallic bowl. Add pressed garlic, grated ginger, and optional red pepper. Toss to coat. Let marinate for at least 10 minutes.

Heat a large sauté pan or wok on high. Add sesame oil. Add chicken and any juices from the bottom of the bowl. Toss well, continuing to stir until chicken is golden brown on all sides, about 4 minutes. Remove chicken from the hot pan and set aside in a clean bowl.

Add chopped vegetables and sauté until brightly colored and just tender, about 3 minutes. Add cooked chicken back to pan and stir to combine. Serve over a bed of brown rice.



#### **DDP YOGA JUICING**

Juicing can be as simple as getting hundred dollar juicer and adding some fruit and veggies, all the way up to professional juicing. Here are a couple of recipes from the easy to the ultimate!

#### DDP YOGA GREEN DRINK -

With any counter-top juicer, add a combination of the fruits and vegetables listed below. On this recipe, I also might add lemon or fresh ginger to change the taste. I might add beets and/or carrots. It's up to you. Find out what you like from experimenting. When you use an inexpensive juicer, you have to drink the juice within 20 minutes of juicing because the air will start to degrade the vitamins. (Bottled juices are not what they claim to be although they are still better than soda.)

Green Apple • Kale • Cucumber • Spinach • Parsley • Romaine • Celery

#### DDP YOGA ORGANIC POWER JUICE

Makes about 15 quarts

You'll never go back to coffee once you feel the incredible lift from this organic POWER juice. My brother, Rory Dean, got me started on juicing and now it's part of my morning ritual. Loaded with all the best vitamins, minerals, enzymes, and natural cleansers, this concoction will boost your immune system to new heights. I use a Norwalk Juicer for best results. I make this recipe 1-2 times per month. It makes about 15 quarts. I drink about a quart a day, then keep the rest in the freezer. With the Norwalk Juicer, even the frozen juice retains 100% of the vitamins and enzymes.

25 pounds organic carrots

- 10 organic cucumbers
- 15 organic beets
- 5 bunches organic parsley
- 5 bunches organic celery
- 5 bunches organic Romaine
- 3 heads organic kale
- 3 heads organic spinach
- 8 organic red apples
- 4 organic green apples

Juice all ingredients together according to manufacturer's instructions. Juice keeps in refrigerator for about three days. Freeze the remainder and thaw as needed.

#### NOW GO OUT AND ATTACK YOUR DAY!!!



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### **DDP YOGA WORKOUT JOURNAL**

	Week 1	Week 2	Week 3	Week 4	Week 5	Week 6
MONDAY						
TUESDAY						
WEDNESDAY						
THURSDAY						
FRIDAY						
SATURDAY						
SUNDAY						

### **DDP YOGA PROGRESS JOURNAL**

	Month 1	Month 2	Month 3	Month 4	Month 5	Month 6
Weight						
Measurements						
Chest						
Waist						
Hips						
Thigh						
Bicep						



### DDP YOGA WORKOUT JOURNAL

Week 7	Week 8	Week 9	Week 10	Week 11	Week 12	Week 13

# **DDP YOGA PROGRESS JOURNAL**

Week 7	Week 8	Week 9	Week 10	Week 11	Week 12	Week 13



