

Dr. McDougall's Color Picture Book

Food Poisoning

How to Cure It by Eating Beans, Corn, Pasta, Potatoes, Rice, etc.*



*Examples of foods shown to cure food poisoning are made only of McDougall recommended ingredients. Explore the *Recipes* section on the website for free recipes and detailed instructions.

Forget about being reasonable, sensible, prudent or moderate. You can't! You Must Fix the Food



to foods that are poisoning you and your family.



Moderation does not work for changing life-destroying habits.

A cigarette smoker never quits by cutting down.

Alcoholics do not sober up by switching to beer or wine.

You must treat food poisoning with **the same** good or evil, right or wrong, go or stop, green or red **attitude as you would treat drug addiction**.

The truth is simple and easy to understand: The McDougall Diet

The McDougall diet is based on starches with vegetables and fruits.



The McDougall diet does not contain any animal foods or vegetable oils.

The McDougall diet may contain some salt, sugar and/or spices.



Main Food = Starches



Starches are plant parts that store large amounts of energy for daily activities. They are very low in fat with no cholesterol. They are rich in protein, vitamins and minerals. Starches are essential to satisfy your appetite and they make you trim, strong and healthy. **Eat starch!**



Food = Non-Starchy Vegetables



These plant parts provide interest, color, flavor and some important nutrition (vitamins A and C). They are insufficient in calories to provide for daily energy needs. They should be side dishes only.

You must eat a starch-based diet!

Food = Fruits



Fruits are mostly simple sugar with some vitamins and minerals. They provide a flavorful (sweet) addition to meals. However, appetite satisfaction is minimal. Generally, 1 to 4 fruits daily is a good goal.

You must eat a starch-based diet!



Not Food



All animal products are full of cholesterol, animal protein and fat; with no starch, dietary fiber or other essential sugars for health. They are infiltrated with big doses of people-poisoning environmental chemicals and loads of infection-causing bacteria, parasites and viruses.



People Are Sick from Eating like Kings & Queens



Historical writings and pictures tell how wealthy people who ate meat, poultry, fish, cheese, milk, etc. became fat and sick.

The difference is that now billions of people, because of "progress" (the industrial revolution and the harnessing of fossil fuels), eat like the aristocrats of the past.

What else would you expect from eating all these rich foods? Served at Burger King & Dairy Queen (McDonalds, Taco Bell, KFC, all restaurants, groceries, etc.)



Obesity

(plus complications: hypertension, diabetes, heart disease, cancer, etc.)



Diabetes

(type-1 & type-2 plus complications: eye damage, kidney failure, gangrene, etc.)



Heart Disease

(heart attacks, stroke, impotence, etc.)



Arthritis

(rheumatoid, psoriatic, lupus, etc.)



Cancer

(colon, breast, prostate, uterus, etc.)



GERD

(indigestion, esophagitis, ulcers, gallbladder disease, etc.)



Constipation

(diverticular disease, hemorrhoids, fissures, hiatal hernia, varicose veins, etc.)

A Surefire Cure

Your body is always trying to heal itself.



Simply stop the food poisoning and the diseases quickly improve and/or go away.

Again: Food poisoning is primarily caused by eating animal foods and vegetable oils.

Benefits Happen Quickly

Within 24 hours expect relief of constipation, indigestion, GERD, oily skin, fatigue, etc. to begin.

Within 7 days (under professional medical supervision) expect:

- 3.5 pounds (1.5 kg) weight loss (if starting overweight).
- 22 md/dL (0.6 UI) reduction in total cholesterol.
- 8/4 mmHg reduction in blood pressure (and BP medications are often stopped).
- Arthritis is greatly improved.

Within 4 months most chronic problems from food poisoning are a matter of history.

This is a cost-free, side-effect-free treatment.

One of the Earliest Controlled "Scientific" Trials of the McDougall Diet



A Bible story 2600 years ago: Daniel and his men, eating vegetables, were compared to men eating animal foods (like most Americans do now).

At the end of the ten days the vegetarians looked healthier and better nourished than any of the young men who ate the royal food.

Gladiators were the "Barley Men"

Strength and endurance come from eating starches. Think about the warriors of the past and the long distance runners of today: They are powered by starches. Winners never eat much meat, poultry, dairy, etc.







Meat

(cows, pigs, lambs, deer, buffalos, whales, etc.)





Poultry

(chickens, turkeys, ducks, etc.)





Fish

(salmon, tuna, trout, perch, etc.)





Shellfish

(lobster, shrimp, crab, etc.)





Eggs

(chicken, goose, duck, ostrich, etc.)





Milk

(cow, goat, sheep, camel, etc.)





Cheese

(cow, goat, sheep, camel, etc.)





Butter or Margarine

(even Earth Balance, Smart Balance, etc.)





Fake Meats and Cheeses

(hot dogs, sausages, burgers, lunch meats, cheeses, ice creams, etc.) Most are made from *isolated-proteins* from soybeans combined with other chemicals. Also avoid those made from proteins of wheat, pea, fungi, etc.





Vegetable Oils

(corn, flaxseed, olive, safflower, etc.) Remember: "The fat (oil) you eat is the fat you wear."





Not Food

Vegetable oil is an isolated ingredient processed from plants (corn, olives, flaxseed, etc.).

It is calorie dense: 9 calories/gram (compared to sugar: 4 calories/gram and starch: 2 calories/gram).

Oil is "empty calories". It causes bleeding and is immune-suppressing.

False Advertising in order to Sell Dangerous Foods

The meat industries say you must eat their products for protein...

The dairy industries say their products are necessary for calcium...

"Omega-3 fats" and fish comes to mind, immediately...

The truth is that protein and calcium deficiencies have never been reported on any natural diet sufficient in calories...

and only plants can make omega-3 fats. No fish or other animal can make them.

Caloric Engines of Human Civilization

Corn (maine) North, Central, South America for 7,000 years

Petalocs - South America (Andes) for 13,000 years Legumes - Americas, Asiaand Europe for 6,000 years Sweet Polatoes South America and Carribean for 5,000 years

Hillet . Africa for 6,000 years Sorghum East Africa for 6,000 years

Barley Middle East for 11,000 years Oats Middle East for 11,000 years Wheat Near East for 10,000 years Bice Ania for more than 10.000 years Bye Ania for more than 5.000 years



Eat

Starches

All large populations throughout history ate primarily starch: corn, rice, potatoes, etc.





Cold Cereal

(wheat, rice, corn, millet, etc.) Use fruit juice, or a little rice or soy milk, etc. to moisten.





Oatmeal

(millet, kamut, cracked wheat, etc.) You can eat this meal for breakfast, lunch and/or dinner.





Pancakes

(whole wheat, buckwheat, potato, etc.) *No oil, dairy or eggs.*





Hash Brown Potatoes

Oil-free. "Fry" in a non-stick pan or electric griddle. Top with salsa, ketchup, other sauces, etc.




Bean Soups

(Minestrone, white bean, pea, lentil, etc.) Cook in slow cooker or pot. Buy already prepared in boxes and cans.





Lentil, Potato, Carrot Soups

(Use your favorite legumes, grains and vegetables, etc.) *No animal products or added vegetable oils.*





Vegetable Soups

(tomato, onion, corn, carrot, barley, etc.) Make a big pot and eat all week long with breads, baked potatoes and other convenient starches.





Potatoes

(boiled, baked, steamed, etc.) Never fried with oil or fat!





Mashed Potatoes

(Idaho, russet, Yukon gold, etc.)
Eat for breakfast, lunch and/or dinner.
Potatoes provide complete nutrition: protein, amino acids, calcium, iron, fiber, vitamin C, etc.





Sweet Potatoes

(baked, mashed, boiled, etc.) You can successfully live on a diet of sweet potatoes alone until you find other meals to eat.





Breads

(whole grain wheat, rye, etc.) Bread is known as "the staff of life" for good reasons. *Do not use butter, etc.*





Pastas

(wheat, buckwheat, brown rice, etc.) Think of this as "Comfort Food." *No olive oil or meat added*.





Pizza

(whole wheat, vegetables, tomato sauce, etc.) Make with your favorite "no oil" sauces and spices. *No cheese or meat*.





Brown Rice

(and all other whole grains) Even white rice is better for you than animal foods and vegetable oils.





Rice & Vegetable Dishes

Sometimes all you can find is white rice and other refined grain products. Of course, whole grain is better.





Vegetable Sushi

White rice and white noodles are far better for you than animal foods and vegetable oils. Look at billions of trim, fit Asians.





Beans, Rice and Corn

Eat simple meals of starches, then add some green vegetables and fruits for vitamins A and C.





Grain-based Salads

(bulgur, barley, millet, couscous, quinoa, farro, maize, rice, etc.) These are traditional Middle Eastern foods. *No vegetable oils, of course*.





Whole Grain and Bean Patty Burgers

(not soy burgers) Garnish with lettuce, tomato, mustard, ketchup, pickle relish, etc.





Whole Grain Bread and Vegetable (Bean) Spread Sandwiches

(no fake soy-based-meats and cheeses)

Eat Some





Fruits

Eat a few – 1 to 4 a day. They are mostly simple sugars which offer only short-time appetite satisfaction – you will be left hungry. These add interest to a starch-based meal plan but will not sustain you. Starch will satisfy!

Eat Some





Non-Starchy Vegetables

Eat a few daily. If you eat a diet of green, yellow, red and orange non-starchy vegetables you will be hungry all the time.

These foods do add interest and some concentrated nutrients to a starch-based meal plan but they will not sustain you.





Tofu and Other Natural Soy

They are fat-filled. Tofu, miso, soy milk, etc. are fine as a condiment. Not as the main course. *Remember – no fake meats and cheeses*.





Nuts and Seeds

They are fat-filled. They will keep you overweight and obese. You may become a "Fat Vegan." *Helpful for those in need of gaining weight*.





Avocados

They are fat-filled. 90% of calories are from "good" but fattening fat. Helpful for those in need of gaining weight.





Dried Fruits

High simple sugar calories. Minimal appetite satisfaction.

Helpful to gain weight and for endurance athletes.





Juices

They are high in simple sugar calories. The quality of a food is not improved by beating it a thousand times with a steel blade. Also true with blending vegetables into juices.





Salt, Sugar & Spice

Most people can use these flavors. If in doubt then check with your professional healthcare advisors.

Do Not Take Supplements





Vitamins, minerals and other plant nutrients are essential for health, but you must get them in their natural packages. Isolated concentrated nutrients found in pills increase your risk of death, heart disease and cancer.

The only exception is vitamin B12.

Do Take Vitamin B12





The risk of a B12 deficiency disease is extremely small (1 in a million) and takes more than 3 years to develop.

To avoid even small risks, take this supplement. The need is fewer than 5 micrograms (mcg) daily.

However, the smallest doses sold in stores are 500 mcg. Likely, no side effects occur from the excess. Once a week is adequate.

Sunshine & Exercise





Some Light Exercise

(walking, swimming, bicycling, etc.) Don't hurt yourself with strenuous activities.

Some Sunshine is Essential

(vitamin D and other benefits) But not too much.

One Last Thought



If not to save yourself and your family, how about saving planet Earth?

The livestock industries are producing over half of the global warming gasses.

The meat, poultry, egg, dairy and fish industries are major unregulated polluters of the environment.

Fortunately, we can stop this overnight. Say "No" to food poisoning!

Instead, eat beans, bread, corn, pasta, potatoes, sweet potatoes, rice, etc.



Please Share With Others

See a professional, trained, healthcare provider familiar with the effects of diet on health when changing your foods and/or medications.