From the Wisdom of the World's Ancient Healing Traditions



TWBG Herbal Formula Program



Mission Statement: We honor the peerless wisdom of the sages by naturally restoring bodies and enhancing minds through education, service, and high-quality products.

We'd love to hear your success stories, your recipes, and tips. Contact us at:

Holistic Health Sciences

Email: HolisticHealthSciences@gmail.com

Call/text (310) 701-6423

Website: www.HolisticHealthSciences.com

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Welcome to your journey toward perpetual health and wellbeing.

- Detox your body.
- Be healthier.
- Feel happier.



TWBG Herbal Formula Program Phase 1 Instructions

What's Included in Your TWBG Herbal Formula Kit:

TWBG Herbal Formula Drops



- Proprietary Formula:
 - Chitrak (Plumbago zeylanica),
 - Musta (Cyperus rotunda),
 - Vidanga (Embelia ribes),
 - Dang Gui (Radix Angelicae sinensis),
 - Da Zao (Fructus Jujubae),
 - Guggul (Commiphora mukul),
 - Brahmi (Bacopa monnieri),
 - Shankhpushpi (Convolvulus pluricaulis),
 - Tulsi (Ocimum tenuiflorum),
 - Shatavari (Asparagus racemosus),
 - Ashwagandha (Withania somnifera)
- Hand-crafted with vast expertise and care by designer-maker Dr. Shozuya.

DO NOT attempt this program WITHOUT the TWBG
Herbal Formula Drops

This TWBG Herbal Formula Program Book



- Phase 1 Instructions
- Shopping List
- Recipes
- Phase 1 Journal
- Phase 2 Maintenance Instructions
- Phase 2 Maintenance Journal

Before You Begin...

- Who is the TWBG Herbal Formula Program suitable for?
 - TWBG Herbal Formula Program is suitable for all ages
 - DO NOT attempt this program if:
 - You are pregnant or nursing.
 - You are experiencing loss of head hair or teeth.
- Will TWBG interfere with my western medications?
 - No. TWBG will not interfere with western medications.
 - However, your doctor may need to decrease your prescribed dosage as a result of weight loss.



Five Things You Will Need:

1. TWBG Herbal Formula Drops



DO NOT attempt this program WITHOUT the TWBG Herbal Formula Drops

2. This TWBG Herbal Formula Book



3. A food scale



4. An emergency packet of 1 TABLEspoon of sugar



 An emergency packet of 1 <u>TEAspoon</u> of salt



How to Take the TWBG Herbal Formula Drops

Take 2 drops under your tongue, 3 times a day

(It is perfectly safe to take the drops more than 3x/day)

- Do not eat or drink anything 15 minutes before AND 15 minutes after taking the TWBG Herbal Formula drops.
- Choose ONLY items from the TWBG Herbal Formula Shopping List for your meals and snacks.

200g 200g Vegetables* Eat UP TO: 2 qty Starches (per day) 2 qty Fruits

*Your vegetable and protein MUST be eaten together in the same meal



Cook with NO OIL (steam, bake, dry fry, broil) and remove all visible fat.

Proteins*

While taking the TWBG Herbal Formula Drops, your body will be getting its requirement of fats from your stored fat.

Troubleshooting

MENSTRUATION

- Menstruation will cause you to stall.
- We suggest beginning this program on day 1 of your period.

APPLE DAY

- If you stall or things don't go as planned, eat ONLY apples the following day.
- You may enjoy your organic apples cooked, baked, roasted, as applesauce, or simply as it is.
- Your weight should reset when you wake up the next morning.



How to Get Better, Faster Results Rest More, Lose More!



- To lose weight, you have to maintain low levels of the stress hormone cortisol.
- Being stressed out in any way triggers a cortisol response.
- When cortisol builds up in your body, it gets stored in the fat you're trying to lose.
- Take some time to relax and chill out!

Having trouble relaxing? Get the best rest of your life by listening to **Deep Awareness**, a guided meditation available from our website! Find this meditation at:



www.HolisticHealthSciences/recordings/yoga-nidra

IMPORTANT!! ***CARRY THESE ITEMS WITH YOU***

- If you begin to feel shaky in the limbs,
 lightheaded, dizzy or faint (hypoglycemia):
- Mix 1 TABLEspoon of SUGAR with water then drink it



- If you feel empty/shaky in the chest (low sodium):
- Mix 1 TEAspoon of SALT with water then drink it



Daily Water Intake Requirement

 $lak{1}{2}$ of your body weight in ounces.

Ex. 220lbs/2 = 110oz 110oz ÷ 8 = 14 cups

Water Intake Table

Weight Range	Cups/Day	Weight Range	Cups/Day
32-48	3	288.2-304	19
48.2-64	4	304.2-320	20
64.2-80	5	320.2-336	21
80.2-96	6	336.2-352	22
96.2-112	7	352.2-368	23
112.2-128	8	368.2-384	24
128.2-144	9	384.2-400	25
144.2-160	10	400.2-416	26
160.2-176	11	416.2-432	27
176.2-192	12	432.2-448	28
192.2-208	13	448.2-464	29
208.2-224	14	464.2-480	30
224.2-240	15	480.2-496	31
240.2-256	16	496.2-502	32
256.2-272	17	502.2-518	33
272.2-288	18	518.2-534	34

TWBG Herbal Formula Shopping List

<u>Proteins</u> (Must be eaten WITH 1 vegetable)

Protein	Calories
Choose 1, and only 1, for your meal	
8% Ground Beef, ¼ lbs	214
Beyond Beef Crumbles, 5oz (2½	225
servings) *	
Buffalo, ¼ lbs	177
Chicken Breast, ¼ lbs	165
Fat Free Cottage Cheese, ¾ cup	123
Crab, ¼ lbs	96
Eggs, 2 Medium	140
Pea Protein Powder, 1 scoop	90
Shrimp, ¼ lbs	98
Steak Lean Cut, ¼ lbs	242
Veal, ¼ lbs	194
White Fish, ¼ lbs	149

*Note: Do not overcook!! Follow the instructions on the package.

<u>Vegetables</u>

(Must be eaten WITH 1 protein)

Veggies	Calories
Choose 1, and only 1, for your meal	
Asparagus 100 grams	25
Beet Greens 100 grams	24
Bok Choy 100 grams	12
Cabbage 100 grams	36
Celery 100 grams	16
Chard 100 grams	25
Cucumber 100 grams	32
Daikon Radish 100 grams	22
Dandelion Greens 100 grams	22
Evolution Fresh Juice: Green	121/2
Devotion 100 mL	
Fennel 100 grams	12
Kale 100 grams	50
Lettuce 100 grams	13
Red Radishes 100 grams	20
Spinach 100 grams	25
Tomatoes 100 grams	20
White Wood Ear Mushroom 100	35
grams	

Starches*/**

Starches	Calories
1 Grissini Breadstick**	14
1 Melba Toast**	20
¼ Tortilla (small)**	14
Rice	18
(Basmati 5 grams precooked weight)	
(Approx. 2 tsp after cooking)	
Rice	19
(Calrose 5 grams precooked weight)	
(Approx. 2 tsp after cooking)	

*Note: DO NOT eat 2 starches or 2 fruits at the same time. You can, however, eat a starch and a fruit together. You can also eat a starch and a fruit along with your meal.

**Note: Check all labels for added ingredients such as sweeteners, including zero calorie sweeteners.

Fruits*

Fruit	Calories
Apple 1 Medium	72
Blueberries 1 cup	83
Grapefruit Medium	41
Jackfruit 100 grams	94
Nectarine 1 Medium	57
Orange 1 Medium	65
Peach 1 Medium	60
Plum 1 Medium	30
Quince 2 Medium	104
Tangerine 1 Medium	40

*Note: DO NOT eat 2 starches or 2 fruits at the same time. You can, however, eat a starch and a fruit together. You can also eat a starch and a fruit along with your meal.

Beverages*

Beverages	Calories
Coffee (1 Tbsp milk can be	9
added)**	
Sparkling Water	0
Tea	0
Black Tea	0
Chai Tea	0
Green Tea	0
Tulsi Tea	0
Water	0
Zevia	0

*Note: Check all labels for added ingredients such as sweeteners, including zero calorie sweeteners.

**Note: For each cup of coffee you drink, drink a cup of water IN ADDITION to your daily water requirement.

Condiments*/**

Condiments			
Basil	Oregano		
Black Pepper	Paprika		
Bragg Liquid Aminos	Parsley		
Cardamom	Psyllium Husk		
Cayenne Pepper	Salt		
Cilantro	Salt, Himalayan Pink Sea		
Cocoa Powder*	Salt, Sea		
Coriander	Shirataki**		
Cinnamon	Soy Sauce		
Cumin	Stevia		
Garlic	Tabasco		
Ginger	Tamari		
Konnyaku or Konjac**	Tea*		
Lemon (12 calories)	Thyme		
Lime (8 calories)	Turmeric		
Monk Fruit	Vanilla*		
Mustard	Vinegar		
Mustard Seeds	Vinegar, Apple Cider		
Nutmeg	Vinegar, Balsamic		
Nutritional Yeast	Wasabi**		
Onion (use sparingly)	White Pepper		
Onion Powder			

^{*}Note: Check the labels for added sugars.

^{**}Note: May be purchased at Asian markets or online. Purchase the angel hair variety and rinse it well before using. Refer to the Preparation notes in the Glossary.

<u>Glossary</u>





GRISSINI and MELBA
TOAST may be found in the pasta section of your local supermarket. One round OR 1 stick is the serving size for the TWBG Herbal Formula program.



MONKFRUIT may be found with other sweeteners or in the baking aisle in some branches of Sprouts, Whole Foods, Target and Costco. Monk Fruit may also be purchased online through companies such as Amazon, Target and Walmart.



PSYLLIUM HUSK can be added to drinks to create a unique and satisfying dessert with a Jell-O-like texture. You can find psyllium husk in the supplement section of most health food stores.

<u>Glossary</u>





SHIRATAKI noodles can be found in most Asian markets (Nijiya, Mitsuwa, Tokyo Central), or from Amazon. Be sure to check the ingredients to be sure your product is made with only KONNYAKU or KONJAC.

PREPARATION: Rinse noodles <u>VERY, VERY, WELL</u> to remove the encasing liquid. Bring to a boil in a pot of water, then simmer with seasoning for 15-20 minutes. Add the cooked noodles to your recipes.



STEVIA is a natural zero calorie sweetener that can be found in the baking section of most health food stores.



ZEVIA is a zero calorie, carbonated beverage sweetened with stevia! Available at Sprouts and Whole Foods.



FAQs

- Is it true that I DON'T have to exercise to lose weight while on the TWBG Herbal Formula program?
 - YES! Exercise is not required.
 - In fact, DO NOT attempt any exercise program that EXCEEDS the intensity of your CURRENT workouts.
 - The GENTLE, mindful practices of Yoga, Qi Gong and Tai Chi are excellent paths to partner with the TWBG Herbal Formula program. These arts will get you started on a journey towards perpetual health.

Visit <u>www.HolisticHealth Sciences.com</u> for more TWBG FAQs.

TWBG Herbal Formula Recipes

Weight Loss Recipes

- Here are some wonderful recipes to get you off to a great start with your TWBG weight loss!
- Reacquaint yourself with a wide variety of herbs and spices which will help you create truly flavorful dishes!
- Remember to cook with NO oil and with all visible fat removed.
- Prepare to steam, bake, broil, AIR/DRY fry and simmer!
- Once you get the hang of it, be creative and enjoy!

If you would like, please share your recipes with us. Email us at:

HolisticHealthSciences@gmail.com,
text/call us at (310) 701-6423, or contact us via Instagram at

@Holistic_Health_Sciences.



Steak

Calories: Roughly 205

Servings: 1 - Protein; 1 - Veggie

100g Lean round steak

2 ½ Tbsp Minced garlic, divided

1 tsp Fresh ground pepper

100g Onion, sliced

1 Bay leaf

½ cup Beef stock

½ tsp Stevia

1/2 Tbsp Red wine vinegar

Salt & pepper to taste

Set steak in large non-aluminum baking dish. Combine pepper and 1 Tbsp garlic. Rub on both sides of steak. Sprinkle with onions and add the bay leaf to the marinade. Pour beef stock over the steak; refrigerate at least 2 hours or overnight.

Remove steak from marinade. Heat in heavy skillet over medium heat. Add marinade and remaining garlic. Cook until onions are tender and liquid is absorbed, stirring frequently; about 20 minutes. Stir in stevia and cook for an additional 5 minutes. Add vinegar. Season marinade with salt and pepper. Remove bay leaf. Broil steak to desired doneness. Cut into thin slices and serve with marinade on top.



<u>Tilapia</u>

Calories: 150

Servings: 1 - Protein;

1 - Starch

100g Tilapia filet

1/4 tsp Cracked black pepper

1/4 tsp Chili powder

1/4 tsp Chopped cilantro (dried)

1 Tbsp Minced garlic1 Melba toast1 Lemon (juiced)

Preheat Oven: 350 °F

In a bowl, crush melba toast into a powder and add all spices except minced garlic. Place tilapia filet in baking dish. Drizzle lemon juice over the fillet, then coat filet with melba toast/spice mix. Add minced garlic over the top of the filet. Place in preheated oven for about 10 minutes or until golden brown.

Remember:

Eat a vegetable along with your protein



Lettuce Wraps

Calories: 184

Servings: 1 - Protein 1 - Veggie

100g Extra lean ground beef, or

Beyond Beef Crumbles*

1 tsp Cumin 1 tsp Paprika

2 tsp2 tsp2 tsp2 TbspGarlic powderOnion powderChili powder

1 tsp Salt

1 Tbsp Dried cilantro

½ cup Water

100g Lettuce leaves

Brown meat; then add water and seasonings. Cook on medium-high heat until liquid has been absorbed. Wash lettuce thoroughly and dry. Spoon meat onto each leaf of lettuce. You can also add cayenne pepper if you prefer it spicier! Enjoy!

^{*}Note: Do not overcook! Follow the instructions on the package.



Faux Tortilla Soup

Calories: 209

Servings: 1 - Protein; 1 - Veggie; 1 - Starch

Meat Mi	X	Tomato	Mix
100g	Ground beef OR chicken or Beyond Beef Crumbles	100g	Stewed diced tomatoes
1 Tbsp	Chili powder	3 Tbsp	Cilantro
1 tsp	Minced garlic	1/2	Lemon
1 tsp	Cayenne pepper	1 Tbsp	Salt
		1 Tbsp	Onion powder
		3 Tbsp	Chili powder
		2 Tbsp	Garlic powder
		2 C	Water
		1	Melba toast (garnish)

Brown meat and spices (Meat Mix). While that is cooking, add Tomato Mix to blender or food processor and pulse a few times to mix ingredients. Add to pot and bring to a boil on medium-high heat. Add Meat Mix to pot and boil for another 5-10 minutes. Let simmer on low heat for 10 minutes. Add crushed melba toast to your bowl for the Faux Tortilla effect! Add spices to taste and enjoy!



Spinach Stuffed Chicken

Calories: 182

Servings: 1 - Protein;

1 - Veggie

100g Chicken breast

1 ½ c Water

1 Tbsp Minced garlic

1 tsp Chives

100 g Raw spinach

1 Tbsp Balsamic vinegar

1 tsp Braggs

Salt & pepper to taste

Preheat Oven: 350 °F

Cut chicken breast in half to make 2 cutlets. Place a sheet of plastic wrap on top and pound them out to make them thinner. Sprinkle both sides with salt and pepper. In a separate bowl mix the minced garlic, chives, salt and pepper together along with any other spices you prefer. Spread spice mixture on one side of each chicken cutlet. Place spinach over each cutlet and roll semi-tightly, use a toothpick to hold cutlets together.

On the stove, add 1/4 cup water to hot pan. Place cutlets in pan and cover with balsamic vinegar. Brown each side for 3 minutes.

Remove cutlets from pan and place in a small baking dish. Add 1 cup of water and Bragg's to baking dish. Cook in oven for 15-20 minutes or until middle is 190 degrees. When done you can slice into pieces or leave whole.



Balsamic Chicken w/ Grilled Asparagus

Calories: 181

Servings: 1 - Protein 1- Veggie

100 g Chicken breast

100 g Asparagus

1 Tbsp Balsamic vinegar

1 Tbsp Braggs Liquid Aminos

1 Tbsp Rotisserie chicken seasoning

1½ c Water

Salt & pepper to taste

Preheat Broiler to Low Chicken:

In a small bowl add balsamic vinegar, Braggs, water and minced garlic. Stir. Place chicken in pan. Pour vinegar mixture over chicken. Set flame to med-high and brown both sides of chicken (3-4 minutes each side). Add other spices and cover. Simmer until done. If liquid runs out, add ½ cup water until chicken is cooked through (190 degrees in middle). Excess liquid can be poured on top of chicken as a sauce.

Asparagus:

Place asparagus spears on a cookie sheet. Add salt and pepper to taste. Broil on low for 12 min. Turn broiler up to high and broil for an additional 3 min. Keep in mind that the thickness of asparagus spears vary in size, so adjust your time accordingly.



<u>Chicken Breast</u> <u>with Pesto</u>

Calories: 130

Servings: 1 - Protein

Chicken	<u>l</u>	<u>Pesto</u>	
100g	Chicken breast	3 cloves	Garlic
3 Tbsp	Lemon juice	1/4 C	Basil leaves
	Salt & pepper	2 Tbsp	Apple cider vinegar
		2 Tbsp	Lemon juice
		¼ tsp	Oregano
		1/4 C	Chicken broth*
			Salt & pepper

^{*}Chicken broth: Boil the chicken for this recipe in 1/3 cup of water. Set aside broth to use in the pesto

Marinate chicken in lemon juice, salt and pepper. Fry in a pan until lightly browned and cooked thoroughly. For the pesto sauce, puree fresh basil, garlic, chicken broth, apple cider vinegar and lemon juice in a food processor. Add pesto mixture to chicken, add a little water and cook on medium heat, coating chicken with the pesto mixture. Add salt and pepper to taste and serve hot. Pesto sauce may be made by itself and added to vegetables or other protein options.

Remember: Eat a vegetable along with your protein



Chicken Breast 2

Calories: 145

Serving: 1 - Protein 1 - Veggie

100g Boneless, skinless chicken breast

½ tsp Salt

½ tsp Pepper

1 tsp Garlic powder

2 cups Water

Sauce:

1/4 tsp Balsamic vinegar

½ Tbsp½ tsp1 tspLemon juiceOnion powderMinced garlic

½ tsp Braggs Liquid Aminos

100 g Onion

Slit chicken breast down the middle (do not cut all the way through). Boil Chicken in 2 cups of water. When finished, place on cookie sheet and bake in the oven at 250 °F for 10-15 minutes. While the chicken is baking, caramelize the onions and make the sauce. Remove all chicken broth from pan except for 1/2 cup of the broth. Add all ingredients, including onion. Stir fry for a few minutes, then put heat on low, cover and let the onions caramelize. When onions are brown, remove lid and toss, pour mixture on top of chicken and serve. Add a Melba toast and enjoy!



Chicken Soup 1

Calories: 131

Serving: 1 - Protein

2 c Chicken/vegetable broth*

(or 1 cup broth* + one cup water)

2 tsp Braggs Liquid Aminos

3 Egg whites1 Whole egg

Green onions, thinly sliced

dash Garlic powder

Salt & pepper to taste

* NOT store-bought broth

In a small sauce pan, bring broth/water, Braggs, and spices to a boil. While waiting for the pot to boil, whisk eggs together quickly until fluffy. Once broth boils, pour eggs into saucepan and cook for another minute while stirring slowly. Pour immediately into a bowl and serve – garnish with green onions. You could add some cabbage or some fennel on the side for a veggie.

Cautionary item: This item includes both eggs and chicken (broth only)

Remember: Eat a vegetable along with your

protein



Chicken Soup 2

Calories: 156

Servings: 1 - Protein 1 -

Veggie

100 g Chicken breast

100 g Celery 3 cloves Garlic

2 C Chicken broth* (or 1 cup broth* +

one cup water)

1 Tbsp Minced onion ½ tsp Dried parsley ½ tsp Dried basil

Salt & pepper to taste

* NOT store-bought broth

Boil chicken in 3 cups water. When done, set aside chicken and cube. Remove 2 cups of broth from pot and place in food processor. Combine all other ingredients with broth. Pulse until reaches desired consistency. Pour back into pot with cubed chicken. Cook on medium heat until boiling. Cover, then simmer for another 20 minutes.



Cinnamon Apple Chips

Calories: 80

Servings: 1 - Fruit

1 Apple

1 tsp Cinnamon ½ Lemon

Preheat oven to 150 °F

Slice apple thinly (approx. 1/8 inch). Cover a baking tray with parchment paper. Lay the apples on the baking tray leaving a small space in between each apple slice. Sprinkle a small amount of lemon juice and a small amount of cinnamon over the apple slices. Place the baking tray into the oven. Turn oven off and leave overnight. Apples should dehydrate completely, but if not, repeat the process until apples are completely dehydrated.



Apple Tart

Calories: 84

Servings: 1 - Fruit

1 Apple

1 tsp Pure Vanilla Extract

1 pkt Stevia (optional)

1 tsp Cinnamon

1/4 cup Water

Preheat oven to 325 °F

In a small saucepan, add vanilla extract, stevia, cinnamon and water. Heat mixture over a low flame. Set sauce aside.

Cut apple into thin slices (with or w/o peel) and add to a small baking dish. Pour "syrup" over apple slices. Mix until all slices are covered then bake in an oven for approximately 7 minutes (or to desired texture).



Sparkling Green Tea

½ cup Strong brewed green tea chilled

3 Tbsp Lemon Juice

½ cup Sparkling Mineral Water

2 pkt Stevia

Crushed Ice

Add stevia, lemon juice, green tea and sparkling mineral water.

Pour liquid into a tall glass. Add crushed ice and cold sparkling mineral water.

Get Creative!

Here are some examples of excellent foods people have enjoyed while losing weight





Chicken with Salsa Fresca

Chicken (or Beef or Beyond Beef) Koobideh

Filet Mignon







Chicken Adobo

Hirame Sashimi w/ ponzu & radish

Shrimp Cocktail

Remember:

To succeed, it is important that you ONLY use ingredients listed in the TWBG Herbal Formula Shopping List

Restaurant/Take-Out Menu

Here are a couple ideas if you get pulled into a staff meeting, family party or any INESCAPABLE event:



- Lettuce wrap with a ground beef patty or chicken breast (no skin).
- · Watch the portion.
- Ask for plain/no sauce.
- Tomatoes with a ground beef patty or chicken breast (no skin).
- Ask for plain/no sauce. Watch the portion.

When you get the hang of it, you can find options anywhere!



Ex. Disneyland – Adventureland: Purchase some celery from Tropical Imports and enjoy them with a kabob from Bengal BBQ (ask for no oil)!

Do you have a survival story?
We'd love to hear about your successes at
your favorite restaurant!
Share your story at
HolisticHealthSciences@gmail.com

TWBG Herbal Formula Phase 1 Journal

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Weight:		Chest:	Waist:	Buttocks:
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				Time:
_			+	
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Meal 2:				T:
				Time:
_			+	
	Prot	ein	Vegg	jie
Fruit 1				
Fruit 2				
Starch 1				
Starch 2				
Water Inta	ke Red	uirement	:	_

Date:			Weigh-In T	ïme:
Weight:		Chest:	Waist:	Buttocks:
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-	 Pr	⁻ otein		 ggie
Meal 2:				Time:
-	Prot	ein	Vegg	 jie
Fruit 1				
Fruit 2				
Starch 1				
Starch 2				
Water Intal	ke Rea	uirement	•	

watei	ilitake n	equii e	ement.	
Water	Tally:			
Drops	Tally:			

Date:			Weigh-In T	ïme:	
Weight:		Chest:	Waist:	Buttocks:	
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-	Pr	otein	Ve	 ggie	
Meal 2:				Time:	
	Prot	ein	Vegg	jie	
Fruit 1					
Fruit 2					
Starch 1					
Starch 2					
Nater Intake Requirement					

Water Intake Requirement:	
Water Tally:	
Drops Tallv:	

Date:			Weigh-In T	ïme:
Weight:		Chest:	Waist:	Buttocks:
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-	 Pr	⁻ otein		 ggie
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Starch 2				
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water	illiane ive	quii e	illelit.	 -
Water	Tally:			
Drops	Tally:			

Water Tally:

Date:	Weigh-In Time:				
Weight:		Chest:	Waist:	Buttocks:	
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	Prot	ein	Vegg	jie	
Fruit 1					
Fruit 2					
Starch 1					
Starch 2					
Water Inta	ke Red	juirement	··	_	

Water Tally:

Date:	Weigh-In Time:				
Weight:		Chest:	Waist:	Buttocks:	
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Fruit 1					
Fruit 2					
Starch 1					
Starch 2					
Water Inta	ke Reg	juirement	:	_	

Date:		Weigh-In Time:				
Weight:		Chest:	Waist:	Buttocks:		
Meal 1		-		ime:		
•	Pr	otein	Ve	ggie		
Meal 2:		-		Time:		
•	Prot	ein	Vegg	jie		
Fruit 1						
Fruit 2						
Starch 1						
Starch 2						

Water Intake Requirement:	
Water Tally:	
Drops Tally:	

Date:		Weigh-In Time:				
Weight:		Chest:	Waist:	Buttocks:		
Meal 1		-		ime:		
•	Pr	otein	Ve	ggie		
Meal 2:		-		Time:		
•	Prot	ein	Vegg	jie		
Fruit 1						
Fruit 2						
Starch 1						
Starch 2						

Water	Intake	Requirement:	
Water	Tally:	-	
Drops	Tallv:		

Date:	Weigh-In Time:				
Weight:		Chest:	Waist:	Buttocks:	
Meal 1			1	ime:	
			+		
	Pr	otein	Ve	ggie	
Meal 2:				Time:	
-	 Prot	⁺	Vegg		
Fruit 1	1100	CIII	vegg	iic	
Fruit 2					
Starch 1					
Starch 2					
Water Intake Requirement: Water Tally:					

The Last Day!

Date:

Take your last dose around noon <u>TODAY</u>, and read through Phase 2: Maintenance!

Weigh-In Time:

Weight:		Chest:	Waist:	Buttocks:
Meal 1			Т	ime:
		_		iiie
	Pr	otein	Veg	ggie
Meal 2:				Time:
				· · · · · · · · · · · · · · · · · · ·
	Prot	+ ein	·Vegg	 jie
Fruit 1				
Fruit 2				
Starch 1				
Starch 2				
Water Inta	y:	•		_
Drops Tall	y:			

How do I know when the herbal drops are out of my system?

- You are waiting for TRUE hunger to return!
- True hunger will come on suddenly and strongly.
- It may take up to 24 hours for you to begin to feel hungry again.
- When true hunger returns, the Herbal Formula Drops are out of your system and it's time to move on to Phase 2: Maintenance.
- Note that TRUE hunger is felt mostly in the mouth.
- Hunger that is felt in the stomach is typically associated with mental and physical attachments to food.

False Sign of Hunger. Stomach rumbling

Plan Ahead

Decide in advance the first new food item you will be adding back into your diet: It is important to add something with a high oil content:

(almonds, nuts, cheeses, olives, oils etc.)

Carry this item with you during the day. As soon as you experience this sudden, strong, hunger - Eat Up!

Move on to Phase 2: MAINTENANCE

TWBG Herbal Formula Phase 2: Maintenance Instructions

CONGRATULATIONS!



You've Just Completed Phase 1

<u>REMEMBER</u>: Stop taking the TWBG Herbal Formula Drops around noon on the last day of Phase 1.

BEFORE BEGINNING PHASE 2:

It is important that you do not add a new food while the herbs are in your system.

HOW TO KEEP THE WEIGHT OFF...

Step 1:



Step 2:

Eat 2-3x MORE calories than on the diet.

NOTE: Adjust your calories according to the scale. If the scale goes up, remove some; if the scale goes down, add some.

Step 3:

Add ONE new food OR combination to your diet per day

We recommend that you start with cheese, nuts, peanut butter or oil of your choosing (e.g., coconut, sesame, olive oil, grape seed oil)

Step 4:

Continue to weigh yourself in the morning.

If you gain weight, that food is not for you. If you don't gain weight, that food is fine for you. The same process applies to combinations of foods. Add the foods and combinations that work for you to your *SAFE FOODS* list in this book. Next time you do this program, you can add foods from this list immediately into your diet during the Maintenance Phase!

What is the quickest way to fail?

Adding sugars and starches back to the diet <u>BEFORE</u> your weight has set.

Protein Reset Day

If you find that your weight has gone up 1 pound and has stayed there for several days despite reducing calories, you can do a Protein Reset Day:

- 1. Throughout the day, eat ONLY apples.
- 2. Then in the evening, eat either steak, chicken <u>OR</u> fish. That is all. <u>No Veggies</u>. If you are following the vegetarian and vegan variation of the program, eat the vegan protein.

Your weight should reset by the following morning!



DO NOT try to lose any more weight!

You do not want your weight to fluctuate at all during the next year.

Record your weight from TWBG Herbal Formula Phase 1 Journal – Final Day Entry

lbs.

THIS IS YOUR STABLE WEIGHT

You will use this number at the beginning of each maintenance journal entry.

Why do I have to stop losing now?

If you continue to lose more weight and you neglect setting your new weight, you run the risk of *gaining ALL the weight back*.

- Your body remembers being heavier, so your brain will start putting back regular fat to conform to your old body image.
- It will take time for your brain to accept the new person you have become, and it may even seem odd to you for some time when you look at yourself in the mirror.
- It will take time for you to get used to the way the new "you" looks.
- The longer you maintain a steady weight, the better and quicker, your body will accept its new picture of you.
- Eventually you will feel quite normal and accepting of your new body.

You must give yourself time to digest what just

happened.

You do not want your weight to fluctuate at all during the next year.

Maintenance Tips & Tricks



 Leave sugars and starches out for as long as humanly possible. <u>DO NOT</u> add sugars and starches back into the diet before your weight has set.



 Try to include a protein with whatever you are eating throughout the day.



 Eat real, clean, food: Fresh, organic, natural fats (olive oil, almonds, real cream, regular salad dressings, coconut oil, walnuts), and fresh grain-fed meats that YOU prepare.



 Domestic cheeses <u>DO NOT</u> have the same effect as international cheeses



Non-organic foods <u>DO NOT</u>
have the same effect as
organic foods. Visit:
http://www.helpguide.org/articles/healthy-eating/organic-foods.htm.

More Maintenance Tips & Tricks



 Prepare your meals at home. Avoid restaurants. Restaurants add starches and sugar to their food.



 Eat fresh foods. Avoid processed meats (including lunch meats), canned fruits, canned vegetables, packaged meals, and frozen foods.



Continue to drink water.

Avoid Incompatible Foods

Ancient Words of Wisdom

Combining these foods in the same meal will create <u>TOXINS</u> in your body.



- Milk and Fish (some milk is fortified with Omega 3s from fish oil)
- Milk and Sour Fruits



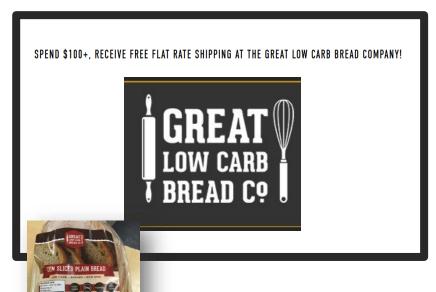
In fact, milk is a complete food by itself and is best consumed alone. Milk should always be consumed warm as well.



Melons are incompatible with EVERYTHING, including other melons. Eat them alone or leave them alone."

The Great Low Carb Bread Co.

Visit our website, www.HolisticHealthSciences.com to order your low carb bread.



- The Great Low Carb Bread Company makes low carb bread, another tasty item that you can enjoy while in the Maintenance phase of the TWBG Herbal Formula program.
- They have low carb bagels, hamburger buns, hot dog buns, onion rolls and much more.

Daily Water Intake Requirement

 $\frac{1}{2}$ of your body weight in ounces.

Ex. 220lbs/2 = 110oz 110oz ÷ 8 = 14 cups

Water Intake Table

Weight Range	Cups/Day	Weight Range	Cups/Day
32-48	3	288.2-304	19
48.2-64	4	304.2-320	20
64.2-80	5	320.2-336	21
80.2-96	6	336.2-352	22
96.2-112	7	352.2-368	23
112.2-128	8	368.2-384	24
128.2-144	9	384.2-400	25
144.2-160	10	400.2-416	26
160.2-176	11	416.2-432	27
176.2-192	12	432.2-448	28
192.2-208	13	448.2-464	29
208.2-224	14	464.2-480	30
224.2-240	15	480.2-496	31
240.2-256	16	496.2-502	32
256.2-272	17	502.2-518	33
272.2-288	18	518.2-534	34

Safe Foods

List all the foods/combos that worked for YOU!
(Safe = no weight gain the day AFTER you added the food back into your diet)

The next time you get to the MAINTENANCE portion of the TWBG Herbal Formula program, you can feel confident to <u>IMMEDIATELY</u> add these items back to your diet!		

Safe Foods	

TWBG Herbal Formula Maintenance Journal

Day 1 Maintenance

Add ONE new item or combo each day

Date: Weigh-In Time:
Current Weight: lbs. This is your STABLE WEIGHT. You will enter THIS number in each of your maintenance journal entries.
DO NOT allow this weight to fluctuate more than 0.2 lbs. UP or DOWN.
Remember, if your weight goes over 1 lbs. and reducing calories has not been working for several days, have a Protein Reset Day.
Begin today by eating 2-3x MORE than on the diet
We recommend that you start with nuts, peanut butter, cheese or an oil of your choosing (e.g., coconut, sesame, olive, grapeseed).
Today's NEW item/combo is:
If you have done the TWBG Herbal Formula program before, feel
free to add back all items from your previous Safe Foods List.
REMEMBER: After you stop taking the drops, you must wait for TRUE hunger to return BEFORE you add this first new item.
Meal 1 (record all ingredients used):
Meal 2 (record all ingredients used):
Meal 3 (record all ingredients used):
Additional Snacks:
Water Intake Requirement: Water Tally:

Day 2 Maintenance

Add ONE new item or combo each day

Date: Weigh-In Time:
Stable Weight: Current Weight: From Maintenance. Day 1
■ If you gained weight: Were there <u>ANY</u> starches or sugars? □Yes □No Which food/combo is the culprit:
 If you lost weight: Increase the number of calories you're consuming; be sure to add plenty of oil and protein to your meals.
Today's NEW item/combo is:
Meal 1 (record all ingredients used):
Meal 2 (record all ingredients used):
Meal 3 (record all ingredients used):
Additional Snacks:
Water Intake Requirement: Water Tally:

Day 3 Maintenance

Add ONE new item or combo each day

Date: Weigh	-In Time:
Stable Weight: From Maintenance. Day 1	Current Weight:
If you gained weight: Were there <u>ANY</u> starches or su Which food/combo is the culpris	-
 If you lost weight: Increase the number of calorie to add plenty of oil and protein 	•
Today's NEW item/combo is:	
Meal 1 (record all ingredients Meal 2 (record all ingredients	
Meal 3 (record all ingredients	s used):
Additional Snacks:	
Water Intake Requirement: Water Tally	

Day 4 Maintenance

Add ONE new item or combo each day

Date:	Weigh-In Time:
Stable Weight:	Current Weight: Day 1
If you gained weight: Were there <u>ANY</u> starches Which food/combo is the	s or sugars? □Yes □No
to add plenty of oil and p	calories you're consuming; be sure protein to your meals. bo is:
Meal 1 (record all ingre	
Meal 2 (record all ingre	edients used):
Meal 3 (record all ingre	edients used):
Additional Snacks:	
Water Intake Requirement Water Tally:	::

Day 5 Maintenance

Add ONE new item or combo each day

Date: Weig	h-In Time:
Stable Weight:	_ Current Weight:
 If you gained weight: Were there <u>ANY</u> starches or s Which food/combo is the culp 	-
 If you lost weight: Increase the number of calor to add plenty of oil and prote 	ries you're consuming; be sure in to your meals.
Today's NEW item/combo is	
Meal 1 (record all ingredien Meal 2 (record all ingredien	
Meal 3 (record all ingredier	nts used):
Additional Snacks:	
Water Intake Requirement: Water Tally:	

Day 6 Maintenance

Add ONE new item or combo each day

Date: Weig	h-In Time:
Stable Weight:	_ Current Weight:
 If you gained weight: Were there <u>ANY</u> starches or s Which food/combo is the culp 	-
 If you lost weight: Increase the number of calor to add plenty of oil and prote 	ries you're consuming; be sure in to your meals.
Today's NEW item/combo is	
Meal 1 (record all ingredien Meal 2 (record all ingredien	
Meal 3 (record all ingredier	nts used):
Additional Snacks:	
Water Intake Requirement: Water Tally:	

Day 7 Maintenance

Add ONE new item or combo each day

Date:	Weigh-	-In Time:
Stable Weight:	ance. Day 1	Current Weight:
 If you gained w Were there <u>ANY</u> sta Which food/combo 	arches or sug	
to add plenty of oil	er of calorie and protein	
Meal 1 (record all	ingredients	used):
Meal 2 (record all	ingredients	sused):
Meal 3 (record all	ingredients	sused):
Additional Snacks	:	
Water Intake Require	ement:	

Day 8 Maintenance

Add ONE new item or combo each day

Date: Weigh-In Time:
Stable Weight: Current Weight: From Maintenance. Day 1
■ If you gained weight: Were there <u>ANY</u> starches or sugars? □Yes □No Which food/combo is the culprit:
 If you lost weight: Increase the number of calories you're consuming; be sure to add plenty of oil and protein to your meals.
Today's NEW item/combo is:
Meal 1 (record all ingredients used):
Meal 2 (record all ingredients used):
Meal 3 (record all ingredients used):
Additional Snacks:
Water Intake Requirement: Water Tally:

Day 9 Maintenance

Add ONE new item or combo each day

Date:	Weigh-In Time:
Stable Weight: From Maintenance.	Day 1
 If you gained weight Were there <u>ANY</u> starches Which food/combo is the 	s or sugars? □Yes □No
to add plenty of oil and p	
Today's NEW item/com	nbo is:
Meal 1 (record all ingre	
Meal 2 (record all ingr	edients used):
Meal 3 (record all ingre	edients used):
Additional Snacks:	
Water Intake Requiremen Water Tally:	t:

Day 10 Maintenance

Add ONE new item or combo each day

Date: Weigh-In Time:
Stable Weight: Current Weight: From Maintenance. Day 1
■ If you gained weight: Were there <u>ANY</u> starches or sugars? □Yes □No Which food/combo is the culprit:
 If you lost weight: Increase the number of calories you're consuming; be sure to add plenty of oil and protein to your meals.
Today's NEW item/combo is:
Meal 1 (record all ingredients used):
Meal 2 (record all ingredients used):
Meal 3 (record all ingredients used):
Additional Snacks:
Water Intake Requirement: Water Tally:

Day 11 Maintenance

Add ONE new item or combo each day

Date: Weigh-In Time:
Stable Weight: Current Weight: From Maintenance. Day 1
■ If you gained weight: Were there <u>ANY</u> starches or sugars? □Yes □No Which food/combo is the culprit:
 If you lost weight: Increase the number of calories you're consuming; be sure to add plenty of oil and protein to your meals.
Today's NEW item/combo is:
Meal 1 (record all ingredients used):
Meal 2 (record all ingredients used):
Meal 3 (record all ingredients used):
Additional Snacks:
Water Intake Requirement: Water Tally:

Day 12 Maintenance

Add ONE new item or combo each day

Date: Weigh-In Time:
Stable Weight: Current Weight: From Maintenance. Day 1
■ If you gained weight: Were there <u>ANY</u> starches or sugars? □Yes □No Which food/combo is the culprit:
 If you lost weight: Increase the number of calories you're consuming; be sure to add plenty of oil and protein to your meals.
Today's NEW item/combo is:
Meal 1 (record all ingredients used):
Meal 2 (record all ingredients used):
Meal 3 (record all ingredients used):
Additional Snacks:
Water Intake Requirement: Water Tally:

Day 13 Maintenance

Add ONE new item or combo each day

Date:	Weigh-	-In Time:
Stable Weight:	ance. Day 1	Current Weight:
 If you gained w Were there <u>ANY</u> sta Which food/combo i 	rches or sug	
to add plenty of oil	er of calorie and protein	
Meal 1 (record all		
Meal 2 (record all	ingredients	s used):
Meal 3 (record all	ingredients	sused):
Additional Snacks	:	
Water Intake Require Water Tally:	ement:	

Day 14 Maintenance

Add ONE new item or combo each day

Date:	Weigh-In Time:
Stable Weight:	Current Weight:
	ght: hes or sugars? □Yes □No the culprit:
to add plenty of oil and	of calories you're consuming; be sure and protein to your meals.
Today's NEW item/co	ombo is: gredients used):
Trout I (Local a att mig	g. ca.cc acca,.
Meal 2 (record all ing	gredients used):
Meal 3 (record all ing	gredients used):
Additional Snacks:	
Water Intake Requireme Water Tally:	ent:

Day 15 Maintenance

Add ONE new item or combo each day

Date:	Weigh-In Time:
Stable Weight:	Current Weight:
	ght: hes or sugars? □Yes □No the culprit:
to add plenty of oil and	of calories you're consuming; be sure and protein to your meals.
Today's NEW item/co	ombo is: gredients used):
Trout I (Local a att mig	g. ca.cc acca,.
Meal 2 (record all ing	gredients used):
Meal 3 (record all ing	gredients used):
Additional Snacks:	
Water Intake Requireme Water Tally:	ent:

Day 16 Maintenance

Add ONE new item or combo each day

Date:	Weigh-In Time:
Stable Weight:	Current Weight:
	nt: es or sugars?
to add plenty of oil and	of calories you're consuming; be sure I protein to your meals. mbo is:
Meal 1 (record all ingi	
Meal 2 (record all ing	redients used):
Meal 3 (record all ing	redients used):
Additional Snacks:	
Water Intake Requireme Water Tally:	nt:

Day 17 Maintenance

Add ONE new item or combo each day

Date: We	igh-In Time:
Stable Weight: From Maintenance. Day	Current Weight:
 If you gained weight: Were there <u>ANY</u> starches or Which food/combo is the cult 	
 If you lost weight: Increase the number of call to add plenty of oil and prot 	ories you're consuming; be sure ein to your meals.
	is:
Meal 1 (record all ingredie	ents used):
Meal 2 (record all ingredie	ents used):
Meal 3 (record all ingredie	ents used):
Additional Snacks:	
Water Intake Requirement: Water Tally:	

Day 18 Maintenance

Add ONE new item or combo each day

Date: Weigh-In Time:
Stable Weight: Current Weight: From Maintenance. Day 1
■ If you gained weight: Were there <u>ANY</u> starches or sugars? □Yes □No Which food/combo is the culprit:
 If you lost weight: Increase the number of calories you're consuming; be sure to add plenty of oil and protein to your meals.
Today's NEW item/combo is:
Meal 1 (record all ingredients used):
Meal 2 (record all ingredients used):
Meal 3 (record all ingredients used):
Additional Snacks:
Water Intake Requirement: Water Tally:

Day 19 Maintenance

Add ONE new item or combo each day

Date:	Weigh-In Time:
Stable Weight:	Current Weight:
 If you gained weigh Were there <u>ANY</u> starche Which food/combo is the 	es or sugars? □Yes □No
to add plenty of oil and	f calories you're consuming; be sure protein to your meals. mbo is:
Meal 1 (record all ingr	
Meal 2 (record all ingr	redients used):
Meal 3 (record all ingr	redients used):
Additional Snacks:	
Water Intake Requiremer Water Tally:	nt:

Day 20 Maintenance

Add ONE new item or combo each day

Date: Weigh-In Time:	
Stable Weight: Current Weight: From Maintenance. Day 1	
■ If you gained weight: Were there <u>ANY</u> starches or sugars? □Yes □No Which food/combo is the culprit:	
 If you lost weight: Increase the number of calories you're consuming; be sure to add plenty of oil and protein to your meals. 	
Today's NEW item/combo is:	
Meal 1 (record all ingredients used):	
Meal 2 (record all ingredients used):	
Meal 3 (record all ingredients used):	
Additional Snacks:	
Water Intake Requirement: Water Tally:	

Day 21 Maintenance

Add ONE new item or combo each day

Date:	Weigh-In Time:
Stable Weight: From Maintenance.	Current Weight:
 If you gained weight Were there <u>ANY</u> starche Which food/combo is the 	es or sugars? □Yes □No
to add plenty of oil and	
Today's NEW item/con Meal 1 (record all ingr	mbo is:
meat i (i ecoi a att mgi	carento aocaj.
Meal 2 (record all ingr	redients used):
Meal 3 (record all ingr	redients used):
Additional Snacks:	
Water Intake Requirement Water Tally:	nt:

Keep It Up!



Keep going and maintain your weight for an entire year!

Try Adding a NEW Healthy Habit

Ancient Healing Words of Wisdom

Here are some healthy habits that you may consider adopting at some point:



- Scrape your tongue each morning
- Only eat when you feel hungry.



- At meals, fill your belly with:
 50% with food (approx. 2 LEVEL handfuls),
 25% with liquid and keep 25% empty.
- Have your drinks without ice.
 Iced drinks weaken digestion and damage the heart



- Notice if you have cravings.
 It may be toxins talking to you
- Notice if your sinuses are congested in the morning.
 You probably did not fully digest the meal from the day before
- Notice if you experience gas or bloating.
 This is a sign of weak digestion
- Notice if your breath stinks
 Often caused by food sitting in the stomach overnight
- Notice if you feel sleepy after you eat This is a sign of indigestion
- Notice if you feel energized after you eat.
 This is correct! Your food should energize you!
- Notice if you woke up with phlegm.
 Phlegm is a sign of toxins.

The Benefits of Organic Food

From:

http://www.helpguide.org/articles/healthyeating/organic-foods.htm

Visit the HelpGuide.org link above to get more details from their article "Organic Foods: What You Need to Know." Here are a few points made in that article:



 Organic foods provide a variety of benefits to your mental and emotional health as well as for the environment.



Organic produce contains fewer pesticides.



Organic food is often fresher.



 Organic farming tends to be better for the environment.

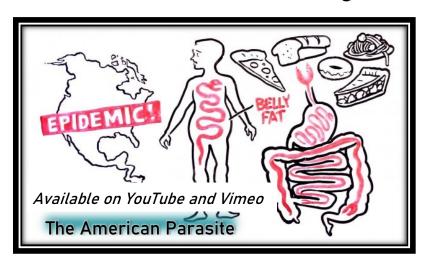


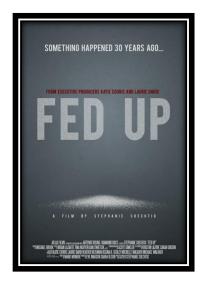
 Organically raised animals are NOT given antibiotics, growth hormones, or fed animal byproducts.



Organic food is GMO-free.

Recommended Viewing

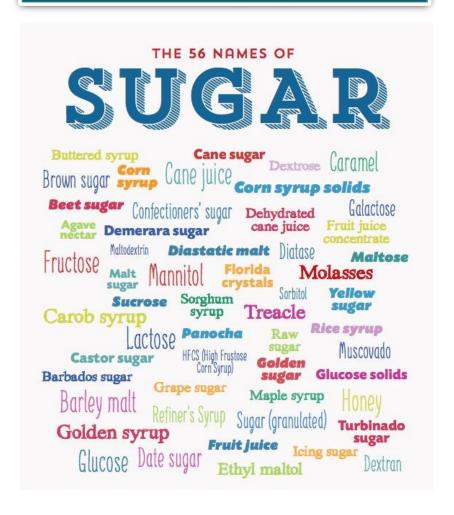






Start a Habit

Get to know the 56 names of sugar and start checking your labels today for these sneaky culprits!



Recommended Classes with TWBG

Holistic Health Sciences offers a number of classes that can be taken with the TWBG Herbal Formula Program. For more information, visit www.HolisticHealthSciences.com



Tai Chi (12 hr)

Prerequisite - Intro Workshop

Balance, strength, longevity, and inner peace can be yours with Tai

Chi. Free yourself from back pain, stress, anxiety, physical debility, and much more with these simple, yet extremely effective exercises.



Sitting Yoga (12hr)

Prerequisite – Intro Workshop

Unwind and gain flexibility and
strength with a relaxing sitting
yoga series for all levels



Meditation I (12 hr)

Prerequisite - Intro Workshop;

Ages 13+

Take a step on the path to a more enjoyable life! Learn the step-by-step process that will lead you to success in meditation.



Remember to Breathe



Stay Hydrated and Drink Water





Gain greater flexibility when applied before and after workouts. Cuts warm up and cool down time by 90%.

Great for contact sports. Apply liberally before practice.

Safe for all ages



- Three Weeks to a Better Body
- (H) Melt Stubborn Fat Fast
- Look Good and Feel Amazing
- Detox and Cleanse

Notes

Notes



Dr. Sifu Nadine Shozuya is a Doctor of Acupuncture and Chinese Medicine, Licensed Acupuncturist, and Certified Ayurvedic Practitioner. She grew up in Hawaii, where she was exposed to the potent medicines of nature. Throughout her time in California, she has used her medicinal skills to heal thousands of people all across the South Bay and beyond. She founded Scholar Warrior Community Center in 2001 and believes that holistic healing should be available to all.