Slave Diet and the Implications for our Health

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Our Ancestors In Africa





Survival Strategies and Habits Inherited From the Plantation



Boudin: A Caribbean Dish Inherited From Slavery





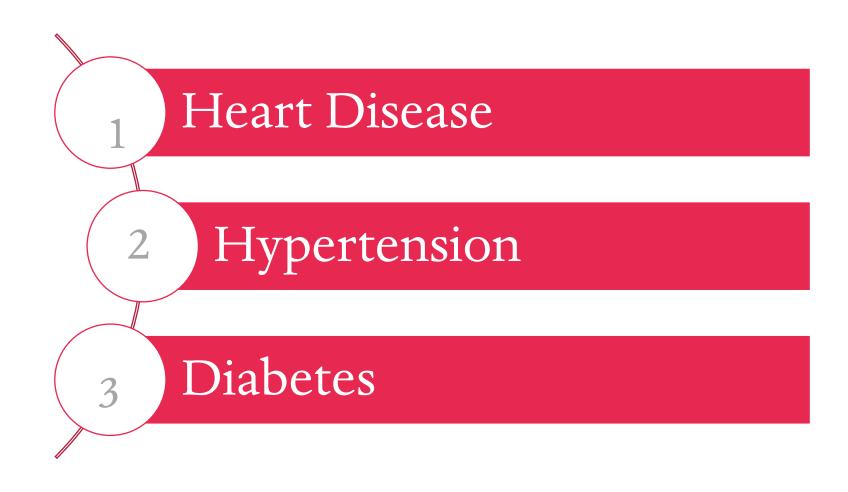
Can You Identify What is on This Plate?



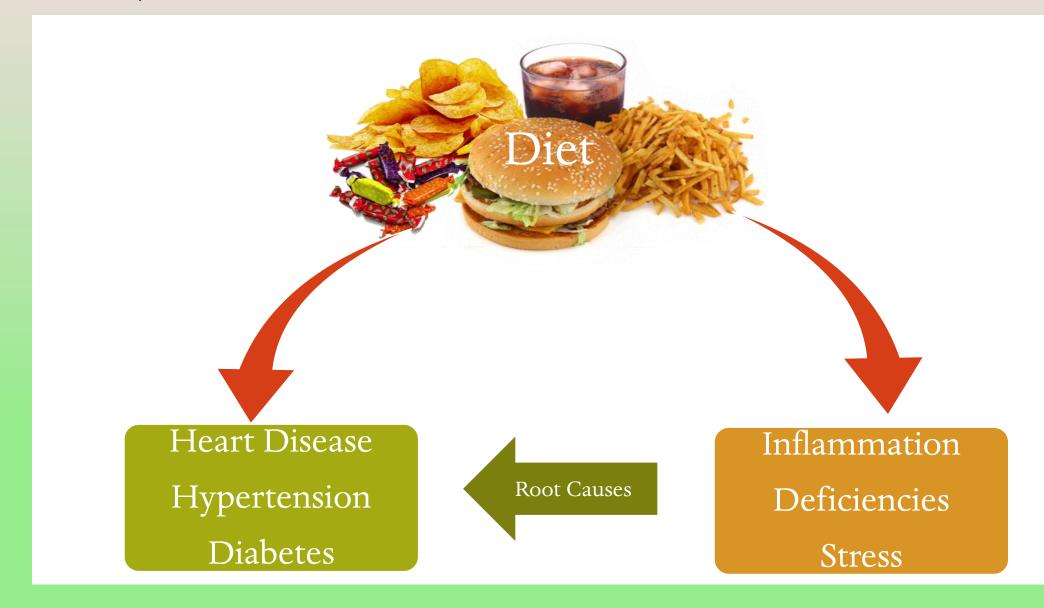


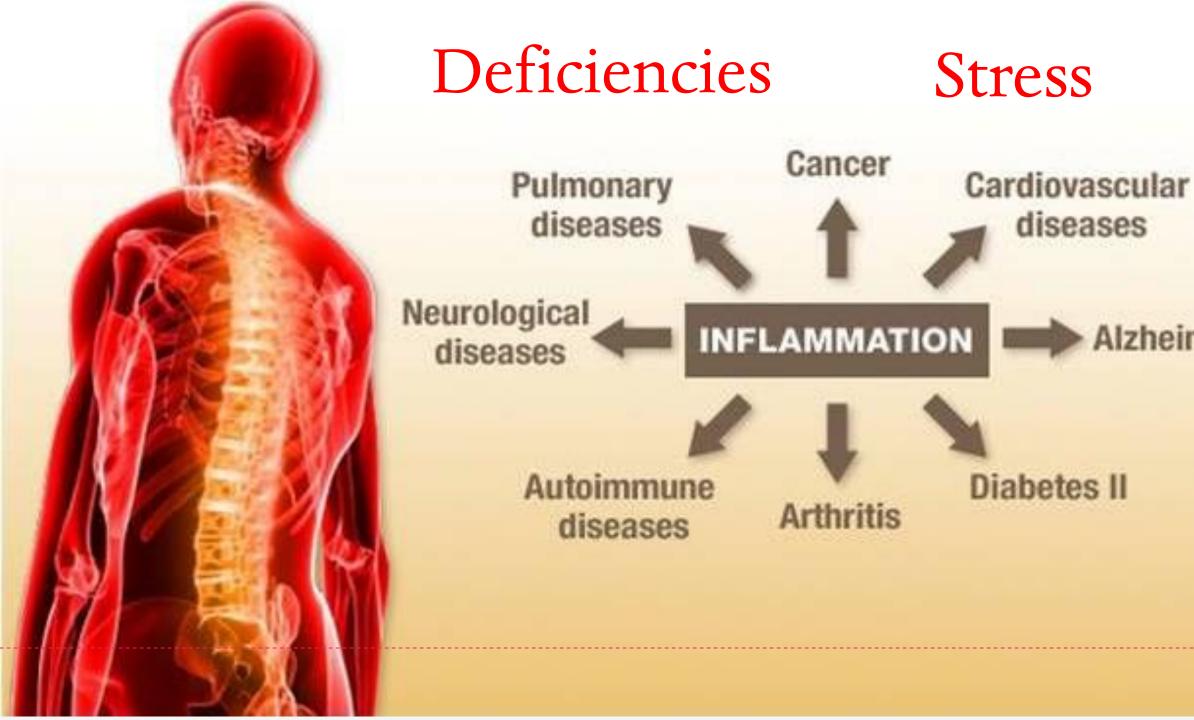
Chronic Health Conditions and The Slave Diet

Chronic Health Conditions Linked to Diet and Lifestyle



The Link Between Diet and Chronic Conditions

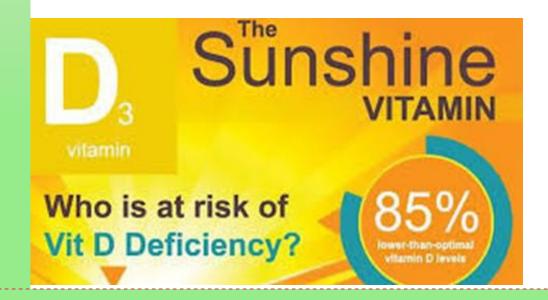




Alzheimer

Iron Deficiency is #1 throughout the world





Are African people really at risk of Vitamin D Deficiency?

Beverages and Foods that Stress the Body





Foods That Contribute to Inflammation, Deficiencies and Stress

- Processed foods (white sugar, brown sugar, white bread, white rice, etc..)
- Excessive amounts of starchy foods
- Fried foods
- GMO Foods
- Excessive amounts of acidic foods
- Overcooked Foods







THAT WAY

ANOTHER WAY



Foods That Positively Impact Our Health

- Alkaline Foods
- Whole foods
- Seasonal Foods
- Fiber Rich Foods
- Nutrient Dense Foods
- Carbohydrates, Fats and Proteins
- Fermented Foods
- Unsaturated Fats
- Plant based proteins and lean animal proteins



The Nurturing Way's Approach to Healthy Living

Eat Alkaline Foods



Proper Food Combining

Raw, Bake, Broil, Sauté or Steam

Reduce Sodium and Eat
Healthy Fats

Exercise and Stay Hydrated



Follow the Flow of Nature

Avoid Emotional Eating

Intermittent Fast

Portion Control - 9-inch Plate



Cleanse

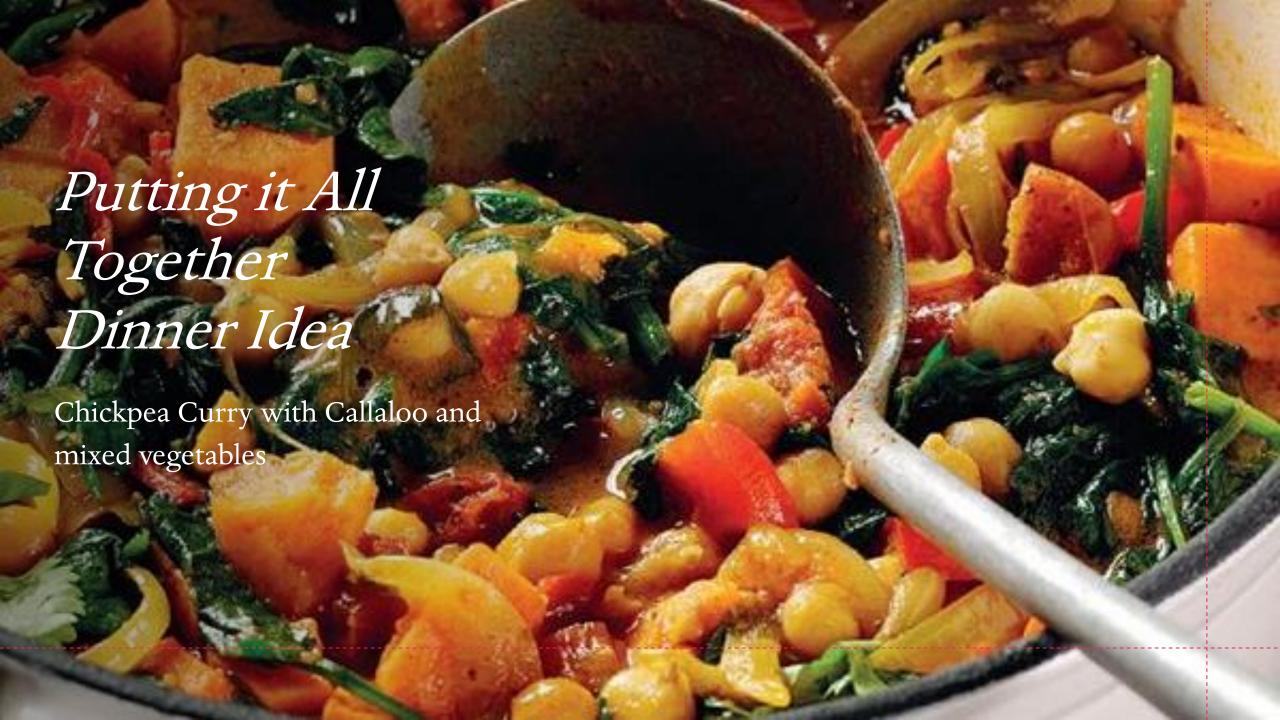
Affirmations and Prayer

Meditate, Spend Time in Nature







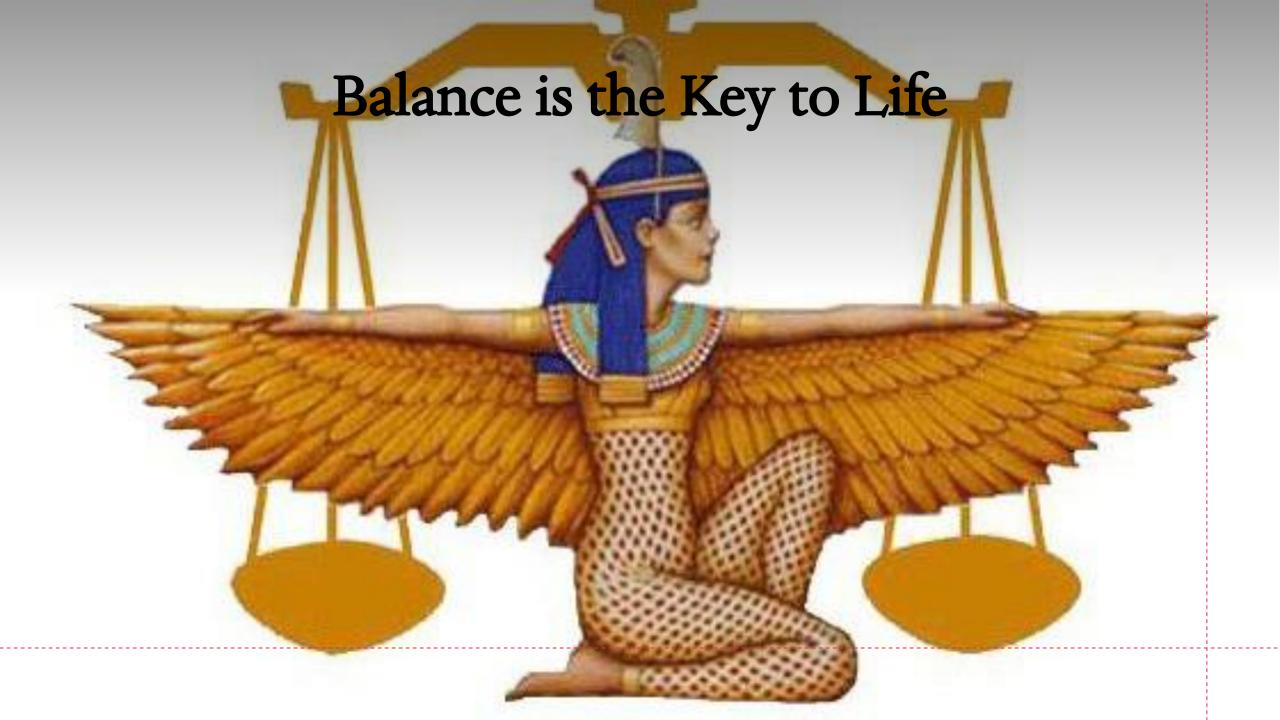


Summary

The Slave Diet of our ancestors combined with processed foods are major contributing factors to our current state of health

This type of diet can lead to inflammation, deficiencies and toxicity, which are the underlying causes of many health conditions

We have the power to improve our health by incorporating this nutritional approach that nourish the body, mind and spirit



This is a Call To Action!
What Change Can You Make Today?



Fawodhodie – Freedom, Independence, Emancipation Akan Symbol

THE NURTURING WAY Creating Optimal Health With Nutrition and Other Holistic Modalities



Proper Food Combining Chart

Proteins

*Dairy Olives Soaked Nuts Mature Coconuts *Meats (flesh) Soaked Seeds



Digestion is more difficult when proteins & starches are eaten within 3 hours of each other.



Beans Carrots Corn Grains Jicama Legumes Rice

Rice Squash Young Coconut



Vegetables
Mix well with either a

protein OR a starch



Fruits



Note: Fruits should never follow or be eaten with protein, starch or vegetables!

*These substances not recommended but included for clarity

$Acid \stackrel{POG}{\longleftarrow}$

Citrus Fruits
Pineapples
Plums (sour)
Pomegranates
Stawberries
Sour Fruits

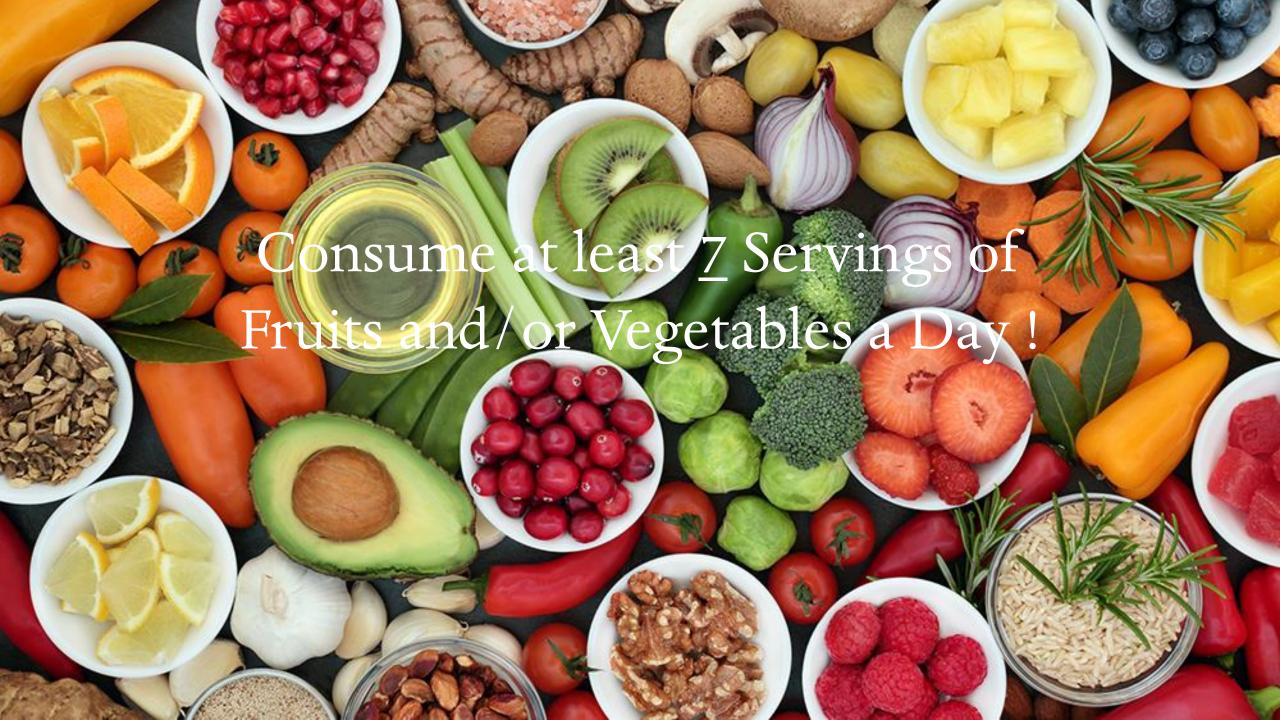
Sub-Acid

Apples
Apricots
Cherries
Grapes
Mangos
Papayas

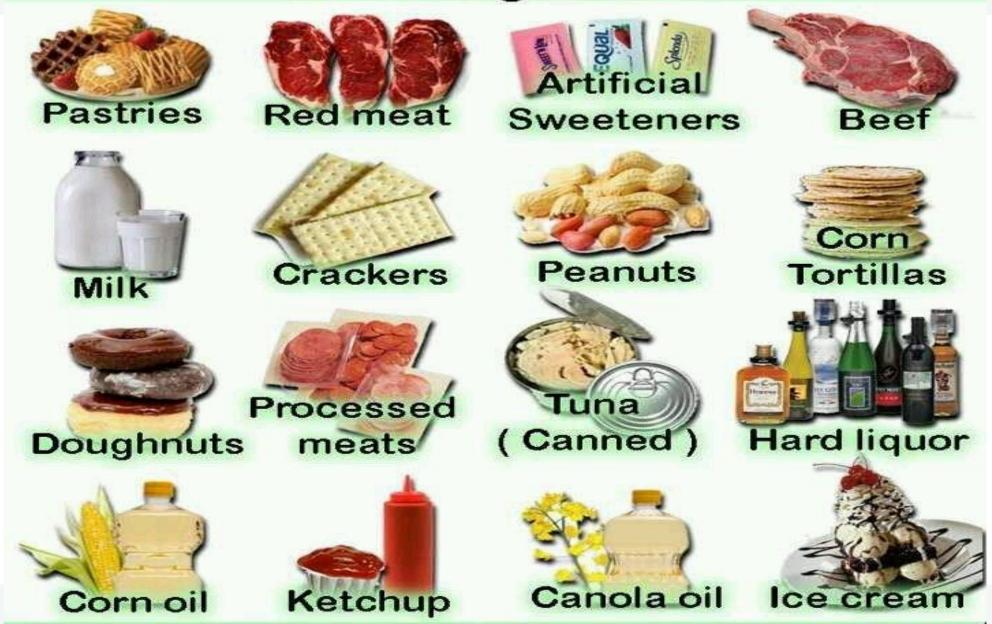
Pears

 $\stackrel{\mathsf{OR}}{\longrightarrow} \mathsf{Swee}$

Bananas
Dates
Figs
Prunes
Raisins
Persimmons
Pears



Acidic Foods



RawforBeauty



Acidic pH Neutral pH Alkaline pH

Pic.5 pH in Foods and Drinks

Types of Cleanse to Support Health

