HEALTHY SPIRITUALITY PART 1

CARING FOR YOUR TEMPLE



Healthy Spirituality Series

- Importance of Eating Well
- GMOs- Genetically Modified Organisms
- Factory Farming Practices
- Dairy Choices
- Exercise- How much is needed
- Living a Balanced Life in an Unbalanced World

A Gnostic Must Be

- Temperate
- Not slander people
- Not be gluttonous or lazy
- Retire to the bedroom at 10:00 p.m. daily in order to practice internal meditation
- Rise at dawn in order to practice all of esoteric exercises
- Clean, tidy, decent, honest and upright
- Punctual and happy
- Never angry with anyone, nor be against anyone in any way
- Shower or wash daily, and dress presentably

Why Should We Feed our Bodies Well?

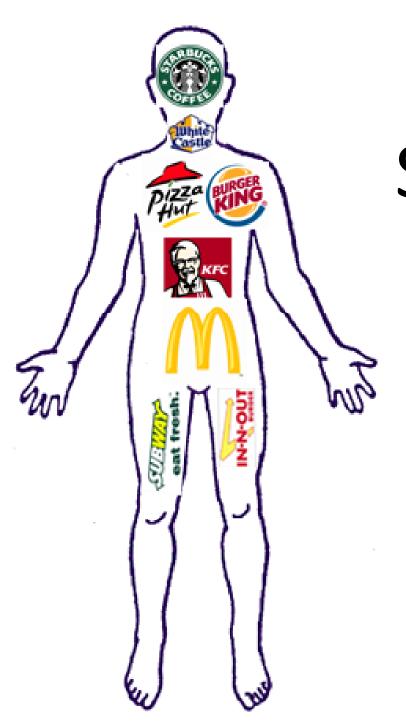


In order to be able to perform the Spiritual Work of Your Being

Three Factors of The Revolution of Consciousness

- 1. Birth of our Internal Bodies
- 2. Death of our egos
- 3. Sacrifice for humanity

You are What You You Eat



So what are YOU?

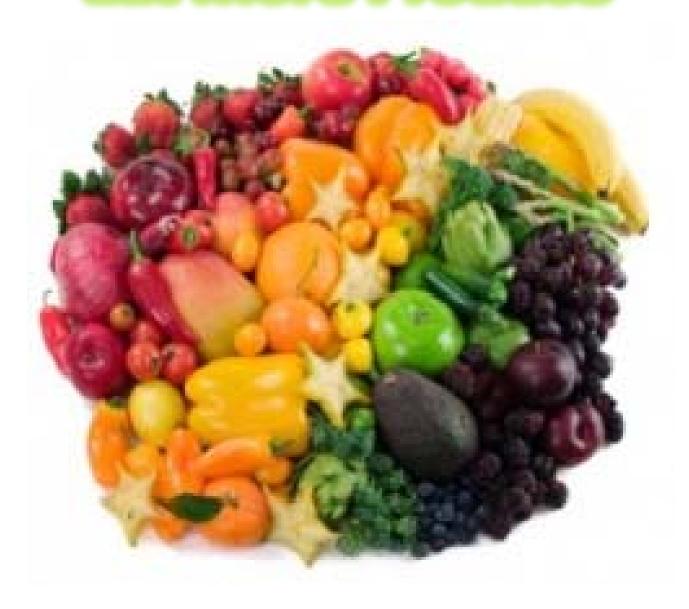
Supersize Me

"It is indispensable that each person be nourished sufficiently. When nutrition is imperfect, the blood weakens and becomes poor, this being the reason why the cells also weaken."

- Samael Aun Weor, The Mystery of the Golden Blossom

10 TIPS TO START EATING FOR A **HEALTHY SPIRITUAL** BODY

Eat More Produce





1. commercial produce is ok

2. frozen fruits and vegetables are also ok



3. organic is much better

BENEFITS OF EATING ORGANIC

- keep chemicals off your plate
- protect future generations
- save energy
- protect water quality
- support a true economy
- promote biodiversity
- nourishment
- flavor

Organic vs. Non-Organic Produce

Organic produce:

No Pesticides

- Grown with natural fertilizers
- Insects are controlled using natural methods (birds, good insects, traps)

Conventionally grown produce:

Pesticides used

- Grown with synthetic or chemical fertilizers.
- Weeds are controlled with chemical herbicides.
- Insecticides are used to manage pests and disease.

The Dirtiest Produce: Buy these Organic

- Apples
- Bell Peppers
- Blueberries
- Carrots
- Celery
- Cherries
- Grapes (imported)
- Kale

- Leafy greens
- Nectarines
- Peaches
- Pears
- Potatoes
- Strawberries
- Spinach

Non-organic fruits and vegetables with low pesticide levels

- Asparagus
- Avocado
- Broccoli
- Cabbage
- Corn (sweet)
- Eggplant
- Kiwi
- Mango

- Onion
- Papaya
- Pineapple
- Peas (sweet)
- Sweet Potatoes
- Tomatoes
- Watermelon

Tips for keeping the cost of organic food within your budget

- Shop at farmers' markets
- Join a food co-op
- Join a Community Supported Agriculture (CSA) farm

4. Local is even better



Why people buy locally grown food:

- Financial benefits
- More Environmentally Friendly
- Fresh produce



5. fresh is best

just get healthy food into body

- Watch what other people are buying
- Try New Vegetables
- Have fruit as a mid-morning snack
- Add strawberries, blueberries, or bananas to your waffles, pancakes, cereal, oatmeal, or toast
- Add vegetables like bell peppers, broccoli, spinach, mushrooms or tomatoes to your egg or egg white omelet
- Stash bags of dried fruit at your desk for a convenient snack
- Top a cup of yogurt with sliced fresh fruit

6. Prepare YourOwn Food





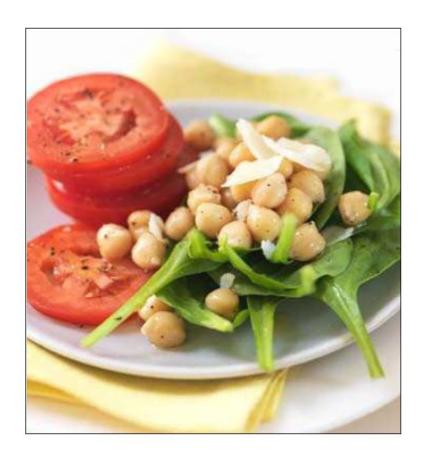
Cook once, eat twice

- less time in the kitchen
- more time in life

7. Keep it simple

• 2 - 3 ingredients





• not more than 4 - 5

8. Ask Others for Help



- create connection
- share time together

9. Don't Eat Foods You Don't Like



10. Crowding Out

- Canned Food
- Fast food
- Pork
- Soy, corn (unless it's organic)
- Soda
- Too Much Sugar
- Artificial Sweeteners
- Processed Food

Secret Ingredient in Preparing Food









Resources for this Lecture

LECTURES

- Three Factors of the Revolution of Consciousness
- The Pancatattva Ritual

MOVIES

- Food, Inc
- Fresh
- Supersize Me



New thinking about what we're eating.

A film by ana Sofia joanes

www.freshthemovie.com



How much do we really know about the food we buy at our local supermarkets and serve to our families?



