## **Staples**

0

0

0

0

0

#### **Spices & Seasonings**

Black seed

vegetable

Cinnamon

Ginger

powder

o Bouillon,

o Cayenne

(Note recipes that ask for dry and/or fresh herbs )

- o Basil, dried Oregano, dried
  - Black pepper Parsley, fresh 0
    - Red clover tea 0
    - Rosemary, dried 0
    - Sea salt 0
      - Southwest blend seasoning
        - or favorite seasoning, suggest 'Blend It Up'

Tomatoes, can crushed

- o Tomato paste
- Marjoram, dried 0
  - Turmeric 0

0

Mint, fresh Nettle leaf tea 0



# **GROCERY LIST**

#### Grains

- Penne or rotini pasta, spelt
- Quinoa 0
- Rice, brown and/or black and/or wild 0
- Spelt spaghetti

#### Nuts

- o Almonds
- Walnuts (med. bag)

#### Liquids & Oils

- o Agave nectar
- Apple juice 0
- Berry juice 0
- Lemon juice 0
- Olive oil 0
- Orange juice 0
- Vegetable oil 0
- Vegetable stock 0
- Wine, red or white 0

# W.O.O.D. CHALLENGES

WORKING ON OURSELVES DAILY

WOODCHALLENGES.COM 708-445-9693 LEVEL<sup>1</sup>@WOODCHALLENGES.COM

Weeks 1	Weeks 2	Weeks 3	Weeks 4
<u>Fruits</u>	<u>Fruits</u>	<u>Fruits</u>	<u>Fruits</u>
<ul> <li>Cucumber</li> <li>Lime</li> </ul>	<ul> <li>Cherries, frozen</li></ul>	<ul> <li>Blackberries,</li></ul>	<ul> <li>Mangoes,</li></ul>
	or fresh	frozen or fresh	frozen or fresh
o Pear	<ul> <li>Strawberries,</li></ul>	<ul> <li>Raspberry</li></ul>	<ul> <li>Peaches,</li></ul>
	frozen or fresh	sorbet	frozen or fresh
	o Strawberry Jam		

#### Vegetables

- Bell pepper, green
- o Mushrooms
- o Red onions
- Tomatoes,
   plum

<b>Vegetables</b>
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- o Broccoli
- o Mushrooms
- o Red onions
- o String beans

#### Vegetables

- Bell pepper, green
- Bell pepper, red
- o Mushrooms
- o Red onions
- o Spinach leaves

#### Vegetables

- o Red onions
- o Spinach leaves

#### Suggested Alkaline Food for your salad and smoothies

<ul> <li>Avocados</li> </ul>	o Kale	<ul> <li>Aquatic Earth</li> </ul>
o Bananas	o Leeks	Mix
o Berries	o Olives	o Almond Milk
o Raisins	o Scallions	o Maple Syrup

# SHOP SMART AND EFFICIENTLY

Please check your cupboard/pantry at home to see how many of the items on this list is accounted for.

Plan to stop by your grocery for 10 minutes to attain these items on the list, if you stay any longer it should be because you need other items to make your personal dishes.

### PERISHABLE STAPLES

You should always have leafy vegetation in the fridge and frozen fruit in the freezer.

You should also keep an array of herbs handy. (Herbs are the key to vitality)

Never let any fruit go to waste, just freeze to use in a smoothie.