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# Real Food What To Eat And Why Nina Planck

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*Real Food  
What To Eat  
And Why Nina  
Planck*

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## **DRAKE BARTLETT**

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*Digestive Health with REAL Food* Penguin  
Hailed as the "patron saint of farmers' markets" by the Guardian and called one of the "great food activists" by Vanity Fair's David Kamp, Nina Planck was on the vanguard of the real food movement, and her first book remains a vital and original contribution to the hot debate about what to eat and why. In lively, personal chapters on produce, dairy, meat, fish, chocolate, and other real foods, Nina explains how ancient foods like beef and butter have been falsely accused, while industrial foods like

corn syrup and soybean oil have created a triple epidemic of obesity, diabetes, and heart disease. The New York Times said that Real Food "poses a convincing alternative to the prevailing dietary guidelines, even those treated as gospel." A rebuttal to dietary fads and a clarion call for the return to old-fashioned foods, Real Food no longer seems radical, if only because the conversation has caught up to Nina Planck. Indeed, it has become gospel in its own right. This special tenth-anniversary edition includes a foreword by Nina Teicholz (The Big Fat Surprise) and a new introduction from the author.

[Real Food All Year](#)

Algonquin Books  
Healthy cooking reinvented by top chef Seamus Mullen, with over 125 Paleo-inspired recipes designed to revitalize your health every day. In the high-end food world, "healthy cooking" has long been taboo. But as one of the only high-profile chefs today guided by the understanding that the food we eat has a deep impact on our health, Seamus Mullen has rewritten the old rule that healthy can't be delicious. Seamus's powerful transformation came out of his own health crisis—after a near-death experience brought on by autoimmune disease he'd struggled with for years, he radically changed the way he cooked, both at his

restaurants and at home. As a result, the biomarkers of disease disappeared and the constant trips to the ER he experienced while he was sick have come to an end. But what Seamus has been surprised to discover is that this new way of eating—dishes starring real, whole foods such as vegetables and fruits, meats used as garnishes, whole grains, fermented foods, and no refined sugar or gluten—has not only controlled his disease but has also made his body feel younger, stronger, and more energized every day. It is his mission to share his brand of cooking with readers everywhere to inspire them to shift their diets and truly redefine what “healthy eating” can and should be. A powerful manifesto with Seamus’s moving journey at its heart, *Real Food Heals* is packed with 125 easy-to-prepare, Paleo-inspired, and nourishing recipes packed with delicious whole food ingredients, including Kefir Scrambled Eggs with Grated Garlic; Nori Rolls with Olive Oil, Tuna, Avocado, and Sprouts; and Fig Almond Cacao Nib bars. Complete with a 21-day jump-start meal plan, this unique cookbook will

help everyone prepare healthy, irresistible food with big flavors every day and put them on the path to total wellness.

[Eat Real Food Or Else](#)  
Victory Belt Publishing  
Say good-bye to flavorless tomatoes, mealy apples, and “mystery meats.” Say hello to the way food used to taste—and still can. The *Real Food Revival* is a book of celebration and indulgence, an ode to culinary delight, and an indispensable reference guide for food lovers everywhere. It takes you through the delicious process of filling your pantries (and tummies) with *Real Food*. Simply put, *Real Food* is: delicious, produced as locally as possible, sustainable, affordable, and accessible. In *The Real Food Revival*, readers will learn how to find *Real Food* wherever they shop, and how to navigate the jargon—organic, eco-friendly, fresh, fresh-frozen, cage-free, GMO-free, fair-trade, grass-fed, grain-finished—in order to make meaningful choices. The book also informs readers about alternative *Real Food* sources such as CSAs (Community Supported Agriculture systems), direct-from-the-farm, and the Internet.

[Real Food Less Fuss](#) Page Street Publishing  
*Skinny Chicks Don't Eat Salads* author Christine Avanti explains how women and men can control their appetites and lose weight by avoiding the fake and processed foods that are actually making them fatter. Many women think that products labeled “fat-free,” “sugar-free,” or “lite” are the key to easy weight loss. The truth is that these so-called healthy packaged foods are filled with processed ingredients and chemicals that actually contribute to weight gain by causing us to overeat. In *Skinny Chicks Eat Real Food*, nutritionist Christine Avanti explains why a diet rich in all-natural produce, whole grains, and lean protein packed with the nutrients responsible for maintaining stable blood sugar levels and speeding up metabolism is by far the more effective option. Avanti draws on the latest research to provide guidelines for what and how often readers should eat to ensure that pounds are dropped—and offers specific meal plans, grocery lists, and a collection of flavorful recipes filled with fresh, seasonal ingredients. A guide to eating real food

in a factory-food world, a weight loss plan, and a real-food cookbook in one, *Skinny Chicks Eat Real Food* will instruct and inspire readers to steer clear of fake food and eat the balanced, all-natural way we were designed to eat.

[The Eat Real Food Cookbook](#) St. Martin's Griffin

A fun collection of Martin Parr's food pictures, which documents the simple notion that 'we are what we eat'. *Real Food* celebrates all things food through the eyes of the renowned British photographer Martin Parr - a kaleidoscope of foods the world over, from hot dogs to sticky buns and langoustine to lemon meringue pie. Featuring photographs taken throughout Martin Parr's prolific career to-date, *Real Food* will comprise the very best of Parr's iconic imagery - a collection of close-up food shots, in typical garish colour, taken by Parr throughout his travels across the world.

Introduced with an essay by Fergus Henderson, British chef and founder of the restaurant St John's in London, which considers Parr's photographs in the context of global cuisine, and Parr's fascination with

the social aspect of food that is at the heart of these photographs.

*Real Food for Pregnancy*  
Harper Collins

In just 30 minutes, you can have a delicious balanced meal that boosts your energy and your physical and mental health—and tastes amazing to boot! Caitlin Greene, creator of *Star Infinite Food*, shows you just how tasty a holistic approach to nutritious eating can be. Caitlin takes the best of paleo, gluten-free and vegan cooking to make practical and delicious foods like Chicken Fingers with Cashew Crust, Cauliflower Wings 3 Ways (BBQ, buffalo and harissa), Sweet Potato Crust Pizza, Savory Breakfast Buddha Bowls and Apple Plantain Coffee Cake. Making healthier ingredient swaps into the meals you already love means you can cut the filler from your diet for great tasting, nutrient-dense meals. Add mushrooms to your meatballs for micronutrients instead of junky, refined all-purpose flour. Choose heart healthy turkey over fattier ground beef. Or give deviled eggs a makeover with wholesome avocados and a tasty spice blend. Featuring tons of flavor

variation ideas, this book provides endless inspiration and knowledge to incorporate more lean proteins, healthy fats and fresh greens into every meal of the day!

*The Nourished Kitchen*  
Page Street Publishing

The author of the phenomenal bestselling *100 Days of Real Food* series addresses the most common concern of her readers—how to cut out processed food on a tight budget—in this full-color cookbook with shopping lists and prices for each recipe. Millions of American families are discovering the dangers of eating processed food. But wholesome, fresh ingredients can seem more expensive—from buying organic grains, dairy, and produce to the issue of food waste as people learn to plan and cook in new ways. With her hugely popular *100 Days of Real Food* blog and her two bestselling books, Lisa Leake has been a leader in helping everyday families move away from processed foods. She also understands the concerns of her followers who want to eat better without breaking the bank! In *100 Days of Real Food: On a Budget* she shows readers how to make a variety of

unprocessed dishes for \$15 or less a recipe. Unlike other budget cookbooks that only calculate the cost per serving (have you ever tried to buy just 1/4 cup of sour cream?), this incredibly practical book gives you the exact total cost for all the necessary ingredients for each dish, helping busy families even on the tightest budget plan the meals that will work for them. Lisa provides delicious recipes for breakfast, packed lunch, and dinner, as well as snacks and desserts, including:

- Cinnamon Roll Pancakes
- Quiche with an Easy Whole-Wheat Crust
- Sweet Potato and Black Bean Cakes
- Lemon Poppy Seed Muffins with Toasted Coconut
- Green Apple Slaw
- Chicken Burrito Bowls
- Cheesy Pasta and Cauliflower Bake
- Apple Glazed Pork Chops
- Sausage and Pepper Tacos
- Asian Chicken Lettuce Cups
- Oatmeal Cookie Energy Bites
- Pina Colada Frozen Yogurt Pops

In addition to the wallet-friendly recipes, Lisa shares practical secrets for saving money in the kitchen: learning to plan ahead, getting the best deals on staple items, knowing what to make versus what to buy,

growing your own herbs, and even reducing waste—which is currently twenty percent of all food purchased!

*Eat The Yolks* Bloomsbury Publishing USA

In her first cookbook, *100 Days of Real Food*, Lisa Leake revealed how simple it is to think out of the box in the kitchen by replacing unhealthy prepackaged and processed foods with “real food”—mouthwatering meals made with wholesome and familiar ingredients. Now, Lisa is back with *100 quick-and-easy recipes and simple cheat sheets* that will work with every family’s busy lifestyle. *100 Days of Real Food: Fast & Fabulous* gives Lisa’s devoted fans and newcomers exactly what they want, quick and tasty favorites for breakfast, lunch, dinner, dessert, and even snacks that are a snap to make. Inside you’ll find recipes sure to please everyone, from Cinnamon Raisin Scones, Couscous and Tomato Salad, and Corn Muffins to Citrus Salad With Crispy Quinoa, Honeydew Green Smoothie, and Slow Cooker Black Bean Soup to Easy Fish Tacos, Parmesan Crusted Chicken, and Chocolate Banana Pops. While some

dishes are blog favorites, seventy-five percent are brand new. Along with these family-friendly recipes, *100 Days of Real Food: Fast & Fabulous* incorporates ideas for adult, big-kid, and little-kid packed lunches and new seasonal meal plans and shopping lists—everything you need for accessible, quick, and real home cooking. Lisa also includes a “CliffsNotes”-style resource section packed with easy guidelines on how to buy real food, supermarket staples (including her Top 10 Shopping Lists by Store), the truth behind more than a dozen grocery store myths, and other handy kitchen tips (such as food prep guides and storage cheat sheets). Making and enjoying healthy meals the whole family will love doesn’t have to be difficult, boring, or expensive. With this essential cookbook, illustrated with color photos for every single recipe, you’ll see just how fast and fabulous good home-cooked meals can be.

*What to Eat* Penguin

Commuting, working, exercising, parenting, socialising - our lives are busy and there simply isn't the time to sustain a

super healthy lifestyle. We rarely wake up feeling energised or refreshed, so we pop some vitamins, slug a coffee and get going. Julie Montagu has the answer. She is The Flexi Foodie and her book of 90 delicious recipes and friendly facts will show you how to introduce plant-based superfoods into your daily diet. Through meat-free, dairy-free and sugar-free recipes made with unrefined, wholesome ingredients, you can raise your energy levels, lose weight, lower your cholesterol, keep blood sugar levels under control, and look and feel more youthful than you have in years. Simply by adding more good foods into your day, you will naturally crowd out the bad ones. So, if you know you've got an indulgent dinner planned, whizz up a green juice in the morning and you'll get your five-a-day in one hit. If the week ahead looks gruelling, make some high-energy power balls on Sunday and eat one every afternoon for a boost. If you love a weekly steak, serve it with one of Julie's nutrient-packed side dishes and you've done some good with minimum effort. Enjoy what you cook, be

flexible, eat well and feel so much better with Julie's brilliantly inspiring recipes.

### **Just Eat Real Food**

Macmillan Publishers Aus. Whole-Food, Flavor-Forward Cooking Made Simple Finding the right balance between healthy, convenient and delectable recipes can be challenging when you're constantly on the go. Luckily for you, Caitlin Greene knows a little something about pulling together meals that are as vibrant and nutritious as they are indulgent—in as little time as possible. Founder of the wildly popular blog and Instagram account Star Infinite Food, Caitlin is one of the leaders in modern health-conscious cooking centered on intuitive eating and food freedom. Followers have dubbed her cuisine “healthy food porn.” And in her debut cookbook you'll get more than 60 of her best recipes for everyday meals that will thrill, comfort and nourish you through and through. Did we mention that they take no time at all to put together? Get a mouthful of decadence in each bite of her Mediterranean Turkey Burgers—which come together in just 25 minutes—or the equally

effortless Creamy Tuscan Chicken. Caitlin has got you covered if you crave plant-based deliciousness with her Smashed Brussels Sprouts with Maple-Mustard Apples and Stuffed Zucchini with Cauliflower Tabbouleh, both of which are ready to eat in 30 minutes or less. Instead of denying your cravings for sweets, Caitlin helps you make smart swaps with unrefined sugars and nutritious gluten-free flours. Whip up twists on classic desserts like her Chocolate Banana Tart and Cinnamon Roll Cookies for all the familiar comfort with added pizzazz. With Caitlin's wealth of cooking knowledge and gentle guidance at your fingertips, pretty soon your weeknights will turn into exciting moments of reconnection with your love of food—and by extension, your well-being. New Harbinger Publications **CURVE YOUR APPETITE.** Dumping the fake stuff and relishing real food will make you feel better, help you drop pounds, and most importantly, take all the fear out of what you eat. Does that sound too good to be true? It isn't—despite the fact

that lately we've given up ripe vegetables for the canned stuff; tossed out sweet, tart orange juice for pasteurized concentrate; traded fresh fish for boil-in-a-bag dinners; and replaced real desserts with supersweet snacks that make us feel ridiculously overfed but definitely disappointed. The result? Most of us are overweight or obese—or heading that way; more and more of us suffer from diabetes, clogged arteries, and even bad knees. We eat too much of the fake stuff, yet we're still hungry. And not satisfied. Who hasn't tried to change all that? Who hasn't walked into a supermarket and thought, I'm going to eat better from now on? So you load your cart with whole-grain crackers, fish fillets, and asparagus. Sure, you have a few barely satisfying meals before you think, Hey, life's too short for this! And soon enough, you're back to square one. For real change, you need a real plan. It's in your hands. *Real Food Has Curves* is a fun and ultimately rewarding seven-step journey to rediscover the basic pleasure of fresh, well-prepared natural ingredients: curvy, voluptuous, juicy, sweet,

savory. And yes, scrumptious, too. In these simple steps—each with its own easy, delicious recipes—you'll learn to become a better shopper, savor your meals, and eat your way to a better you. Yes, you'll drop pounds. But you won't be counting calories. Instead, you'll learn to celebrate the abundance all around. It's time to realize that food is not the enemy but a life-sustaining gift. It's time to get off the processed and packaged merry-go-round. It's time to be satisfied, nourished, thinner, and above all, happier. It's time for real food. Shape your waist, rediscover real food, and find new pleasure in every meal as Bruce Weinstein and Mark Scarbrough teach you how to: • Eat to be satisfied • Recognize the fake and kick it to the curb • Learn to relish the big flavors you'd forgotten • Get healthier and thinner • Save money and time in your food budget • Decode the lies of deprivation diets • Relish every minute, every bite, and all of life REAL FOOD. REAL CHANGE. REAL EASY.

*Real Food for Mother and Baby* Phaidon Press  
Eating healthy doesn't have to be complicated or confusing. But somewhere

along the way, even the most health-conscious of us can become overwhelmed by the endless information and advice available to us, and feel tempted to give up. *Eat Real Food* takes things back to basics, and guides you to make simple but positive dietary choices that will increase your intake of Julie's 'Flexi Five' – the five healthy food groups that are most important for keeping your brain and body balanced and happy:

- Green leafy vegetables
- Whole grains
- Healthy fats
- Natural sweeteners
- Superfoods

Julie introduces you to the superheroes in each of these different food groups, shares the best ways to prepare them, explains their nutritional benefits, and then provides a variety of imaginative ways to include these foods in your diet every day, whether you're at home or on the go. As well as delicious recipes, Julie shares how you can improve your health and increase your happiness with meditation, affirmations, simple breathing exercises, and gentle yoga poses. You can have boundless energy and glowing health, you just need to



give your body the food and attention it craves and deserves. It really is that simple!

*100 Days of Real Food*  
North Point Press  
#1 New York Times Bestseller The creator of the 100 Days of Real Food blog draws from her hugely popular website to offer simple, affordable, family-friendly recipes and practical advice for eliminating processed foods from your family's diet. Inspired by Michael Pollan's *In Defense of Food*, Lisa Leake decided her family's eating habits needed an overhaul. She, her husband, and their two small girls pledged to go 100 days without eating highly processed or refined foods—a challenge she opened to readers on her blog. Now, she shares their story, offering insights and cost-conscious recipes everyone can use to enjoy wholesome natural food—whole grains, fruits and vegetables, seafood, locally raised meats, natural juices, dried fruit, seeds, popcorn, natural honey, and more. Illustrated with 125 photographs and filled with step-by-step instructions, this hands-on cookbook and guide includes: Advice for navigating the grocery

store and making smart purchases Tips for reading ingredient labels 100 quick and easy recipes for such favorites as Homemade Chicken Nuggets, Whole Wheat Pasta with Kale Pesto Cream Sauce, and Cinnamon Glazed Popcorn Meal plans and suggestions for kid-pleasing school lunches, parties, and snacks "Real Food" anecdotes from the Leakes' own experiences A 10-day mini starter-program, and much more. *Superfoods* Real Food Understand food labels and cut through the myths, hype, and misleading information on "healthy" food choices. Make the best choices with *The Real Food Grocery Guide*. *The Real Food Grocery Guide* helps you navigate every aisle of the grocery store by clearly outlining what foods are truly the healthiest, the freshest, and the most economical—and which ones belong in the garbage rather than your grocery cart! Now you will finally know for certain whether fat-free and gluten-free are actually healthier, what hidden meanings you're missing in food labels, and if organic vegetables and grass-fed meat are worth

the extra cost. *The Real Food Grocery Guide* is the most comprehensive and actionable guide to grocery shopping and healthy eating available, with advice on: What to eat for health, balanced weight, and longevity How to shop to save a significant amount of time and money How to decipher food "buzz words" (like natural, grass-fed, wild, organic, gluten-free, etc.): know which to buy and which to leave on the shelf How to select the most nutritious and delicious produce, every time (no more getting home with brown avocados or tasteless melon) Why the quality of animal products such as meat, fish, eggs, and dairy is crucial—and how to choose the healthiest kinds How to store fresh food properly so it will stay fresh longer Why calorie counting is futile—and what you should look for instead to determine the healthiness of any food How to decipher what a food label is really saying How to avoid being duped by sneaky food industry claims and choose the best packaged products every time Stop guessing when you're in the grocery store. Grab *The Real Food Grocery Guide*

and get the real facts on what labels are telling you. No spin.

**Eat Real Food** Simon and Schuster

The founder-chef of Real Food Daily showcases a collection of 150 trademark recipes that exemplify the best in healthful, vegetarian cookery, with such creative dishes as Lentil-Walnut Pt, Country-Style Miso Soup, Tuscan Bean Salad with Herb Vinaigrette, Southern-Style Skillet Cornbread, and Coconut Cream Pie with Chocolate Sauce. Original. 15,000 first printing.

*The Feel Good Effect* Artisan

The #1 bestseller that presents seasonal, sustainable, and delicious recipes from Dr. Andrew Weil's popular True Food Kitchen restaurants. When Andrew Weil and Sam Fox opened True Food Kitchen, they did so with a two-fold mission: every dish served must not only be delicious but must also promote the diner's well-being. True Food supports this mission with freshly imagined recipes that are both inviting and easy to make. Showcasing fresh, high-quality ingredients and simple preparations with robust, satisfying flavors, the book includes

more than 125 original recipes from Dr. Weil and chef Michael Stebner, including Spring Salad with Aged Provolone, Curried Cauliflower Soup, Corn-Ricotta Ravioli, Spicy Shrimp and Asian Noodles, Bison Umami Burgers, Chocolate Icebox Tart, and Pomegranate Martini. Peppered throughout are essays on topics ranging from farmer's markets to proper proportions to the benefits of an anti-inflammatory diet. True Food offers home cooks of all levels the chance to transform meals into satisfying, wholesome fare.

100 Days of Real Food: Fast & Fabulous Hay House, Inc

The New York Times bestselling author of *Fat Chance* explains the eight pathologies that underlie all chronic disease, documents how processed food has impacted them to ruin our health, economy, and environment over the past 50 years, and proposes an urgent manifesto and strategy to cure both us and the planet. Dr. Robert Lustig, a pediatric neuroendocrinologist who has long been on the cutting edge of medicine and science, challenges

our current healthcare paradigm which has gone off the rails under the influence of Big Food, Big Pharma, and Big Government. You can't solve a problem if you don't know what the problem is. One of Lustig's singular gifts as a communicator is his ability to "connect the dots" for the general reader, in order to unpack the scientific data and concepts behind his arguments, as he tells the "real story of food" and "the story of real food." Metabolical weaves the interconnected strands of nutrition, health/disease, medicine, environment, and society into a completely new fabric by proving on a scientific basis a series of iconoclastic revelations, among them: Medicine for chronic disease treats symptoms, not the disease itself You can diagnose your own biochemical profile Chronic diseases are not "druggable," but they are "foodable" Processed food isn't just toxic, it's addictive The war between vegan and keto is a false war—the combatants are on the same side Big Food, Big Pharma, and Big Government are on the other side Making the



case that food is the only lever we have to effect biochemical change to improve our health, Lustig explains what to eat based on two novel criteria: protect the liver, and feed the gut. He insists that if we do not fix our food and change the way we eat, we will continue to court chronic disease, bankrupt healthcare, and threaten the planet. But there is hope: this book explains what's needed to fix all three.

Eat Real Food Quadrille Publishing Ltd

When Nina Planck toured to promote her two earlier books, *Real Food* and *Real Food for Mother and Baby*, the question she heard most was, "When are you going to write a cookbook???" At long last, *The Real Food Cookbook* is here. In a dietary landscape overfull with low-carb bread and dubious advice about triglycerides, Planck is revolutionary in her complete embrace of a more old-fashioned and diverse way of eating. Aptly described by the *Washington Post* as "a cross between Alice Waters and Martha Stewart,?? Planck showcases traditional, real foods-produce, dairy, meat, fish, eggs-through

tempting and straightforward recipes for the beginner or regular home cook. *The Real Food Cookbook* takes 150 classic dishes, from starters, soups, and salads to the center of the plate, to sweets and the cheese course, and makes them anew, transforming them with Nina's signature approach: using fresh herbs, good butter, seasonal fruits and vegetables, grass-fed and pastured meats, and whole grains. With essays and tips throughout, sharing Nina's own real-food lifestyle, *The Real Food Cookbook* will provide inspiration for any omnivorous cook or eater. Find recipes for every occasion: a cheese plate with drinks, a family Seder, Easter egg salads, a summer barbeque. Learn how Nina stocks her pantry and where she buys real food. Whether you're preparing the meals or simply eating them, everyone will enjoy the stories, feast on one hundred gorgeous full-color photographs, and beg the family cook to make the meals Nina loves.

***Skinny Chicks Eat Real Food*** Bloomsbury Publishing USA

'My wife, Lizzie, and our six kids have been living

off the recipes and tips you're about to read for the better part of the last decade. This is an intensely practical book designed to solve an intensely practical problem: how to create high-quality food free of the twin evils of sugar and seed oils.' For nearly ten years, David Gillespie has warned us of the dangers of sugar, and Australia has listened. More recently he has alerted us to the other toxin in our food supply: seed oil. Most processed food - from French fries to yoghurt to spreadable butter - contains one or both of these ingredients, so the question is: how do we eat real food?

Expanding on his 2015 bestseller *Eat Real Food*, David shows us how to: - Identify and avoid sugar- and seed-oil -laden supermarket products - Identify and shop for the healthy options - Make the foods we normally buy in jars and packets - from mayonnaise to bread to tomato sauce - Make simple, inexpensive daily meals the entire family will love - Pack and plan for meals away from home - Create healthier treats for all occasions, from kids' birthdays to cocktail parties *The Eat Real Food Cookbook* is

your guide to saying 'no' to the food that manufacturers want you to eat and 'yes' to the sort of food that will help you manage your weight and the long-term health of your family.

[The Real Food Daily Cookbook](#) Random House Digital, Inc.

Ten years ago, Nina Planck changed the way we think about what we eat with the groundbreaking Real Food. And when Nina became pregnant, she took the same hard look

at the nutritional advice for pregnancy and newborns, finding a tangle of often contradictory guidelines that seemed at odds with her own common sense. In *Real Food for Mother and Baby*, Nina explains why some commonly held ideas about pregnancy and infant nutrition are wrongheaded--and why real food is good for growing minds and bodies. While her general concept isn't surprising, some of the details might be. For expecting mothers

and babies up to two years old, the body's overwhelming requirements are fat and protein, not vegetables and low-fat dairy--which is why, for example, cereals aren't right for babies, but meat and egg yolks are excellent. Nina shares tips and advice like a trusted friend, and in this updated edition, her afterword presents the latest findings and some newly won wisdom from watching her three children grow on real food.