ISSUE TWENTY-ONE

TOSS LITE



Meal Plans

Our recommendation to "eat meat and vegetables, nuts and seeds, some fruit, little starch, and no sugar" is adequate to the task of preventing the scourges of diet-induced disease, but more accurate and precise prescription is necessary to optimize physical performance.

Finely tuned, a good diet will increase energy, sense of well being and acumen, while simultaneously flensing fat and packing on muscle. When properly composed the right diet can nudge every important quantifiable marker for health in the right direction.

Diet is critical to optimizing human function and our clinical experience leads us to believe that Barry Sears' "Zone Diet" closely models optimal nutrition.

CrossFit's best performers are Zone eaters. When our second tier athletes commit to "strict" adherence to the Zone parameters they generally become top tier performers quickly. It seems that the Zone diet accelerates and amplifies the effects of the CrossFit regimen.

Unfortunately, the full benefit of the Zone diet is largely limited to those who have at least at first weighed and measured their food.

For a decade we've experimented with sizing and portioning strategies that avoid scales, and measuring cups and spoons only to conclude that natural variances in caloric intake and macronutrient composition without measurement are greater than the resolution required to turn good performance to great. Life would be much easier for us were this not so!

The "meal plans" and "block chart" below have been our most expedient approach for eliciting the Zone's best offering in athletes.

Void of theoretical or technical content this portal to sound nutrition still requires some basic arithmetic and weighing and measuring portions for the first week.

Too many athletes after supposedly reading "Enter the Zone" still ask, "So what do I eat for dinner?" They get meal plans and block charts. We can make the Zone more complicated or simpler but not more effective.

We encourage everyone to weigh and measure portions for one week because it is supremely worth the effort, not because it is fun. If you choose to "guestimate"

continued page ... 10

"Blocks"

What is a Block?

A block is a unit of measure used to simplify the process of making balanced meals.

7 grams of protein = I block of protein 9 grams of carbohydrate = I block of carbohydrate

1.5 grams of fat = 1 block of fat (There is an assumption that there is about 1.5 grams of fat in each block of protein, so the total amount of fat needed per 1 block meal is 3 grams.)

When a meal is composed of equal blocks of protein, carbohydrate, and fat, it is 40 % carbohydrate, 30 % protein and 30% fat.

Pages 3 and 4 list common foods, their macronutrient category (protein, carbohydrate or fat), along with a conversion of measurements to blocks.

This "block chart" is a convenient tool for making balanced meals. Simply choose I item from the protein list, I item from the carbohydrate list, and I item from the fat list to compose a I block meal. Or choose 2 items from each column to compose a 2 block meal, etc.

Here is a sample 4 block meal:

4 oz. chicken breast I artichoke I cup of steamed vegetables w/ 24 crushed peanuts I sliced apple

This meals contains 28 grams of protein, 36 grams of carbohydrate, and 12 grams of fat. It is simpler, though, to think of it as 4 blocks of protein, 4 blocks of carbohydrate, and 4 blocks of fat.

Sample Day Block requirements for small ("4 block") male					
	Breakfast	Lunch	Snack	Dinner	Snack
Protein	4	4	2	4	2
Carbohydrate	4	4	2	4	4
Fat	4	4	2	4	4

Choose v		oody ty	ype bes	t fits yc	ou to determine y	our block
Breakfast	Lunch	Snack	Dinner	Snack	Total daily blocks	Body type
2	2	2	2	2	10	Small female
3	3	I	3	1	11	Medium female
3	3	2	3	2	13	Large female
4	4	I	4	1	14	Athletic - well muscled female
4	4	2	4	2	16	Small male
5	5	I	5	I	17	Medium male
5	5	2	5	2	19	Large male
4	4	4	4	4	20	X-Large male
5	5	3	5	3	21	Hard gainer
5	5	4	5	4	23	Large hard gainer
5	5	5	5	5	25	Athletic - well muscled male

Block Chart

Protein (cooked quantity)

`	. , , ,
chichen breast	loz
turkey breast	l oz
ground turkey	1 1/2 oz
veal	l oz
beef	l oz
ground beef	1 1/2 oz
canadian bacon	l oz
corned beef	l oz
duck	1 1/2 oz
ham	l oz
lamb	l oz
ground lamb	1 1/2 oz
pork	l oz
ground pork	1 1/2 oz
calamari	1 1/2 oz
catfish	1 1/2 oz
clams	1 1/2 oz
crabmeat	1 1/2 oz
flounder/sole	1 1/2 oz
lobster	1 1/2 oz
salmon	1 1/2 oz
sardines	l oz
scallops	1 1/2 oz
swordfish	1 1/2 oz
shrimp	1 1/2 oz
tuna steak	1 1/2 oz
canned tuna	loz
protein powder	l oz
seitan	l oz
soy burgers	1/2 patty
soy sausage	2 links
spirulina (dried)	1/2 oz
soy cheese	l oz
firm tofu	2 oz
soft tofu	3 oz
whole egg	l large
egg whites	2 large
egg substitute	1/4 cup
cottage cheese	1/4 cup
cheese	l oz
feta cheese	1 1/2 oz
ricotta cheese	2 oz

Carbohydrate (cooked)

oatmeal	1/3 cup	
artichoke	I small	
asparagus	12 spears	
green beans	I cup	
beet greens	1 1/4 cup	
black beans	1/4 cup	
bok choy	3 cups	
broccoli	1 1/4 cup	
brussel sprouts	3/4 cup	
cabbage	1 1/3 cup	
cauliflower	1 1/4 cup	
chick peas	1/4 cup	
collard greens	1 1/4 cup	
dill pickles	3 (3 in)	
eggplant	I I/2 cup	
Carbohydrate (raw)		

Carbohydrate (raw)

alfalfa sprouts	7 1/2 cup
bean sprouts	3 cups
broccoli	2 cups
cabbage	2 1/4 cups
cauliflower	2 cups
celery	2 cups
cucumber	I (9 in)
lettuce, Iceburg	I head
lettuce, romaine	6 cups
mushrooms	3 cups
onion	2/3 cup
peppers	I I/4 cup
radishes	2 cups
salsa	1/2 cups
snow peas	3/4 cup
spinach	4 cups
tomato	I cup
apple	1/2
apple sauce	3/8 cup
apricots	3 small
blackberries	1/2 cup
cantaloupe	1/4
cherries	7
fruit cocktail	1/3 cup
blueberries	1/2 cup

Carbohydrate (cooked)

fava beans	1/3 cup
kale	1 1/4 cup
kidney beans	1/4 cup
leeks	I cup
lentils	1/4 cup
okra	3/4 cup
onions	1/2 cup
saurkraut	I cup
spagetti squash	I cup
spinach	1 1/3 cup
swiss chard	1 1/4 cup
tomato sauce	1/2 cup
tomatoes	3/4 cup
yellow squash	1 1/4 cup
zuccini	1 1/3 cup

Carbohydrate (raw)

grapes	1/2 cup
grapefruit	1/2
honeydew	1/2
kiwi	1
lemon	1
lime	1
nectarine	1/2
orange	1/2
peach	1
pear	1/2
pinapple	1/2 cup
plum	1
raspberries	2/3 cup
strawberries	I cup
tangerine	
watermelon	2/4 cup

Combo Items (quantity)

milk	I cup
yogurt (plain)	1/2 cup
soybeans	1/4 cup
soymilk	I cup
tempeh	1 1/2 oz

Fat (quantity)

almonds	~3
avocado	I Tbs
canola oil	1/3 tsp
macadamia nuts	~
olives	~5
peanut butter	1/2 tsp
peanuts	~6
cashews	~3
peanut oil	1/3 tsp
olive oil	1/3 tsp
tahini	1/3 tsp
guacomole	1/2 Tbs
vegetable oil	1/3 tsp
mayonnaise	1/3 tsp
mayo, light	l tsp
seseme oil	1/3 tsp
sunflower seeds	1/4 tsp
bacon bits	2 1/2 tsp
butter	1/3 tsp
half and half	I Tbs
cream, light	1/2 tsp
cream cheese	I tsp
sour cream	I tsp
tartar sauce	1/2 tsp
lard	1/3 tsp
veg. shortening	1/3 tsp

*Note: combo items contain I block of protein and I block of carbohydrate

Block Chart - Unfavorable Carbohydrates

Carbohydrate (quantity)

Vegetables

Acorn Squash	3/8 cup
Baked Beans	1/8 cup
Beets	1/2 cup
Black-eyed peas	1/4 cup
Butternut Squash	1/3 cup
Cooked carrots	1/2 cup
Com	1/4 cup
French Fries	5
Hubbard squash	2/3 cup
Lima beans	1/4 cup
Parsnips	1/3 (9 in)
Peas	1/3 cup
Pinto Beans	1/4 cup
Potato, boiled	1/3 cup
Potato, mashed	1/5 cup
Refried beans	I/4 cup
Sweet Potato, baked	1/3 (5 in)
Sweet potato, mashed	1/5 cup
Turnip	3/4 cup

Fruit

Banana	1/3 (9 in)
Cranberries	I/4 cup
Cranberry sauce	4 tsp
Dates	2
Figs	3/4
Guava	1/2 cup
Kumquat	3
Mango	1/3 cup
Papaya	2/3 cup
Prunes	2
Raisins	I Tbs

Fruit Juice

Apple juice	1/3 cup
Cranberry juice	1/4 cup
Fruit Punch	1/4 cup
Grape juice	1/4 cup
Grapefruit juice	3/8 cup
Lemon juice	1/3 cup
Orange juice	3/8 cup
Pinapple juice	1/4 cup
Tomato juice	3/4 cup

Carbohydrate (quantity)

Grains and Breads

Grans and bread:	-
Bagel	1/4
Barley	ITbs
Biscuit	1/4
Baked Potato	1/3 cup
Bread crumbs	1/2 oz
Bread	1/2 slice
Breadstick	I
Buckwheat	1/2 oz
Bulgur wheat	1/2 oz
Cereal	1/2 oz
Corn bread	l in²
Cornstarch	4 tsp
Croissant	1/4
Crouton	1/2 oz
Donut	1/4
English muffin	1/4
Flour	1 1/2 tsp
Granola	1/2 oz
Grits	1/3 cup
Melba toast	1/2 oz
Muffins	1/4
Noodles	I/4 cup
Instant oatmeal	1/2 pkt
Pasta, Cooked	1/4 cup
Pasta, high protein	1/3 cup
Pancake	1/2 (4 in)
Pita bread	1/4
Popcorn	2 cups
Rice	3 Tbs
Rice cake	
Roll (hamburger, hot dog)	1/4
Roll (dinner)	1/2
Taco shell	I
Tortilla (corn)	I (6 in)
Tortilla (flour)	1/2 (6 in)
Udon noodles	3 Tbs
Waffle	1/2

Carbohydrate (quantity)

Condiments

BBQ sauce	2 Tbs
Catsup	2 Tbs
Cocktail sauce	2 Tbs
Honey	1/2 Tbs
Jelly/jam	2 tsp
Plum sauce	1 1/2 Tbs
Molasses	2 tsp
Pickle (bread and butter)	6 slices
Relish (sweet)	4 tsp
Steak sauce	2 Tbs
Brown sugar	1 1/2 tsp
Granulated sugar	2 tsp
Confectioners sugar	l Tbs
Maple syrup	2 tsp
Teriyaki sauce	1 1/2 Tbs

Alcohol

Beer	8 oz
Liqour	l oz
Wine	4 oz

Snacks

Chocolate bar	1/2 oz
Corn chips	1/2 oz
Graham crackers	1 1/2
Ice cream	1/4 cup
Potato chips	1/2 cup
Pretzels	1/2 oz
Tortilla chips	1/2 oz
Saltine crackers	4

*Note: When building meals with "unfavorable carbohydrates" quantity becomes critical.

2 Block Menus

Breakfast

Lunch

Dinner

Breakfast Quesadilla

I corn tortialla
I/4 cup black beans

I egg (scrambled or fried)

I oz cheese

I Tbs avocado

Breakfast Sandwich

1/2 pita bread

I egg (scrambled or fried)

I oz cheese

Served with 2 macadamia nuts

Fruit Salad

1/2 cup cottage cheese mixed with

1/4 cantaloupe

1/2 cup strawberries

1/4 cup grapes

Sprinkled with slivered almonds

Smoothie

Blend together:

I cup milk

ITbs protein powder

I cup frozen strawberries

Small scoop of cashews

Oatmea

1/3 cup cooked oatmeal (slightly watery)

1/2 cup grapes

1/4 cup cottage cheese

I tsp walnuts

Spice with vanilla extract and cinnamon

Add:

I Tbs protein powder

Easy Breakfast

1/2 cantaloupe

1/2 cup cottage cheese

6 almonds

Steak and Eggs

I oz grilled steak

I egg over easy

I slice toast with

2/3 tsp butter

Tuna Sandwich

Mix:

2 oz canned tuna

2 tsp light mayo

Serve on

I slice bread

Tacos

I com tortilla

3 oz seasoned ground meat

1/2 tomato, cubed

1/4 cup onion, chopped

Lettuce, chopped

Served with Tabasco to taste

~6 chopped olives

Deli Sandwich

I slice bread

3 oz sliced deli meat

2 Tbs avocado

Quesadilla

I com tortilla

2 oz cheese

2 Tbs guacamole

lalapenos, sliced

Topped with salsa

Grilled Chicken Salad

2 oz grilled chicken

Served over:

2 cup lettuce

1/4 tomato, diced

1/4 cucumber, diced

1/4 green pepper

1/4 cup black beans

~ I Tbs salad dressing of choice

Easy Lunch

3 oz deli meat

I apple

2 macadamia nuts

Ground Beef or Turkey Burger

3 oz ground meat, grilled

1/2 bun

pickles/mustard/lettuce

2 Tbs avocado

Fresh Fish

Grill:

3 oz fresh fish (salmon, tuna, halibut, etc.)

Saute

11/3 cup zucchini in herbs

Serve with:

I large salad

~ I Tbs salad dressing of choice

Beef Stew

Saute:

2/3 tsp olive oil

1/4 cup onion, chopped

1/2 green pepper, chopped

~4 oz (raw weight) beef, cubed

Add:

1/2 cup chopped zucchini

I cup mushroons

1/4 cup tomato sauce

Seasoned with garilc, Worcestershire sauce, salt and pepper

Chili (serves 3) Saute:

1/3 cup onion

I green pepper, chopped in garlic, cumin, chili powder, and crushed red peppers

Δ dd.

I cup tomato, chopped

1/2 cup black beans

1/2 cup kidney beans

~ 30 olives, chopped

Add fresh cilantro to taste

Turkey and Greens

2 oz roasted turkey breast

Chop and steam:

1 1/4 cup kale

Saute:

2/3 tsp olive oil, garlic, crushed red peppers,

Add steamed kale and mix

I peach, sliced for desert

Easy Chicken Dinner

2 oz baked chicken breast

I orange

2 macadamia nuts

3 Block Menus

Breakfast

Breakfast Quesadilla

I corn tortialla

1/4 cup black beans

1/3 cup onions, chopped

I green pepper, chopped

2 eggs (scambled or fried)

I oz cheese

3 Tbs acocado

Breakfast Sandwich

1/2 pit bread

I egg (scrambled or fried)

Loz cheese

I oz sliced ham

Serve with 1/2 apple and 3 macadamia nuts

Fruit Salad

3/4 cup cottage cheese
1/4 cantaloupe, cubed
1 cup strawberries
1/2 cup grapes

Sprinkle with slivered almonds

Smoothie

Blend together:

I cup milk

2 Tbs protein powder

I cup frozen strawberries

1/2 cup frozen blueberries

I scoop cashews

Oatmeal

2/3 cup cooked oatmeal (slightly watery)

1/2 cup grapes

1/2 cup cottage cheese

1 1/2 tsp walnuts, chopped

Spice with vanilla extract and cinnamon Add:

I Tbs protein powder

Easy Breakfast

3/4 cantaloupe, cubed 3/4 cup cottage cheese

9 almonds

Steak and Eggs

2 oz grilled steak

I egg over easy

I slice toast w/ I tsp butter

1/4 cantaloupe, cubed

Lunch

Tuna Sandwhch

3 oz canned tuna

3 tsp light mayo

I slice bread

Serve with:

1/2 apple

Tacos

2 com tortillas

3 oz seasoned ground meat

I oz grated cheese

1/2 tomato, cubed

1/4 cup onion, chopped

Lettuce, chopped

Serve with Tabasco to taste

~ 9 olives, chopped

Deli Sandwich

I slice bread

3 oz sliced deli meat

I oz cheese

3 Tbs avocado

Serve with 1/2 apple

Quesadilla

I com tortilla

3 oz cheddar and jack cheese

3 Tbs guacamole

lalapenos, sliced, to taste

Top with salsa

Serve with I orange

Grilled Chiken Salad

3 oz chicken, grilled

2 cups lettuce

1/4 tomato, chopped

1/4 cucumber, chopped

1/4 green pepper, chopped

1/4 cup black beans

1/4 cup kidney beans1/2 Tbs salad dressing of choice

Easy Lunch

3 oz deli meat

I oz sliced cheese

1 1/2 apple

3 macadamia nuts

Dinner

Fresh Fish

4 1/2 oz fresh fish, grilled

Saute I 1/3 cup zucchini in herbs

Serve with

I large salad with I $\,$ I/2 Tbs salad dressing

of choice

I cup fresh stawberries for dessert

Chili (serves 3)

Saute:

1/3 cup onion, chopped

I green pepper, chopped, in garlic cumin, chili powder, and crushed red peppers

Add:

9 oz ground beef or turkey until browned Add:

cup tomato sauce

3/4 cup black beans

3/4 cup kidney beans

~30 olives, chopped

Add fresh cilantro to taste

Serve each helping with I oz cheese, grated

Turkey and Greens

3 oz turkey breast, roasted

Chop and steam:

2 1/2 cup kale

Saute I tsp olive oil, garlic, crushed red

peppers

Add the steamed kale and mix

I peach, sliced for dessert

Easy Dinner

3 oz chiken breast, baked

I I/2 orange

3 macadamia nuts

Beef Stew

Saute: I tsp olive oil

1/4 cup onion, chopped

1/2 green pepper, chopped

~6 oz (raw weight) beef, cubed

Add:

I cup chopped zucchini

I cup mushrooms
I/2 cup tomato sauce

Season with garlic, Worchstershire sauce,

salt and pepper

4 Block Menus

Breakfast

Breakfast Quesadilla

I corn tortilla

1/2 cup black beans

1/3 cup onions, chopped

I green pepper, chopped

2 eggs (scrambled or fried)

2 oz cheese

4 Ths avocado

Breakfast Sandwich

1/2 pita bread

2 eggs (scrambled or fried)

Loz cheese

I oz sliced ham

Serve with I apple

Fruit Salad

I cup cottage cheese

1/2 cantaloupe, cubed

I cup strawberries

1/2 cup grapes

Sprinkled with slivered almonds

Smoothie

Blend together:

2 cups milk

2 Tbs protein powder

I cup frozen strawberries

1/2 cup frozen blueberries

Large scoop cashews

Oatmeal

I cup cooked oatmeal (slightly watery)

1/2 cup grapes

3/4 cup cottage cheese

2 tsp walnuts

Spice with vanilla extract and cinnamon Add:

I Tbs protein powder

Easy Breakfast

I cantaloupe

I cup cottage cheese

12 almonds

Steak and Eggs

3 oz steak, grilled

I egg, over easy

I slice bread with I I/3 tsp butter

1/2 cantaloupe

Lunch

Tuna Sandwich

4 oz canned tuna

4 tsp light mayo

I slice bread

Serve with I apple

Deli Sandwich

2 slices of bread

4 1/2 oz sliced deli meat

I oz cheese

4 Tbs avocado

Quesadilla

I com tortilla

4 oz cheese

4 Tbs guacamole

Jalapenos, sliced

Top with salsa

Serve with 1 1/2 oranges

Tacos

2 corn tortillas

4 1/2 oz seasoned ground meat

I oz cheese, grated

1/2 tomato, cubed

1/4 cup onion, chopped

Lettuce, chopped

Serve with Tabasco to taste

~20 olives chopped

1/2 apple

Grilled Chicken Salad

4 oz chicken, grilled

2 cups lettuce

1/4 tomato, chopped

1/4 cucumber, chopped

1/4 green pepper, chopped

1/2 cup black beans

1/4 cup kidney beans

~2 Tbs salad dressing of choice

Easy Lunch

4 1/2 oz deli meat

Loz cheese

Serve with:

I apple

I grapefruit

4 macadamia nuts

Dinner

Fresh Fish

6 oz fresh fish, grilled

Saute: 1 1/3 cup zucchini in herbs

Serve with:

I large salad with 2 Tbs salad dressing of

choice

2 cups fresh strawberries

Beef Stew

Saute:

1 1/3 tsp olive oil

1/4 cup onion, chopped

1/2 green pepper, chopped

~8 oz (raw weight) beef, cubed

Add.

I cup zucchini, chopped

I cup mushrooms, chopped

1/2 cup tomato sauce

Season with garlic, Worcestershire sauce,

salt and pepper

Serve with I cup fresh strawberries

Chili (serves 3)

Saute:

2/3 cup onion, chopped

2 green peppers, chopped, in garlic, cumin, chili powder, and crushed red peppers

Add:

18 oz ground meat until browned

Add.

2 cups tomato sauce

I cup black beans

I cup kidney beans

~40 chopped olives Fresh cilantro to taste

Turkey and Greens

4 oz turkey breast, roasted

2 1/2 cup kale, chopped and steamed

I 1/3 tsp olive oil, garlic, crushed red peppers

Add kale and mix

2 peaches, sliced for dessert

Easy Dinner

4 oz chicken breast, baked

2 oranges

4 macadamia nuts

5 Block Menus

Breakfast

Breakfast Quesadilla

2 corn tortillas

1/2 cup black beans

1/3 cup onions, chopped

I green pepper, chopped

3 eggs (scrambled or fried)

2 oz cheese

5 Tbs avocado

Breakfast Sandwich

1/2 pita bread

2 eggs (scrambled or fried)

2 oz cheese

I oz ham, sliced

Serve with 1 1/2 apple

Fruit Salad

I 1/4 cup cottage cheese

1/2 cantaloupe, cubed

I cup strawberries

I cup grapes

Sprinkle with slivered almonds

Smoothie

Blend together:

2 cups milk

3 Tbs protein powder

2 cups frozen strawberries

1/2 cup frozen blueberries

Extra large scoop cashews

Oatmeal

I cup cooked oatmeal (slightly watery)

I cup grapes

I cup cottage cheese

2 1/2 tsp walnuts

Spice with vanilla extract and cinnamon

Add: I Tbs protein powder

Easy Breakfast

I 1/4 cantaloupe

I I/4 cup cottage cheese

~ 15 almonds

Steak and Eggs

3 oz steak, grilled

2 eggs, over easy

I slice bread with I 2/3 tsp butter

I 1/2 apple

Lunch

Tuna Sandwich

5 oz tuna, canned

5 tsp light mayo

I slice bread

Serve with 1 1/2 apple

Deli Sandwich

2 slices bread

4 1/2 oz deli meat

2 oz cheese

5 Tbs avocado

1/2 apple

Quesadilla

2 com tortillas

5 oz cheese

5 Tbs guacamole

Jalapenos, sliced, to taste

Serve with 1 1/2 orange

Tacos

2 corn tortillas

6 oz seasoned ground meat

I oz cheese, grated

1/2 tomato, cubed

1/4 cup onion, chopped

Lettuce, chopped

Serve with Tabasco to taste

~20 olives, chopped

I apple

Grilled Chicken Salad

5 oz chicken, grilled

2 cups lettuce

1/4 tomato, chopped

1/4 cucumber, chopped

1/4 green pepper, chopped

1/2 cup black beans

1/2 cup kidney beans

2 1/2 Tbs salad dressing of choice

Easy Lunch

4 1/2 oz deli meat

2 oz cheese

Serve with:

2 1/2 apples

5 macadamia nuts

Dinner

Fresh Fish

7 1/2 oz fresh fish

Saute:

I I/3 cup zucchini in herbs

Serve with 1 large salad with 2 1/2

Tbs salad dressing of choice

1/4 cup black beans

2 cups fresh strawberries for dessert

Beef Stew

Saute:

I 2/3 tsp olive oil

1/4 cup onion, chopped

1/2 green pepper, chopped

~10 oz (raw weight) beef, cubed

Add:

I cup zucchini, chopped

I cup mushrooms, chopped

1/2 cup tomato sauce

Season with garlic, Worcestershire

sauce, salt and pepper

Serve with 2 cups fresh strawberries

Chili (serves 3)

Saute:

I cup onion, chopped

2 1/2 green peppers in garlic, cumin, chili powder and crushed red peppers

Add: 22 I/2 oz ground meat, browned Add:

2 1/2 cups tomato sauce

1 1/4 cup black beans

I 1/4 cup kidney beans

~50 olives, chopped

Add fresh cilantro to taste

Turkey and Greens

5 oz turkey breast, roasted

2 1/2 cup kale, chopped and steamed

I 2/3 tsp olive oil, garlic and crushed red peppers

Add steamed kale and mix Serve with 3 peaches, sliced

Easy Dinner

5 oz chicken breast, baked

2 1/2 oranges

5 macadamia nuts

1 Block Snacks

Snacks	l poached egg 1/2 slice bread 1/2 tsp peanut butter	1/4 cup cottage cheese1/2 cup pineapple6 peanuts
I hard boiled egg	, ,	
I/2 orange Sprinkled w/ peanuts	1/4 cup cottage cheese 1/2 carrot 3 celery stalks	I oz sardines I/2 nectarine 5 olives
1/2 cup plain yogurtSprinkled w/ pecans	5 olives	1/2 oz feta cheese
l oz cheese 1/2 apple	3 oz marinated and baked tofu 1/2 apple 1/2 tsp peanut butter	I cup diced tomato 5 olives
I macadamia nut		I I/2 oz salmon
l oz canned chicken or tuna l peach	l oz tuna l large tossed salad l tsp salad dressing of choice	12 asparagus spears1/3 tsp olive oil
1/2 tsp peanut butter		I 1/2 oz shrimp
I 1/2 oz deli-style ham or turkey I carrot	I hard boiled eggI large spinach saladI tsp oil and vinegar dressing	2 cups broccoli 6 peanuts
5 olives		l oz canadian bacon
l oz mozzarella string cheese l/2 cup grapes	I oz grilled turkey breast I/2 cup blueberries 3 cashews	I plum I macadamia nut
I Tbs avocado		1 1/2 oz deli-style turkey
l oz jack cheese l Tbs guacamole	Blend: I cup water I Tbs protein powder I/2 cup grapes	I tangerine I Tbs avocado
I tomato	1/3 tsp canola oil	I/4 cup cottage cheeseI cup sliced tomatoI/3 tsp olive oil
I oz hummus I/2 tomato I I/2 oz feta cheese	Blend: I cup water ITbs spirulina I cup frozen berries	I 1/2 oz scallops I sliced cucumber
I cup strawberries I/4 cup cottage cheese	3 cashews	1/2 tsp tartar sauce
I macadamia nut	I oz cheddar cheese melted over I/2 apple Sprinkled w/ walnuts	I oz lamb I/4 cup chick peas I/3 tsp sesame butter

-

Editor

r ~

...continued from page 1

portions, you'll have the result of CrossFit's top performers only if and when you are lucky.

Within a week of weighing and measuring you'll have developed an uncanny ability to estimate the mass of common-food portions, but, more importantly, you'll have formed a keen visual sense of your nutritional needs. This is a profound awareness.

In the Zone scheme all of humanity calculates to either "2", "3", "4", or "5 Block" meals at breakfast, lunch, and dinner with either "1" or "2 block" snacks between lunch and dinner and again between dinner and bedtime. We've simplified the process for determining which of the four meal sizes and two snack sizes best suits your needs. We assume that you are CrossFitters, i.e., very active.

Being a "4 Blocker", for instance, means that you eat three meals each day where each meal is comprised of 4 blocks of protein, 4 blocks of carbohydrate, and 4 blocks of fat. Whether you are a "smallish" medium sized guy or a "largish" medium sized guy would determine whether you'll need snacks of one or two blocks twice a day.

The "meal plans" stand as examples of 2, 3, 4, or 5 block meals and the "block chart" gives quantities of common foods equivalent to 1 block of protein, carbohydrate, or fat.

Once you decide that you need, say, "4 block" meals, it is simple to use the block chart and select four times something from the protein list, four times something from the carbohydrate list, and four times something from the fat list every meal.

One-block snacks are chosen from the block chart at face value for a single snack of protein, carbohydrates, and fat, whereas two block snacks are, naturally, chosen comprised of twice something from carbohydrates combined with twice something from the protein list, and twice something from the fats. Every meal, every snack, must contain equivalent blocks of protein, carbohydrate, and fat.

If the protein source is specifically labeled "non-fat", then double the usual fat blocks for that meal. Read "Enter the Zone" to learn why.

At Zone parameters body fat comes off fast. When our men fall below 10% towards 5% we kick up the fat intake. The majority of our best athletes end up at X blocks of protein, X blocks of carbohydrate, and 4X or 5X blocks of fat. Learn to modulate fat intake to a level of leanness that optimizes performance.

The Zone diet neither prohibits nor requires any particular food. It can accommodate paleo or vegan, organic or kosher, fast food or fine dining, while delivering the benefits of high performance nutrition.

end.

Cover Photo

Wild Black Bass with Artichoke Ragout

Created by Eric Lau, Chef/Owner of Oswald - Santa Cruz California



The CrossFit Journal is an electronically distributed magazine (emailed e-zine) published monthly by www.crossfit.com chronicling a proven method of achieving elite fitness.

For subscription information go to the CrossFit Store at:

http://www.crossfit.com/cf-info/store.html

or send a check or money order in the amount of \$25 to:

CrossFit P.O. Box 2769 Aptos CA 95001

Please include your name, address email address.

If you have any questions or comments send them to feedback@crossfit.com.

Your input will be greatly appreciated and every email will be answered.

