



The Smoke and Mirrors behind Wheat Belly and Grain Brain

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Robert Atkins, MD, creator of the [Atkins Diet](#), was upfront with his recommendations to eat a diet almost exclusively made up of meat, poultry, cheese, butter, fish, and eggs, with very little plant-foods. The first Atkins Diet book was published in 1972; since then well-informed people have come to understand (through their own readings and personal experiences) that eating an animal-based, high-fat, low-carbohydrate diet is wrong. They have learned that following this eating pattern causes epidemic diseases, including type-2 diabetes, coronary heart disease, and common cancers; and that the livestock industry is at the [root of climate change](#). Many people are also wrestling with their conscience as they deal with the moral issues of animals being killed unnecessarily for food, supporting the horrors of factory farming, and depleting our oceans. Therefore, a diet book titled Eat More Animals to Lose Weight would meet a mostly unfriendly audience.

Wheat Belly and Grain Brain take [a backdoor approach to the Atkins low-carbohydrate method](#). As the titles of these books suggest, [wheat causes a big belly and grains damage the brain](#). Within their pages you learn that all starchy foods, including rice, corn, and potatoes—the traditional foods consumed by billions of people throughout human history—are now unhealthy and must be minimized or, better yet, avoided altogether.

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Wheat Belly and Grain Brain take a backdoor approach to the Atkins low-carbohydrate method. As the titles of these books suggest, wheat causes a big belly and grains damage the brain. Within their pages you learn that all starchy foods, including rice, corn, and potatoes—the traditional foods consumed by billions of people throughout human history—are now unhealthy and must be minimized or, better yet, avoided altogether. If you believe these authors, then what is left to eat in order to meet your energy requirements? Meat, dairy, fish, and eggs (the original Atkins Diet).*

In order for the authors of these two books to pull off the monumental task of luring otherwise intelligent people into inherently dangerous diet plans, they have had to (1) ignore the bulk of the science, (2) exaggerate the truth, and (3) make false associations.

Ignoring the Science: Low-Carbohydrate Diets Contribute to a Higher Risk of Death and Disease

Low-carbohydrate diets can cause weight loss, but weight loss should not be the primary goal of individuals, medical doctors, dietitians, insurance companies, or governments. The goal is to live longer and stay healthy. Three major scientific reviews show that low-carbohydrate diets increase the risk of sickness and death.

1) The 2010 [Annals of Internal Medicine](#) published the article "Low-Carbohydrate Diets and All-Cause and Cause-Specific Mortality." Their conclusion: A low-carbohydrate diet based on animal sources was associated with higher all-cause mortality in both men and women, whereas a vegetable-based, low-carbohydrate diet was associated with lower all-cause and cardiovascular disease mortality rates.

2) The 2012 [British Medical Journal](#) published the article "Low-Carbohydrate, High-Protein Diet and Incidence of Cardiovascular Diseases in Swedish Women: Prospective Cohort Study." Their conclusion: Low-carbohydrate, high-protein diets, used on a regular basis and without consideration of the nature of carbohydrates or the source of proteins, are associated with increased risk of cardiovascular disease.

3) The 2013 [Public Library of Science](#) journal published the article "Low-Carbohydrate Diets and All-Cause Mortality: A Systematic Review and Meta-Analysis of Observational Studies." Their conclusion: Low-carbohydrate diets were associated with a significantly higher risk of all-cause mortality and they were not significantly associated with a risk of CVD mortality and incidence.

There are no comparable studies suggesting high-carbohydrate (starch-based) diets increase mortality, cardiovascular disease, or other common diseases. (Any negative references to carbohydrates in these articles apply to simple sugars, not starches.)**

Exaggerating the Truth about **Inflammation**

Promoters of low-carbohydrate diets, those high in meat, dairy, fish, and eggs, claim dietary carbohydrates are packed with inflammatory ingredients, and that inflammation is at the heart of virtually every disorder and disease. [The evidence](#) linking carbohydrates to inflammation is convoluted, theoretical, and largely limited to an uncommon condition, [Celiac disease](#).

Inflammation is the consequence of injury, such as from a cut, burn, or infection. The pain, redness, swelling, and heat that follow are natural, necessary processes for healing. These symptoms and signs of inflammation **resolve after the single event. However,** with [repetitive injury](#), inflammation can become long-standing, referred to as "**chronic** inflammation." One common example of chronic inflammation is bronchitis from inhaling cigarette smoke 20 times a day. **Stop smoking and the inflammation stops,** and the lungs heal (scar tissues and other residuals of the damage can be left behind).

For **dietary** diseases, including atherosclerosis, primary sources of repetitive injury are meat, cheese, and eggs. Once the [injury is stopped](#), then healing occurs and the inflammation resolves. [Reversal of coronary heart disease](#) is seen on follow up examinations.

Research does not support the theory that carbohydrates from wheat, other grains, or starchy vegetables are the source of injury that leads to chronic inflammation. In contrast, scientific research does solidly support that **the source of injury leading to chronic inflammation is animal foods.**

Animal Foods, Not Plant Foods, Cause Inflammation**Animal Foods Increase Inflammation**

The 2013 [European Journal of Nutrition](#) published the article "Consumption of Red Meat and Whole-Grain Bread in Relation to Biomarkers of Obesity, Inflammation, Glucose Metabolism, and Oxidative Stress." Their conclusion: The results of this study suggest that high consumption of whole-grain bread is related to lower levels of GGT, ALT, and hs-CRP, whereas high consumption of red meat is associated with higher circulating levels of GGT and hs-CRP. (Lower inflammatory markers, like CRP, are associated with better health.)

The 2013 [Nutrition Reviews](#) published the article "Dietary Pattern Analysis and Biomarkers of Low-Grade Inflammation: a Systematic Literature Review." A major conclusion: Patterns identified by reduced rank regression as being statistically and significantly associated with biomarkers of inflammation were almost all meat-based or due to "Western" eating patterns.

The 2014 [American Journal of Clinical Nutrition](#) published the article "Associations Between Red Meat Intake and Biomarkers of Inflammation and Glucose Metabolism in Women." Their conclusion: Greater red meat intake is associated with unfavorable plasma concentrations of inflammatory and glucose metabolic biomarkers in diabetes-free women.

Grains (Including Wheat) Do Not Increase Inflammation

The 2010 [Journal of Nutrition](#) published the article "Whole Grains Are Associated with Serum Concentrations of High Sensitivity C-reactive Protein among Premenopausal Women." Their conclusion: Women who consumed ≥ 1 serving/d of whole grains had a lower probability of having moderate ($P = 0.008$) or elevated ($P = 0.001$) hs-CRP, according to the AHA criteria, compared with non-consumers.

The 2012 [Nutrition Reviews](#) published the article "Effect of Whole grains on Markers of Subclinical Inflammation." Their findings: Epidemiological studies provide reasonable support for an association between diets high in whole grains and lower C-reactive protein (CRP) concentrations. After adjusting for other dietary factors, each serving of whole grains is estimated to reduce CRP concentrations by approximately 7%.

The 2013 [Nutrition Journal](#) published the article "The Potential Role of Phytochemicals in Whole-Grain Cereals for the Prevention of Type-2 Diabetes." Their findings: Diets high in whole grains are associated with a 20-30% reduction in risk of developing type-2 diabetes... biomarkers of systemic inflammation tend to be reduced in people consuming high intakes of whole grains.

There are no comparable studies suggesting meat decreases inflammation or that whole grains, including wheat, increase inflammation. ([CRP](#) is a reliable marker of inflammation.)

Several mechanisms have been proposed to explain **how animal foods injure our bodies**. For example, atherosclerosis (chronic inflammatory artery disease) has been explained by the "[cholesterol hypothesis](#)" and by the "[TMAO hypothesis](#)." Another sound mechanism identifies [cow's milk](#) as the culprit. Most important for the consumer to understand is that these mechanisms consistently blame meat, dairy, and/or eggs as the source of the repeated injury and chronic inflammation. No debate here.

Relevant to the argument that inflammation is not the underlying cause of obesity and disease is the fact that treating inflammation with powerful anti-inflammatory medications does not favorably change the course and progression of the disease. To quote respected researchers, "In fact, to our knowledge, no anti-inflammatory therapy cures the majority of patients with a disease in which inflammation plays a major contributory role..." **To repeat, inflammation is the result of injury, not the cause of disease.**

Making False Associations: Using Celiac Disease to Demonize All Carbohydrates for All People

The main take-away that readers will get from Wheat Belly is that wheat is the major cause of obesity, heart disease, diabetes, and almost all other major health problems that people suffer from. Wheat can be very troublesome **for a small percentage of the population**. Celiac disease is a condition that affects fewer than **one in one hundred people following the Western diet**. These people **must avoid gluten**, found in high concentrations in wheat, barley, and rye. However, to put this real concern into a global, historical perspective, **consider** the importance of these three grains: they have served to fuel the development of civilizations throughout human history and still are a major source of calories, protein, vitamins, and minerals for billions of people. People without celiac disease, or the few other conditions that warrant elimination of these three specific grains, will find them an excellent source of nutrition.

Whole Grains Are Consistently Found to Be Healthy

A recent review of 45 prospective cohort studies and 21 randomized-controlled trials (RCT) compared people who rarely or never consume whole grains with those reporting an average consumption of three to five servings per day and found by comprehensive meta-analysis that those consuming the grains had a 26% reduction in the risk of type-2 diabetes and a 21% reduction in the risk of heart disease (independent of known CVD risk factors). Furthermore, there is an inverse relationship between whole grain intake and weight gain. Examples of whole grains included whole wheat, dark bread, oats, brown rice, rye, barley, and bulgur.

Even those few people intolerant of gluten (wheat, barley, and rye) can healthfully consume non-gluten rice, corn, oats, and other grains. Low-carbohydrate promoters enthusiastically demonize these grains too.

Making False Associations about Diabetes and Carbohydrates

The main take-away that readers will get from Grain Brain is that grains and other starchy foods are the cause of type-2 diabetes, Alzheimer's disease, obesity, and most of the other chronic health problems suffered in the Western world. The truth is that people with type-2 diabetes are ill with many disorders of the body and brain. But grains and other starchy vegetables do not cause type-2 diabetes. **The Western diet**, loaded with meat, fat, and empty calories, **makes people overweight and diabetic.**

Type-2 diabetes is cured by a starch-based, high-carbohydrate diet. To take this point to the extreme, **the Rice Diet**, consisting of white rice, fruit, fruit juice, and table sugar (more than 90% of the calories are from carbohydrate) has been shown to cause profound weight losses in the **severely obese, cure type-2 diabetes, and reverse heart disease**. Dietary fat increases blood sugar levels and causes people with type-1 diabetes to require more insulin.

Regardless of the effects on blood sugar, the underlying animal-based, low-grain, low-starchy-vegetable diet consisting of those very foods recommended in the books *Wheat Belly* and *Grain Brain*, is the major reason people with type-2 diabetes are so sick with heart and other diseases.

Looking Beyond the Smoke and Mirrors

The truth is that the rich Western diet makes people fat and sick. Steering people away from the few healthy components of our diet (grains and other starchy vegetables) and toward the unhealthy foods (meat, dairy, fish, and eggs) makes matters worse. People are desperate for a solution to their weight and health problems, and many of them are easily deceived. Especially when told that prime rib and cheddar cheese are good for them—people love to hear good news about their bad habits. Just as important for the rising popularity of low-carbohydrate diets, books like *Wheat Belly* and *Grain Brain* enhance the profits of the meat, dairy, egg, and fish industries.

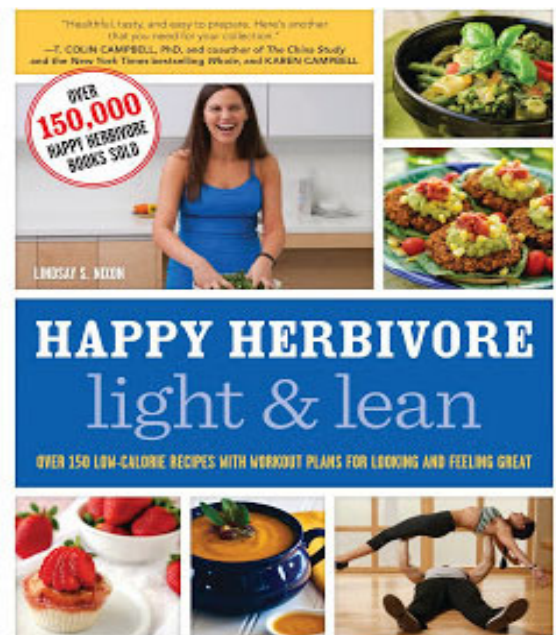
Although these industries spend hundreds of millions of US dollars advertising "their science" and influencing national nutrition and health policies, the truth is simple and easy to understand: All large successful trim healthy populations of people throughout human history have obtained the bulk of their calories from grains and other starchy vegetables. Consumption of meats along with other rich foods in any significant quantity has been limited to the diets of fat, sick aristocrats (kings and queens)—until recently. To regain our lost health and save planet Earth, the smoke and mirrors behind popular diet books must be exposed.

*In an effort to partially compensate for important nutritional deficiencies, like dietary fiber, vitamin C, and thousands of other phytochemicals found only in plants, non-starchy green, red, and yellow vegetables (for example, broccoli, Brussels sprouts, celery, kale, lettuce, parsley, peppers, and zucchini), and a few fruits are commonly added to these low-carbohydrate diets, including newer versions of the Atkins Diet. Only plants make carbohydrates, thus "low-carbohydrate" is in practical terms synonymous with meat, poultry, cheese, butter, fish, and eggs.

** Simple sugars, like glucose and fructose, are refined ingredients found in sodas, cakes, cookies, and table sugar. Starches (sometimes referred to as complex carbohydrates) are foods with "natural sugars," such as, barley, corn, millet, oats, potatoes, sweet potatoes, rice, and wheat.

Featured Recipes

This month's newsletter recipes come from Lindsay Nixon, author of four *Happy Herbivore* Cookbooks. All of her recipes are easy to make, delicious, and follow the McDougall guidelines. The following recipes come from her latest cookbook, *Happy Herbivore Light and Lean*. All of these recipes take 30 minutes or less to prepare and all are delicious. The November issue of *The McDougall Newsletter* also featured a few recipes from this newest cookbook from Lindsay. If you haven't tried any of her recipes yet, I highly recommend that you start cooking!!



Caribbean Bowl

Single serving

Soy-free, Gluten-free, Quick, Budget, Single Serving

I love the pairing of black beans and pineapple! Inspired by the Caribbean Chili (in full cookbook), now you have a Caribbean Bowl too! Avocado and guacamole also make a nice addition.

- 2 c kale, chopped
- ½ c cooked quinoa
- ½ c black beans
- ½ c pineapple salsa
- ½ c diced or crushed pineapple
- 2 green onions, sliced

Line a pot with a thin layer of water, bring to a boil, add kale, and cover for about a minute (the kale will turn bright green). Give it a stir so all of the kale is bright green and softer, then drain. Mix in quinoa and/or beans to warm it up a bit, if desired. (I like to serve this with everything warm except the salsa, pineapple, and green onion, which are chilled.) Transfer to a bowl and toss with salsa, pineapple, and green onions, leaving a few onion pieces for garnish. You can also drizzle hot sauce on top if desired.

Variation

Make it a Wrap: Divide ingredients (skipping quinoa and using spinach instead of kale) into two wraps, for approximately 196 calories each.

Per bowl Calories	347
Fat.	3.9g
Carbs65.6g
Fiber.12.6g
Sugars.8.3g
Protein.	16.7g
WW Points.	9



Thai Tacos

Soy-free, Gluten-free, Quick, Budget
Under 200 calories

My beloved chickpea tacos get reinvented with a little Thai flavoring and cool coleslaw. These tacos come together in a snap but present beautifully and are perfect in the summer when it's too hot to cook. The slaw is also great on its own as a side!

Makes 6 1 15-oz can chickpeas, drained and rinsed
chili powder 4 c shredded cabbage (green, red, or a combination)
1 tbsp Vegan Mayo (below) or plain vegan yogurt
2-3 tbsp sweet red chili sauce, divided
lime zest juice of 1 small lime
sea salt (optional) 1-2 green onions, sliced
Asian hot sauce (e.g., Sriracha; optional)
6 corn tortillas cilantro (optional)

Mash chickpeas with a fork in a small bowl until they crumble. Sprinkle with chili powder as desired, stir, and sprinkle again to taste, then set aside. In another bowl, combine cabbage with mayo, 2 tbsp chili sauce, 1 tsp lime zest (about 1/2 of the small lime), and juice from 1 lime slice, and stir to combine. Taste, adding more chili sauce, lime juice, or zest as desired. I also like to add a pinch of sea salt. Stir in green onion, reserving some for garnish. (For a spicier dish, you can also add an Asian hot sauce like Sriracha to taste.) Spoon chickpea mixture into tortillas. Top with slaw. Garnish with a few green onions and cilantro leaves if using. Drizzle with extra hot sauce if desired (a little goes a long way; it's explosive!).



Per Taco Calories	152
Fat.	1.4g
Carbs	28.4g
Fiber.5.8g
Sugars.	3.7g
Protein.	6.1g
WW Points.	4

Pumpkin Pancakes

Makes 6 pancakes

Come fall, I love anything that has pumpkin in it. I'm a sucker for the pumpkin flavoring, but I also feel good about slipping squash into my food. This means that any recipe of mine that can get a little pumpkin love does—including my pancakes!

- 1 c white whole-wheat flour
- 1 tbsp baking powder
- ½ tsp pumpkin pie spice pinch salt
- 4 tbsp pure pumpkin (canned)
- 1 c nondairy milk (any flavor)
- 1 tbsp brown sugar (optional) pure maple syrup (for dipping)

In a mixing bowl, whisk flour with baking powder, pumpkin pie spice, and salt until well combined. Stir in pure pumpkin, nondairy milk, and sugar if using. Let batter rest for 10 minutes. Meanwhile, heat a nonstick skillet. When a drop of water fizzes on the skillet, it's ready. Turn heat down to low and pour pancake batter into skillet, ¼ cup at a time. Cook on one side until bubbles form, about 2 minutes, then gently flip it over and cook another 2-3 minutes. Repeat until you are out of batter. Dip in maple syrup, if desired.



Per Pancake (without Toppings):

Calories	89
Fat.0.8g
Carbs	18.3g
Sugars.	1g
Fiber.	1.1g
Protein.	2.4g
WW Points.	2

Vegan Mayo Gluten-free, Fat-free, Quick, Budget Under 50 calories

Here is my easy and inexpensive recipe for making your own low-fat vegan mayo at home.

Makes 1 cup

- 1 12.3-oz pkg Mori-Nu tofu
- 2-3 tbsp Dijon mustard
- 2 tsp distilled white vinegar
- lemon juice
- agave nectar

Blend tofu with Dijon and vinegar until creamy. Add a few drops of lemon juice and agave nectar, and blend again. Taste and add more lemon, agave nectar, or Dijon as needed. Serve chilled.

Chocolate Chip Cookies

Makes 16 Soy-free, Fat-free, Quick, Budget, Pantry

These are the best low-fat chocolate chip cookies you'll ever eat! They're ridiculously addictive fresh out of the oven. You've been warned.

1/3 c unsweetened applesauce 1/2 c light brown sugar 1 tsp vanilla extract 1/4 c nondairy milk 1 c whole-wheat pastry flour 1 tsp baking powder 1/4 tsp fine salt 1 tbsp cornstarch few dashes of ground cinnamon 1/2 c vegan chocolate chips

Preheat oven to 350°F. Grease cookie sheet or line with parchment paper. In a large bowl, combine applesauce, sugar, vanilla extract, and nondairy milk. In a small bowl, whisk flour, baking powder, salt, cornstarch, and ground cinnamon together. Transfer the dry mixture into the wet mixture in three batches. Stir until almost combined. Fold in chips. Drop spoonfuls on cookie sheet and bake for 7-10 minutes for a soft and light cookie or a few minutes more for a firmer cookie, being careful not to burn.

Variation: Double Chocolate Chip Cookies: Replace 2 tbs of flour with 2 tbs of unsweetened cocoa.

Chef's Note: For a firmer cookie, work a fresh banana into the flour (crumble it in until you have clumps). If your banana is ripe, reduce sugar.



Per Cookie	Calories61
Fat.		0.7g
Carbs		12.5g
Fiber.		1.0g
Sugars.		6.2g
Protein.		1.0g
WW Points.		2



Carrot Loaf

By Mary McDougall

This was a favorite during the McDougall Adventure trip to Hawaii in January of 2014. The recipe is from the New McDougall Cookbook and the chef at the Mauna Lani Resort served it with barbeque sauce. We all went back for seconds!!

Preparation Time: 45 minutes (need cooked rice and beans) Cooking Time: 1 hour Servings: 6-8

3 cups grated carrot 2 cups cooked brown rice 2 cups mashed cooked garbanzo beans 1 cup whole wheat bread crumbs 1/3 cup tahini 1 cup finely chopped onion 1 cup finely chopped celery 1/2 cup finely chopped fresh parsley 1 tablespoon soy sauce 1/4 cup vegetable broth 2 cloves garlic 4 teaspoons Egg Replacer, well beaten with 8 tablespoons water 1/4 cup soy milk

Preheat oven to 350 degrees.

In a large bowl, mix the carrot, rice, garbanzo beans, bread crumbs, and tahini.

In a saucepan, sauté the onion, celery, parsley and soy sauce in the 1/4 cup of vegetable broth for 5 minutes.

In a blender, puree the garlic cloves with the Egg Replacer/water mixture.

Add all of the ingredients, including the soy milk, to the carrot mixture and mix well.

Press the mixture into a nonstick loaf pan and bake, uncovered, for 1 hour, or until it is firm to the touch. Remove the loaf from the pan by loosening with a spatula and then inverting over a plate to allow the loaf to drop out of the pan.

Serve with sauce or gravy of your choice.