The eat more bread diet! / Flour Advisory Bureau.

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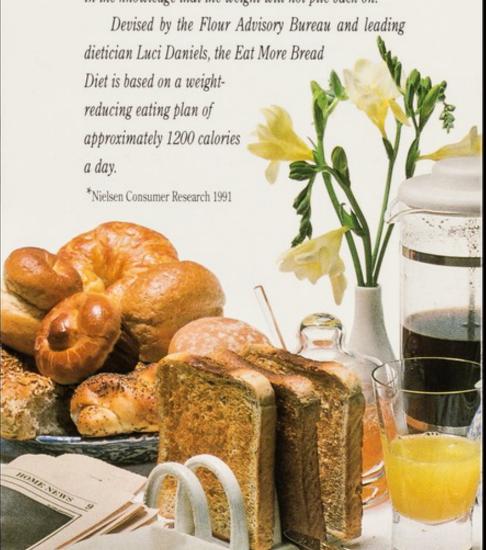


any people find it difficult to eat more fibrerich and starchy foods like bread, potatoes and
pasta, because they, wrongly, believe them to be fattening.
According to research by Nielsen*, one in three people
mistakenly think bread is fattening and half the population
thinks potatoes and pasta should also be avoided.

The fact is that bread, pasta and potatoes are medium calorie foods.

LOSE WEIGHT

The Eat More Bread Diet shows how to eat more of all your favourite bread varieties and still lose weight. By eating more fibre-rich and starchy foods you won't be hungry but you will be more confident about eating healthily long-term, safe in the knowledge that the weight will not pile back on.



F.A.B. Facts

ALL BREAD IS GOOD FOR YOU

The main difference between white and wholemeal bread is the dietary fibre content - even white bread contains as much fibre, weight for weight, as a raw apple. All varieties of bread are nutritious - valuable sources of carbohydrate, proteins, vitamins and minerals.

FAT MAKES YOU FAT

Over half the UK adult population is overweight, frequently caused by the high proportion of fat in our diets. Weight for weight, fat has double the calorie content of starch (bread, potatoes, pasta and rice) and protein (meat, fish, eggs, cheese, milk and pulses). Use only small amounts of butter, margarine, oil and low fat spread on bread or in cooking.

VERY STRICT WEIGHT REDUCING DIETS DON'T WORK

They make you hungry and more likely to binge on high fat, high calorie foods like chocolate and sweets. By filling up on fibre-rich and starchy foods you will provide your body with enough energy to keep the hunger pangs at bay.

REGULAR EXERCISE AIDS WEIGHT CONTROL LONG TERM

It doesn't have to be strenuous, particularly if you are not that fit. Try to walk briskly for 20-30 minutes a day and use the stairs rather than the lift. At the weekend, make time for other activities such as swimming, cycling or a longer walk.



Meal Plan

The meal plan gives you a choice of breakfast, snack and main meals.

Keep your meals varied by experimenting with different British and

Continental-style breads.

As a rough guide, breakfasts contain between 250-300 calories, snack meals 300 calories, and main meals 400 calories. Daily allowances add a further 250 calories - making a daily total of 1200 calories.

In general, women wanting to lose weight should eat around 1200 calories a day. Men usually need around 1500 calories and if you are very active, you can afford another few hundred calories (see Extras list).

DAILY ALLOWANCES

¹/₃ pint semi-skimmed milk for tea and coffee OR 1 low fat natural or diet fruit-flavoured yoghurt 2 fruits

WEEKLY ALLOWANCES

40z/125g low fat spread OR 20z/50g butter/margarine for bread, potatoes etc.

Breakfasts

CHOOSE ONE OF THE FOLLOWING EACH MORNING

10z/25g high fibre cereal or porridge oats with 1/4 pint semi-skimmed milk

1 slice of bread thinly covered with honey or low-sugar jam

FAB FAVOURITE

CHEESE SMOKIES

2 slices of bread, toasted

2 tbsp cottage cheese mixed with

3oz/75g poached, smoked haddock

Grilled tomato

Pop bread with topping under the grill for two minutes and garnish with fresh parsley to serve

1 low fat natural or diet fruit-flavoured yoghurt 1 crusty bread roll, thinly covered with low fat soft cheese and 2oz/50g lean ham





1/2 grapefruit OR 1 small glass pure fruit juice OR fresh fruit salad 1 muffin, split and toasted, spread with brown sauce 2 rashers well grilled back bacon grilled tomatoes and mushrooms



CHOOSE ONE OF THE FOLLOWING EACH DAY

1 bagel

10z/25g smoked salmon paté and 1 tbsp low fat soft cheese carrot and celery sticks

1 low fat natural or diet fruit-flavoured yoghurt

1 large pitta bread split in half 2oz/50g hummus lettuce, sliced cucumber and sliced onions

1/2 tin baked beans (425g size) 2 slices bread green salad

FAB FAVOURITE

MEDITERRANEAN MAGIC 1 large bap filled with 30z/75g drained tuna in brine mixed with 1 tsp low-calorie French dressing or mayonnaise lettuce, diced cucumber and tomato 1 tbsp tinned red kidney beans OR sweetcorn pitted black olives chopped fresh parsley and crushed garlic (optional)

2 small crusty bread rolls 2oz/50g low-fat liver paté 2tsp pickle side salad

FAB FAVOURITE

FRENCH OMELETTE

Cut 1 thick slice bread into ½" cubes and fry in 2tsp sunflower oil.

Add 1 beaten egg to pan with 1 diced tomato, herbs and seasoning.

Serve with cucumber and pepper salad

Cut in half a 5" chunk of French stick, spread with tomato puree and mixed herbs and top with 1 \(^1/_2\)oz grated mozarella cheese OR 1 \(^1/_2\)oz half fat cheese, sliced tomato, mushrooms and black olives. Toast or oven bake. Serve with shredded white cabbage and grated carrot mixed with lemon juice

Main Meals

CHOOSE ONE OF THE FOLLOWING EACH DAY

¹/₄lb low fat beefburger, well grilled and served in a mini pitta bread with onion slices and burger relish. Serve with a small jacket potato and a large mixed salad with 1 tbsp low calorie salad dressing

FAB FAVOURITE

CROSPY COD BAKE

Top a 6oz/175g cod or haddock fillet with 1 sliced tomato and a mixture of 1oz fresh breadcrumbs, 1/20z half fat hard cheese, 1/2 small onion, finely chopped, and chopped fresh parsley. Bake at small onion, 5oz/150g boiled potatoes with their skins



Casserole made from 4oz lean cubed meat (lamb, turkey, beef or pork), onions, carrots, leeks, seasoning, and fat free stock. Serve with 6oz mashed potato, cabbage and 1 slice bread (to mop up gravy)

FAB FAVOURITE

SAVOURY BREAD PUDDING

Make a sandwich using two slices of bread, thinly covered with low fat spread, 10z/25g lean ham and 10z/25g half fat hard cheese. Cut into 8 pieces and place, overlapping, in an ovenproof dish. Pour over 1 beaten egg, made up to ¹/₄ pint with semi-skimmed milk. Top with slices of tomato and bake at 180C, 350F, Gas Mk 4 for 20-30 minutes.

Serve with vegetables

1 large bowl home-made thick vegetable soup made with lentils or beans (fat-free). Serve with 2 slices crusty bread Baked apple served with 2 tbsp fromage frais

FAB FAVOURITE

Cut 1 lean back bacon rasher into strips and wrap around 4 cubes of bread, thread onto skewers with 4oz/125g chicken breast cut into pieces, slices of courgette and pieces of pepper. Lightly brush with oil, sprinkle with herbs and grill. Serve with a mixed salad and 11/20z (uncooked weight) of rice

Pasta Napoli - chop 1 onion and fry gently in 1 tsp olive oil. Add garlic, mushrooms, ¹/₃ tin of tomatoes and fresh herbs and simmer for 20 minutes. Pour over 6oz/175g cooked pasta (2oz raw weight) and top with 1 tbsp parmesan cheese. Serve with a green salad and 2 small slices of french bread

Extras

Most people on a diet want a treat at some time - try choosing tasty extras that aren't loaded with fat. Each of the following works out at around 200 calories.

2 crumpets and a smear of butter or margarine with a thin covering of sugar-free jam

1 toasted tea cake and a smear of butter

1 toasted muffin thinly spread with peanut butter

3 thin slices malt loaf, thinly covered with low-fat spread

2 fruits + 1 diet yoghurt + 1 plain biscuit



For information on all aspects of bread and flour usage and cookery, contact the FAB Helpline on:

071-493 6786

or write to:

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