




Using The Color of Food as an Indicator for Their Therapeutic Actions

<p>WHITE to strengthen the immune system</p>	<p>RED to improve heart and blood health</p>	<p>GREEN to purify with detoxification</p>
		
<p>YELLOW to improve (SKIN)</p>	<p>ORANGE to lower inflammation</p>	<p>PURPLE to protect the nervous system</p>
		

Let Food Be Thy Medicine:

Genesis 1:29

29. And God said, Behold, I have given you every herb bearing seed, which is upon the face of all the earth, and every tree, in the which is the fruit of a tree yielding seed; to you it shall be for meat.

Psalm 104:14

14. He causeth the grass to grow for the cattle, and herb for the service of man: that he may bring forth food out of the earth;

Ezekiel 47:12

12. And by the river upon the bank thereof, on this side and on that side, shall grow all trees for meat, whose leaf shall not fade, neither shall the fruit thereof be consumed. It shall bring forth new fruit according to his months, because their waters issued out of the sanctuary; and the fruit thereof shall be for meat and the leaf thereof for medicine.

White Plant-Based Foods and Their Support for the Lymphatic System

White plant-based foods play a crucial role in supporting the lymphatic system, which is vital for maintaining fluid balance, immune function, and detoxification in the body. These foods include items such as garlic, onions, horseradish, mushrooms, and turnips. Here's how these foods contribute to lymphatic health:

1. Rich in Antioxidants

Garlic and Onions: These foods are rich in allicin, quercetin, and other antioxidants that help to protect lymphatic cells from oxidative stress and damage. Antioxidants support the lymphatic system by neutralizing harmful free radicals, thereby maintaining the health of the lymphatic vessels and nodes.

2. Anti-Inflammatory Properties

Garlic and Onions: These foods have potent anti-inflammatory properties due to their high content of sulfur compounds and flavonoids. Reducing inflammation in the body helps keep the lymphatic system functioning smoothly, as chronic inflammation can lead to lymphatic congestion and impaired function.

3. Boosting lymphatic Function

Mushrooms and Turnips: Mushrooms are known for their lymphatic-boosting properties. They contain beta-glucans, which stimulate the activity of lymphatic cells, enhancing the body's ability to fight infections and clear toxins through the lymphatic system.

4. Detoxification Support

Horseradish: Horseradish contains glucosinolates, which are compounds that support the liver's detoxification processes. A well-functioning liver is essential for processing and eliminating toxins from the body, which subsequently reduces the burden on the lymphatic system.

5. Promoting Lymphatic Circulation

Garlic and Onions: These foods help to improve blood circulation, which is closely linked to lymphatic circulation. Better circulation ensures that lymph fluid can move more freely throughout the body, aiding in the removal of waste products and toxins.

6. Hydration and Fiber Content

White Vegetables: Food like turnips is not only rich in water but also in dietary fiber. Adequate hydration and fiber intake are crucial for maintaining lymphatic health as they prevent lymph fluid from becoming too thick and stagnant, facilitating smoother movement of lymph throughout the body.

Practical Tips for Incorporating White Plant-Based Foods

- 1. Add Garlic and Onions to Meals:** Use garlic and onions as a base for soups, stews, and stir-fries to enhance flavor and boost lymphatic health.
- 2. Add Horseradish to Rice or Meals:** Use horseradish as a base for rice, and stir-fries for a nutrient-dense alternative.
- 3. Include Mushrooms in Your Diet:** Add a variety of mushrooms to your meals, such as in salads, stir-fries, or as a meat substitute in dishes.
- 4. Snack on Raw Turnips:** Enjoy raw turnips sliced and added to salads or as a crunchy snack.
- 5. Make Detoxifying Soups:** Prepare soups with a combination of white vegetables to support overall detoxification and lymphatic health.

Summary

White plant-based foods are rich in antioxidants, anti-inflammatory compounds, and nutrients that support the lymphatic system's function. By incorporating garlic, onions, horseradish, mushrooms, and turnips into your diet, you can enhance your body's detoxification processes, boost lymphatic system function, and promote overall lymphatic health.

Red Plant-Based Foods and Their Support for the Circulatory System

Red plant-based foods are a vibrant and nutritious group that play a vital role in supporting the circulatory system. This system, composed of the heart, blood vessels, and blood, is crucial for delivering oxygen and nutrients to tissues, removing waste products, and maintaining overall cardiovascular health. Red foods such as grapes, strawberries, beets, red peppers, and cherries offer a variety of benefits that enhance the health and function of the circulatory system.

1. Rich in Antioxidants**

Lycopene in Grapes and Red Peppers: Lycopene is a powerful antioxidant found abundantly in grapes and red peppers. It helps to reduce oxidative stress and inflammation in the blood vessels, improving overall vascular health and reducing the risk of atherosclerosis.

Anthocyanins in Strawberries and Cherries: These red and purple pigments provide potent antioxidant effects, protecting the blood vessels from damage and supporting healthy blood flow.

2. Anti-Inflammatory Properties

Beets and Strawberries: These foods contain anti-inflammatory compounds that help to reduce inflammation in the circulatory system. Chronic inflammation is a significant risk factor for cardiovascular diseases, so incorporating anti-inflammatory foods support vascular health.

3. Improving Blood Pressure

Beets: Beets are rich in nitrates, which the body converts into nitric oxide. Nitric oxide helps to relax and dilate blood vessels, improving blood flow and reducing blood pressure. This is particularly beneficial for maintaining heart health and preventing hypertension.

Potassium in Red Peppers and Grapes: Potassium helps to balance sodium levels in the body, aiding in the regulation of blood pressure.

4. Enhancing Blood Flow

Beets and Cherries: The nitrates in beets and the anti-inflammatory properties of cherries support improved blood flow. Better circulation ensures that oxygen and nutrients are efficiently delivered to tissues, while waste products are effectively removed.

5. Supporting Heart Health

Grapes and Red Peppers: These foods are high in vitamins C and A, which are essential for maintaining the structural integrity of blood vessels. They also contain fiber, which helps to lower cholesterol levels and reduce the risk of heart disease.

Folic Acid in Beets: Folic acid helps to reduce levels of homocysteine, an amino acid linked to increased risk of cardiovascular diseases.

6. Reducing Cholesterol Levels

Strawberries and Grapes: The soluble fiber and antioxidants in these foods help to lower Low-density lipoprotein (LDL) (bad) cholesterol levels, reducing the risk of plaque formation in the arteries.

Practical Tips for Incorporating Red Plant-Based Foods

- 1. Add Grapes to Your Diet:** Add fresh grapes in a mixed berry salad or enjoy them as a snack to increase your intake of lycopene.
- 2. Include Strawberries in Snacks and Desserts:** Add fresh strawberries to plant-based yogurt or enjoy them as a snack to increase your intake of anthocyanins.
- 3. Drink Beet Juice or Add Beets to Meals:** Consume beet juice or add raw or roasted beets to salads and side dishes to take advantage of their nitrate content.
- 4. Use Red Peppers in Cooking:** Incorporate red bell peppers in stir-fries, salads, and as a crunchy snack to boost your intake of vitamins A and C.
- 5. Enjoy Cherries:** Eat fresh or dried cherries as a snack or add them to smoothies and desserts for their anti-inflammatory benefits.

Summary

Red plant-based foods are packed with antioxidants, anti-inflammatory compounds, and essential nutrients that support the circulatory system. By incorporating grapes, strawberries, beets, red peppers, and cherries into your diet, you can improve blood flow, regulate blood pressure, reduce inflammation,

and support overall heart health. These foods not only enhance the function of the circulatory system but also contribute to a reduced risk of cardiovascular diseases.

Green Plant-Based Foods and Their Support for the Digestive System

Green plant-based foods are essential for maintaining and enhancing digestive health. These foods, which include leafy greens, broccoli, cucumbers, green lentils, and avocados, are packed with nutrients, fiber, and beneficial compounds that support the digestive system in various ways. Here's how these vibrant green foods contribute to digestive health:

1. High Fiber Content

Leafy Greens (Spinach, Kale, Swiss Chard, Lettuce): Leafy greens are rich in both soluble and insoluble fiber. Soluble fiber helps to slow digestion, allowing for better nutrient absorption, while insoluble fiber adds bulk to stool, promoting regular bowel movements and preventing constipation.

Green Lentils and Sprouted Peas: These vegetables are excellent sources of dietary fiber, which aids in maintaining healthy digestion by promoting gut motility and reducing the risk of digestive disorders such as diverticulosis.

2. Rich in Chlorophyll

Leafy Greens and Broccoli: Chlorophyll, the pigment that gives green plants their color, has detoxifying properties. It helps to cleanse the digestive tract by binding to and removing toxins from the body. Chlorophyll also has anti-inflammatory properties that soothe the digestive tract.

3. Enzymes for Digestion

Green Papaya and Pineapple (Green Varieties): These fruits contain digestive enzymes like papain and bromelain, which aid in the breakdown of proteins, improving digestion and nutrient absorption. They are particularly helpful in reducing bloating and improving overall digestive efficiency.

4. Hydration and Alkalization

Cucumbers and Celery: High in water content, these fruits help to keep the digestive tract hydrated, which is essential for smooth digestion and preventing constipation. Additionally, their alkalizing effect helps to balance the body's pH levels, creating an environment that is conducive to beneficial gut bacteria.

5. Probiotics and Prebiotics

Avocados: While not typically high in probiotics, avocados are rich in prebiotics—fiber that feeds the beneficial bacteria in the gut. A healthy gut microbiome is crucial for optimal digestion and overall gut health.

Green Vegetables: Many green vegetables support the growth of healthy gut bacteria due to their fiber content, which acts as a prebiotic.

6. Rich in Vitamins and Minerals

Broccoli Brussels Sprouts, Micro-Greens, Alfalfa Sprouts, Arugula and Watercress: These vegetables are rich in vitamins C, K, and folate, as well as minerals like potassium and magnesium, all of which are important for maintaining the health of the digestive tract. Vitamin C, in particular, aids in the absorption of iron from plant-based sources.

7. Anti-Inflammatory Properties

Spinach and Kale: These greens are high in anti-inflammatory compounds, including flavonoids and carotenoids, which help to reduce inflammation in the digestive tract. This can be beneficial for individuals with inflammatory digestive disorders like Crohn's disease and ulcerative colitis.

Practical Tips for Incorporating Green Plant-Based Foods

1. Make Leafy Green Salads: Include a variety of leafy greens such as spinach, kale, and Swiss chard in salads to increase your fiber intake.

2. Add Broccoli and Sprouted Green Beans to Meals: Incorporate these vegetables into stir-fries, soups, and casseroles for a nutritious boost.

3. Snack on Cucumbers and Celery: Enjoy these hydrating vegetables as snacks or add them to juices and smoothies for extra hydration and fiber.

4. Include Avocados in Your Diet: Add avocados to salads, toast made from sprouted flour, or smoothies to benefit from their prebiotic fiber and healthy fats.

5. Use Green Papaya and Pineapple in Recipes: Incorporate these fruits into your diet to take advantage of their digestive enzymes, which will help improve amino acid digestion.

Summary

Green plant-based foods are integral to supporting the digestive system. They provide high fiber content, beneficial chlorophyll, digestive enzymes, hydration, and essential vitamins and minerals, all of which contribute to a healthy and efficient digestive tract. By regularly incorporating leafy greens, broccoli, cucumbers, lentils, and avocados into your diet, you can enhance your digestive health, promote regular bowel movements, and maintain a balanced gut microbiome.

Yellow Plant-Based Foods and Their Support for the Integumentary System

Yellow plant-based foods are a vibrant and nutritious group that play a significant role in supporting the integumentary system, which includes the skin, hair, and nails. This system serves as the body's first line of defense against environmental hazards, helps regulate temperature, and provides sensory information. Yellow foods such as lemons, pineapples, yellow peppers, and bananas offer a variety of benefits that enhance the health and function of the integumentary system. Here's how these foods contribute to its well-being:

1. Rich in Antioxidants

Lemons and Yellow Peppers: These foods are high in vitamin C, a powerful antioxidant that helps to protect the skin from oxidative stress caused by free radicals. Vitamin C is essential for collagen synthesis, which maintains skin elasticity and firmness, and helps repair damaged skin tissues.

Pineapples: Contain bromelain, an enzyme with anti-inflammatory and antioxidant properties that help reduce skin inflammation and promote healing.

2. Anti-Inflammatory Properties

Pineapples and Bananas: These foods have natural anti-inflammatory properties that help reduce skin inflammation and irritation. Bromelain in pineapples and the high potassium content in bananas aid in reducing swelling and supporting skin health.

3. Hydration and Skin Elasticity

Lemons: Lemons, with their high-water content and vitamin C, help to keep the skin hydrated and maintain its elasticity. Hydrated skin is more resilient and less prone to dryness and irritation.

Bananas: Rich in water and essential nutrients, bananas help keep the skin moisturized and supple.

4. Nutrient-Rich for Skin Health

Yellow Peppers: These are loaded with vitamins A and C, both of which are crucial for maintaining healthy skin. Vitamin A promotes cell turnover and skin regeneration, while vitamin C aids in collagen production and protection against UV damage.

5. Promoting Collagen Production

Lemons and Yellow Peppers: The vitamin C content in these foods is essential for collagen synthesis. Collagen is a protein that provides structure and strength to the skin, helping to reduce the appearance of wrinkles and fine lines.

Pineapples: Provide nutrients that support the body's natural collagen production, enhancing skin elasticity and firmness.

6. Supporting Hair and Nail Health

Bananas: High in silica, which helps improve hair thickness and strength. The nutrients in bananas also support nail health, preventing brittleness.

Practical Tips for Incorporating Yellow Plant-Based Foods

- 1. Drink Lemon Water:** Start your day with a glass of lemon water to hydrate your skin and provide a boost of vitamin C.
- 2. Add Pineapple to Your Diet:** Include fresh or frozen pineapple in smoothies, salads, or as a snack to benefit from its anti-inflammatory and antioxidant properties.
- 3. Use Yellow Peppers in Meals:** Incorporate yellow peppers into salads, stir-fries, and soups to increase your intake of vitamins A and C.
- 4. Snack on Bananas:** Eat bananas as a snack or add them to smoothies to provide essential hydration and nutrients for the integumentary system.

Summary

Yellow plant-based foods are packed with antioxidants, vitamins, and essential nutrients that support the health of the integumentary system. By incorporating lemons, pineapples, yellow peppers, and bananas into your diet, you can enhance skin hydration, elasticity, and repair, while also supporting healthy hair and nails. These foods provide a comprehensive range of benefits that help maintain the overall health and function of the integumentary system.

Purple Plant-Based Foods and Their Antioxidant Benefits

Purple plant-based foods are renowned for their rich color and potent health benefits, particularly their high antioxidant content. These foods, which include berries (such as blueberries and blackberries), purple grapes, eggplants, purple cabbage, and plums, offer a powerful defense against oxidative stress and support overall health. Here's how these vibrant foods contribute antioxidants to the body and their associated benefits:

1. Rich in Anthocyanins

Berries (Blueberries, Blackberries): These fruits are among the richest sources of anthocyanins, a type of flavonoid that gives them their deep purple hue. Anthocyanins are powerful antioxidants that help to neutralize free radicals, thereby protecting cells from oxidative damage and reducing inflammation.

Purple Grapes: Contain high levels of anthocyanins and resveratrol, another potent antioxidant that supports heart health and protects against oxidative stress.

2. Supporting Heart Health

Purple Grapes and Berries: The antioxidants in these fruits help to protect the cardiovascular system by reducing oxidative stress on blood vessels, lowering LDL cholesterol levels, and improving blood circulation. Resveratrol, found in purple grapes, is particularly noted for its cardiovascular benefits.

3. Promoting Brain Health

Blueberries and Blackberries: These berries are rich in antioxidants that protect the brain from oxidative stress, which is linked to cognitive decline and neurodegenerative diseases. Regular consumption of these fruits has been associated with improved memory and cognitive function.

4. Anti-Inflammatory Properties

Eggplants and Purple Cabbage: These vegetables contain antioxidants that help reduce inflammation in the body. Eggplants are particularly high in nasunin, an anthocyanin with potent antioxidant and anti-inflammatory effects.

Plums: Rich in antioxidants and anti-inflammatory compounds that support the body's defense against chronic inflammation.

5. Cancer Prevention

Purple Cabbage and Plums: The antioxidants in these foods help to protect against certain types of cancers by neutralizing free radicals and reducing DNA damage. Purple cabbage contains glucosinolates, which have been shown to have anti-cancer properties.

6. Supporting Eye Health

Purple Carrots and Blueberries: These foods are rich in antioxidants like anthocyanins and beta-carotene, which support eye health by protecting against oxidative damage and reducing the risk of age-related macular degeneration and cataracts.

7. Enhancing Lymphatic System Function

Purple Foods in General: The antioxidants in purple foods support a healthy lymphatic system by protecting lymphatic cells from oxidative damage and improving their function.

Practical Tips for Incorporating Purple Plant-Based Foods

- 1. Snack on Berries:** Include a mix of blueberries, blackberries, and other purple berries in your snacks, or add them to plant-based yogurt, or smoothies.
- 2. Eat Purple Grapes:** Enjoy purple grapes as a snack or add them to salads for a sweet and nutritious boost.
- 3. Cook with Eggplants:** Use eggplants in a variety of dishes, such as ratatouille, stir-fries, or grilled as a side dish.
- 4. Add Purple Cabbage to Meals:** Incorporate purple cabbage into salads, slaws, or stir-fries for added color and nutritional benefits.
- 5. Include Plums in Your Diet:** Eat fresh plums as a snack, add them to fruit salads, or use dried plums (prunes) in recipes.

Summary

Purple plant-based foods are packed with powerful antioxidants, particularly anthocyanins, which provide a range of health benefits. By incorporating berries, purple grapes, eggplants, purple cabbage, and plums into your diet, you can significantly boost your intake of antioxidants, supporting heart and brain health, reducing inflammation, protecting against certain cancers, and enhancing overall lymphatic

system function. These vibrant foods not only add color to your plate but also contribute to a healthier, more resilient body.

Orange Plant-Based Foods and Their Anti-Inflammatory Benefits

Orange plant-based foods are vibrant and nutrient-dense, providing numerous health benefits, particularly in reducing inflammation in the body. These foods, which include carrots, sweet potatoes, oranges, pumpkins, and apricots, are rich in antioxidants, vitamins, and minerals that help to alleviate and prevent inflammation. Here's how these colorful foods contribute to reducing inflammation and supporting overall health:

1. Rich in Beta-Carotene

Carrots and Sweet Potatoes: These vegetables are loaded with beta-carotene, a powerful antioxidant that the body converts into vitamin A. Beta-carotene helps to reduce oxidative stress and inflammation by neutralizing free radicals. Vitamin A is essential for maintaining the integrity of the skin and mucous membranes, which act as barriers against infection and inflammation.

Pumpkins: High in beta-carotene, pumpkins help to protect cells from damage and reduce inflammatory responses.

2. High in Vitamin C

Oranges and Apricots: These fruits are excellent sources of vitamin C, an antioxidant that plays a crucial role in reducing inflammation. Vitamin C helps to lower levels of inflammatory markers in the body and boosts the lymphatic system, enhancing the body's ability to combat inflammation.

Pumpkins: Also contain vitamin C, contributing to their anti-inflammatory properties.

3. Anti-Inflammatory Compounds

Turmeric (Contains Curcumin): Turmeric, often considered an orange food due to its color, contains curcumin, a compound with potent anti-inflammatory properties. Curcumin inhibits inflammatory pathways in the body, reducing the production of inflammatory cytokines.

Ginger: Another root that is sometimes considered an orange food due to its color, ginger contains gingerol, which has powerful anti-inflammatory and antioxidant effects.

4. Dietary Fiber

Carrots and Sweet Potatoes: These vegetables are rich in dietary fiber, which helps to promote a healthy gut microbiome. A balanced gut microbiome plays a crucial role in reducing inflammation throughout the body by producing short-chain fatty acids that have anti-inflammatory effects.

Oranges: The fiber in oranges supports digestive health and helps to reduce inflammation in the gut.

5. Rich in Potassium

Sweet Potatoes and Oranges: High in potassium, these foods help to regulate fluid balance and reduce inflammation. Potassium helps to counteract the effects of sodium in the body, reducing the risk of inflammatory conditions such as hypertension.

6. Essential Fatty Acids

Pumpkin Seeds: Rich in omega-3 and omega-6 fatty acids, pumpkin seeds help to reduce inflammation. These essential fatty acids are known to modulate inflammatory responses and support overall cardiovascular health.

Practical Tips for Incorporating Orange Plant-Based Foods

- 1. Snack on Carrots and Oranges:** Enjoy raw carrots as a snack or add them to salads. Eat oranges or drink freshly squeezed orange juice to benefit from their vitamin C content.
- 2. Cook with Sweet Potatoes and Pumpkins:** Incorporate sweet potatoes into your meals as baked, roasted, or mashed options. Use pumpkins in soups, stews, or as a roasted side dish.
- 3. Add Apricots to Your Diet:** Eat fresh apricots as a snack, or use dried apricots in recipes like salads, or baking.
- 4. Use Turmeric and Ginger in Cooking:** Add turmeric and ginger to curries, soups, smoothies, or teas to take advantage of their anti-inflammatory compounds.
- 5. Include Pumpkin Seeds as a Snack:** Sprinkle pumpkin seeds on salads, yogurt, or enjoy them as a healthy snack.

Summary

Orange plant-based foods are packed with anti-inflammatory nutrients, including beta-carotene, vitamin C, dietary fiber, potassium, and essential fatty acids. By incorporating carrots, sweet potatoes, oranges, pumpkins, and apricots into your diet, you can significantly reduce inflammation, support lymphatic

system function, and promote overall health. These vibrant foods not only add color and flavor to your meals but also provide powerful benefits that help to alleviate and prevent inflammation in the body.