

CARL DAVID BLAKE PRODUCTIONS

PRESENTS

A Short Documentary About Edible Plants

PRESS KIT



Man Eating Plants

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What you don't know, you're missing out on!!

CARL DAVID BLAKE PRODUCTIONS PRESENTS *MAN EATING PLANTS* CAST CHRISTOPHER NYERGES RONA LEWIS
EXECUTIVE PRODUCER CARL DAVID BLAKE ASSOCIATE PRODUCERS CHRISTOPHER NYERGES RONA LEWIS SEMU MENGISTA
KEBEDE JAHAN ANTHONY EDITOR TRACY DE LA ROSA FIRST ASSISTANT DIRECTOR PAQUITA HUGHES DIRECTOR OF
PHOTOGRAPHY ROBERT FERNANDEZ SCORE BENSOUND.COM WRITTEN, PRODUCED AND DIRECTED CARL DAVID BLAKE

-----CARLDAVIDBLAKEPRODUCTIONS.COM-----

FOR PRESS & FESTIVAL INQUIRIES

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MOVIE LINKS

MEP Movie Trailer: <http://bit.ly/1JI4AJM>
IMDB: <http://imdb.to/1RaHZs4>
Press Release 1: <http://prlog.org/12503216>
Press Release 2: <http://bit.ly/1Md8sXs>
Production: www.carldavidblakeproductions.com
Movie: www.maneatingplantsthemovie.com (Redirect)
Movie Stills: www.carldavidblakeproductions.com/mep
Crowd Funding Trailer: <http://bit.ly/1JinhVS>
DBMAW (5th) Movie Trailer: <http://bit.ly/TKTwFO>
TTGP (4th) Movie Trailer: <http://bit.ly/1vXLdTD>

SOCIAL MEDIA LINKS

Twitter: @carldavidblake1
Instagram: @carldavidblake1
Pinterest: <https://www.pinterest.com/CDBFilms>
You-Tube Channel: <http://bit.ly/1G6i5Rq>
Facebook: <http://on.fb.me/1813l4B>
Linked-in: <http://bit.ly/1ImOggN>

SPECIFICATIONS:

English Title: *Man Eating Plants*
Setting: Los Angeles, California (USA)
Category: Short Documentary
Genre: Nature, Environmental
Broadcast Standard: NTSC-Region 0
Aspect Ratio: 16:9 (1.78)
Frame Rate: 23.98 fps
Sound: Stereo
Camera: Nikon 600 via Atomos Ninja Star
TRT: 19:03
Production Company: Carl David Blake Productions
Completion: September 15, 2015

LOG LINE:

Nearly 8,000,000 people die of starvation each year when most are walking distance from wild edible plants! We're going to change this in a fun positive way!

SHORT SYNOPSIS:

Nearly 8,000,000 people die of starvation each year when most are walking distance from wild edible plants! There are over 2,000 species of wild edible plants in Los Angeles alone, yet most people here could not name one of them! We're going to change this in a fun positive way!

MEDIUM SYNOPSIS:

Nearly 8,000,000 people die of starvation each year when most are walking distance from wild edible plants! Some people actually die on top of these edible plants that can save their lives! Millions of people spray their yards with cancer-causing herbicides, killing weeds that are actually cancer-curing plants. There are over 2,000 species of wild edible plants in Los Angeles alone, yet most people here could not name one!

SPIRITUAL SYNOPSIS

This film project is going to assist bringing Earth wisdom to the people! *Man Eating Plants*' intention is to educate people on the availability of wild, edible plants that grow right where they live. There is an abundance of food for everyone on the planet. Most people mistake these edible plants as just weeds, while many are actually highly nutritious super foods!

THE TALENT:

Rona Lewis and Christopher Nyerges.

BACKGROUND STORY:

The idea for this film began when I was a teenager. My friend Kevin and I went with my Uncle Bob on a day trip to a farm in New Jersey to meet this old, very knowledgeable farmer who was excited to pass on his wisdom. We wasted no time with idle chat, and as soon we got there, the old farmer began teaching us about wild edible plants. As he was pointing out dozens of wild edible plants, he told us that he's going to make us a great salad. So when we walked towards his garden, he said, "Not there, over here in the forest."

On our little botanical journey, the old farmer collected only wild edible plants. We were fascinated with how much food was out there. How could he be the only one who knows this? The old farmer told us stories about how the Native Americans and Mexicans consumed enormous varieties of wild plants, such as weeds, roots, herbs and spices, certain tree bark, flowers, berries, seeds, fruit, and even some insects. The Mexicans brought over hundreds of wild edible plants that were not indigenous to the United States, long before we were a country.

There is a whole world of plants that Mother Nature planned for us to eat! And we're going to film it in a fun, positive way, and you're going to have blast watching it! The message will be great ideas for great people! I promise! And after we finish the short documentary, we'll begin the highly-informative and entertaining, full-length documentary!

OUR MISSION:

Our goal is to put wild edible plants, many of which you can grow for free, on every kitchen table in the world. And with your help, we can do it!

CAST & CREW LIST

CAST:

Rona Lewis	As Rona Lewis
Christopher Nyerges	As Christopher Nyerges

CREW:

Carl David Blake	Executive Producer, Producer, Writer & Director
Rona Lewis	Actor, Associate Producer, Location Scout
Christopher Nyerges	Actor, Associate Producer, Location Scout, Botanical Consultant
Jahan Anthony	Associate Producer
Semu M. Kabede	Associate Producer
Paquita A. Hughes	First Assistant Director
Robert Fernandez	Director of Photography
Jonathan Abrams	Gaffer, First Assistant Camera
Sade Helin	Production Assistant
Prabin Sharma	Production Assistant
Amber Shannon	Second Assistant Camera
Craig Chartier	Technical Consultant
Tracy De La Rosa	Editor, Colourist, Digital Imaging Technician
Kyle McLane	Sound Designer, Location Sound
Suzan Jones	Location Sound
Pedro DeJesus	Computer Consultant
Ben Sound	Score

SPECIAL THANKS AND CONTRIBUTORS:

Dale Rouse	Special Thanks
Scotch Ellis Loring	Special Thanks
Royce Dsouza	Special Thanks
Cathy Arkle	Contributor
Nanette Fenton	Contributor
Jim Michaels	Contributor
Risa Shapiro	Contributor
Chaim Teleshevsky	Contributor
Michael O Thornburg	Contributor

CAST – DETAILED

Rona Lewis (as Rona Lewis, Associate Producer)

Rona Lewis is a Los Angeles-based celebrity fitness and lifestyle coach, motivational speaker, and healthy chef. She is author of the funny, healthy cookbook series, *Does This Cookbook Make Me Look Fat?* They're the first funny, healthy cookbooks that address the needs of the multi-tasker who has limited time, but wants to feed their family good food and entertain with panache with recipes that don't take forever to make.

Rona has been seen and heard on KGO-TV in San Francisco, where she was a regular guest for fitness and healthy cooking, XETV in San Diego, WABC radio in New York and has been featured in *Nebraska Bride*, *Avenue*, *Vibrance* and *Town & Country* magazines. In addition, she has also written numerous articles and healthy recipes for webzines such as *BeverlyHillsPeople.com*, *ParentingPink.com*, *SnoothEats.com*, *WomenBusinessOwners.com*, *JLiving.com*, and *BasilMagazine.com*. Rona is a regular contributor to *Muscle and Body* and *Physique* magazines.

Website: www.ronalewis.com

Christopher Nyerges (as Christopher Nyerges, Associate Producer)

Christopher Nyerges has a life-long passion for wild foods, self-reliance, and survival skills. He began to conduct Wild Food Outings in 1974, sponsored by the non-profit organization WTI. Christopher has since co-founded the School of Self-Reliance, and has taught over 35,000 students in the last 40 years. He was the editor of *Wilderness Way* for 7 years, and outdoor columnist for the Pasadena Star News for 12 years. Christopher has authored many books, including *Guide to Wild foods and Useful Plants*, *Foraging California*, *Nuts and Berries of California*, *Self-Sufficient Home*, and more.

His classes, lectures, and workshops are a means to share practical real-life skills with average city dwellers. Christopher continues to teach ongoing classes with a group of world-class itinerant teachers. He also tapes a weekly podcast Preparedness Radio Network and has appeared on many TV programs, including *Huell Howser* and NatGeo's *Doomsday Preppers*.

Website: www.christophernyerges.com

A SAMPLE SET PHOTO:



DIRECTOR – DETAILED:

Director's Bio:

Carl David Blake was born in the Bronx and moved to a Florida to attend college. He obtained a B.S. in Biology and an M.A. in Mass Communication from the University of South Florida and is a member of Kappa Tau Alpha National Honor Society for Mass Communication. In addition, he has been a college professor of communications, an SAT instructor, and a college English textbook author with HarperCollins Publishers (*Explorations I: From Sentence to Paragraph* and *Explorations II: From Paragraph to Essay*).

Carl is also a Guinness World Record Holder for the Longest Wedding Dress Train, which he used during the filming of the movie *Differences Between Men and Women*. Carl has written, produced, and directed six indie films. Although Carl has a fondness for documentaries, he has a real passion for filming dance sequences and hopes to get back to that very soon.

Carl studied story structure with Robert McKee, who is among the most widely known screenwriting lecturers in the world. In addition, Carl studied film directing with Steve Mims, who has also taught Robert Rodriguez among many other accomplished directors.

Website: www.carldavidblakeproductions.com

DIRECTOR'S PHOTO



CREW – DETAILED:

Jahan Anthony (Associate Producer)

Jahan Anthony has 15 years program and project management experience, transforming businesses into best-in-class service organizations. He has managed large scale projects for Fortune 500 companies, utilizing problem-solving and advanced technical skills. Jahan defines profitable direction, reverse inefficiencies, and provides insight on key business drivers by implementing enterprise performance management solutions aligned with strategic goals and objectives.

Jahan has experience managing teams in Business Intelligence (BI) solutions, application development, and global technology infrastructure. He is currently managing an \$8M Engineering Project Portfolio aligned with the CTO's top strategic initiative "Making Sense of Streaming" for a leading digital television entertainment company. Directed \$4M SAP business intelligence implementation/expansion program for world's medical technology leader. Led team of Project Managers to implement several medical claim system migrations, as part of a Medicaid cost reduction initiative for a major health care company.

Semu Mengista Kebede (Associate Producer)

Semu was born and raised in a remote village of Ethiopia. From obtaining his first pair of shoes at 12 years old, to graduating high school, Semu exemplified the qualities of a hero. After high school, he worked in development projects across Ethiopia and acquired carpentry and general building skills. As if growing up in poverty wasn't enough of a challenge, he was thrust head first into another major conflict, the persecution of Ethiopian Jews.

In an effort to escape the persecution, Semu put together a group of Ethiopian Jews who would not stand idle, which included his wife and three-month-old daughter, and trekked hundreds of miles to the Sudanese border. They didn't make it across however, but were apprehended and taken into custody by the Ethiopian police. Many of their fellow Jews followed their example and attempted to get to the Sudanese border. They were all arrested and some were tortured severely. Whilst in prison, Semu supervised the 'handcrafts project and was also able to get permission for the Jewish prisoners to observe their *holy days*. Pressure from Amnesty International and the Israeli government resulted in the release of Semu and 80 Jewish prisoners.

The Jewish Federation and various individuals inside Ethiopia assisted Semu in leaving Ethiopia for Los Angeles. His wife and daughter joined him after six months. Semu colluded with individuals and organizations that were involved with the plight of Ethiopian Jews, and he became a spokesperson. His speeches were instrumental in bringing awareness and assistance to the Jews who were still in Ethiopia. Semu now resides in Los Angeles as a building contractor.

Paquita Hughes (First Assistant Director)

Paquita Hughes was born in Rio Piedras, Puerto Rico and raised in Columbus, MS. She is a 10-year military veteran, who now works as a Producer/ First Assistant Director in Los Angeles, CA. Her past projects include festival selections for dramatic shorts such as *Taboo*, recently screened at the 2015 San Diego Black Film Festival and also, *Breaking The Silence*, screened at the 2014 GI Film Festival in Washington D.C. With over 50 productions under her belt, she was selected to work with Imaginary Forces as an Associate Producer where she assisted on such productions as the 2014 MTV Movie Awards visual package, Electronic Arts Battlefield:

Hardline promo and Discovery ID's *Swamp Murders* opening sequence. Her experience also includes assisting the Executive Producer in charge of Production on the upcoming theatrical feature film, *Chocolate City*, starring Robert RiChard, Michael Jai White, Tyson Beckford and Vivica A Fox. She was hired as first assistant director on the urban comedy feature film, *Internship Games* releasing on DVD, Red Box, Wal Mart and Family Video internationally and starring Tonya Banks of Lifetime's *Little Women of LA*. Paquita graduated with honors from the Los Angeles Film School with a degree in Film/ Television and also completed film and photography programs at the New York Film Academy in Burbank, CA. She was selected for several internships while attending school, to include assisting and camera operating for Casting Director Robert Martin, Jr and working in the production office during Season 3 of Comedy Bang Bang! She has been featured on NPR, ABC news and Rally Point Radio discussing her projects, career and military heritage. Paquita was also a guest on Kevin Smith's podcast, *Film School Fridays*, and will soon be published in a photo book titled, *Veteran Vision Project* profiling veterans, their struggles, families, commitment and service.

Robert Fernandez (Director of Photography)

Robert Fernandez is the rare DP who has shot everything under the sun from music videos for critically acclaimed artists are n Stones Throw Records to award winning Levi's 501 commercials in India. He has shot red carpet and behind-the-scenes for CNN, CBS , MTV and the G4 network.

His shorts and features have played all over the world and have been featured in many festivals--most recently *The Nightmare Code* starring Andrew West of AMC's *The Walking Dead*. Robert brings artistic vision and passion on which every project he works.

Tracy De La Rosa (Editor, Colourist, DIT)

Tracy De La Rosa is an upcoming editor; born and raised in Bakersfield, California. Her love for editing and coloring are both rooted in wanting to tell other's stories whether they be fantasy or heavy hearted in everyday truths. As valedictorian and graduate of the Los Angeles Film School in June 2014, she has completed two short films and currently working on finishing a third. Tracy has also cut and colored trailers, web episodes, music videos, spec commercials, reels, and promos. She is also an editing instructor at the Los Angeles Film School and teaching assistant at Relativity School.

Sade Helin (2nd AD)

Born in San Diego, raised in Zurich, Sade is both multilingual as well as multicultural. After Sade obtained a Swiss Matura degree in 2012, she left Switzerland to reunite with sunny California. She was hired at the Orange County executive search firm Bristol and Bates LLC, where she started out as an Administrative Coordinator. Learning in the process of work, Sade later moved into the role of a Junior Recruiter. With her interest in people and her sourcing skills, she successfully recruited director level roles within the e-commerce field. She greatly enjoyed the learning experience at Bristol and Bates, unfortunately the division fell apart in 2014. Today, Sade lives and works in West LA. Monday through Friday she takes the role as an Administrative Assistant and on weekends she does the books for a celebrity bakery in Little Ethiopia. Sade loves to grow where- and whenever possible and was therefore immensely exited to join CDB's Production for the short documentary *Man Eating Plants*.

Kyle McLane (Location Sound, Sound Editor)

Kyle McLane was raised all over the Midwest, but grew up primarily in Iowa. He graduated from the Institute of Production and Recording in Minneapolis, Minnesota, with a degree in Post Audio for film. After working on a few films in Minnesota, he decided to pursue his passion for film and traveled across the country with only what he could fit in his car. Kyle has worked on numerous independent projects, working on a variety of shorts, commercials, and music videos. He is currently working fulltime within the film industry.

Jonathan Abrams (Gaffer)

Jonathan S. Abrams is a native of Boston, MA. He has a B.S. Degree from Lyndon State College in Vermont and studied Communication Arts and Sciences. For some reason, he was drawn to the camera as he wanted to be the one that captured the images we see on TV and in the movies. After working in Florida for ten years as a union professional stagehand in various capacities, and also at WXEL, a PBS television station, he decided it was time to get to the next level of his career and move to Los Angeles.

Now, with twenty plus years in the business and the recipient of a "Golden Eye Award" in 2011, Mr. Abrams is an award winning Camera Operator. He is a member of IATSE Local 600 of the International Cinematographers Guild and the Society of Camera Operators (SOC). His most recent works were on *Avatar*, *America's Next Top Model*. and DP on *Bluff* the TV series he shot in Canada that was nominated for: Best TV Drama 2012 at the Alberta Film & Television Awards (Rosie Awards)AMPIA. He occasionally works as a Director of Photography and sometimes takes part in the production process as an Associate Producer, when necessary. Mr. Abrams is a great communicator, a stickler for detail, and is known for his smooth camera work.

Amber Shannon (Second Assistant Camera)

Amber was born and raised near the sunny shores of Fort Lauderdale, Florida. She graduated from Miami International University of Art and Design with a degree in Fashion Design and went on to open the first organic, fair-trade clothing store in Broward County called The Blue Butterfly. After campaigning for eco-fashion and educating the public about the detrimental social and environmental impacts of the conventional clothing industry, she realized something very powerful: when people are connected to their heart center, they naturally behave in ways that are kind; not just towards other people, but also themselves, the planet and its inhabitants. This revelation, combined with her own search for meaning in life, lead her on a spiritual path that she is still on to this day. She has been studying the power of intuition since 2006 and has been assisting others through her practice as an Intuitive Guide for many years. Amber moved to California in May of 2013 to be part of the transformational entertainment movement. Her intention is to assist in the elevation of planetary consciousness through the great influence of media and all of its outlets to the world.

Website: www.Amberlina.com

Ten Questions for the Director:

1. How did you get into documentary filmmaking?

I've always loved storytelling, so I began as a writer, publishing two books with Harper & Row. Right out of college, I started writing screenplays and short stories. Years later, one of my mentors told me that if I wanted to make it in Hollywood, even as a screenwriter, I needed to direct my own films. Then, in 2005, I moved from Tampa to Austin to begin directing. I'm also meticulous and organized, so being a producer seemed familiar to me, as I get things done no matter what, and every movie project that I created, got made. I do love producing, but I love directing even more.

2. Which documentary is your favorite documentary?

Supersize Me, *An Inconvenient Truth*, and *Sicko* are some of my favorite documentaries.

3. Which camera did you use to shoot *Man Eating Plants*?

We used Nikon 600 via Atomos Ninja Star. Every filmmaker wants to know what you used to shoot the movie. I'm just as curious.

4. How many days did it take to shoot *Man Eating Plants*?

It was a 3-day shoot.

5. What separates *Man Eating Plants* from other documentaries?

Although the topic is very serious, we created a movie that is fun, enjoyable and upbeat to watch. That was an important criteria of creating the movie. We never lost focus of that.

6. Did you learn a lot from directing the movie?

Oh my God, I learned a ton of stuff. This was very educational. One of the main lessons I learned was that you do not need to know poisonous plants. Just eat what you know and what you can positively identify with consistency. Also, make sure you are trained by a professional before eating any of these wild plants. In addition, make sure that you are aware that anyone can have an allergic reaction to these plants. So if you have a question about that, ask your physician. They will give you specific instructions what to do if you have a mild reaction or a moderate or severe allergic reaction. Be smart. Act smart. Then have fun. Education is the key!

7. Which was harder, directing or producing?

Shit, not even close, producing. I cherish the day I can work with a great producer, so I can focus more on my directing.

8. Did you actually eat any of the food from the movie?

Yes, the acorn pancakes were amazing. Also, the wild radishes were so good tasting that I kept having to tell the actors not to eat them between takes, or we won't have enough to shoot with.

9. Is your film controversial?

Yes, since every time you make people think, it's controversial. But to the well-read or enlightened, this movie is obvious.

10. Will you be directing the full-length documentary of *Man Eating Plants*?

Yes, the full-length documentary will be coming up soon.

Ten Questions for Christopher:

1. Why did you get interested in wild foods?

My mother's family were all farmers, and I had an opportunity to learn how food is grown and distributed in this country. I became alarmed when I realized what a fragile food distribution system we have. Plus, I had a natural interest in the ways of Native Americans. So I began by studying what the local Indians once ate.

2. How did you learn about all this?

I studied botany in high school, and in college, studied botany, biology, some geology, and mycology. I studied at the L.A. County Arboretum under Dr. Leonid Enari, the best botanist who no one knows. I was active in the Los Angeles Mycological Association, took various private courses, went to lectures, sought out experts to interview, and always frequented the library. There was no internet when I was studying.

3. How long have you gone eating only wild foods?

That has never been a goal of mine – to eat only wild foods – but I have gone as long as a week in the mountains eating only what I could forage.

4. Could everyone in Los Angeles feed themselves strictly on wild foods?

No. There are too many people and too little open space. I recommend that people learn about wild plants to supplement their diet with nutritious food, and also learn about the medicinal aspects of wild plants. I am also a strong proponent of backyard gardens and supporting your local farmers.

5. Do you eat wild foods very often, and do they taste good?

Most wild edible plants, properly prepared, are very delicious. I include some wild foods regularly into my diet, such as chickweed, nettle, and lamb's quarter greens, which can be added to most recipes where you might add spinach. I supplement my diet with wild foods and don't usually try to eat exclusively wild.

6. Are you a survivalist?

I am very interested in ancient and Native American survival skills, to learn how to do more with less. However, I do not use the term "survivalist" because it has taken on a connotation which is different from my viewpoint.

7. What are trash trees?

I hate to call any tree *trash*, but I'm referring to ornamentals, whose primary benefit (besides producing oxygen) is a good general appearance. My philosophy is that every tree or bush in every yard should be food, medicine, fragrance, soap, or some other tool material.

8. What are the medicinal/health properties of these foods?

The U.S. Dept. of Agriculture has produced a book called *Composition of Foods*, which lists all the nutrients of common foods. This is used by dieticians and nutritionists. When you take the time to compare the data of the wild foods listed therein to the common farm-grown vegetables, you will see that the wild foods are generally far more nutritious than the conventional farm produce. Many of the wild plants do have medicinal properties. Many of the plants I forage in boxes and tea bags, for a great variety of ailments.

9. Can you survive a month in the woods?

Yes, but I don't really think about that. I have done a week many times, but don't care to do more. My passion is not surviving, and I don't stress that. I enjoy teaching people about the edible plants in their area, and to stop cutting down the edible vegetation for pretty non-edible vegetation in their own yards.

10. How can a person learn to pick and choose edible plants to eat and prepare?

You first have to have patience and learn one at a time. Really learn the plants, identifying the type, when they are ripe, how to prepare them, what they are good for. There is a lot to learn for one edible plant. I'm learning all the time. And each area has their own plants and their own variety of plants. I'd rather teach people to have fun with the amazing double plants than a survivor course. There are tons of books and videos on edible plants, but please consult an expert before embarking on this.

Ten Questions for Rona:

1. How did you get into fitness training?

I was an advertising sales executive for many years. I worked out to stay in shape and keep my stress level lower—sales can be VERY stressful. I was great at sales, but it wasn't my passion. So, I chose to leave the profession and make my passion my life's work.

2. Is it too late for me to start?

It's never too late to become active. Studies show marked improvements in balance and tone in people as old as 70 who start an exercise program.

3. What do you eat every day?

I eat a low starchy carb diet. I make sure I have protein at every meal, as muscle is made up of protein. I have eggs, yogurt and nuts as well as lean, grass-fed animal protein. I pair that with lots of fresh veggies and fruit.

4. Do you ever cheat?

Oh yes! I savor my splurges! Every so often I'll have an amazing dessert or a few glasses of a great red wine. Because I eat clean 95% of the time, the sugar does affect me, but boy it tastes good!

5. How many times a week do you exercise?

I try to do something 5-6 days a week, whether it's running, lifting, boxing, yoga or tennis. Getting up and moving is key to a higher metabolism and it's great for lowering stress levels.

6. How do you spend your training days during the week?

(2 days weight training, one, day running, yoga, Pilates, etc....

I do yoga 2 days a week and often double on those days with extra cardio, either a 4 mile run or 1/2 hour on an elliptical. Twice a week I take a tough boxing-workout class and the other two days I lift weights. I take one day off per week.

7. What is one thing you wished people would give up for good as far as eating?

Sugar. Most people don't realize that sugar is more addicting than cocaine! Plus, when baking with it, the white flour turns into sugar in your system, with no nutritional value. Sugary drinks have no nutritional value. Basically, anything with sugar in it isn't healthy. Even honey and molasses have some minerals in them. Personally, I use stevia whenever I want a little sweetness to my food.

8. How important is it to eat organically?

Not only is it important to eat organically, GMOs are also a factor. So much of our produce has only a fraction of the nutrients as well as chemicals from pesticides. Also, organic IS healthier, but if you're eating a ton of "organic" bread with grass fed butter, you won't lose a thing!

9. Do I HAVE to lift weights?

As we get older, it's important to do weight bearing exercises a minimum of 2x per week, especially for smaller boned adults who are more prone to osteoporosis.

10. What interested you in working with Christopher on this project?

He is the polar opposite of me! I'm a New York girl who isn't very "outdoorsy." I love buying fresh, local, organic food from Farmer's Markets and whipping up something fabulous with them, even if they are a bit pricey. However, I have absolutely NO knowledge of wild edible plants that don't cost ANYTHING but your time picking them.