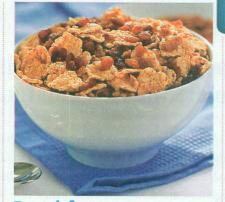


Menus for get-happy results!

The amount of weight you lose while taking saffron will depend largely on how much less the supplements help you eat. "In our super-size world, it's so easy to overeat even if you're not hungry," cautions Hausenblas. "That's why I recommend using the supplements in combination with a healthy portion-controlled eating plan." She even helped us create a great one for you to try! Though it weighs in at under 1,500 calories a day, if you're taking two 88-mg. doses of saffron extract daily, it should feel like you're eating much more. Note: Since saffron has been shown to reduce the urge to snack, the plan features three square meals and nothing in between. Drink all the water and other zero-cal beverages you'd like; also add other little extras (herbs, spices, mustard, vinegar) as desired. As always, get a doctor's okay to try any new plan.



Breakfast choose one daily

- 1 egg scrambled in 1 tsp. olive oil
- 1 oz. Canadian or turkey bacon
- 1 slice whole-grain toast
- 1 cup plain fat-free or lite yogurt, 3/4 cup berries
- 1 bowl protein-enriched whole-grain cereal, 1 cup fat-free milk, 2 tsp. sliced almonds
- 1 piece fruit

Lunch and Dinner

choose one meal for lunch and another meal for dinner

- 3 oz. grilled chicken or turkey burger, 3 sliced olives, 1 Tbs. hummus, veggies to taste on 1 whole-wheat bun
- 2 1/2 cups mixed salad, 1 tsp. olive oil, vinegar and herbs to taste
- 2 oz. shredded rotisserie chicken, 1 oz. shredded cheese, 1/4 cup beans, 20 crumbled baked tortilla chips, 3 cups mixed salad, 1/2 cup chunky salsa, 2 Tbs. plain yogurt, 1 tsp. olive oil and cilantro to taste

tract supplements "are a much more concentrated

n sand-swept farms halfway around the globe, fields teem with brilliant purple crocus flowers. Each bloom hides exactly three delicate red saffron "threads' among its petals; it will take villagers 13

fron worth it? Chefs sure think so. And they're no longer alone. Exciting new saffron research recently prompted Dr. Oz to declare the spice a natural miracle, one that can simultane ously lift our spirits and "annihilate our urge to overeat." Top neuroscientist Dan iel Amen, M.D., now prescribes saffror as a highly effective treatment for stress eating. And Jacksonville University's Heather Hausenblas, Ph.D., notes that "ir a clinical study, women given saffron supplements improved their mood, increased their energy and lost considerable weight with



- 2 oz. lean deli meat, 1/2 oz. partskim mozzarella cheese on 2 slices whole-grain bread pan-grilled in 1 1/2 tsp. olive oil
- 1 1/2 cups lowsodium vegetable soup with fresh herbs to taste

spice that OTIONAL EATING!

source of saffron's beneficial compounds," notes Dr. Amen, author of Unleash the Power of the Female Brain. How much do you have to take? Most studies have been done using 88 mg. of saffron extract twice a day. Says Hausenblas: "You can even carry the supplements in your purse and take them when you feel most tempted.

Weight-loss wise, the beauty of saffron supplements is that they can make it easy to eat less. Here's why . . .

Cure emotional eating!

says Dr. Amen. "In some parts of the world, it's common knowledge that this spice helps mood." Turns out, saffron has a proven effect on a "happiness hormone" called serotonin. "Any time we raise serotonin levels, it helps calm the part of the

brain that constantly worries, the part that obsesses over things," Dr. Amen explains. "It makes us feel instantly better. So, without even realizing it, we all seek out ways to increase serotonin." Which often means stuffing our faces with pro-

cessed carbs. "Research at MIT shows that simple carbs like sugar and bread are a very effective way to boost serotonin. That's why we have carb cravings-especially when we're stressed. Because they really do make us feel better in the short term." Over the long term, of course, all those carbs tend to make us increasingly plump and miserable. "The idea behind saffron," says Dr. Amen, "is that it boosts serotonin

As a result, women given saffron supplements automatically want less food, consuming about 55% fewer high-carb snacks. That means saffron can help us lose at a slow-

without the excess calories."

and-steady pace even if we keep eating our normal foods. What about faster results? Saffron can also help us stick to a healthy eating plan (like the one, below) better than ever before!

Saffron power!
Woman's World readers

who've tried the saffronspiked plan on these pages are thrilled. Wisconsin nurse Valuniversity researchers, women who take saffron erie Oja, 41, dropped five pounds in a week-even while caring for six kids and pulling midnight shifts. Meanwhile, Iowa grandma Diana Hallberg, 57, has used saffron supplements to "take away

can really stick to a diet-and I'm losing a pound a day!" As for Florida mom Tammy Williams, 42, she dropped 42 pounds that not even weight-loss surgery could budge: "Saffron ended my struggle with stress eating and snacking. I'm finally happy and healthy. I finally feel normal!'

After

According to

that always-hungry feeling. Now I

Before

Tammy lost 42 pounds!

Your saffron shopping guid

Just to recap, experts recommend two 88-g. doses of saffron extract each day. Experiment with when you take your doses, finding times that seem to control your hunger and cravings best. Some brands to

try: ReBody Saffron Hunger Chews (30 chews for \$25 at GNC); Life Extension Optimized Saffron (60 caps for \$36 at Drugstore.com); and Fembody Nutrition Appetite Control (60 caps for \$50 at Amazon.com).



There is an old Persian saying: "If you're very happy, then you must have had saffron for breakfast!"



choose one daily; enjoy after either lunch or dinner 20 pistachios

4 oz. wine or 2 squares dark chocolate

12 grapes 1 oz. cheese

1 cup lite yogurt or 1/2 cup sugar-free pudding 1 piece fruit

Make your own menus!

Aim for about 1,500 calories a day divided between three hearty meals. To enhance saffron's hunger control even more, aim to get protein and fiber (from veggies and/or whole grains) at each sitting. Round out meals with fruit, dairy and a little good fat. That's all there is to it!





3 oz. extra-lean

around beef

sautéed with

lic clove in 1

tsp. olive oil;

pasta

spinach,

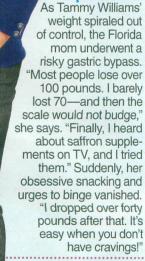
1 minced gar-

3 oz. roasted salmon, lemon wedge and herbs to taste

2/3 cup brown rice with 1 tsp. fresh grated ginger (optional)

2 cups broccoli or asparagus stir-fried in 1 1/2 tsp. oil, soy sauce to taste





Tammy's best tip: No midday munchies! "I find taking saffron at 3 p.m. is key for me, so I keep it in my desk and in my car!"

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