1: 20+ Fitness Tools that Track Your Exercise, Meals, Sleep, and More

Family meal time. This could become a family event from the selection of the menu, preparing the food and table, serving, eating together, and cleaning up. During the meal, children and adolescents can be encouraged to talk about what is interesting to them, and not necessarily the usual topics like school and work.

I offered lots of tips, pictures, and gave a step by step on what my food prep day looks like. I received lots of positive feedback on this post. However, within those comments were statements like this: Some of my closest friends wonder how I even tie my own shoelaces some days. This is so true. Not because the task itself got easier but because I got better. The person I am today with food prep is not the person I was 4 years ago just starting out. This will completely overwhelm you â€" it can still overwhelm me. The first week prep 1 or 2 recipes ahead of time and as you get comfortable with the process you can prep more. This way you are confident in the outcome of the recipe and the only thing you need to focus on is preparing it ahead of time. This is the way I started with my food prep. I took recipes that I made often, like taco meat and red clam sauce , and prepared them ahead of time and then stored in the refrigerator and sometimes freezer. I know taco meat and clam sauce is easy to make but I still found having these meals made ahead of time to be extremely beneficial. Which recipe, if made ahead of time, is going to make your week easier? If you are rushing around every morning and always running out of time for a healthy breakfast then maybe focus on preparing breakfast sandwiches or steel cut oats. If dinnertime brings you the most stress then put together some meal starters or prep ingredients for a couple slow cooker recipes. If you are always running to the vending machine at 3: What is going to make it easier for you to eat healthier during the week? When I was working out of the house having lunch prepared was huge. You can view all my mason jar salad recipes here. It is not necessary to cook all the food you prep Food prep can be anything. It can mean chopping up onions, peppers, or other vegetables ahead of time for recipes. Washing fruits and vegetables so they are ready for snacks. Portioning out nuts, crackers, or other food items for snacks. Cutting up chicken or beef to be recipe ready. Whatever is going to work. Even the littlest bit of food prep makes a difference I used to think if I did not have hours to set aside for prepping my food then why bother. Obviously, that is not the right approach to take. There are always going to be weeks my time is limited. If I wait for the right time or more time then I would never do anything. It is important to make the most of the time you have and do what you can. I have since learned that any food prep is better than no food prep at all. There is no right or wrong way to food prep. The options are endless when in comes to prepping food ahead of time so there really is no right or wrong way to do it. Basically, it comes down to just making time and getting it done. However, just like any weight loss strategy, to be sustainable it needs to fit into your lifestyle. Basically this means do what works for you. Or maybe you find it helpful to make mason jar salads, buffalo shredded chicken, and a couple slow cooker kits. Whatever will meets YOUR needs. Also, it is very important to remember that I have been doing this for 4 years. I have lots of practice and made my fair share of mistakes. What works for me might not work for you. I share the strategies and tips I have learned along the way in hopes that you will take and adapt them to fit into your lifestyle. Remember it takes about 3 weeks to form a habit. Weekly food prep is no different. Or the first few times. Expect to make adjustments along the way. Food prep is about making your life easier. Sure it takes a little effort and time upfront but it is worth it. It is so rewarding to open up the refrigerator door and see healthy delicious meals and snacks ready to eat. It was a game changer for me and I am confident it will be for you too. Pick 1 or 2. Then the next week add on another one and so on. Do what you can. Always keep in mind even a little food prep is better than nothing.

2: A Beginner's Guide To Once a Week Food Prep

Spending too much time at work is the biggest regret parents have about their children's early years, according to a study. It found more than three quarters have at least one thing they regret.

I like to call this my weekly food prep day. This is different from freezer cooking because the goal is not to stock my freezer but to make sure my meals and snacks for the week are ready to eat or be cooked. Those feelings can cause straight panic for some people. I know it did for me. I am telling ya, having nutritious wholesome foods ready to eat in your kitchen might just be the weight loss solution you have been looking for. It worked for me. I started prepping my meals and snacks about 3 years ago. Of course, you can prep any day of the week but Sunday has always worked best for me. Plan No matter what the project or goal I always start with a plan. If not, you will find me walking in circles not having a clue where to start or what to do. Having a plan gives me a roadmap to follow and this keeps me moving forward. I eat 5 times a day so I find planning for snacks or smaller meals much more important than just worrying about what I will eat for dinner. I highly recommend checking out Plan to Eat. I use Plan to Eat to organize all of my recipes, plan my weekly menus, and create grocery lists. If you join then make sure to friend me over there username organizeyourselfskinny so you can have access to all my weight loss menus. Here is a link to all of my weekly meal plans for ideas and inspiration. Now, unless you want to spend all day prepping food, I recommend keeping your meal plan simple. I also like to keep breakfast, snacks, and lunches the same all week. Dinners are typically different each night but I do find that we usually have leftovers. If that is the case I might move a dinner to the next week or freeze leftovers. It depends on the meal. Again, this is super easy to do using Plan to Eat. It is so important to have a complete accurate grocery list. Been there done that. If you can, and I highly recommend it, try to grocery shop the day before your food prep day. Shopping and food prep on the same day can make for a very long exhausting day. Again, been there done that. Nothing fancy, I just scribble a quick plan on a sheet of paper. Then I look at each meal and figure what ingredients can be prepped ahead of time. Sometimes the whole meal can be prepped in advance ex. I talked more about my food prep schedule in step 2. The options are endless when it comes to prepping food ahead of time. Do what you can and what your time allows. Even the smallest amount of food prep will be beneficial. For example, if you struggle making breakfast in the morning then you might want to make sure breakfast is the first thing you prepare for the week. You can make a big batch of oatmeal, breakfast burritos, or some overnight oats. Weekly food prep requires extra space in the fridge for all the containers, mason jars, and other items you might use. My refrigerator is on the smaller size and with a little organization I am able to fit everything in. Plus, it forces me to clean out my fridge once a week. I use glass mason jars, plastic storage containers, and plastic storage bags for food storage. You can see a full list of all the meal prep containers I use here. Prepare My food prep day, depending on the meals, usually takes me about hours to complete. The key is planning your day ahead of time. This way you can get right into it without thinking about where to start. This is what a typically food prep day looks like for me. If I am making shredded chicken to use in recipes that week I will get it started right away in the slow cooker. My favorite slow cooker shredded chicken recipes are:

3: From Here To Macros: 4 Steps To Better Nutrition

This will lead to more complete digestion of your food and less digestive discomfort! Try a spinal twist. Spinal twists allow excess toxins in the digestive system to be released, which has a calming effect.

I myself was only 20 years old and that first awe-inspiring taste of that raisin onward, I was hooked on exploring mindfulness. I walked out of the basement promising myself I would eat every meal like I ate that raisin. Fast-forward just a few hours, and I as eating my dinner as mindlessly as ever. I have however kept up with a few mindful meals to myself each month, and been exploring ways to bring more mindfulness, informal mindfulness into daily life. Eating as mindfully as we do on retreat or in a mindfulness course is not realistic for many of us, especially with families, jobs, and the myriad distractions around us. This is not to mention that our friends, family and colleagues might not have the patience to eat with us as we take five minutes with each bite. So have some self-compassion, and consider formal mindful eating on retreat and special occasions, as well as informal mindful eating in your daily life. Especially during the craziness and stress and extra food of the holidays, that Halloween to New Years stretch in which are more likely to eat mindlessly than mindfully. Here are six simple guidelines to keep in mind to discern between mindless and more mindful eating, and bring our bodies and minds back together. Slowing down is one of the best ways we can get our mind and body to communicate what we really need for nutrition. The body actually sends its satiation signal about 20 minutes after the brain, which is why we often unconsciously overeat. But, if we slow down, you can give your body a chance to catch up to your brain and hear the signals to eat the right amount. Often we listen first to our minds, but like many mindfulness practices, we might discover more wisdom by tuning into our bodies first. Rather than just eating when we get emotional signals, which may be different for each of us, be they stress, sadness, frustration, loneliness or even just boredom, we can listen to our bodies. Is your stomach growling, energy low, or feeling a little lightheaded? Too often, we eat when our mind tells us to, rather than our bodies. Eating with others at set times and places Another way that we eat mindlessly is by wandering around looking through cabinets, eating at random times and places, rather than just thinking proactively about our meals and snacks. This slows us down for one thing, but prevents us from developing healthy environmental cues about what and how much to eat, and wires our brains for new cues for eating that not always ideal. Yes, that means sitting down at a table! It also helps to eat with others, not only are you sharing and getting some healthy connection, but you also slow down and can enjoy the food and conversation more, and we take our cues from our dinner partner, not over or undereating out of emotion. If we limit eating to kitchen and dining room, we are also less likely to eat mindlessly or eat while multitasking. When food is around, we eat it. And food, not always the healthiest, is often around at the holidays. There are many reasons that the raisin eating it is such a powerful exercise, but one is that when we slow down and eat healthy foods like raisins, we often enjoy them more than the story we tell ourselves about healthy foods. And when you do plan ahead, you are also more likely to eat the amount your body needs in that moment than undereating and indulging later, or overeating and regretting it later. Classic advice is to also not shop when hungry, but the middle path applies here as well. But think back to that first mindful raisin. Did that seem appealing before you tried it? As we practice eating healthier and a greater variety foods, we are less inclined to binge on our comfort foods, and more inclined to enjoy healthy foods, ultimately finding many foods mentally and physically satisfying as opposed to just a few. Unless you are a hunter-gatherer or sustenance farmer, we have all become ever more disconnected from our food in recent years. This is a loss, because eating offers an incredible opportunity to connect us more deeply to the natural world, the elements and to each other. When we pause to consider all of the people involved in the meal that has arrived on your plate, from the loved ones and yourself who prepared it, to those who stocked the shelves, to those who planted and harvested the raw ingredients, to those who supported them, it is hard to not feel both grateful and interconnected. Be mindful of the water, soil, and other elements that were part of its creation as you sit down to eat whatever you are eating. You can reflect on the cultural traditions that brought you this food, the recipes generously shared from friends, or brought from a distant place and time to be a handed down in the family. As you consider

everything that went into the meal, it becomes effortless to experience and express gratitude to all of the people who gave their time and effort, the elements of the universe that contributed their share, our friends or ancestors who shared recipes and even the beings who may have given their lives to a part of creating this meal. With just a little more mindfulness like this, we may begin to make wiser choices about sustainability and health in our food, not just for us but for the whole planet. With your next meal, try single-tasking and just eating, with no screens or distractions besides enjoying the company you are sharing a meal and conversation with. So while formal mindful eating practices may be what we think of when we look back on a mindfulness course or retreat we attended, the reality is that we do live, and eat, in the real world which is a busy place. But we can take the insights gained from our formal practice- slowing down, listening to our bodies, doing one thing at a time, making even small rituals, and considering all that went into our meal on a more regular basis and bring more informal mindfulness to our daily meals.

4: 6 Ways to Practice Mindful Eating - Mindful

Unless you want to spend more time doing math than eating, don't bother with calculating down to the hundredths of a gram. I just round down if it's or below and round up if it's or higher. Once you calculate your macrosâ€"here's the key partâ€"write them down in the notebook.

It helps your body adjust to environmental changes, sleep, and behaviors like eating. But when you eat can also have an effect. The timing of your meals and snacks can affect: What time should I eat? Trying to figure out the best time to eat can be confusing, and researchers are looking to see if there are answers. One study showed that late lunch eaters after 3: It also found no difference in weight loss for the timing of breakfast and dinner meals. Restricting when you eat to 6 a. This is most likely due to the fact that you eat fewer calories due to less time spent eating. A longer overnight fast can also help with increasing fat loss as your body has time to reach a state of ketosis, which indicates that the body is using fat for energy. Research shows mixed results as to whether breakfast intake contributes to weight loss. One study found that people who ate breakfast saw reduce dietary fat intake and impulsive snacking. Breakfast patterns have a smaller role in daily intake than post-breakfast meals. Restricting what you eat to a certain time every day sets your body on a schedule. Research shows that trying to delay this window can take multiple days before your body adapts. This may explain why splitting up three meals into six can be an adjustment for someone going on a diet. Regular meal times also play a long-term role in body weight. Try to eat at the same time every day. You can keep healthy, high-satiety snacks like vegetables and cheese around to eat between meals to curb your appetite. In some cases of meal timing, switching when you eat bigger meals can make a difference. One study saw that obese women who ate more for breakfast than dinner lost more weight and had an improved metabolism. One study found that mice who were exposed to light at night gained 50 percent more weight than mice who had truly dark nights. One study found that people who ate and slept out of their circadian rhythm had symptoms of metabolic syndrome. Metabolic syndrome is the name for a combination of disorders that increase your risk for heart disease, stroke, and diabetes. Why do we tend to snack at night? We often think of diet as the quality of the food we eat, but it really also includes when you eat. Are there benefits to spreading out meals? If you exercise regularly and want to maintain lean mass, you may be interested in intermittent fasting IF. IF is different from eating on a regular schedule, as you restrict your energy intake to certain time periods of the day. This study saw a decrease in fat mass and weight for people who practiced hour fasting with an eight-hour eating window along with resistance training. Research shows that IF can:

5: 3 Ways to Meal Plan - wikiHow

As a USMLE Step 1 tutor, I work with students who have a variety of strengths and weaknesses. While these students are all very different, most seem to share a common struggle when it comes to Step 1: time management during the exam.

Digestion time is basically a process of breaking down big food particles into individual molecules, tiny enough to squeeze through the intestinal lining into the bloodstream. Your body uses mechanical and chemical means to digest food and it varies depending on the individual according to Michael Picco, M. D With Mayo Clinic Gastroenterology. The digestion process takes between 24 and 72 hours, six to eight hours to pass through your stomach and small intestine. Then the food enters your large intestine colon for further digestion and absorption of water. Elimination of undigested food residue usually begins after 24 hours. Complete elimination from the body may take several days. The time spent in the stomach before emptying. Fruit vegetables, vegetable broth - 15 to 20 minutes. Blended salad, vegetables or fruits - 20 to 30 min. Watermelon - 20 min. Other melons - Cantaloupe, Cranshaw, Honeydew, etc. Oranges, grapefruit, grapes - 30 min. Apples, pears, peaches, cherries, etc. Raw tossed salad vegetables - tomato, lettuces, cucumber, celery, red or green pepper, other succulent vegetables - 30 to 40 min. Root vegetables - carrots, beets, parsnips, turnips etc. Semi-Concentrated Carbohydrates - Starches. Concentrated Carbohydrates - Grains: Brown rice, millet, buckwheat, cornmeal, oats first 3 vegetables best - 90 min. Seeds - Sunflower, pumpkin, pepita, sesame -Digestive time approx. Nuts - Almonds, filberts, peanuts raw, cashews, Brazil, walnuts, pecans etc. Skim milk, cottage or low fat pot cheese or ricotta - approx. Egg yolk - 30 min. Fish - cod, scrod, flounder, sole seafood - 30 min. Top Tips for Good Digestion Eat in order of digestibility. You should eat the easiest to digest foods first in each meal and slowly move towards the more complex. The same goes for your food. Eat those fastest to digest first and save the tougher to digest foods for the second half of your meal. Here are the time sequences for different food groups: Drink warm or hot liquids with your meal. Ice cold drinks can slow down the digestive process, think of it as putting ice on a muscle. The muscle stiffens and does not function as well. Warm or room temperature water, juice, or decaf tea will encourage proper digestion. Just remember the traffic jam â€" drink liquids prior to meals Eat at regular meals times. It is important to be regular with what you eat and the times of day you eat. Eating similar food groups and at similar times each day has a regulating effect on your digestive system. Regular in means regular out. Be conscious of what you eat and your portion sizes, because too much sugar in your food can cause your blood sugar to spike, which stimulates the pancreas to release more of the hormone insulin. Over consumption is the number one cause of indigestion. So stop eating before you are full. Incomplete chewing and talking while eating can cause premature swallowing. Our digestive systems are not designed to digest large pieces of food, when we put large pieces in our stomachs it can lead to incomplete digestion aka: Relax while eating your meal. Eating when you are rushed increases your stress and slows down the digestive process. Create a nice calming atmosphere when eating and make sure you can devote time to eating. When you slouch or hunch over extra pressure is put on the digestive organs in your abdomen. This extra pressure can cause poor digestion. You should practice sitting with your shoulders back and your chin tucked in. This will allow more room for the digestive organs and will help improve digestion. Our bodies, including our digestive system, slow down in the evening hours as it gets ready to rest and rejuvenate. When we put food into our stomachs at these late hours there are not enough digestive enzymes to properly digest it. This undigested food sits in your stomach and will often disturb your sleep. Take a brisk walk after eating. Forget about not be active for 30 minutes after each meal. Increased physical activity actually helps jump start your digestive system and increases the production of digestive enzymes. This will lead to more complete digestion of your food and less digestive discomfort! Try a spinal twist. Spinal twists allow excess toxins in the digestive system to be released, which has a calming effect. While in a cross legged sitting position, slowly turn to the right and hold while taking 5 deep breathes then repeat this process on the left side.

6: How to Prep Food for the Week in One Afternoon

The food industry spends billions of dollars a year to weaken your resistance to spend more money with fancy packaging and compelling displays. Create your list according to the layout of your grocery store, only buying those items that you need.

Food, activity, and sleep. They take a two-pronged approach to tracking: The sensors log your heart rate and activity throughout the day, then watch your sleep patterns at night. Their companion apps give then let you review your data, with detailed info on calories burned and hours slept, plotted on simple time-based graphs. Having an app-based food journal with you all the time may be just what you need to get your diet on track. According to the Mayo Clinic, adding physical activity to your routine enhances your productivity. Exercise helps us sleep better, improves our mood and memory, and increases our energy. Ready to nail your fitness goals? These apps can help. For more on how exercise affects the brain, this post from Buffer team is packed with info: It adds loads of special tools such as your own playlist, prescribed goals, and more to the standard distance tracking, along with social challenges to keep you motivated. Running by Gyroscope is another beautiful option for runners that lays a map of your run over a photo you take while running or perhaps while resting after your run. It integrates with Runkeeper and Strava another app to track running as well as cycling, so you can use all three together. If you go with Runkeeper, you can automatically keep a log of your activity by connecting it to Zapier, an app integration tool. For example, you could track your runs in Google Sheets, or keep a diary of your workouts on Google Calendar. In my daily commute, though, I use MapMyRide, an old-but-great app that pairs with my FitBit and provides the most reliable biking data in my experience. MapMyRide also lets you share your rides in its own social network, includes challenges where you can compete for prizes from Under Armour and and other partners, and even lets you track your meals. Want more than running and biking? The MapMyFitness apps offer specific options for hiking, walking, and dog walking â€"all exercises you might do without thinking much about them. The MapMy family of apps also has a Zapier integration, so you can keep a log of your exercise progress. It tracks your moves all day through your phone and gently encourages you to get at least 30 minutes of active time in each hour period. It integrates with Apple Health to track your motion, then nudges you to keep moving with the sarcastic A. In an article for the Harvard Business Review, social scientist Ron Friedman points out that the meals you chooseâ€"like fatty, carb-heavy, or sugar-packed optionsâ€"can have big consequences for your congitive performance. Avoiding that lunchtime burger could be the difference between a groggy afternoon and a hyper-efficient workday. Reminders throughout the day ask what you ate, and the app translates them into simple suggestions for eating healthier. Lifesum Lifesum is a more robust food and nutrient trackerâ€"one that takes a bit more effort but gives you a bit more for it. Log all of your meals into the app, then input your weight goal to get an advanced idea how many calories you have left to eat in a day. Since saving calories for another day or meal increases belly fat and insulin resistance, Lifesum represents the calories in a circle, making you less likely to bank themâ€"and more likely to balance every meal. Noom Need a bit more help keeping your diet on track? Apps that Track Your Sleep Sleep is good. These tools give you the tools to understand the duration and quality of your time in dreamland. Beddit Beddit is a sleep-tracking device that wraps around your mattress under your sheets, along with a companion app. Beddit then gives generalized recommendations for improved sleep based on your snooze score, like avoiding afternoon caffeine and removing light sources from your bedroom. Sleepio Sleepio offers a more robust app, using your third-party activity trackers to record sleep data. Its strength lies in its personalized coaching features, which include six weeks of sleep training to reprogram your sleep-body connections. In-app or on your own, you can use the data to see how exercise, food choices and work stress affect your sleep quality, and then how your work performance improves with improved sleep. Want a better way to wake up instead? And it also includes a graph of the time you spent in deep sleep, and when your more restless periods occurred. All you need is a smartphone, the app, and a bed. Self-tracking the most minute details of your day can give your actionable insights, and lead to big life changes. Curious about your screen time, or the pollution stats in your city? These

apps can do that and more. What percentage of the workday do you spend on social media? So RescueTime can track it for you. RescueTime can even block you from using your most distracting apps, forcing you to be as productive as possible. Numerous While all self-quantified apps give us numbers, Numerous is just about numbers. The app can pull information from an incredible range of sources, including social pages, activity trackers, Google Analytics, and your bank account along with environment stats like the current weather and pollution scores. Exist Exist turns all those numbers into actionable data Numerous is customizable to the nth-degree, but it requires some legwork to draw conclusions. Exist, instead, makes the connections for you. It connects with your activity tracker to monitor your core three health factors, pulls in data from plenty of third party apps like RescueTime and Last. Keeping track of mood fluctuations and challenging automatic thoughts is a central component of cognitive behavioral therapy, a practice that aims to change actions by changing the brain habits that spur them. Exist builds on this principle, asking you to rate your day around 9 PM each night. You can also see how you compare to others across the globe and publicize your data, or you can just use the results to motivate yourself. Gyroscope connects activity, social, health and location data, then lays it out on your own, gorgeous website. Instant automatically tracks your device usage, along with the basic health data imported via third party apps. Enquos tracks an astounding number of data points in-app and analyzes the data for you. Three Key Components of Successful Self-Tracking "A person who is not aware that he is doing anything wrong has no desire to be put right. You have to catch yourself doing it before you can reform. And how can you do better? It just takes 3 steps: Accurate goal-setting and self-monitoring. Your first goal should be committing to recording all of the data you want to track. Give yourself a baseline by recording for a few days without making any changes, and then stick to your inputs. A study from Dominican University shows those who feel accountability and support are more likely to reach their goals. Find a group in real life or in-app that motivates you and share your progress or challenges with them. When you have a productive day, look back over your data to find out why. When your brain feels foggy, look for contributing, changed factors. Do that with these apps, and you may just have your most productive and healthy year ever. Running photo by Fort Wainwright via Flickr. Now Zapier handles it seamlessly.

7: Beginner's Bodybuilding Program - A Step By Step Introduction To The Iron Game!

You have to drive to the restaurant, wait to to be seated, wait for a waiter to come over, order your drinks, wait some more, order your meal, wait some more, eat your meal, wait some more, pay for your meal, and then get in your car to drive home.

8: How to Go on Living when Someone You Love Dies (with Pictures)

Aiming to spend more time with your head on a pillow is admirable (unless you're sleeping too much already), but you'll never hit optimal snooze-levels unless you track your progress (or lack thereof). These tools give you the tools to understand the duration and quality of your time in dreamland.

9: Digestion Time Of Foods Is The Time Spent In The Stomach Before Emptying.

Once you get the hang of meal planning, you'll realize it is a fantastic tool to spend your time and money more effectively. For example, find multiple recipes for the Brussels sprouts used on Monday and then buy them in bulk instead of buying a smaller, and more expensive, amount of sprouts.

Ethernet over sdh tutorial Canadian materials for history, poetry, and romance Housekeeping and writing Complete guide to sales force compensation Financial markets institutions and money 2nd edition UC Flintst movie st scbk Collectors guide to pottery and porcelain marks. Disputed moral issues Dancewith community An answer to Doningtons critique Wolfowitz on Point BasicPro/ENGINEER in 20 Lessons (General Engineering) Philip morris international annual report 2016 Franz Marc (Postcard Book) You Have the Right to Remain Puzzled (Puzzle Lady Mysteries) Tamil monthly calendar 2015 Preface to the 2002 edition The Great Necessity Message of the President of the United States, of January 29, 1867 Food preparation study course Siena: stability and dislocation, by W. M. Bowsky. National lampoons truly tasteless cartoons Finite mathematics and calculus with applications The creation substance is in planes and greatly stabilized, then, between the creators consciousness and Paris, or, The future of war Dancing skeletons Dinah Mason, Reporter Flash MX Most Wanted MIDNIGHTS CHILDREN (Signed) WBC and RBC counts: manual procedures Defense mechanisms galore? Leading from an authentic place Life and letters of Thomas Huxley The Diariusz podrozny</br/>/i of Pylyp Orlyk (1727-1731 (Harvard Library of Early Ukrainian Literature: Texts) Gullivers Travels (Websters Portuguese Thesaurus Edition) Letter from the Court of Claims transmitting a copy of the findings of the court in the case of John W. F Ali, child of the desert Paper space shuttle model Morality without moral facts Terry Horgan and Mark Timmons National goals and the Republican revolution Coloring Book About the Stations of the Cross