

By Greg Proff

BULDING



So, you're wanthing the latest blockbuster flick starring, say. Channing Tatum, and you're a bituninerved because you suspect your lady is spending more time thinking about Tatum's bed than she is about yours. And, well... you she is, But. If you had a superstar color in youd it wouldn't behappening. Not possible? Think again. We got the lowdown from the trainers who hulp the colors got in shape and stay in shape. They say you can do it too; here are some tips to get started.

FARN TO FILTER

There's lots of information available online about ways to improve your diet or training system. Tons of it is rubbish. Learning how to separate the good from the bad-than how to separate what works for you personally and what doesn't-sounds obvious, but it's actually a really important first step on your disciplined journey to your new body.

THE TOP 3

There's always buzz around the latest celeb-endorsed food or drink. Sometimes they're 'superfoods', a term which gets thrown around a lot and has ne roal defined meaning, but basically means 'really, really healthy food.' Here are a few recommended by those who know what the celebs are eating.

TAKE IT SLOW

You want this cone and you want in done now. But rushing yourself is a huge mistake. "Don't try to run off a baddierby doing an inordinate amount of time doing cardio or lifting really heavy weights." says Jackie Kriller, who has Tatumon her list of actor clients, as well as Owen Wilson and Blair Linderwood. "One thing you don't want to do is end up with an injury that will set you lack, and decallyou from your task, and that can happen pretty guiddy."

BE DISCIPLINE

It might seem like the celebs can have such great bodies because they can afford to. But rearly, they can't afford not to: their very livelihood depends on locking good, so they stay incredibly disciplined to make sure they get the results they need. Your job may not require you to have also of steel but this just goes to show that if you want it bad enough, you can have it, no matter what your financial situation is.

SALMOI

Salmon has omega. 3 fatty acids, which have a variety of potential health benefits, from preventing excessive blood citting to aiding in the prevention of cancer cell growth. Omega.-3 transfatty acids also show up in walnuts and almonds, or other meatsif you really can't do fish. "If you're really not a fish person, lean chicken and turkey are fine," says kelker. "But try to find a fish you can embrace," Good news; you can grif the fish (broil if one rainy day). Drop it on the grill as far away from the fire as you can; flip it over once grill marks start forming.

PROTEIN SHAKES

George recommends protein shakes, and it's easy to see why. Shakes can be delicious, refreshing, and a higge energy booster. And they have a health benefit that the celebs-and you-love. The protein gets busy helping to produce muscles, ergy mes and homones. Looking for some variety? There's whey powder and hemp powder, and you can add in fruits to the mix (bluebernies have tons of health benefits and are delicious, and they're considered a superfood by many).

👅 STRENGTH TRAINING

Don't rely on running or outrageous banch presses to get Taturifs abs. "Doing push ups, lunges, squats, bicop curls, shoulder press, and tricop dips never hurt anyone," says Hichael George, a celebrity trainer who has worked with actor Tobey Maguire, musician Slash, and boxer Fernando Vergas. Think push ups are child solay? Strength training can increase a person's strength by up to 40 percent.

ABANDON THE BOOZE CRUI

Those drinking sessions come with a lot of calories attached to them, so this is an important step. "You might want to gravitate towards red wine and resign yourself to two drinks in any sitting, and loop that to once or twice aweek," says Keller, Besides, doing those morning push ups is a lot harder with a pounding headache.

I SODARK LEAFY GREEN

Don't tell us you're not eating your vegains, still We get it, but there's more to this family of foods than meets the eye. "It doesn't have to stop at broccol," says Keller, "There's kale, bok chey, collard greens, and mustard greens." Toss them into a trying pan with somewater and a bit of olive oil, put some seasoning sait on it if you want to take away from the bitterness (ity sait-free seasoning), and let them steam down. Keller says that vegetables in this family have a ton of phytonutrients, including fibre and vitamin C and other important phytochomicals that boost your body.