

The Ultimate Make-at-Home Medicine



*This post is dedicated to the outstanding group of health conscious individuals who attend meetings of the newly formed **Nourishing the Lakeshore of West Michigan** chapter of the Weston A. Price Foundation.*

Sally Fallon Morell, the author of [Nourishing Traditions](#) and co-founder of the [Weston A Price Foundation](#) shares some thoughts about bone broth here.

The reason to use bone broth is 2 fold. One – it is key to good health and two, having it on hand makes preparing delicious meals in the kitchen so much easier.

Bone broth provides **electrolyte minerals** from bone, marrow, and cartilage (calcium, magnesium, phosphorus, silicon, and sulphur). Since minerals are extracted from natural living tissues, they are **in the ideal balance and form to be easily taken in and used by the body**. You could call broth the ultimate mineral supplement. It works to accelerate overall healing and supports our bones, joints, teeth, digestion and immunity. It is an ideal “prescription” for any disease and a wonderful preventative of future illness. As a mental health professional, I am excited about the prospects of better mental/emotional health due to improved digestion and assimilation.

Ramiel Nagel in his book [Cure Tooth Decay](#) says broth is one of the **most potent medicines for reversing and preventing tooth decay**. He recommends 1 -2 cups per day either drank by itself or used in soups, stews or sauces.

Bone broths also provide **gelatin** which attracts digestive

juices to itself and thus helps us **utilize proteins and other nutrients more completely**. This is helpful for those on a tight budget (who can't afford to buy a lot of meat)...since it allows the body to make better use of proteins.

Gelatin also **prevents bad bacteria from attacking the gut wall** neutralizing them so they don't cause problems for us. There is a [significant amount of research](#) proving that gelatin can heal chronic digestive disorders (by balancing stomach acid to normal levels), Crohns Disease, colitis, irritable bowel syndrome – all of which are on the rise, especially in teens and young adults.

Who's heard of glucosamine and chondroitin? These supplements for joint health have been proven to reduce arthritic pain and swelling...and they're in bone broth – again in the natural form your body recognizes.

One important note: use bones with integrity, that is from animals who have grazed out in the sun eating grass and non-gmo feeds. The bones from these animals will have more minerals and little or no toxins (like arsenic) than those conventionally raised. The ideal is to know your farmer.

Chicken Stock – any birds – turkey, duck, goose:

Can be made from raw chicken, either whole or cut up into parts, or you can use the bones from a prepared chicken meal. Skin adds flavor and additional nutrients.

Recipe

In a large stockpot place:

1 whole chicken or 2-3 pounds of bones...including neck, back, wings (can be browned for flavor),

About 2T of vinegar – to about 3-4 quarts filtered water,
1 large onion, 2 carrots and 3 celery stalks (with leaves) and/or any other vegetables you have on hand – all coarsely chopped,

and let sit for 30-60 minutes – this starts the process of drawing out the minerals. Bring pot to a boil and remove the

“floaties” that rise to the top – don’t worry if you don’t do this. Cover and simmer 6-48 hours. 10 minutes before removing from heat, add a bunch of parsley for added minerals. Then remove the bones; you can use the meat in recipes. Throw the veggies in your compost pile.

Strain into glass bowl or jars. Put in the frig until the fat solidifies on top...scrape it off and you can save it for sautéing vegetables. Store 5 days worth of broth in the frig and the rest in pint and quart jars in the freezer. LABEL with date and type. If you want to store in plastic...make sure the broth is cool and the plastic safe. Broth keeps several months in the freezer...you’ll use it up way before that.

Beef recipe is similar...

Beef Stock – same for deer, bison and lamb

Best bones are knuckle, marrow, meaty rib, neck and tail. Again...local and grass fed is best.

Recipe

For those who are just beginning or get overwhelmed with too many details, brown some bones in a 350 degree oven for about half hour, put them in a kettle with good clean water, a chopped up onion, chopped carrots and celery and a tablespoon or 2 of raw apple cidar vinegar and let stand for an hour or two, bring to a gentle boil, then simmer for 6 – 72 hours. **If you have reason to believe your gut is leaky, stick with 6 hours or less. Glutamate is created after a lengthy simmer, so using the broth after 6 hours may be more safe for those with intestinal permeability.**

Just DO it. You can master the details later.

Here’s Sally Fallon’s recipe:

In a big pot place about 4 pounds of marrow and knuckle bones and 1-2 T Vinegar for every quart of filtered water – let this stand about an hour.

In the meantime, brown about 3 pounds of meaty rib and neck bones (in a shallow casserole pan) in the oven at 350 about 20

minutes per side. Then put them in the water . You can pour out the fat, add water to the pan and scrape it to get those yummy drippings unstuck and then pour that into the stockpot. Add your choice of veggies if you like.

Bring to a boil. Skim off floaties – this is more important with beef than chicken. Turn heat down and simmer for at least 12 and up to 72 hours. The longer it cooks, the richer the flavor. Again, the last 10 minutes, you can add parsley for extra minerals.

Remove bones, strain into glass bowl or jars, cool, remove fat. There are times when I know I'm going to use the stock for a casserole so I just leave the fat in it...[as we've learned](#) these are healthy for us. It all depends on your taste. Pour into storage containers and LABEL.

How can you use your broth? Anytime you are making soup, sauce or a casserole, it is a delicious healthy addition. You can also start your day with a warm cup of broth, a touch of sea salt, and [that wondrous coconut oil](#) we've talked about recently.

“Add”itional thoughts.

***For those who don't want the stove on all night:

– You may use a crockpot (please be sure it is made of safe material)

– Make [fish stock](#)

***For added nutrients:

– Add egg shells, chicken feet, or heads (yes, chicken/turkey heads add healing nutrients)

– Add extra gelatin to the finished broth

***For added flavor:

– Add basil or thyme the last hour

– Add garlic

– Add miso

***For economy – re-use your bones, adding new bones with cartilage each time.

It is **not advisable** to buy most canned and boxed soups and broths as well as boullion cubes and powders even if they are labeled organic – they have all sorts of unwanted substances like MSG, artificial flavors and trace amounts of the material in the container in which they are packaged.

Wishing you REAL food, for REAL health so you can be REAL happy.

More reading from Sally Fallon Morrell – [Broth is Beautiful](#).
And the book Nourishing Broth, by Sally and Kaayla Daniel, Ph.D.

Does it bug you that you're eating Roundup? It should.

I watched this video last week and felt so sad knowing many of my loved ones are seeking help for illness from the medical field while they're eating foods that not only can't sustain them, but are literally harming them. In this interview, the actual mechanisms of harm are identified. I just had to share.

Many thanks to [Jeffrey Smith](#) and [Dr. Stephanie Seneff](#) for describing in detail what happens to the body as a result of exposure to Round-up. These destructive actions are contributing to most, if not all, of the diseases of our time. **If you or anyone you know has one of the concerns listed directly below the video, I urge you to take an hour and watch.** For those who can't, I've summarized key points below, along with the time reading from the interview so you can go directly to that topic if you like. This **IS** effecting you. It

IS harming you.

[Jeffrey Smith interviews Dr. Stephanie Seneff about Glyphosate](#) from [Kristin Canty](#) on [Vimeo](#).

Problems influenced by glyphosate – the active ingredient in Roundup: anxiety, aggression, autism, ADHD, Alzheimers, cancer, depression, diabetes, fibromyalgia, gastrointestinal problems, heart disease, infertility, multiple sclerosis, and Parkinsons. If you have any of these issues and your health care professional has not advised you to stop eating conventionally raised food, you have not been given the whole truth. That professional has likely not been made aware of the **danger**, but it is **real**.

The interview begins by explaining that crops are now “Roundup Ready”, meaning the plants actually drink up the pesticide which leaves more in the food end product. Smith points out that the allowable residues have gone up since the plants were made Roundup Ready. Initially we were told Roundup would make it so less pesticides would have to be used, but the pests became resistant, and now its use has more than doubled. In the first 16 years, 527 million pounds of Roundup has been used. Current studies show, in the Midwest {7:20}, 60% to 100% of ALL samples of air, water and rain contain glyphosate. This is call for alarm. It is even found in the blood of newborn babies.

In a [recent post](#) on my site, I talk about how disease is caused by exposure to toxins and not having enough nutrients to protect ourselves. These are exactly the concerns Dr. Seneff cites {2:45} that Roundup is responsible for. She relates that glyphosate depletes calcium, magnesium, iron, zinc, cobalt and other minerals causing nutritional deficiencies AND leaves toxins in the body.

Dr. Seneff points out that Monsanto was able to say that the active ingredient in Roundup didn't effect human cells because

it works on a metabolic pathway called the shikimate pathway, which humans don't have. However, as I pointed out in [last week's post on the Microbiome](#), we have 10 times more bacterial cells than human cells, and those bacteria ARE negatively effected by glyphosate, causing inflammation and other harmful responses.

What does glyphosate do in the body?

1. Harms our good bacteria and then bad (pathogenic) bacteria can take over (autism {5:00}) and produce toxins (i.e. ammonia and formaldehyde) that can lead to encephalopathy (Alzheimers {20:00}) and DNA damage {13:00} (cancer {34:30}). Dr. Seneff stressed the #1 action to take for Alzheimers is to remove all sources of glyphosate (it is in processed food and used often in lawn/yard care).

2. Blocks the CYP 450 enzyme pathway {17:00} which harms the liver, ezymes that help us detoxify, hormones and our ability to make vitamin D.

3. Destroys amino acids in food as well as interrupting the body's ability to make aromatic essential amino acids {25:03} like tryptophan and tyrosine. We need these aminos to make serotonin (lack = depression, aggression, obesity) and dopamine (Parkinson's {32:00} and fibromyalgia).

4. Contributes to multiple sclerosis {41:00} both by destroying the myelin sheath and by causing leaky gut which leads to the body attacking itself (autoimmune disorders – of which we are seeing a dramatic increase). Leaky gut, or intestinal permeability, also leads to bowel inflammatory disorders {45:30} like Crohn's disease, colitis and IBS.

5. Since minerals like zinc, cobalt and manganese are no longer available in our foods and our body requires these to function, we keep eating more and more in our body's desperate attempt to get what it needs (Obesity {59:00}).

6. Disrupts our cells' ability to store sugar (Diabetes {59:00}).

What about safety studies? {36:20} Monsanto did do short term (90 day) studies for safety. However, when independent studies were done, in the fourth month of research, the female test animals (80%) developed mammary tumors (breast cancer) and the males developed tumors in their kidneys and liver problems. Much more on Monsanto's pseudo-science is available from the [Institute for Responsible Technology](#).

GMO crops in this country include alfalfa, canola, corn, cotton, papaya, soy, sugar beets and squash (zucchini and yellow summer squash). And it's not just GMOs anymore, Folks. Smith points out {60:00} that glyphosate is now being sprayed on non GMO crops such as barley, rice, wheat and rye immediately before harvest.

Bottom line...the mechanisms showing glyphosate/Roundup cause disease are now known and while you and I may not understand them in the detail Dr. Seneff does, we can take action to minimize their damaging effects on us. Eat NO GMOs. Eat organic. Do NOT spray your lawn and yard with Roundup or other toxic chemicals (that get on your shoes, your pets' feet, young children playing outside).

If you haven't already, I urge you to watch the film [Genetic Roulette](#) – The Gamble of Our Lives.

As always, wishing you **REAL** food, for **REAL** health so you can be **REAL** happy.

Why Organic?



In my last article I touched on how what we put on our skin affects our health. Hard for some people to believe. Today we'll look at the more accepted premise – we are what we eat. Think about it. We consume “stuff” and it becomes our bodies. Shouldn't we be aware of what is in that “stuff”? What we put in our mouth is the #1 contributor to our wellness (or lack thereof). The way we eat changes our immune system, our muscles and joints, our brain and moods. With the degradation of the food supply, our wellness is running into major trouble.

So let's take a look at pesticides. [Organophosphate](#) pesticide poisons were developed during [Hitler's reign as chemical warfare](#). And we're using them on our crops?? There are over 180 identified pesticides used in this country that are [endocrine disruptors](#). That means they mess with our hormones (like insulin) which oversee the functioning of all the necessary activities in the body. The average American consumer is exposed to between 5 and 10 pesticides per day on the **Standard American Diet (SAD)** . Even with a well functioning liver, those toxins are going to build up. Proponents of the chemical industry say the trace amounts in our food are too small to negatively effect health (100 parts per billion). Did you know that the [NuvaRing](#), the birth control vaginal ring, contains .019 parts per billion and it prevents reproduction?! [Albuterol](#), the asthma inhaler, works at 2.1 parts per billion, quite effectively for those in distress. We're kidding ourselves if we think the pesticide residues in and on our food are inert.

Why aren't physicians advising everyone to eat organic? Because they are not being educated about the damaging, even life threatening effects of pesticides on living cells/tissues/bodies. They're treating diseases AFTER they occur. The [information is out there](#), but it has not been considered a priority in med school. Who is going to advocate for including it in the curriculum?

Consider this. Back in the 80's when I was raising my family, kids just didn't have the health problems they're having today. It was rare to see a child or adolescent with high blood sugar or blood pressure, abnormal cholesterol or triglycerides, or a waist size above 40 inches. Now, 2/3 of high school students have at least one of these markers (Dr. Alan Greene, lecture to organic farmers, 2009). During the last 30 years our food supply has experienced MAJOR compromises (pesticides, GMO's, high fructose corn syrup, additives, preservatives, colorings, and more). The way we are feeding our children is setting them up for a lifetime (often abbreviated) of illness.

So let's talk about diabetes for a minute. Studies have confirmed a link between [diabetes prevalence](#) (and [auto-immune diseases](#)) and pesticides. Adult onset diabetes is now called [type II diabetes](#) because so many young people are getting it. A diagnosis of diabetes for a child is likely to reduce their lifespan [10-20 years](#). The cost of caring for them over their lifetime is estimated somewhere between \$300,000 and \$3 million – per child! Why then, do we continue sourcing our school lunches from conventionally grown and processed foods? Because it's cheap, “inexpensive” if you will. We can feed a lot of children for very little money. The long term price tag however, is astronomical. And the pain and sadness are priceless. Imagine what we could do if we spent more for organic food and prevented diabetes in thousands (and thousands) of young people.

OK, so pesticides are dangerous. What about the hormones they

use to fatten up livestock, make more milk and get those huge chicken breasts we think are good for us? Well, there is NO evidence anywhere to show the safety of the hormones used on animals. There are studies however, that show increased cancer in people who consume conventionally raised meat. That was why [in 1989, Europe banned the import of meat raised in this country.](#)

The great thing is, there are farmers with integrity out there that understand the connection between sustainable farming and sustaining human life. Animals raised on smaller farms are roaming the grass in the sunshine and taking in life sustaining nutrients that are passed on to us when we eat them. Organic vegetable and fruit farmers do not use toxic, cancer causing pesticides, AND they add needed minerals back into the soil so plants and trees can bear produce that builds healthy human bodies. [Research](#) shows that [organically grown foods](#) contain significantly more nutrients and antioxidants AND those nutrients are more bioavailable to your cells. Anyone who consumes organically raised food on a regular basis also knows it tastes great! I encourage you to find local sources for organically raised food. There are more and more every day as we spread the word of true healthy living.

Until next time...Wishing you **real food** for **real health** so you can be **REAL HAPPY**.

Additional recommended reading:

[Mounting Evidence Links Pesticides to Parkinson's Disease](#)

[Serum organochlorine pesticide residues and risk of gallstone disease: A case-control study in Xiamen.](#)

[Childhood brain tumors, residential insecticide exposure, and pesticide metabolism genes.](#)

[New study confirms atrazine's effects across a range of species \(including us\)](#)

[Organic Foods Contain More Nutrients!](#)

[Study links Honey Bee Deaths to Corn Insecticides](#)

Eat Red Meat!*

* from grass fed cows – local farms if you can



I just got done listening to an interview with Dr. James Carlson about the importance of red meat and saturated fat in the diet and how the recent study that came out from Harvard is fraught with poor research and advice. That report says any level of red meat consumption increases the rate of mortality. I strongly encourage you to take a listen at [red-meat-bane-or-boon](#).

Dr. Carlson is the author of a book entitled *Genocide: How Your Doctor's Dietary Ignorance Will Kill You*. Think about that title, please, because it speaks a sad and deadly truth. Dr. Carlson specializes in treating patients with heart disease, diabetes and obesity and does so by encouraging his patients to eat more red meat and animal products and reduce their consumption of whole grains and fruits. He says he sees “wonderful health benefits” when they change their diet in this way.

Because I know how busy everyone is and how inundated we are with SO much information, I felt compelled to note some of the highlights of the interview. This is very very important

information that is contrary to the mainstream ill-advice the media is perpetuating.

The above mentioned “study” is based on questionnaires filled out by people from memory. Inferences were then drawn from those results. Lifestyle factors (confounding factors) like smoking, drinking, BMI and being sedentary were not adequately considered. No differentiation in the source of the meat was made. So corn fed, hormone and antibiotic laden factory cows were put in the same category as beef from cows raised in the sunshine on pasture. There is a difference. We are what we eat and the cows are what they eat.

Dr. Carlson points out in the interview the importance of cholesterol and saturated fat in the diet for proper nervous and circulatory system function. As a biochemist, he stresses that the danger comes not from eating cholesterol but from when our body creates cholesterol out of glucose and fructose. In the modern U.S. diet, this means processed food – and items like whole grains, pasta, rice and fruit. These products contain an overabundance of carbohydrates that break down to simple sugars which form the cholesterol that causes deadly plaque in the arteries. When his patients back off on carbs, their critical lab numbers (i.e. blood sugar and blood pressure) improve. He also contends that he has seen HDL increase more with the consumption of good saturated fats than with exercise.

Denise Minger’s analysis of the Harvard study was discussed. I encourage you to look further into her [critical, well written examination](#) of the faulty research.

Carlson’s “take home” from the interview is to be VERY cautious about the advice from this study. He ends by saying if you’re obese and have issues with diabetes and heart disease, grass fed red meat is the way to go (and back off whole grains and fruit)...based on his clinical practice of over 20 years.

As always, I encourage you to do your own research and come up with your own conclusions.

Until next time, wishing you Real Food for Real Health so you can be Real Happy