Settle Your Stomach - Tame Your Tummy Nutritional Support for Digestive Distress

From simple heartburn and indigestion, constipation and diarrhea, to Irritable Bowel Syndrome and colon cancer, there is much truth to the statement that "most all disease begins in the colon." Another saying, "you are what you eat," also bears out. Even if your food intake doesn't contribute directly to digestive problems, it will eventually effect one's overall health. Below we discuss several nutritional approaches to improving digestive function.

DRINK PLENTY OF PURE WATER, PREFERRABLY AWAY FORM MEALS

CHEW THOROUGHLY, EAT IN A RELAXED STATE

PRACTICE PROPER FOOD COMBINING

EAT "LIVE" FOOD: FRESH **VEGETABLES**. SPROUTS, CULTURED FOODS, PAPAYA, LEMON, DANDELION GREENS, ARTICHOKE

GENTLE FIBER – Flaxmeal gruel, Slippery Elm gruel, Oatmeal, Flora Fiber (See below)

Avoid Psyllium if irritating, constipating or accumulating

USE HERBS REGULARLY:

Peppermint

Ginger

SPECIALTY HERBAL EXTRACTS:

Chamomile

Cayenne

Enteric Peppermint Oil – IBS

Fennel

Black Pepper

Deglycerizanated Licorice (DGL)- ulcer

Slippery Elm Aloe Vera Fenugreek Cat's Claw

Gentian Dandelion
Tumeric

COMBINATION HERBAL FOOD FORMULAS:

LB-8 Lower Bowel Tonic – Safe, mild all herbal laxative & deep colon cleanser (loosens encrusted fecal matter)
Flora Fiber – A dual purpose Slippery Elm-based blend of colonic tonic (pro-& pre-biotic flora builders) & gentle fibers
KB-7 w/ Fenu-Com – Soothing, heals, tissue, dissolves, mucous (Digestive tract and kidney-bladder)
Gl Support

Robert's Formula

Custom Herbal Digestive Tonic - Constitutionally-tailored herbal formula based on professional saliva herb test

MINERAL NUTRITION/Co-ENZYMES: Magnesium, Zinc (Tissue Mineral Analysis determines individual need)

DIGESTIVE ENZYMES:

Chewable Papaya Enzyme Mints

Bitter Herbs (see above)

HCL, Pancreatin – (Zypan, Super-Enzyme caps)

GLANDULARS:

Gastrex

HOMEPATHIC:

Digestive Liquescence Liver Liquescence

PROBIOTICS:

Acidopholis, Bifidus

PREBIOTIC:

FOS, Inulin

LIVER SUPPORT/DETOX: See instruction handout: "Liver Support Program"

ACID-ALKALINE pH BALANCE

Karl J. Mincin, Clinical Nutritionist (360) 770-8486

PROPER FOOD COMBINING

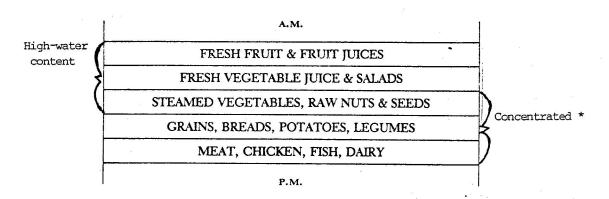
SIMPLE EATING for ENHANCED ENERGY and DIGESTION

Compiled by Karl Mincin as part of the Nutrition and Lifestyle Enhancement Program

What wastes energy - and leaves you fatigued?

- 1. Digestion utilizes more energy than any other resting body process.
- 2. Toxic chemicals: additives, preservatives, pesticides, etc.
- 3. Synthetic supplements.

ENERGY LADDER



GENERAL GUIDELINES:

Fruit is to be eaten alone at least one-half hour before meal, or three to four hours after.

Vegetables may be eaten with only one (1) concentrated food *

Easier digestion → ENERGY!

Throughout the day, EAT DOWN THE ENERGY LADDAR: Sample Day's Menu:

Breakfast: Fruit only

Lunch: Vegetables (soups, steamed, stir-fried, raw) + salad

+ potato or grain or nuts/seeds

Snack: (3-4 hours later) Fruit or juices

Dinner: Vegetables + salad + (beans or dairy or meat)

KARL J. MINCIN CLINICAL NUTRITIONIST (360) 770-8486 for more into and recipes book scrumsee the Dramond's book wife into a Life " for Life"

Soothing, Healing Mucilaginous Foods

VEGGIES

Okra

Cactus

FRUITS

Raspberry (leaf and berry)

Blackberry

Papaya

Coconut

HERBS (powdered, fresh, cooked or tea) Strongly Mucilaginous

Slippery Elm Bark

Fenugreek Seed

Marshmallow Root

Aloe Vera Leaf

Comfrey Root, Leaf

Plantain Leaf < Flaxseed Heal

Burdock Root

Psyllium Seed

Mullein Leaf

Kelp

Dulse

Irish Moss

Dandelion Root, Leaf

Calendula

Licorice Root

Cinnamon

Mildly Mucilaginous

JUICE

Aloe Vera

Cabbage

All fruits above

Footnote: Mucilaginous herbs derive their properties form the polysaccharides they contain. These polysacchardies have a slippery, mild taste and swell in water. All plants produce mucilage in some form to store water as hydrates and as a food reserve. Most mucilages are not broken down by the human digestive system but absorb toxins from the bowel and give bulk to the stool. Mucilaginous herbs are most effective topically, as poultices and knitting agents, and topically in the digestive tract. If used as a lozenge or extract, they have demulcent action soothing and healing the throat tissue.

The major effects of mucilaginous herbs are 1. Lower bowel transit time 2. Absorb toxins 3. Regulate intestinal flora 4. Demulcent/vulnerary action" which gently soothes and repairs any damaged, irritated and inflamed tissue they come in contact with.

Mucilaginous herbs and foods are helpful for the following conditions: oral canker sores, esophogitis, barretts esophagus, heart burn, acid reflux, GERD, ulcers (all types and locations) mucous colitis, chrons disease, irritable bowel syndrome, inflammatory bowel disorder, diarrhea, constipation. malabsorption syndrome, dysbiosis.

Properties of Mucilaginous herbs include...antacid, demulcent, emollient, vulnerary, antibiotic, detoxifier, antiinflammatory. (Nutritional Herbology)

DIRECTIONS

See Flora Fiber

Karl J. Mincin • Clinical Nutritionist (360) 770-8486

WONDERFUL SLIPPERY ELM BARK

Without hesitation I recommend this herb to be kept in every home everywhere. The strengthening and healing virtues of the bark of ULMUS FULVA, or Slippery Elm Bark, are, to say the least, remarkable. It grows in various parts of the United States of America. It is without doubt one of our most valuable herbs in existence. It has often been praised as one of most mourishing foods and is one of the most important herbal remedies.

Slippery Elm possesses supreme nutritive, sustaining and healing powers, acting not only as a most beneficial food, but as a most

soothing, healing poultice both without and within.

There is lamentable ignorance everywhere concerning this herb. Slippery Elm Bark powdered contains emollient, diuretic, demulcent and pectoral properties.

The finely powdered bark makes an excellent gruel and food, and may be freely used with confidence in all cases of weakness, debility, inflammation of the stomach, bowels, ulcers, bronchitis and chest complaints.

It has a wonderfully soothing and healing action on all parts with which it comes in contact. It should be used in all digestive complaints, wasting diseases, rickets and stunted growth. It will build up a strong and healthy body.

It never has the slightest ill-effect on the weakest digestion. Not only is it a wonder-herb for adults but it is an excellent food for children. It has marvellous vitamin content and it builds bone and

muscle without fattening.

Eric F.W. Powell, D.Šc., D.O.(U.S.A.), F.B.B.A., has this to say about Slippery Elm: "Health authorities disagree about many things, but they are unanimous in saying that Ulmus Fulva (known as Slippery Elm or Red Elm) is positively the finest food-remedy that can be taken when inflammation exists within the organism.

"A remarkable thing about Ulmus Fulva is that is combines such pronounced curative virtues with high nourishing values. It is as sustaining as good oatmeal, counteracts acidity, soothes the membranes of the stomach and intestines and removes the causes of inflamed

organic states.

"No better food can be taken when there are stomach and duodenal ulcers. In fact, its nourishing and amazingly potent healing properties are carried throughout the entire system; all organs, including lungs, kidneys and bladder benefit.

"It heals because it supplies the system with those subtle elements which build healthy tissues and membranes, and literally soothes away irritating substances. Nature cures; Slippery Elm assists nature.

irritating substances. Nature cures; Slippery Elm assists nature.
"Tests made over a number of years have proved it acceptable to the weakest stomach, and it has been digested when no other food could be tolerated, thus proving its agreeableness to the disordered and

inflamed organism.

"We have known many cases of stmach and digestive trouble of many years standing removed by a diet of Slippery Elm. The most obstinate ulcers have cleared up and the strength of the nerves and muscles restored to normal. This truly nutural food-remedy also aids the digestion of other foods."

OUR OWN -- House Formulas Produced & Distributed by Nutrition Resource Center

Formulas designed by consulting clinical nutritionist Karl Mincin

(360) 770-8486

Flora Fiber

A Colonic Tonic of Gentle Fibers & Colon Food
Sippery Em. Jerusalem Arichoke, Apple Fiber, Flazseed,
Guar Gun, Ferugreek, Addophtus, Psyllium, Bartey Math
Act, 20phtus, Future Food
1 rounded Tosp. in water or juice 2-3 times daily.
Drink extra water when using this product.
Nutrition Resource, Concrete, WA
BULK • 8 Ounces • SAVINGS

FF provides necessary nutrients to build healthy bacteria in the colon. As a dietary fiber supplement it is intended for long-term, maintenaince use, or to replenish depleted bowel flora. It also now contains Nutra Flora FOS (H).

Milder than Colon Cleanse Blend (below).

POWDER 8 oz = \$15.95 16 oz = 25.95