## **Resources for Healthy Products**

- Kvass (raw juice from fermented beets)- FabFerments.com
- RAW Sauerkraut Immunitrition.com; Whole Foods stores

  Large glass jars to make it ULINE.com (1-800-295-5510)
- Raw goat's milk (delicious!!) Herb Hill Farm, Andover, MA (for
  - humans); Answerspetfood.com (for pets)
- Olive Oil KofinasOliveOil.com (Cincinnati, OH)
- Suet for making tallow for skin rashes and cooking:
  - <u>Brookfordfarminfo@gmail.com</u> (Brookford Farm in NH) Blackdiamondmeats.com (540-641-2518 Bill)
- Grass-fed organic meat Walden Local Meat company (Lincoln, MA)

  Pete and Jen's Backyard Birds (Concord, MA, call Verrill
  - Farm in Concord for info); Brookford Farm, NH
- Organic produce delivered around the Boston area Boston Organics

  Lindentree Farm, Lincoln, MA 781-259-1259
- Weston A Price chapters go to www.westonaprice.org for list;
  - members have experience/knowledge in many health areas!
- Yogurt starters, kefir starters Culturesforhealth.com
- Mini-loaf pans for making almond bread Williams-Sonoma.com (Stainless steel coated with ceramic)

Glass loaf baking dishes and food storage dishes – Target, WalMart,

Kohl's and many other department stores; I finally found

mini-loaf pans that were not aluminum at Williams
Sonoma.com (stainless steel coated with enamel)

BioKult probiotic – Dr. Nancy Campbell-McBride recommends this

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probiotic she helped develop once the body is ready for

stronger probiotic (after raw sauerkraut, kvass, yogurt and

kefir); GAPSdiet.com, Amazon.com