

Beeswax Margerine flavored with the essential oil of Georgia Pine resin.

The word “turpentine” has been relegated to imply paint thinner with poisonous additives. Despite the confusion between turpentine used for cleaning paint brushes and the food grade variety of turpentine used as a cancer remedy and prevention against bone loss and tooth decay, the essential oil distilled from the sap of coniferous trees is cited by the very first edition of the physician's desk reference, the Merck Index of 1899, as being useful against cancer...

Turpentine, Chian, Merck.

Thick, tenacious, greenish-yellow liq.; peculiar, penetrating odor.—Anti-septic.—Uses: *Extern.*, cancerous growths.

Turpentine, Canada—U. S. P.

Balsam of Fir.—Used chiefly extern.—Dose: 5-30 grn., in pill

...and probably restrained to external use especially due to the various additives in conventional paint thinner. But, food grade turpentine is available from several sources one of which is...

<http://DiamondGForestProducts.com/>

...among others.

Food researchers are at work refining one of their latest creations: a margerine devoid of hydrogenated oils and solidified, instead, with plant wax. They're trying out the use of wax derived from the sunflower seed or soybean. I went ahead and created a margerine using high grade, organic beeswax avoiding sellers offering one pound, organic, beeswax bricks for sale due to their inferiority, but chose the more refined product sold (on Amazon) in one ounce, size bars which are bendable and edible. The one pound bricks are not edible (by my standards).

Heating a vegetable oil in a double boiler, such as a crock pot, I melted one-half or one-whole stick of beeswax (one ounce by weight) per coffee mug filled with oil. Then, I allowed this mixture to partly cool after thoroughly stirring it up. Before it completely cools to the point of solidification, I add and stir into it several eye droppers full of food grade turpentine, and then refrigerate. Once solidified, I spoon it out into small containers for continued storage under refrigeration to prevent the oils from becoming stale at room temperature. Depending upon the ratio of oil to beeswax will determine how oily versus how stiff this mixture will turn out at either room or refrigerator temperatures. I use my taste for turpentine to determine how much to add. So, I do not have a precise recipe to share with you. Your own sensibility for texture and flavor will guide your own creations of this basic idea.

Enjoy good health!

Vinyasi

http://vinyasi.info/#contact_form

<http://tinyurl.com/candida-cleaner>

<http://tinyurl.com/candida-cleaner2>

<http://tinyurl.com/turpentine1>