

Candied Nut Butter with 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/>

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). I use this for fashioning a candy based on nut butter and veggie oil with herbs (ginger), pea protein sweetened with stevia, and the essential oil of pine resin.

Heating grapeseed oil in a double boiler, such as a crock pot, along with almond, cashew or coconut butter, I melt a half stick of beeswax (amounting to one half ounce by weight) in a large coffee mug filled with this oil and the nut butter. The nut butter predominates as the main ingredient. Once thoroughly heated, I can stir up the nut butter to completely disperse it throughout the oil while the beeswax has already melted and diffused itself. Then, I transfer this to the same crock pot (after first emptying out its water), and stir in powdered ginger, pea protein smoothie (<http://myvega.com/>) and essential oil of Georgia pine. Then, I allow this mixture to cool in the freezer to the point of semi-solidification before wrapping up little balls of this mixture in individual cellophane wrappers and refrigerate. Your own sensibility for texture and flavor will guide your recreations of this basic concept.

Enjoy good health!

Vinyasi

http://vinyasi.info/#contact_form

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

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

<http://tinyurl.com/turpentine1>