

Copyright © 2017 PureGreens Nutrition Pte Ltd.

All rights reserved.

Published by Samuel Grenville.

No part of this publication may be reproduced, stored in a retrieval system, or transmitted in any form or by any means, electronic, mechanical, photocopied, recorded, scanned, or otherwise, except as permitted under Canadian copyright law, without the prior written permission of the author.

Notes to the Reader:

While the author and publisher of this book have made reasonable efforts to ensure the accuracy and timeliness of the information contained herein, the author and publisher assume no liability with respect to losses or damages caused, or alleged to be caused, by any reliance on any information contained herein and disclaim any and all warranties, expressed or implied, as to the accuracy or reliability of said information. The publisher and the author make no representations or warranties with respect to the accuracy or completeness of the contents of this work and specifically disclaim all warranties. The advice and strategies contained herein may not be suitable for every situation. It is the complete responsibility of the reader to ensure they are adhering to all local, regional and national laws.

This publication is designed to provide accurate and authoritative information in regard to the subject matter covered. It is sold with the understanding that neither the author nor the publisher is engaged in rendering professional services. If legal, accounting, medical, psychological, or any other expert assistance is required, the services of a competent professional should be sought.

The words contained in this text which are believed to be trademarked, service marked, or to otherwise hold proprietary rights have been designated as such by the use of initial capitalization. Inclusion, exclusion, or definition of a word or term is not intended to affect, or to express judgment upon the validity of legal status of any proprietary right which may be claimed for a specific word or term.

The fact that an organization or website is referred to in this work as a citation and/or potential source of further information does not mean that the author or publisher endorses the information the organization or website may provide or the recommendations it may make. Further, readers should be aware that the websites listed in this work may have changed or disappeared between when this work was written and when it is read.

Individual results may vary.



Turmeric has been used for thousands of years by ancient cultures as a flavor enhancer and medicine for treating everything from pain to diseases. It's one of the most widely used spices in India, as well as other parts of Asia, and its importance cannot be overstated. Now, it's finally getting the recognition it deserves in the U.S. as more people begin to discover its amazing healing properties.

In order to get the full benefits of this awesome spice, it needs to be eaten with some form of fat, as it is not water-soluble. Eating it with black pepper will enhance its effects even more!

One of the best ways to use it is as a Golden Paste, the recipe of which I've have included here. It ensures that your body can use turmeric effectively, so that not a single bit is wasted.

To prepare Golden Paste:

INGREDIENTS

1/2 cup (65-70g, or about 2.6 oz. dry weight) turmeric powder

1-2 cups (250-500ml) water (use half the total amount to begin with and have the other half ready if needed)

1/3 cup (70ml) coconut, olive or linseed/flaxseed oil (you can use salmon oil for dogs, if you prefer, but please see the note below)

3 tsp (about 7g) freshly ground black pepper

DIRECTIONS

- 1. Combine the turmeric and water in a small saucepan and bring to a boil. Reduce the heat, and simmer for 7-10 minutes. Stir frequently to keep from sticking to the bottom of the pan, and add more water as needed. The exact thickness isn't important—you can adjust that to your preference.
- 2. Remove from the heat and allow to cool until the pan is just warm to the touch. Add the oil and pepper and stir thoroughly until they are completely mixed in. Store in a clean jar (you can sterilize it if you like) in the refrigerator. It should keep for about two weeks. If you see any sign of mold, or notice an 'off' flavor, discard and make a new batch.
- 3. If you know you won't use all of it within two weeks, you can freeze half for later use.

NOTE: all fish oils become rancid very quickly after being opened. We recommend either freezing the golden paste if you make it with salmon or another fish oil, or adding the oil when you feed the paste. The paste will keep only a few days in the fridge if you make it with fish oil.



DIRECTIONS FOR USE:

For adults and older children, start with 1/4 tsp twice daily in food.

For everyone, after 4-5 days you can increase the amount and/or the frequency. Wait 4-5 days in between each increase. If you experience gas, bloating, loose stools or other digestive upsets, reduce the amount and/or frequency.

There is no specific maximum, but we recommend no more than about 3 teaspoons per day. Turmeric is metabolized fairly quickly even when consumed with pepper, so it's better to have small amounts often.

If you are using any prescription medication, it would be a good idea to consult your doctor before adding any biologically active foods like turmeric to your diet. You can check our file on interactions as well, but don't assume that something is not a problem just because you don't find it there. We can't cover everything.



Most dogs can start with the same amount. Small dogs and cats should start with no more than 1/8 tsp.

Some dogs and a few horses may develop a 'cat pee' odor after starting turmeric or golden paste. If this happens, you can add a tablespoon of Ceylon cinnamon to a batch of golden paste. This will eliminate, or at least reduce, the odor.

Turmeric is an awesome spice that can combat inflammation and help prevent a wide range of diseases, from heart disease to cancer. It's a spice that deserves a spot on your shelf, and with our Golden Paste, you can easily reap the benefits.

