go natural FOR THE LOVE OF TRUE FOOD

Two in one seminar & workshop

5 HOURS

Hosted by Johan and Alicia Jacobs

SECURE YOUR SEAT - WWW.GONATURAL.CO.ZA

The 1 and 1/2 hour SEMINAR INCLUDES!

PART 1

1. The introduction to the RATIONALE of GO NATURAL

2. The link between nutrition and physical degeneration

3. Exposing modern "DIS-EASE" causing DECEPTIONS

4. Exposing the archer-arrow principle of toxicology

5. The hidden difference between a "dis-ease" and a condition

6. Explaining the SOLUTION: GO NATURAL'S 10 Step Nutritional Program

7. How to unlock your INNER DOCTOR

8. Valuable advice about sidestepping hidden modern health landmines

9. Ancient wisdom about how to take proactive care

of our bodies in a modern, toxic world

PART 2

- 10. GRAIN FOODS
- 11. Grain Anatomy and Wisdom
- 12. Wise Grain Practices
 - Soaking
 - Sprouting
 - Fermentation
 - Natural preservation and storage
 - Fresh processing methods

The 3 and 1/2 Hour WORKSHOP INCLUDES!

PART 3

FOODS to be Demonstrated and Prepared

1.Pizza from living grain

2.Real Tomato Sauce

3.Vit C Cocktail as Ginger Lemonade

4.Raw Chocolate - Go Natural's 3 In One Anti-Aging Snack **INCLUDED**

Included: Carrot Juice and testers of all the prepared food.

Cooking with LIVING ingredients delivers the REAL deal namely FRESH NUTRIENTS IN ABUNDANCE.

Date:	Wednesday, 16 October 2019	
Time:	08h30 for 08h45 – 13h45	
RSVP:	Tuesday, 15 October 2019	
Venue:	10 Swallow Crescent, Vredenberg Estate,	
	Bakkerskloof St., Somerset West	
Booking:On gonatural.co.za (essential with QUICKET),		
	at our shop, or phone 021 852 2744	
Price:	R500pp, 2 or more tickets R450pp	
	(bring a friend!)	
		BOOK 🐼

021 852 2744