

go natural FOR THE LOVE OF TRUE FOOD

Two in one seminar & workshop

5 HOURS

HOSTED BY: JOHAN & ALICIA JACOBS

Secure your seat - www.gonatural.co.za

BOOK
ONLINE



The 1½ hour SEMINAR INCLUDES:

PART 1a

1. Johan's testimony; how he survived PRIMARY PROGRESSIVE MS.
2. The introduction to the RATIONALE of GO NATURAL
3. The link between nutrition and physical degeneration
4. Exposing modern "DIS-EASE" causing DECEPTIONS
5. Exposing the archer-arrow principle of toxicology
6. The hidden difference between a "dis-ease" and a condition
7. Explaining the SOLUTION: GO NATURAL's 10 Step Nutritional Program
8. How to unlock your capable INNER DOCTOR
9. Valuable advice about sidestepping hidden, modern health landmines
10. Wisdom on how to take proactive care of our bodies in a modern, toxic world

PART 1b

1. Grain Anatomy and Wisdom
2. Wise Grain Practices
 - Soaking
 - Sprouting
 - Fermentation
 - Natural preservation and storage
 - Fresh processing methods

DATE: 22 April, 2020

TIME: 08:30 for 08:45 - 13:45

RSVP: 21 April, 2020 10:00

VENUE: 10 Swallow Crescent, Vredenberg Estate, Bakkerskloof St., Somerset West



PART 2

FOODS to be Demonstrated and Prepared

1. Pizza from living grain
2. Real Tomato Sauce
3. Kefir - Fermented dairy
4. Raw Chocolate - Go Natural's 3-in-1 Anti-Aging Snack

INCLUDED

Carrot Juice and testers of all the prepared food.

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



Price: R500pp, 2 or more tickets R450pp (Bring a friend!)

Booking: On gonatural.co.za (essential with QUICKET), at our shop or **Phone:**

021 852 2744

BOOK 

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