

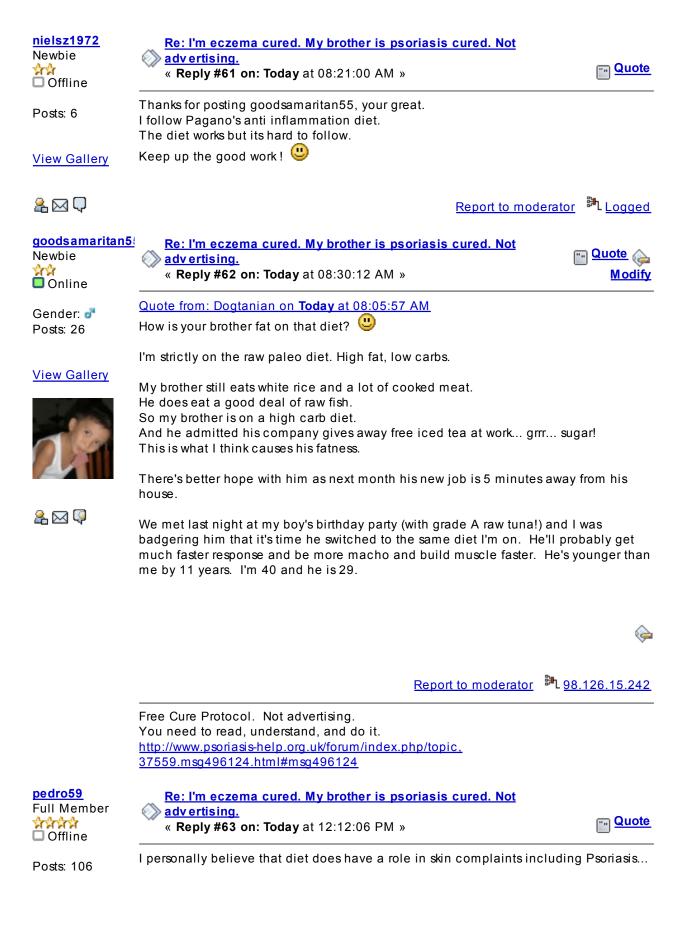
Eli Edwin Casimero <ecasimero@gmail.com>

Psoriasis UK page 7

	esc@filipinowebservices.com> <eesc@filipinowebservices.com></eesc@filipinowebservices.com>	Mon, Jun 1	, 2009 at 10:02 PM
Psoriasis Help	Organisation		
Hello goodsamaritan55		June 01, 2009, 03:00:20 PM 📃	
	Show unread posts since last visit. Show new replies to your posts. Total time logged in: 8 hours and 52 m	ninutes.	
News : Welcome Organisation	o << PHO.uk >> Psoriasis Help 🎤		Search
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Pages: <u>1</u> <u>5 6</u> [7]	Go Down Reply	<u>«</u> Notify <u>Mark unread</u> <u>Send th</u>	<u>previous next »</u> his topic Print
📶 Author	Topic: I'm eczema cured. My brother times)		
goodsamaritan55	and 1 Guest are viewing this topic.		
<mark>Dogtanian</mark> Forum God	Re: I'm eczema cured. My broth	<u>er is psoriasis cured. Not</u>	
お合かななな 口 Offline	adv ertising. « Reply #60 on: Today at 08:05:6	57 AM »	<u> Quote</u>
Posts: 1025	How is your brother fat on that diet?	<u> </u>	
View Gallery	(and please stop knocking countries t	hat arent the Phillipines)	
One for all, and all for one		<u>Report to modera</u>	tor 🏝 Logged



La-la-la la-la-la They drink their beer and swear they're faithful to their King.



🙈 🖵

.. if not as an initiating factor certainly as an exacerbating factor..

View Gallery

...some people get an exacerbation after drinking red wine ...

..many report an exacerbation after eating hot thai tomato , chilli meals...etc etc..

.. using the word the word cure instead of remission probably has alienated many on here..

.my take on the paleo diet is why does it have to be raw?...

...I personally believe that grains are over rated and a diet of meat (cooked)and veges with certain fruit ,nuts and berries is the way to go for health...

..also if it is freezing cold out side ..why eat cold food ?...

..the chinese treat the digestion like a fire and when one is sick take away all raw foods and even insist on cooked fruits..

..IMO the first rule of diet is to take into account the climate ..ie eat thermally..

..second rule is to eat LOCAL veges , fruits, nuts etc that grow at that time of the year..

...If it grows at that alttitude , temperature, humidity , location etc it was created to feed animals that walked past it....

..if the vegetable fruit, berry , nut etc was grown 5000 miles away in a diff climate, temp, alttitude humidity etc ..well my belief is that it would probably unbalance you..

..the paleo caveman I don't think got his food from too far away or indeed out of season!..this part of it to me is more important than whether raw Paleo or cooked Paleo..

...in far north queensland in Australia with a year round hot climate one could reasonably survive on cold salads and raw food but in the North pole I wonder how healthy one would be on cold raw food...

I think there is something to the Paleo diet but again why does it have to be raw? didn't caveman eat cooked meats?

Report to moderator 🕅 Logged

goodsamaritan5 Newbie ☆☆ Re: I'm eczema cured. My brother is psoriasis cured. Not advertising.

<u>Quote</u> 🍋 Modify

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of this thread.		using the word the word cure instead of remission probably has alienated many on
billion people in this world today, a good number of people KNÖW what works. This is why this is posted under the ALTERNATIVES. Image:	View Gallery	
 A wintended audience are those interested in true CURES to the core. The people looking for CURES will enjoy this thread. Because this is a total approach. Mind cures. Pollution avoidance, Nutrition, Nutruining, Detox Protocols, etc. Learn and practice healthy effective HABITS and you get a healthy person. Being psoriatic and eczematic is an obvious sign of being unhealthy. Just be healthy and be done with it. Durote from: pedro59 on Today at 12:12:06 PM my take on the paleo diet is why does it have to be raw? A cooked fruit is different from RAW fluit A cooked fruit is different from RAW fluit A cooked fruit is different from RAW fluit A cooked Animal Protein part is different from a RAW animal protein part. A cooked Animal FAT part is different from a RAW animal protein part. A cooked Animal FAT part is different from a RAW animal FAT part. A cooked Animal FAT part is different from a RAW animal FAT part. A cooked Animal FAT part is different from a RAW animal FAT part. A cooked Animal FAT part is different class of food. RAW ANIMAL FOOD is a totally different class of food. RAW ANIMAL FOOD is a totally different class of food. Raw animal food is THE SUPER FOOD raw vegans have been searching for. And use with the SUPER FOOD raw regans have been searching for. And used non-human edible foods to be edible. Many vegetables are inedible forw, cooking makesi te dible. These are 2nd class foods. Fraw ing allowed non-human edible foods to be edible. Many vegetables are inedible fraw, cooking makesi te dible. These are 2nd class foods. Fraw ing allowed non-human edible foods to be edible. Many vegetables are inedible fraw, cooking makesi te dible. These are 2nd class foods. Then idiocy set in and people began cooking animals, then even fluits and animals and a few choice vegetables. You can look up Weston A Price and read his work, also Sally Fallon of the box Nourishing Traditions the ultra healthy tribes weston price visited ate a good deal of their food raw.		
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Cooking is an ingenious way to prevent starvation... make incompatible to humans food edible... but you suffer the side effects.

When people are sick, they need TOP GRADE quality food. The original human diet is at the very top.

Enzymes allow for easy digestion and other benefits.

Raw fruits digest in 20 minutes.

Raw meat lunch digests in 1 hour (my experience).

Cooked Meat plus starch digests in 4+ hours (my experience).

Culturally, French people eat their steaks rare, I'm sure you've seen the French do so. I've been to France several times as well during my cooked days and I was shocked at how they barely cooked their steaks or none at all.

Paradigm Shift time:Bacteria is very important.

The human gut needs a lot of bacteria to balance the candida / fungi / yeast. Some 85% bacteria vs 15% fungus is the balance I've heard. Eating raw food, even food that's been in the refrigerator for 3 days is good for us. The bacteria in it makes humans plenty healthy. If you eat bacteria rich raw food, you wouldn't need to take Pro-biotics. You wouldn't have candida problems.

Aajonus Vonderplanitz teaches in his books how to make high meat - rotten meat for 1 month in the refrigerator.

Cut up your beef, put in bottle with lots of air, seal, air out every day for a few minutes and put back in.

In 1 month, it is stinking ready. Do it yourself probiotics. Cheap. It works. I did it once. Reminded me of blue cheese.

You can view this on youtube.

Any other questions on why raw and raw paleolithic diet, I refer you to the raw paleo forum where there is an FAQ for newbies.

Even the raw vegans push raw, like the movie Raw for 30 days to cure diabetes. It works.

I experimented and compared cooked meat paleo diet and raw meat paleo diet, and I felt much better on raw meat paleo diet so I stick with raw meat paleo diet. I just go with what works.

So I refer you to the healthier cavemen and the cavemen before fire was invented ate their meat raw. Very recently, Eskimos ate their food raw until the civilized world gave them fire making tools.

It was my son's birthday and we had a get together party with his cousins. Little kids partying by eating raw tuna, roll your own sushi with with some mango, some rice, some sea weed paper. The tuna was Grade A, I bought it at 2am in the fish port, fresh, never frozen, fat, tasted better than from any restaurant. We ate the raw tuna last night, this lunch and this dinner.

See kids eat raw tuna.

