





#### **Foods That Heal**

By Dr. Bernard Jensen An easy to understand guide to fruits and vegetables. Each entry presents a history of use, buyer's tips, therapeutic benefits, nutrient information and recipes for healthy and delicious meals. 352 pages.



## **Water Can Undermine Your** Health

By N. Walker How the water we drink affects our health. 107 pages.



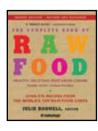
### Kitchen Garden Cookbook

By Steve Meyerowitz Sprouts, breads, cookies, soups and salads. 250 other low fat, dairy-free vegetarian recipes. 336 pages.



## A Guide to Diet & Salad

By Dr. Walker A vegetarian guide to diet & salad. Both a cookbook and nutritional guide. 115 pages.



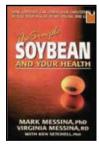
## The Complete **Book of Raw Food**

By Julie Rodwell Healthy, delicious vegetarian cuisine made with living foods. Includes more than 400 recipes from World's top chefs. 480 pages.



## Living with Green Star

By Elysa Markowitz A gourmet collection of living food recipes. 167 pages.



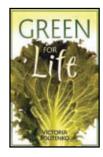
## The Simple Soybean Book

By Dr. M. Messina Learn how soy foods can lower your cholesterol & reduce your risk of heart disease and cancer. 260 pages.



#### The Raw 50

By Carol Alt 10 amazing breakfasts, lunches, dinners, snacks and drinks for your raw food lifestyle. 192 pages.



#### Green for Life

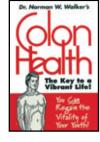
By Victoria Boutenko New book about greens and green smoothies contains exciting new information. The author approaches human nutrition from a new angle, comparing the human diet with that of chimpanzees.

186 pages.



#### Fantastic Flax

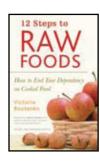
By Siegfried Gursche The amazing healing properties of flax. The benefits of flax will surprise you. Recipes included. 60 pages.



### Colon Health Book

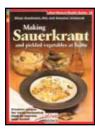
By Dr. Walker **Emphasizes** prevention and relief from constipation, fatigue, digestive problems, diabetes and many others.

120 pages.



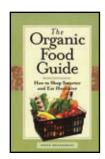
### 12 Steps to Raw Food Book

By Victoria Boutenko Written in a convenient 12-step format, this book guides the reader through the most significant physical, psychological, and spiritual phases of the transition from cooked to raw foods. 264 pages.



### Making Sauerkraut

By Klaus Kaufmann & Annelies Schöneck Discover the simple remedies and healing agents found in lactic acid-fermented foods. Step-by-step recipes will guide you through centuries old methods. 60 pages.



# The Organic Food Guide

By Steve Meyerowitz How to shop smarter and eat healthier.

88 pages.