

go natural

FOR THE LOVE OF REAL FOOD.

TWO in ONE SEMINAR & WORKSHOP

4 HOURS

Hosted by Johan and Alicia Jacobs



SECURE YOUR SEAT - BOOK ONLINE
www.gonatural.co.za

*The 1 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 Hour WORKSHOP
INCLUDES!*

PART 3

FOODS to be Demonstrated and Prepared

1. Essene Bread
2. Humus - Traditional
3. Kefir - Fermented Dairy
4. Raw Oat Chocolate

INCLUDED

Carrot Juice and testers of all the prepared food.



HOW TO BOOK

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| Date: | Wednesday, 21 November 2018 |
| Time: | 09h00 - 13h00 |
| RSVP: | Monday, 19 November 2018 |
| 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!) |

021 852 2744