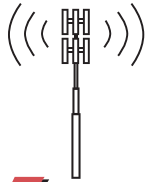


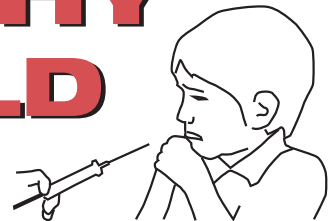
# Wise Traditions 2021

21<sup>ST</sup> ANNUAL CONFERENCE  
OF THE WESTON A. PRICE FOUNDATION

## CONFERENCE PROGRAM



# STAYING HEALTHY IN A TOXIC WORLD



NOVEMBER 5-7, 2021  
DELTA HOTEL BY MARRIOTT  
ALLEN, TEXAS

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WISE TRADITIONS IN FOOD. FARMING AND THE HEALING ARTS

*Education ♦ Research ♦ Activism*

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# Wise Traditions 2021

## 21ST ANNUAL CONFERENCE OF THE WESTON A. PRICE FOUNDATION

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# THE WESTON A. PRICE FOUNDATION®


*Education • Research • Activism*

The Weston A. Price Foundation is a nonprofit, tax-exempt charity founded in 1999 to disseminate the research of nutrition pioneer Weston A. Price, DDS, whose studies of isolated nonindustrialized peoples established the parameters of human health and determined the optimum characteristics of human diets. Dr. Price's research demonstrated that men and women achieve perfect physical form and perfect health, generation after generation, only when they consume nutrient-dense whole foods and the vital fat-soluble activators found exclusively in animal fats.

The Foundation is dedicated to restoring nutrient-dense foods to the American diet through education, research and activism and supports a number of movements that contribute to this objective, including accurate nutrition instruction, organic and biodynamic farming, pasture-feeding of livestock, community supported farms, honest and informative labeling, prepared parenting and nurturing therapies. Specific goals include establishment of universal access to clean, certified raw milk and a ban on the use of soy-based infant formula.

The Foundation seeks to conduct research to test the nutrient content of foods, particularly butter produced under various conditions and the "X" Factor, discovered by Dr. Price; and to determine the effects of traditional preparation methods on nutrient content and availability in whole foods.

The board and membership of the Weston A. Price Foundation stand united in the belief that modern technology should be harnessed as a servant to the wise and nurturing traditions of our ancestors rather than used as a force destructive to the environment and human health; and that science and knowledge can validate those traditions.

The Weston A. Price Foundation is supported by membership dues and private donations and receives no funding from the meat or dairy industries. 

# PRESIDENT'S WELCOME

November 5, 2021



Dear Friends of the Weston A. Price Foundation:

Welcome to the 21st Annual Wise Traditions Conference! We are delighted to be back together again after the cancellation of last year's event.

Naturally, the focus of this conference will be Covid-19—what are the causes and what is the best treatment—and on the Covid-19 shots—their limitations and dangers, and the legal issues surrounding the campaign to vaccinate all adults. The official position of the Weston A. Price Foundation is that Covid-19 is not caused by a virus, but rather the deployment of 5G microwave technology, exacerbated by a host of contributing factors, from glyphosate in biodiesel fumes to inhibitory drugs. Not all of our speakers agree with this stance, and that's fine! We welcome differences of opinion and controversy.

One thing we can all agree on is the need for nutrient-dense food—for prevention and treatment of all illness, including Covid-19. That means a Wise Traditions diet that includes butter, eggs, meat and organ meats, animal fats—all from pastured animals—and wild caught seafood. At Wise Traditions 2021, you will learn how to stay healthy in our toxic world.

Speaking topics at the conference provide a broad range of complexity. For example, for beginners, there's my seminar on traditional diets and bringing up baby, plus talks on making broth and preparing organ meats; for those with an interest in agriculture, you will enjoy talks by Will Winter and Bob Quinn; for those who like to delve into the science, be sure to listen to Stephanie Seneff and Beverly Rubik; and for activists, you will enjoy learning about the work of Kendall Nelson and Leslie Manookian.

The biggest complaint we get about our conferences is: "I can't decide which lecture to attend!" That's a deliberate policy on our part—we try to make every track as interesting as possible. In fact, we have thirty-five outstanding speakers this year and four tracks daily. But fortunately, you don't have to choose. Audio recordings of all the speakers and video recordings of many will be for sale at the Fleetwood Onsite Conference Recording table and through our website, [westonaprice.org](http://westonaprice.org).


This conference offers continuing education units (CEUs) for nurses and acupuncturists. You may still sign up for them at the Conference Registration Desk.

Please plan to spend some time in our exhibit hall. I know you will be impressed with the quality and variety of the exhibitors this year. And we don't let just anyone exhibit—exhibiting is by invitation only, so you know that all the products and foods for sale are approved by us. We welcome the many exhibitors, as well as those who have attended in the past.

I know that you have come to expect wonderful food at our *Wise Traditions* conference and this year you will not be disappointed. We have worked closely with the chef and staff of the Marriott Dallas/Allen Hotel to provide delicious, nutritious meals featuring a variety of farm-fresh foods. All of our conference meals are gluten-free (with gluten-containing sourdough bread on the side). We are especially grateful to our food donors who are providing a cornucopia of high-quality foods. Particular thanks go to Maureen Diaz who has worked with the chefs to make sure all meals are WAPF-friendly.

If you have any questions or special needs, please speak with Paul Frank or one of his assistants at the Conference Registration Desk. We'll do our best to make your conference weekend not only educational, but also enjoyable in every way.

Sincerely yours,

  
Sally Fallon Morell  
President

# Wise Traditions 2021

**21ST ANNUAL CONFERENCE  
OF THE WESTON A. PRICE FOUNDATION**

**NOVEMBER 5–7, 2021**

**DELTA HOTEL BY MARRIOTT, ALLEN, TEXAS**

We would like to acknowledge and thank our sponsors and partners for their generous support of the Weston A. Price Foundation and of our 21<sup>st</sup> Annual Conference.

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### IMPORTANT NOTICE

We choose our exhibitors carefully; all the products they provide at this conference are approved by the Weston A. Price Foundation.

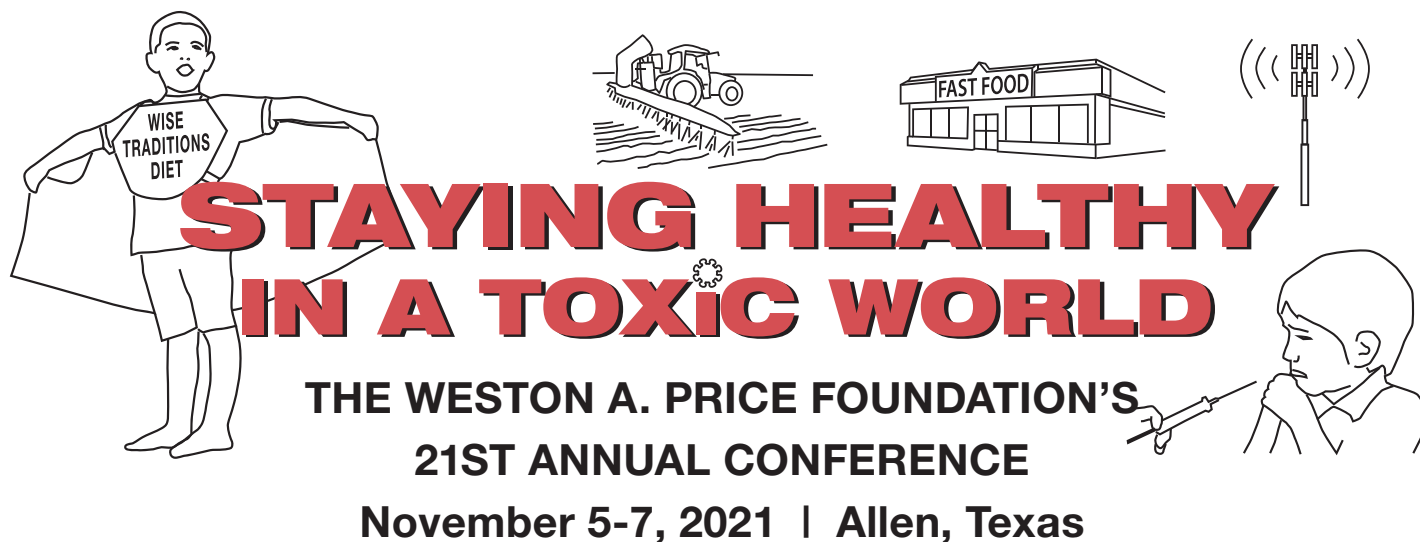
We ask our exhibitors, and also any speakers associated with our exhibitors, to promote their products by emphasizing the good things about the foods, supplements and other items they are selling. We do not allow vendors to criticize other products or vendors.

If you as an exhibitor, attendee or speaker have any concerns about a particular product, please bring these concerns to the Weston A. Price Foundation staff, and we will investigate. Any exhibitor or representative of an exhibitor found criticizing or making negative statements about other products at this conference will be asked to leave.



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## Gratitude

A conference like Wise Traditions is only possible through the efforts of many individuals. The WAPF Board of Directors is most grateful to:

- The Weston A. Price Foundation staff
- Paul Frank and the staff of PTF & Associates
- Platinum, Gold, Silver, Bronze and other exhibitors
- Food donors
- Our many excellent speakers
- Hardworking chef consultant Maureen Diaz and hotel chefs and kitchen staff
- The Weston A. Price Foundation conference support team George Diaz and Mike Mudrak
- Wonderful conference attendees and our dedicated volunteers

...and many others who have provided contributions of their time, energy & advice!

# SCHEDULE AT A GLANCE

## Friday, November 5th

6:30–7:30 am	<b>Movement Session</b> Structural Elements
7:15–8:45 am	<b>FTCLDF Breakfast</b>
9:00–10:15 am	<b>CAMPBELL-MCBRIDE</b> Gut and Physiology Syndrome, Part 1 <i>Live feed from the UK</i> <b>RUBIK</b> The Perils of Fifth Generation (5G) Wireless: Health, Environment, Politics, and Personal Solutions, Part 1 <b>MARTIN</b> Weaponization of Coronavirus: When Nature is Conscripted to Harm
10:45–12:00 pm	<b>CAMPBELL-MCBRIDE</b> Gut and Physiology Syndrome, Part 2 <i>Live feed from the UK</i> <b>RUBIK</b> The Perils of Fifth Generation (5G) Wireless: Health, Environment, Politics, and Personal Solutions, Part 2 <b>BROWNSTEIN</b> A Novel Approach to COVID-19 Using Nutritional and Oxidative Therapies <b>QUINN</b> Financial Viability of Organics
12:00–1:30 pm	Lunch Served
1:30–2:45 pm	<b>CORRADO</b> Now More Than Ever: Broths and Stocks <b>WEEKS</b> Healing Through the Power of Nature, Part 1 Earth, Air <b>NELSON</b> Vaccine Freedom, Legislative Updates and How to Talk About Vaccines
3:30–4:45 pm	<b>FARZIN</b> Meet Nutrient Needs with Organ Meats <b>WEEKS</b> Healing Through the Power of Nature Part 2, Water, Fire) <b>WILLIAMS</b> My Inner Critic Loves Aluminum
6:00–7:30 pm	Dinner
7:30–9:30 pm	<b>Ask the Practitioners Panel</b> <b>MORELL, LAGRECA, WILLIAMS, ZIMMERMANN, BROWNSTEIN, PALEVSKY</b> <b>MANOOKIAN</b> The Plan to Destroy our Health Freedom and What We Can Do About It <b>Film with Q&amp;A CRAVAT, KAUFMAN</b> "Terrain" (Free to the Public)

## Saturday, November 6th

6:30–7:30 am	<b>Movement Session</b> Structural Elements
7:15–8:45 am	<b>FTCLDF Breakfast</b>
7:30–8:15 am	<b>PLOURDE</b> Sponsor Presentation EMF Solutions for the 21st Century Pollution <b>CROMWELL</b> Sponsor Presentation Applying the Principles of Resonance
9:00–10:15 am	<b>VILLANTI</b> Let Food Be Thy Medicine <b>HOLLAND</b> Where Are We Headed and What Can We Do About It? <b>FALLON MORELL</b> Nourishing Traditional Diets, Part 1 <b>QUINN</b> Studies on Kamut
10:45–12:00 pm	<b>ZIMMERMANN</b> Homeopathy for Developmental Disorders <b>SENEFF</b> Glyphosate, Deuterium and Covid-19, Part 1 <b>FALLON MORELL</b> Nourishing Traditional Diets, Part 2 <b>CAMPBELL-MCBRIDE</b> Vegetarianism Explained <i>Live feed from the UK</i>
12:00–1:30 pm	Lunch Served
1:30–2:45 pm	<b>COLE</b> The Dangers of Traditional (Mainstream) Dentistry: Mouthful of Evidence <b>SENEFF</b> Will the new COVID-19 injections cause an epidemic in neurodegenerative and autoimmune diseases? Part 2 <b>FALLON MORELL</b> Nourishing Traditional Diets, Part 3 <b>POLLACK</b> The 4th Phase of Water, Part 1
3:15–4:30 pm	<b>PALEVSKY</b> Reframing the Medical Paradigm <b>KNOBBE</b> Omega 6 Apocalypse <b>FALLON MORELL</b> Nourishing Traditional Diets, Part 4 <b>POLLACK</b> The 4th Phase of Water, Part 1
6:30–9:30 pm	<b>Awards Banquet</b> Keynote: <b>KENNEDY</b> Public Health and Doctor Fauci

# SCHEDULE AT A GLANCE

## Sunday, November 7th

6:30–7:30 am	<b>Movement Session</b> Structural Elements
7:15–8:45 am	<b>FTCLDF Breakfast</b>
7:30–8:15 am	<b>TENNANT</b> Sponsor Presentation Scalar Energy for Wise Traditions
9:00–10:15 am	<b>FALLON MORELL</b> The Contagion Myth <b>ZIMMERMANN</b> Homeopathy for the Family <b>WINTER</b> Exploding the Myths About Sustainable Farming <b>DEMEO</b> Cosmic Ether and Cosmic Life-Energy
10:45–12:00 pm	<b>KAUFMANN</b> Pathogenic Priming, Genome Sequencing <b>FALLON MORELL</b> Bringing Up Baby <b>LAGRECA</b> Chronic Illness: Building Your Own Treatment Plan <b>HOGAN</b> Say Cheese! Unwrapping the Truth About Cheese
12:00–1:30 pm	Lunch Served
1:30–2:45 pm	<b>JABOUR</b> Building Biology <b>MASTERJOHN</b> Balancing the Fat-Soluble Vitamins <b>CARTER</b> Xingu <b>NIGH</b> Devil in the Garlic
3:00–4:00 pm	<b>Closing Ceremony</b> <b>BIGTREE</b> A Colossal Blunder

## Monday, November 8th

7:00 am–6:00 pm **Professionally Guided Farm Visit**  
**WINTER, CAMPBELL**

### *Make the Most of Your Conference Experience*

**Meet others!** Nowhere else will you find so many kindred spirits gathered to learn and discuss health & traditional food. Don't be shy—introduce yourself!

**Visit our sponsors and exhibitors.** They have wonderful information and products to share with you.

**Tell your friends.** One-day passes are available to attend the conference, plus people can visit the exhibit hall and see the Friday movie for free.

**First timer?** We recommend Saturday's seminar on traditional diets for anyone who has not attended that talk before.

**If there is something you need,** please see the room monitor near the entrance of each session room or visit the registration desk or Weston A. Price Foundation table.

**Stay comfortable.** Bring a sweater or jacket to the meeting rooms, they may be chilly.

**Benefit the group.** If you ask a question that you think will benefit the group, please go to the microphone so all can hear you. Personal health questions should be posed privately.

**Stretch and enjoy.** Before attending the talks, attend the early movement sessions.

**Leave united and inspired.**  
Share this information with friends.

## CONFERENCE SURVEY

We appreciate your feedback so that we can offer a great conference.

Please go to the link to complete the survey.

<https://www.surveymonkey.com/r/Texas2021>

# GENERAL CONFERENCE INFORMATION

## Name Badges

Your conference name badge is your admission ticket to all sessions, plus it helps create community when we can see each other's name and city. To enter a session, you will have to wear your badge.

## Meals

Your meal tickets were in your registration envelope. Please provide the appropriate ticket to the volunteer at meal time. Without a ticket, you cannot get a meal. This ticket is for one meal only. There is plenty of food for all. One complaint we have each year is that people waste food. Please don't overload your plate but rather take a reasonable amount and return for seconds if you are still hungry. Please do not fill your plate in order to take food to someone who has not bought a meal ticket. Please see the Registration Desk if you need a meal ticket.

## Children Meals

Please note that the children's program is closed during the lunch and dinner hours. If you purchased meals for your child in this program, your child will dine with you in the main meal room for every meal except the Saturday evening banquet.

## Fermented Foods

Our menu includes delicious, healthy fermented foods and drinks, which provide good bacteria needed for a healthy gut. Traditional cultures often ate them with meals, though not in large quantities. If fermented foods are new to your diet or if you overeat them, you may feel some discomfort or gas. It is not harmful, simply uncomfortable. We recommend limiting the amount you eat at each meal.

## Session Rooms

Please set your cell phone either to 'off' or 'airplane mode' during talks. If you have a question for a speaker, you may ask it at the microphone at the end of the talk. Please do not ask personal health questions but questions that will be of general interest.

## Children Attending

Children ages 3-12 who are potty trained are welcome to the conference as long as they are enrolled in the Children's Program. There will be no programs or childcare provided for infants and children under age 3. For the sake of other conference attendees, we ask that adults refrain from taking children to the conference sessions.

## Conference Evaluation

Below is the link for the evaluation. We appreciate your time in filling this out. We review these carefully and consider your comments. Thank you. [surveymonkey.com/r/Texas2021](https://surveymonkey.com/r/Texas2021)

## Handouts

We will post talks and handouts if we get them from speakers. [pfassociates.com/secure/wisetraditions/lecture21.asp](https://pfassociates.com/secure/wisetraditions/lecture21.asp)

## Conference Recordings

Please visit the Fleetwood table to inquire about ordering recordings of

this or past conferences at a 25% discount while at the conference. After the conference, go to [westonaprice.org](https://westonaprice.org) for recordings information.

## Luggage Storage

If you are checking out of the hotel on Sunday morning and need to store luggage, please see the staff at the front desk of the hotel.

## Photo/Video Release

The Wise Traditions Conference plans to take photographs during the conference and reproduce them in educational, news or promotional materials including print, electronic or other media, and on the Weston A. Price Foundation website. By attending, you grant the Weston A. Price Foundation the right to use your name and photograph for such purposes. All postings are the property of the Weston A. Price Foundation.

## Liability

By registering and attending the Wise Traditions 2021 Conference, you agree and acknowledge that you are participating in the activities on your own free and intentional will. You acknowledge this freely and knowingly and that you are, as a result, able to participate in said events and hereby assume responsibility for your own well-being. This acknowledgement includes participation in any tours and evening events.

## Disclaimer

The information provided at this conference is for informational purposes only and is not intended to substitute for the advice of a doctor or other health care professional. You should not rely upon or follow the programs or techniques or use any of the products and services made available by or through this conference for decision making without obtaining the advice of a physician or other health care professionals. The nutritional and other information provided at this conference are not intended to be and do not constitute health care or medical advice.

Neither the Weston A. Price Foundation nor any of its affiliates or their respective stockholders, members, directors, officers, employees or agents guarantees the accuracy, adequacy, timeliness, reliability, completeness or usefulness of any of the content of this conference.

Weston A. Price Foundation chooses exhibitors carefully and refuses to allow exhibitors selling products known to be harmful or whose products, services or business models are inconsistent with the Foundation's values, principles and goals. We do not allow businesses based on a multi-level marketing business model, including independent associates connected with such businesses. The Foundation does not have the expert knowledge or experience of every product exhibited. Thus, the Weston A. Price Foundation cannot vouch for the quality or efficacy of any of the products or services sold at Wise Traditions 2021.

# SPEAKERS



**Del Bigtree**

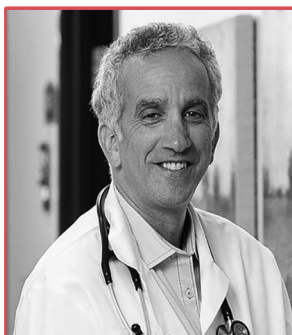
**Sunday 3:00-4:00 PM, Starlight Ballroom**

## **A Colossal Blunder (Closing Ceremony)**

We end the conference with all of us coming together to hear closing remarks by Sally Fallon Morell and a special presentation by Del Bigtree “A Colossal Blunder.”

**Del Bigtree** is one of the preeminent voices of the vaccine risk awareness movement. His career as an Emmy-winning producer of the CBS talk show *The Doctors* changed profoundly when he produced the documentary *Vaxxed*, which is credited with igniting a revolution against pharmaceutical tyranny around the world. Now, Del’s Internet talk show, *The HighWire*, is the fastest growing program in the natural health arena with over 40 million views. His nonprofit

ICAN (the Informed Consent Action Network at [ICANdecide.org](http://ICANdecide.org)) is leading worldwide investigations into drug and vaccine fraud that have already resulted in multiple winning lawsuits against U.S. government agencies such as Health and Human Services, the National Institutes of Health, FDA and CDC. But Del is probably best known for his powerful speeches that weave shocking truth, searing wit and dynamic passion into an experience that is often described as electrifying.



**David Brownstein, MD**

**Friday 10:45 AM-12:00, Starlight I**

## **A Novel Approach to Covid-19 Using Nutritional and Oxidative Therapies**

This lecture will review the Brownstein protocol. Dr. Brownstein has used the same natural approach to treat viral/bacterial illnesses for over 25 years. During this time period, his (and his partners’) patients have not been hospitalized or died at anywhere near reported rates. The therapies used include high-dose oral vitamins A, C, D and iodine along with nebulized dilute hydrogen peroxide and iodine. Finally, IV dosing of vitamin C and hydrogen peroxide along with injections of ozone have been employed. To date, Dr. Brownstein and colleagues have treated over 520 Covid patients. They have 10 hospitalizations and no deaths recorded.

**Friday 7:30–9:30 PM, Starlight II**

## **Ask the Practitioner Panel**

We are excited to offer a panel of highly qualified practitioners. The panel includes Brandon LaGreca, LAc, MAcOM; Louisa Williams, MS, DC, ND; Anke Zimmermann, BSc, FCAH; David Brownstein, MD; and Larry Palevsky, MD with moderator Sally Fallon Morell. Each practitioner will briefly describe his/her treatment philosophy. Next, the moderator will read questions from the audience regarding treatments for various illnesses as well as how food is incorporated into treatments. Questions should be of a general nature; this is not a place for individual medical advice or your personal medical history. Paper will be provided for questions.

**Dr. David Brownstein** is a board-certified, family physician. He is one of the foremost practitioners of holistic medicine and is the medical director of the Center for Holistic Medicine in West Bloomfield, Michigan.

Dr. Brownstein has lectured internationally to physicians and others about his success in using natural hormones and nutritional therapies in his practice. He is a graduate of the University of Michigan and Wayne State University School

of Medicine. Dr. Brownstein is a member of the American Academy of Family Physicians and the International College of Integrative Medicine where he is a board member.

Dr. Brownstein is proud to be a Michigan Wolverine and a lifelong U of M football enthusiast. He is the father of two beautiful physicians (!) Hailey and Jessica, and has been happily married to his wife, Allison, for over 30 years. [drbrownstein.com](http://drbrownstein.com)



# SPEAKERS



**Steve Campbell**

**Monday 7:30 AM–6:00 PM, Farm Tour**

## 14th Annual GUIDED FARM VISIT

We get out of the hotel and our classroom is the bus and the farms we visit. We have two guides this year who will alternate busses along the way. Will Winter, educating and entertaining us for the 13th year on this tour, and joining us this year is Steve Campbell. We will visit three farms: Circle N Dairy in Gainesville, Prairie Farmstead in Sherman, and Narrow Way Farm in Ivanhoe (see page 25 for details). When evaluating a farm, it is important to know what to look for, what to ask and what really matters. This professionally guided farm visit enables informed eaters and food activists to learn these things. We all enjoy the opportunity to have rich connections as well as the chance to learn from and appreciate

more the successful farm-ers and others who devote their lives to producing nutrient-dense food.

**Steve Campbell** has been around cattle in one capacity or another since age 12. His epiphany moment came in 1999 while recovering from a ranching injury. The resulting refocusing of his energies into learning about soil, plant, animal and human health since that time has led him to some very old books, like-minded thinkers and mentors, on-farm experiments with soil fertility and numerous speakers, farm visits and conferences. From the Weston A. Price philosophy for human health to Carey Reams and Maynard Murray for soils to Jerry Brunetti, Dr. Richard Olree, Gearld Fry, Will Winter and the teachings of numerous authors of yesteryear, Steve has been learning from these wise men (and women) to change not only his personal

eating habits but to extrapolate those principles of nature into his own farmland and animals and to help others make similar improvements on their farms and with their family's health.

Steve has spoken at: The MOSES conference, Northern Plains Sustainable Agriculture Society, Red Devon USA, North American Devon Association, the American Herbataurus Society conference and the 2014 Utah/Arizona grazing conference; in 2013, he was the keynote speaker at the GrassWorks Grazing conference. Along with numerous farm consulting invitations across the country, Steve has done presentations in conjunction with Gearld Fry. [tailormadecattle.com](http://tailormadecattle.com)



**Natasha Campbell-McBride, MD, PhD**

**Friday 9:00 AM-12:00, Sunset**

## Gut and Physiology Syndrome

All diseases begin in the gut! This is a statement made by the father of medicine, Hippocrates. The more we learn using our modern scientific tools, the more we realize just how correct Hippocrates was. Dr. Campbell-McBride will be talking about GAP Syndrome or GAPS, which stands for Gut and Physiology Syndrome. Autoimmune problems, allergies, asthma, eczema, multiple sclerosis (MS), chronic fatigue syndrome, myalgic encephalomyelitis (ME), fibromyalgia, arthritis, type 1 diabetes, chronic cystitis, chronic skin problems and many other physical conditions will be discussed. All of these problems are becoming more common in children and adults. Campbell-McBride will explain what GAPS is and how to treat it with a sound nutritional protocol based on common sense and dietary traditions used by people for millennia all over the world.

LIVE FEED  
FROM  
THE U.K.

**Saturday 10:45 AM-12:00, Sunset**

## Vegetarianism Explained

Vegetarianism and veganism have become more popular, and people believe that a plant-based lifestyle can make one healthy, young and even enlightened. Changing your diet is a serious decision and will have a profound effect on your health. Before making such a decision, it is essential to be informed about how food works in your body and what may be the consequences of this change. Campbell-McBride will be talking about plant-based diets and their effect on human health.

**Dr. Campbell-McBride** graduated with honors as a medical doctor in 1984 from Bashkir Medical University in Russia. She gained postgraduate degrees in neurology and human nutrition at Sheffield University in the United Kingdom.

In 2004, she published *Gut and Psychology Syndrome: Natural Treatment of Autism, ADHD, Dyslexia, Depression and Schizophrenia*. The book explores the GAPS nutritional protocol, which is highly successful in treating people with learning disabilities and other mental problems. In 2017, she released her book *Vegetarianism Explained* after working with many young

people who had chosen a plant-based diet and as a result became very ill. The book was the result of intense study into the value of plant foods versus animal foods.

A new book, *Gut and Physiology Syndrome*, is scheduled to come out this year. This book focuses on chronic physical health problems, from allergies, eczema and asthma to autoimmune illness, chronic fatigue and fibromyalgia.

Dr. Campbell-McBride is a popular keynote speaker at many professional conferences and seminars worldwide.



# SPEAKERS



**John Carter**

**Sunday 1:30-2:45 PM, Moonlight**

## **Xingu**

In 1996, my wife and I moved to the southern Brazilian Amazon to live on a 21,500-acre cattle ranch on the Mato Grosso frontier. Located 18 hours from the nearest hospital by truck on horrific roads and trails, we lived off the grid with power provided by a diesel engine-driven generator for four hours a day and water from a spring pumped uphill by a water wheel to our headquarters. We raised our own beef and chicken and maintained a massive garden to feed the 15 people who lived there year-round. Most rewarding of all was learning about the medicinal plants the surrounding forest provided in abundance. The local cowboys and pioneers

knew a lot, but it was not until we met the incredible Indians in the Xingu region that we really understood the brilliance of their diet and natural pharmacy.

**John Carter's** first-hand experience of living in the Amazon frontier gave him the vision for a new conversation model focused on the goodwill inherent in people to take care of their land. This dream culminated in Alianca da Terra, a Brazilian land stewardship company that manages over 13,000,000 acres of farm data on its Producing Right Platform, which serves as a sustainability sourcing tool for supply chain partners.

Alianca da Terra also supports an elite firefighting unit which

provides wildland firefighting services for private property owners, indigenous tribes and public land managers who need assistance in controlling the wildfires that ravage the landscape yearly.

John graduated from the University of Texas, served in the 101st Airborne Division in Desert Storm and completed Texas Christian University's Ranch Management Program. He and his wife manage their ranch in Mato Grosso.



**Griffin Cole, DDS, NMD**

**Saturday 1:30-2:45 PM, Starlight I**

## **The Dangers of Traditional (Mainstream) Dentistry: Mouthful of Evidence**

This entertaining presentation will show how biologic dentistry differs from traditional (mainstream) dentistry. Dr. Cole will discuss how the mouth provides a lot of evidence regarding one's overall systemic health. He will focus on diagnoses and treatment modalities aimed at helping the body heal, rather than traditional symptom alleviation. Attendees will learn how mainstream dentistry is not only a disease-based model, but one that is often harmful.

**Dr. Griffin Cole** received his DDS from the University of Texas Health Science Center in San Antonio in 1993 and has been practicing biological dentistry since that time in Austin. He became ozone-certified in 2006 and received both his board certification in Naturopathic Medicine and his degree in Integrative Biological Dental Medicine in 2010 from the School of Integrative Biological Dental Medicine (ACIMD).

Dr. Cole received his Mastership in the International Academy of Oral Medicine and Toxicology (IAOMT) in 2013 and drafted the Academy's fluoridation brochure and the official scientific review on ozone use in root canal therapy. He is a past president of IAOMT and serves on the board of directors, the mentor,

fluoride and meetings committees and is the Fundamentals Course director.

He has been featured on numerous radio and television programs, including *World News Tonight* with Diane Sawyer. He has published in four national peer-reviewed publications on his restorative and cosmetic dentistry and in 2013 became the first dentist to be published in a peer-reviewed journal for his case study treatment of bisphosphonate-related osteonecrosis of the jaw utilizing ozone therapy for successful treatment of this disease. He lectures to health professionals on practice management and biological dentistry and is the co-founder and president of the Center for Advanced Dental Disciplines.

# SPEAKERS



**Monica Corrado, MA, CNC, CGP**

**Friday 1:30-2:45 PM, Moonlight**

## **Now More than Ever: Broth and Stocks!**

So easy. So delicious. So nutritious. And so needed now, more than ever. Why? Broths and stocks provide the building blocks and nutrients all bodies need to be well. From our time *in utero* to old age, collagen and amino acids are critical to the building and maintenance of a healthy body, inside and out. Broths and stocks help heal leaky gut and its symptoms: from food allergies to brain function disorders and autoimmune diseases. They are critical for gut health, flexible arteries, healthy corneas, strong bones and radiant skin, hair and nails. They also provide electrolytic minerals that may be protective against EMFs. Join WAPF honorary

board member and GAPS chef, Monica Corrado, for this informative and fun session! [simplybeingwell.com](http://simplybeingwell.com)

**Monica Corrado** is a teaching chef, certified nutrition consultant and certified GAPS practitioner who is passionate about illuminating the connection between food and well-being. She has been a member of the WAPF honorary board for many years and is a dynamic teacher, speaker, consultant and author.

Monica has been teaching food as medicine for over 14 years after 18 years in sustainable food sourcing and preparation, menu design and management. She has focused on the gut-brain connection for the past 12 years and is an authority on cooking

techniques for the GAPS (Gut and Psychology Syndrome) nutritional protocol. Monica has taught traditional cooking around the country and the world, including at the Maryland University of Integrated Health.

Monica's latest book is *The Complete Cooking Techniques for the GAPS Diet*. She has tremendous results in her private practice with autism spectrum, ADD, ADHD, failure to thrive, fertility and autoimmune disorders. For more information: [simplybeingwell.com](http://simplybeingwell.com)



**Marcelina Cravat**

**Friday, 7:30-9:30 PM, Moonlight**

## **Film: Terrain**

After showing the first of this two-part film, we will host a Q&A with the producers, Marcelina Cravat and Dr. Andrew Kaufman. *Terrain*, a two-part film divided by an intermission, explores the facts and history of germ theory as it applies to today's unprecedented global Covid-19 psychological operation. Dr. Andrew Kaufman guides us through a process of discovery, one that is conceptually quite simple—an entire paradigm based on a foundation of fiction. Conversely, this film acknowledges and dissects the vastly complex landscape we are currently experiencing. *Terrain* helps build public understanding to inspire and motivate viewers to choose mindfully where one places their consent. Through this process we discover that the solutions are indeed

encouraging should we choose to manifest them.

**Marcelina (Marcy) Cravat** is a Passelande Pictures LLC documentary filmmaker with two completed award-winning films, *Angel Azul* and *Dirt Rich*. She is currently in production on her third film, *Terrain*. Marcy received her training at the Art Center College of Design after graduating from the University of California in San Diego, and later she attended the Berkeley

Digital Film Institute for film training. For years, she was an editorial photographer, transitioning into film later in life after her kids were grown. Marcy is passionate about the subject matter of her films, which motivates deep exploration, growth and an ever-expanding understanding about human consciousness.

*Visit the WAPF table to support our work by becoming a member.  
\$10 off during the conference*

# SPEAKERS



**James DeMeo, PhD**

**Sunday 9:00-10:15 AM, Sunset**

## **Cosmic Ether in Space and Cosmic Life Energy on Earth**

Two major scientific discoveries were made in the first half of the 20th century but were crushed down by politically motivated opposition, the scientific proofs for them being swept aside. These are: 1) the successful light-beam interferometer experiments of Dayton Miller and other top scientists of the early 1900s, documenting the existence of a real and tangible Cosmic Ether in space; and 2) a similar Cosmic Life-Energy, documented by Wilhelm Reich from 1930 to 1956, who demonstrated its existence in living creatures, in the planetary soils, minerals and water, in the atmosphere and also within high vacuum. Both concepts are ignored or denigrated by conventional science and media. Progress in physics, astronomy, biology and medicine has hence been steered into a dead end—a cul-de-sac characterized by totally wrong and sterile concepts, notably the idea of “empty space” and a dead universe. These older discoveries have been the subject of James DeMeo’s experimental investigations and research since the early 1970s. In his talk, he will present in summary the older findings and newer experimental verifications of them. His two books, *The Orgone Accumulator Handbook* and *The Dynamic Ether of Cosmic Space*, elaborate on this same evidence in greater detail.

**James DeMeo** earned his PhD in the field of Geography, with a specialization in Earth and Atmospheric Science. He is author or editor of nine books and around 100 published research papers in science journals and popular media on environmental-atmospheric issues, biophysical experiments, science history,

cross-cultural studies and health-related subjects. A former university professor, he is today retired doing private research and writing. His scientific works can be reviewed on the ResearchGate.net website: [researchgate.net/profile/James\\_DeMeo](https://researchgate.net/profile/James_DeMeo)



**Janine Farzin**

**Friday 3:30-4:45 PM, Moonlight**

## **How to Meet Individualized Nutrient Needs with Organ Meats**

Janine Farzin will explain how incorporating organ meats into your diet can help you thrive. By recognizing that vitamin and mineral status depend on unique environmental and genetic factors, we can consider bioindividuality in choosing which organs to add to our diet. She will review common excess and deficiency symptoms of select vitamins and minerals and match needs with the most accessible organs. Additionally, she will provide tips for cleaning and trimming these organs along with practical recipes.

**Janine Farzin** has engineering degrees from UC Berkeley and the Massachusetts Institute of Technology (MIT). She is a Fulbright Fellow. She considers nutrient density to be a fun and practical optimization proposition, for which she explores how she can maximize nutrient inputs for herself and her family

using the fewest calories. As organ meats are some of the most nutrient-dense foods on the planet, she finds creative ways to incorporate them into her family’s diet to maximize nutrients in a single meal. She is a Weston A. Price Foundation co-chapter leader and can be found at [offallygoodcooking.com](https://offallygoodcooking.com).

## **Practice Safe Cell Phone Use**

Please keep your cell phone on airplane mode while attending the conference, or leave it in your room.

# SPEAKERS



**Sally Fallon Morell, MA**

**Saturday 9:00 AM-5:15 PM, Moonlight**

## **Nourishing Traditional Diets**

Animal fats, organ meats, properly prepared whole grains, fermented foods and nourishing bone broths kept our ancestors healthy. Sally Fallon Morell, author of *Nourishing Traditions*, explains why these are vital factors for maintaining good health today. Beginning with a presentation showing Dr. Weston Price's unforgettable photographs of healthy traditional peoples, Fallon Morell explains the underlying factors in a variety of traditional diets, which conferred beauty, strength and freedom from disease on so-called primitive populations.

Then she presents a step-by-step plan to put nourishing traditional foods—foods that your family will actually eat—back into your diet, including easy breakfast cereals, soups, sauces, snack foods, fermented condiments and soft drinks that are actually good for you.

**Sunday 9:00-10:15 AM, Starlight I**

## **The Contagion Myth**

All disease is the result of three causes: malnutrition, toxins and injury. Microbes (bacteria, fungi, “viruses”) are often present in disease, but they are not the cause. This workshop will include discussion of malaria, the Black Death, scurvy and pellagra (once considered contagious), leprosy, rabies, childhood illnesses, anthrax, tuberculosis, smallpox, polio, Spanish flu and Covid-19.

**Sunday 10:45 AM-12:00, Starlight II**

## **Bringing Up Baby**

The foods that baby eats during his first two years will largely determine his health throughout the rest of his life. Nutrient-density is key for giving baby a good start—that means liver and egg yolks, not applesauce and rice cereal. This talk will give practical advice and also provide concerns about exclusive breastfeeding and baby-led weaning.

**Sally Fallon Morell** is founding president of the Weston A. Price Foundation and founder of A Campaign for Real Milk. Fallon Morell lectures extensively around the world on issues of health and nutrition. She is a prolific writer of numerous articles and books and serves as editor of *Wise Traditions*, the quarterly journal of the Weston A. Price Foundation. In 1996, Fallon Morell published the best-selling *Nourishing Traditions* (with Mary G. Enig, PhD), the cookbook that

launched her career in alternative health. She is also president and owner of NewTrends Publishing, serving as editor and publisher of many fine books on diet and health, including other books in the *Nourishing Traditions* series. Her most recent titles are *The Nourishing Traditions Book of Baby & Child Care* (with Thomas S. Cowan, MD) and *The Nourishing Traditions Cookbook for Children* (with Suzanne Gross). [Nourishingtraditions.com](http://Nourishingtraditions.com)

*Please share photos and updates on social media using the hashtags:*  
**#wisetraditions2021 #wisetraditions #wapf #westonaprice  
#justeatrealfood #ancestraldiet #health #healthy#nourish**



# SPEAKERS



**Babs Hogan, MEd**

**Sunday 10:45 AM-12:00, Sunset**

## **Say Cheese! Unwrapping the Truth About Cheese**

Is cheese a health food? If so, why? Today's societies rely on ruminant animal agriculture and yet we continue to debate the value of real cheese. Since cheese is one of our first foods and has endured the test of time (centuries), why do so many people continue to avoid it? Dr. Peter Ballerstedt says, "*Modern human beings exist because of ruminants.*" This points to the critical need to avoid fake, processed, industrialized food. The science of cheese is very complex, considering the various factors involved: quality of food consumed by animals, health of animals, climate, geography, safety measures in production and delivery and many more. In this presentation, Babs shares recent research findings about the potential health benefits of cheese, covering topics such as microbes, vitamins, minerals, vitamin K<sub>2</sub>, fats, raw versus pasteurized, lactose intolerance, cheese allergies and nutritional differences in goat, cow and sheep cheese. In an interview with world-famous cheesemaker Mateo Kehler of Jasper Hill Farm in Vermont, his first words were "*Cheese is alive.*" After listening to this presentation, you'll know why.

**Babs Hogan** is a health coach and author of *Strong Choices, Strong Families: A Parent's Guide to Preventing Childhood Obesity*. In the first 23 years of her career working as a personal trainer and educator, she promoted the low-fat/high-carb approach. She's now on a mission to promote real, nutrient-dense food that doesn't come in a fancy box or plastic wrap.

Babs is a certified exercise physiologist through the American College of Sports Medicine, has two degrees in health and kinesiology and is a certified behavior change specialist through the American Council on Exercise. She has also taught kinesiology and nutrition courses at several colleges in Texas as an adjunct faculty member.



**Mary Holland**

**Saturday 9:00-10:15 AM, Starlight II**

## **Where Are We Headed and What Can We Do About It?**

Since March 2019, and in fact long before, our country, and indeed the world, have been headed in the wrong direction: toward coerced medicine; erosion of civil rights and liberties; and tyranny. People in the Weston A. Price community know this too well—even the annual gathering last year was canceled due to these restrictions. Children's Health Defense is devoted to stopping this trend and ensuring medical freedom, civil rights and liberties, and democracy so that we may pass these blessings on to the children. Only these attributes will truly protect physical and mental health. Holland will describe briefly the contours of what has happened since 2019, the legal foundations laid for it since 2000, and what the Children's Health Defense international team is doing to turn things around.

**Mary Holland** is president and general counsel of Children's Health Defense (CHD). She has been involved in health freedom movements for over two decades. She is the author of several legal articles on the topic and co-author of two books, *Vaccine Epidemic* and *The HPV Vaccine on Trial: Seeking Justice for*

*a Generation Betrayed*. Before joining CHD, Holland taught for almost two decades at Columbia University and NYU law schools and worked in the nonprofit and private sectors. She has spoken to audiences in Congress, the United Nations and many state legislatures on health freedom issues.

# SPEAKERS



**Diana Jabour, BBEC, EMRS, BBNC**

**Sunday 1:30-2:45 PM, Starlight II**

## **Detox Your Space! Water, Air, Light and EMF Solutions A Building Biologist's Guide for a Healthy Home**

Building biology is the science of healthy buildings. Building biologists study your space, (home, school and office) and how it affects your health. Come learn about the four pillars of building biology—indoor air quality, water quality, lighting quality and EMFs—and what you can do to enhance your space for ultimate health. Learn to navigate our common toxic exposures, which come from a myriad of sources including tap water, indoor CFL or LED lighting and everyday products that we bring into our homes that contain and off-gas harmful chemicals. Become educated and empowered as you learn tips and tricks to lessen your chemical body burden through enhanced air, water and lighting quality. You will also learn about the four different types of EMFs in your space—magnetic fields, electric fields, dirty electricity and wireless radiation RF—and how you can lower your exposures today!

**Diana Jabour's** passion is limiting toxins on, in and around our families. She uses science and common sense to bring solutions to people who are looking to avoid chemical and toxin exposures, including EMFs. Diana is one of the few triple-certified building biologists in the United States and resides in Austin, Texas with her husband and two children.

She is a graduate of the University of Texas. Her professional certifications are from the International Institute of Building Biology located in Santa Fe, New Mexico and include certified building biology environmental consultant, electromagnetic radiation specialist and building biology new-build consultant.



**Andrew Kaufman, MD**

**Friday, 7:30-9:30 PM, Moonlight**

## **Film: Terrain**

After showing the first of this two-part film, we will host a Q&A with the producers, Marcelina Cravat and Dr. Andrew Kaufman. *Terrain*, a two-part film divided by an intermission, explores the facts and history of germ theory as it applies to today's unprecedented global Covid-19 psychological operation. Dr. Andrew Kaufman guides us through a process of discovery, one that is conceptually quite simple—an entire paradigm based on a foundation of fiction. Conversely, this film acknowledges and dissects the vastly complex landscape we are currently experiencing. *Terrain* helps build public understanding to inspire and motivate viewers to choose mindfully

where one places their consent. Through this process we discover that the solutions are indeed encouraging should we choose to manifest them.

**Sunday 10:45-12:00, Starlight I**

## **Pathogenic Priming, Genome Sequencing & the New Genetic Vaccines**

Dr. Kaufman will explain how the in-silico genome of the alleged SARS-CoV-2 "virus" is constructed and how this is leading to a new era of vaccine development. Recent experiments on pathogenic priming and societal implications will be discussed.

**Dr. Kaufman** has a BS from MIT in Molecular Biology and completed his psychiatric training at Duke University Medical Center after graduating from the Medical University of South Carolina. He spent many years in the medical field and practiced as a forensic psychiatrist and expert witness. When he learned that many of the modern medical practices were harming people and not helping them, he gave up his lucrative medical career and began researching and understanding the relationship between

body, mind and spirit, and how to use Nature to heal your own body.

Dr. Kaufman's new practice is spreading truth about the world we live in today and fighting for freedom. He teaches people the vital knowledge that they need to implement true care for themselves and their families at the highest level of consciousness. He now teaches people how to become their own health authority.



# SPEAKERS



**Robert F. Kennedy, Jr., JD**

**Saturday Banquet, Starlight Ballroom**

**Keynote: Public Health and Doctor Fauci**

**Robert F. Kennedy, Jr.,** is chairman of Children's Health Defense whose mission is to end the epidemic of children's chronic health conditions by working aggressively to eliminate harmful

exposures, hold those responsible accountable and establish safeguards so this never happens again. More than 54% of American children are suffering from one or more chronic

illnesses. Mounting evidence points to environmental toxins such as heavy metals, pesticides and herbicides as culprits, while studies link vaccines and toxic vaccine ingredients to a wide range of adverse health outcomes, including seizures, neurodevelopmental disorders and infant death. Mr. Kennedy believes that allowing environmental exposures to harm children's health and lives is unacceptable. He is working to change that



**Chris Knobbe, MD**

**Saturday 3:15-4:30 PM, Starlight II**

**Seed Oil Apocalypse: Are "Vegetable Oils" the Unifying Mechanism for Westernized Diseases?**

A large and growing body of medical evidence concludes that heart disease, hypertension, stroke, cancers, type 2 diabetes, metabolic syndrome, obesity, age-related macular degeneration (AMD) and other chronic diseases have risen from the status of medical rarity to the most common causes of morbidity and mortality. Whereas the top three causes of death in the year 1900 were all infectious, by the year 2000, seven of the top ten causes of death were secondary to chronic disease. During the same time frame, we've witnessed

industrially produced seed oils elevate to occupy a third or more of human consumption. Such oils rarely existed prior to 1865, making them the single greatest change to nutrition in history. Omega-6-rich seed oils, consumed to excess, may be the common precipitating factor of Westernized disease through numerous mechanisms, including prooxidative, proinflammatory and toxic pathways, and inducement of nutrient deficiency. Furthermore, the cytotoxic, genotoxic, mutagenic, carcinogenic, atherogenic, thrombogenic and obesogenic effects are now well known. Could excessive seed oil consumption be the primary reason that Westernized diseases are related epidemiologically and historically, as well as at the physiologic, microscopic and molecular levels, by mitochondrial dysfunction? The evidence is vast and compelling.

**Chris A. Knobbe** is a physician, researcher, ophthalmologist, author and Associate Clinical Professor Emeritus, formerly of the University of Texas Southwestern Medical Center, Dallas, Texas, Department of Ophthalmology. Knobbe has been certified by the American Board of Ophthalmology since 1997. Dr. Knobbe, a Weston A. Price acolyte since 2013, is known primarily for his hypothesis and research connecting Westernized diets to the potentially blinding eye disease, age-related macular degeneration (AMD), which currently affects 196 million people worldwide. Knobbe and colleagues have a published paper regarding his revolutionary hypothesis and

supportive research regarding macular degeneration, and he is the author of the book, *Ancestral Dietary Strategy to Prevent and Treat Macular Degeneration*. In recent years, Knobbe has also become deeply invested in researching the devastating effects of seed oils (vegetable oils) and their unequalled contributions to Westernized disease, including heart disease, hypertension, stroke, cancers, type 2 diabetes, metabolic syndrome, obesity and other chronic diseases. He is a frequent speaker to both medical and lay audiences, and is founder and president of Cure AMD Foundation, where he is also available via the nonprofit's official website, CureAMD.org.

# SPEAKERS



**Brandon LaGreca, LAc, MACOM**

**Friday 7:30–9:30 PM, Starlight II**

## Ask the Practitioner Panel

We are excited to offer a panel of highly qualified practitioners. The panel includes Brandon LaGreca, LAc, MACOM; Louisa Williams, MS, DC, ND; Anke Zimmermann, BSc, FCAH; David Brownstein, MD; and Larry Palevsky, MD with moderator Sally Fallon Morell. Each practitioner will briefly describe his/her treatment philosophy. Next, the moderator will read questions from the audience regarding treatments for various illnesses as well as how food is incorporated into treatments. Questions should be of a general nature; this is not a place for individual medical advice or your personal medical history. Paper will be provided for questions.

**Sunday 10:45-12:00, Moonlight**

## Chronic Illness: Building Your Holistic Treatment Plan

Are you struggling to find a successful treatment after being diagnosed with cancer, an autoimmune disease, a gastrointestinal disorder or another chronic condition? Has conventional medical testing failed to reveal the underlying cause of your symptoms? Discover the hidden pieces of the chronic disease puzzle and create a personalized healing plan with step-by-step instruction from clinician, author and cancer survivor Brandon LaGreca. See things from the viewpoint of an integrative medical practitioner to understand how the approach to diagnosis differs from that of conventional medicine. Learn about resources you can use to find the right practitioner as well as key interviewing skills that can help you get the most out of the therapeutic relationship. Brandon will also examine healing diets for specific conditions with a focus on individualizing food choices to optimize personal health. With a strong background in environmental medicine born out of his research on the causes of cancer, Brandon will share low-cost solutions to mitigate environmental stressors such as air pollution, impure drinking water and non-native electromagnetic fields.

**Brandon LaGreca** is a licensed acupuncturist in the state of Wisconsin and nationally certified in the practice of Oriental medicine. In 2015, Brandon was diagnosed with stage 4 non-Hodgkin's lymphoma. He achieved full remission eight months later by following an integrative medicine protocol that included immunotherapy without the use of chemotherapy, radiation or surgery. Brandon is a thought leader in the synthesis of

traditional and functional medicine, having written numerous articles on the subject. He is also the author of *Cancer and EMF Radiation: How to Protect Yourself from the Silent Carcinogen of Electropollution* and *Cancer, Stress & Mindset: Focusing the Mind to Empower Healing and Resilience*. He shares his thoughts at [EmpoweredPatientBlog.com](http://EmpoweredPatientBlog.com).



**Leslie Manookian**

**Friday 7:30-9:30 PM, Starlight I**

## The Plan to Destroy our Health Freedom and What We Can Do About It

In January of 2020, Americans and citizens of “the free world” would have never dared to demand another citizen’s private medical information, but in just 18 months, many Westerners are frighteningly comfortable demanding “papers please,” and some go so far as to boast about their medical status online and in public. In some American and European cities, in order to enter a restaurant, café, retail business or other establishment, one must produce vaccine papers. These moves are either demanded or recommended by supposedly democratic governments. So, how did we get here and what can we do about it?

**Leslie Manookian** is president and founder of Health Freedom Defense Fund, a nonprofit that seeks to rectify health injustice through education, advocacy and legal challenges to unjust mandates, laws and policies that undermine our health freedoms and human rights. She speaks, writes and advocates on topics of health, freedom, nutrition, personal development, politics and more. She is a former successful Wall Street business executive, an award-winning documentary filmmaker and qualified

homeopath. She conceived, wrote and produced *The Greater Good*, an award-winning documentary exploring vaccines. She serves on the boards of the Weston A. Price Foundation and Health Freedom Idaho. She has been featured in dozens of TV, radio, print and Internet interviews as well as appearing at numerous conferences. She holds an MBA from the University of Chicago, a BA from Middlebury College and M.L.C.Hom from Lakeland College of Homeopathy.

# SPEAKERS



**David Martin, PhD**

**Friday 9:00-10:15 AM, Starlight I**

## **Weaponization of Coronavirus: When Nature Is Conscripted to Harm**

David's secret of success globally is "The Wobble Effect." The problem we see superficially is not the problem. He shows us how to identify the real issues and access our innate wisdom. We change from the inside out, to do everything differently, look at everything differently and bring humanity back into work so we can fully live.

**David Martin**, businessman, professor, author, storyteller, inventor, global foresight advisor, father, friend and creator of the M·CAM CNBC IQ100 index, specializes in putting humanity back into humans—and

business. Creating real transformation from the inside out, he shows and teaches people how to be the difference that makes the difference.



**Chris Masterjohn, PhD**

**Sunday 1:30-2:45 PM, Starlight I**

## **Balancing the Fat-Soluble Vitamins**

This talk covers the latest advances in our understanding of how the fat-soluble vitamins should be balanced. While Chris has spoken many times in the past about the cooperation between vitamins A, D, and K<sub>2</sub>, newer research has made it clear that any of the four fat-soluble vitamins—A, D, E, and K—can lead to the degradation of the others when provided out of balance. This calls for greater attention to vitamin E, vitamin K<sub>1</sub> and the different effects of the various forms of vitamin K<sub>2</sub>. It is important to understand that there is no one single ratio that can be applied to everyone. Genetic predispositions and health circumstances can

often increase the need for one of the nutrients without necessarily requiring the others in a constant ratio. This talk will cover the ways these nutrients cooperate with one another as well as addressing how megadosing one without the rest can cause imbalances. Chris will make practical suggestions about how to balance them in different situations.

**Chris Masterjohn** earned his PhD in nutritional sciences from the University of Connecticut in 2012. For two years, he served as a postdoctoral research associate in the comparative biosciences department of the College of Veterinary Medicine at the University of Illinois at Urbana-Champaign. He served for two years as assistant professor of health and nutrition sciences at Brooklyn College (part of City University of New York).

In 2016, he made the decision to leave academia and pursue entrepreneurship. He conducts independent research, consults, works on information products, collaborates on information and technology products and produces tons of free content to

help people gain better health. Chris has deep and personal experiences with the power of food, movement and mindfulness to support health and well-being and wants to take what he's learned and pay it forward. Chris also notes that he's not done learning and derives lessons from his challenges, failures and successes while constantly scouring the scientific literature—whether uncovering long-forgotten and neglected evidence from yesteryear or following and deciphering the latest findings. Chris tries to grapple with complex science and translate it into practical principles that each of us can use to better support our health. Join Chris in the pursuit of truth, learning and wonder!

# SPEAKERS



**Kendall Nelson**

**Friday 1:30-2:45 PM, Starlight I**

## **Vaccine Freedom, Legislative Updates and How to Talk About Vaccines**

Kendall Nelson, director/producer of *The Greater Good*, a documentary about the vaccine controversy, speaks about her commitment to protect the basic human right to informed consent. Nelson explains how and why public health officials, politicians and pharmaceutical companies continue to push an ever-increasing, unscientific vaccine agenda despite scientific evidence of harm. She takes a journalistic approach to reveal unpleasant truths about vaccine myths and conflicts of interest, while calling for an end to censorship, corruption and mandated vaccination. Nelson provides updates on vaccine legislation, especially in light of the recent coronavirus and adult vaccine mandates. Nelson concludes with tips on how to talk with others about vaccines and gives practical advice on how you can help end the outdated, dangerous vaccine paradigm. Ultimately, as our civil liberties become ever more at risk, Nelson sends out a battle call. For the sake of our children and future generations, it is time to take action.

**Kendall Nelson** works as a vaccine consultant, activist and writer for the Weston A. Price Foundation. She is also a documentary filmmaker engaged in directing, producing and distributing media that matters. With over 20 years of television and film experience, Nelson's lifelong commitment is to bring about awareness through her work. Over 15 million people have

viewed her award-winning documentary *The Greater Good* that explores the controversy of vaccinations. Nelson is an advocate for the causes she cares most about including health freedom, simple living and real food. She is also an Idaho chapter board member of the International Women's Forum.



**Greg Nigh, ND, LAc**

**Sunday 1:30-2:45 PM, Sunset**

## **The Devil in the Garlic: Sulfate, Toxins and the Low Sulfur Diet**

Sulfur is the third most abundant mineral in the body, and it plays a wide range of functions that are essential for life. Dietary sulfur comes in many forms, some of which are put directly to use and others that must be transformed into essential compounds such as sulfate. If the canonical pathway of sulfate production from dietary sulfur is not working efficiently, alternative pathways must be activated. These alternatives can cause diverse symptoms due to their intermediates, but they maintain the sulfate supply and thus sustain life. In this talk, Dr. Nigh will review the biological roles of sulfate, the clinical manifestations of impaired sulfur metabolism and the rationale for the low sulfur dietary protocol. Nutrition therapist Maria Zilka will then give a brief overview of the dietary protocol she has developed, which has been implemented with hundreds of their patients over the past decade, helping many who had gotten no relief with any other therapeutic diet.

**Greg Nigh** is a naturopathic physician and licensed acupuncturist practicing at Immersion Health in Portland, Oregon. He is a 2001 graduate of the National University of Natural Medicine with a dual degree as a doctor of naturopathic

medicine and a Master of Science in Oriental Medicine. He is a prolific writer and has spoken around the world on topics related to sulfur metabolism and associated problems.

*Participate in our photo contest.*

*See details on page 36.*



# SPEAKERS



**Larry Palevsky, MD**

**Friday 7:30–9:30 PM, Starlight II**

## **Ask the Practitioner Panel**

We are excited to offer a panel of highly qualified practitioners. The panel includes Brandon LaGreca, LAc, MAcOM; Louisa Williams, MS, DC, ND; Anke Zimmermann, BSc, FCAH; David Brownstein, MD; and Larry Palevsky, MD with moderator Sally Fallon Morell. Each practitioner will briefly describe his/her treatment philosophy. Next, the moderator will read questions from the audience regarding treatments for various illnesses as well as how food is incorporated into treatments. Questions should be of a general nature; this is not a place for individual medical advice or your personal medical history. Paper will be provided for questions.

**Saturday 3:15-4:30 PM, Starlight I**

## **Reframing the Medical Paradigm: Critically Thinking with Dr. P**

Our current medical and scientific paradigms are based on a number of commonly accepted “facts,” generally agreed upon as irrefutable truths. We hold these truths to be self-evident, and propagate them in all manner of speeches, education, teachings, textbooks and conventional medical practices. But what if we stop and analyze these irrefutable truths? And what if in our analyses, we find there are truths greater and more powerful than those we had previously thought of as irrefutable? In his talk, “Dr. P” will examine some of the “truths” within our current framework, and see what’s possible if we put on our critically thinking hats. Is there a new framework from which to launch the New Medical Paradigm? Dr. P would like to think so.

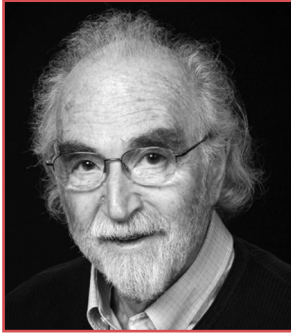
**Dr. Larry Palevsky** is a New York State licensed pediatrician, who utilizes a holistic approach to children’s wellness and illness. He received his medical degree from the NYU School of Medicine in 1987, completed a three-year pediatric residency at New York’s Mount Sinai Hospital in 1990 and served as a pediatric fellow in the ambulatory care outpatient department at Bellevue Hospital from 1990-1991. Since 1991, his clinical experience includes working in pediatric emergency and intensive care medicine, inpatient and outpatient pediatric medicine, neonatal intensive care medicine, newborn and delivery room medicine and conventional, holistic and integrative pediatric private practice. Dr. Palevsky is a diplomate of the American Board of Integrative Holistic Medicine.

In his current pediatric practice, Palevsky offers well-child examinations, consultations and educational programs to families and practitioners in the areas of preventive and holistic health; childhood development; lifestyle changes; nutrition for adults, infants and children; safe, alternative treatments for common and difficult-to-treat acute and chronic pediatric and adult conditions; vaccination controversies; mindful parenting; and rethinking the medical paradigm. Additionally, he teaches holistic and integrative pediatric and adolescent medicine to parents and medical and allied health professionals, both nationally and internationally, and is available for speaking engagements worldwide.

## **Practice Safe Cell Phone Use**

Please keep your cell phone on airplane mode while attending the conference, or leave it in your room.

# SPEAKERS



**Gerald Pollack, PhD**

**Saturday 1:30-4:30 PM, Sunset**

## **The 4th Phase of Water**

Everyone knows that water has three phases: solid, liquid and vapor. But we have recently uncovered a fourth phase. This phase occurs next to water-loving (hydrophilic) surfaces. It is surprisingly extensive, projecting out from the surface by up to millions of molecular layers. And, its properties differ markedly from those of bulk water. Of particular significance is the observation that this fourth phase is charged; and, the water just beyond is oppositely charged, creating a battery that can produce electrical current. We found that light charges this battery. Thus, water can receive and process electromagnetic energy drawn from the environment in much the same way as plants. Absorbed electromagnetic (light) energy can then be exploited for performing work, including electrical and mechanical work. Recent experiments confirm the reality of such energy conversion. This energy-conversion framework seems rich with implication. Not only does it provide an understanding of how water processes solar and other energies, but also it may provide a foundation for a simpler understanding of natural phenomena ranging from weather and green energy all the way to issues such as the origin of life, transport and osmosis. This talk will present evidence for the existence of this novel phase of water—how come nobody's seen it before?—and will consider the potentially broad implications of this phase for health. The book dealing with this subject is available at: [amazon.com/The-Fourth-Phase-Water-Beyond/product-reviews/0962689548](https://amazon.com/The-Fourth-Phase-Water-Beyond/product-reviews/0962689548)

**Gerald Pollack** received his PhD in biomedical engineering from the University of Pennsylvania in 1968. He then joined the University of Washington faculty and is now professor of Bioengineering. He is also Founding Editor-in-Chief of the journal, *WATER*, convener of the Annual Conference on the Physics, Chemistry and Biology of Water, and Executive Director of the Institute for Venture Science.

Pollack's interests have ranged broadly from biological motion and cell biology to the interaction of biological

surfaces with aqueous solutions. His 1990 book, *Muscles and Molecules: Uncovering the Principles of Biological Motion*, won an "Excellence Award" from the Society for Technical Communication. His 2001 book, *Cells, Gels and the Engines of Life*, and his newest book, *The Fourth Phase of Water: Beyond Solid, Liquid, and Vapor*, won that Society's "Distinguished Award," their highest distinction. The latter book went on to receive the World Summit Excellence Award.



**Bob Quinn, PhD**

**Friday 10:45-12:00, Moonlight**

## **Financial Viability of Organics**

As a wheat farmer in the northern great plains of Montana during the 1980s, the financial viability of fully converting to organic was a big driver for Bob and his father. They were able to reduce the cost of their inputs and increase the value of the crops they were selling, which made a big difference in their bottom line—so much so that within three years they were making money for a change and no longer needed to go to the bank every spring for an operating note for the year. Bob will share with you the details of that experience as well as the current financial experience of a friend nearby whose family is currently farming a split operation of organic and non-organic.

**Saturday 9:00-10:15 AM, Sunset**

## **Research Confirms Ancient Wheat is Still the Staff of Life—Providing Essential Health Benefits**

During the past 12 years, Kamut International has granted nearly two million dollars to three independent laboratories at the University of Bologna and University of Florence Research Hospital in Italy to study the differences between ancient and modern wheat in terms of their impact on human health. The results of these studies have been published in 33 peer-reviewed articles in highly regarded scientific journals. Most of these studies involved clinical trials of volunteers with chronic disease such as heart disease, diabetes, irritable bowel syndrome and fibromyalgia. These volunteers were fed diets of either modern or ancient wheat and then results of blood analysis were compared. The

*Continued on next page*



# SPEAKERS

*Continued from previous page*

results, which surprised the researchers, could lead to a better understanding of why so many people have trouble eating modern wheat and illustrate the high nutrition and improved health promised by ancient wheat.

**Robert “Bob” Quinn**—the 2007 recipient of the Montana Organic Association Lifetime of Service Award—is a progressive leader in promoting organic and sustainable agriculture throughout Montana and the rest of the world. The Organic Trade Association awarded Bob the 2010 Organic Leadership Award for his contributions in the “Growing Organic Agriculture” category, and in 2013, he received the Rodale Institute’s Organic Pioneer Award. In 1986, Bob’s company Montana Flour

& Grains introduced the natural food industry to an ancient Egyptian wheat, called khorasan (similar to durum wheat). This grain was marketed under his own brand name, KAMUT (the ancient Egyptian word for wheat). Through the trademark, Bob has been able to preserve an ancient grain and guarantee it is not genetically modified or altered. KAMUT brand khorasan wheat is grown under strict production guidelines and is exclusively grown organically.



**Beverly Rubik, PhD**

**Friday 9:00-12:00, Starlight II**

## **The Perils of Fifth Generation (5G) Wireless: Health, Environment, Politics and Personal Solutions**

5G involves higher frequency communication signals for new wireless technologies, and the plans are to install it worldwide. Millions of new 4G/5G antennas will be installed within our residential neighborhoods and close to schools, with 42,000 low-orbit satellites broadcasting these waves from space. All this is for a wireless worldwide web and an “Internet of Things” that will forever change Earth’s electromagnetic environment. Yet there are serious concerns about the lack of safety standards; the growing problem of electrosensitivity; wireless radiation as a causal factor in cancer; exposure of vulnerable populations; environmental impact; and lack of affordable instrumentation to monitor our exposure. In this presentation, you will learn what 5G entails, how it can impact our health and the environment, the political issues and practical ways to protect yourself. Dr. Rubik will especially focus on the scientific evidence for negative health and environmental effects. She will also demonstrate use of a low-cost meter to measure wireless radiation.

**Dr. Beverly Rubik** earned her PhD in biophysics at the University of California at Berkeley. She has published over 90 scientific papers and two books. Dr. Rubik founded and is president of the Institute for Frontier Science, a 501c3 nonprofit laboratory in Emeryville, California. The focus of her work is on science and medicine that goes beyond the mainstream and challenges the dominant biomedical paradigm. She serves on the editorial boards of several integrative medicine journals including the *Journal of Alternative and Complementary*

*Medicine*. Dr. Rubik is an adjunct faculty member at California Institute for Human Science; at Saybrook University; and at Energy Medicine University. Her research interests include the human biofield; energy medicine; developing detectors to measure components of the human biofield (together with Harry Jabs); structured water and information-imprinted materials; and health aspects of wireless communication radiation. She also conducts research on maverick health and wellness products for clients. Websites: [frontiersciences.org](http://frontiersciences.org) and [brubik.com](http://brubik.com)

# SPEAKERS



**Stephanie Seneff, PhD**

**Saturday 10:45-12:00, Starlight II**

## **Part I: Glyphosate, Deuterium and Covid-19**

Glyphosate is the active ingredient in the pervasive herbicide Roundup. Dr. Seneff has been studying this demonic molecule for many years. A fascinating story involves the relatively rare heavy isotope of hydrogen called deuterium. Deuterium's extra neutron makes it twice as heavy as hydrogen. It is naturally present in water, but it presents a challenge because it has different properties from hydrogen. In particular, it disrupts the mitochondria's ability to make ATP, the energy currency of life. All life forms have developed an eloquent system for maintaining very low deuterium in mitochondrial water. Mitochondrial dysfunction

is associated with many different diseases, including Alzheimer's, autism, depression, autoimmune diseases and cancer. By disrupting deuterium, glyphosate causes systemic mitochondrial disease, and this leads, among many other problems, to innate immune deficiency. This in turn causes an overzealous adaptive immune response to SARS-CoV-2, leading to widespread tissue damage, severe disease and death.

**Saturday 1:30-2:45 PM, Starlight II**

## **Part II: Will the new Covid-19 injections cause an epidemic in neurodegenerative and autoimmune diseases?**

The Covid-19 pandemic has been extremely disruptive of lifestyles and, in some cases, livelihoods. We have been led to believe that the new mRNA and DNA vector technology is a godsend, and that a massive vaccination campaign is the only way we can restore sanity to our lives. However, the biotech industry and government regulators have behaved recklessly in their aggressive attempts to get as many people as possible vaccinated with these poorly evaluated experimental new pharmaceutical products in record time. In this talk, Dr. Seneff will present evidence based on the peer-reviewed research literature that these injections may cause a large increase in neurodegenerative, autoimmune, oncological and cardiovascular diseases. A fascinating story emerges about the multitude of ways in which the spike protein, produced by cells under the direction of the genetic code in the injections, disrupts homeostasis and potentially causes severe long-term negative consequences.

**Dr. Stephanie Seneff** is a senior research scientist at MIT's Computer Science and Artificial Intelligence Laboratory in Cambridge, Massachusetts. She has a BS degree from MIT in biology and a PhD from MIT in electrical engineering and computer science. Her recent interests have focused on the role of toxic chemicals and micronutrient deficiencies in health and disease, with a special emphasis on the pervasive herbicide, glyphosate, and the mineral, sulfur. Since 2008, she has authored

over three dozen peer-reviewed journal papers on these topics. Her book on glyphosate, *Toxic Legacy: How the Weedkiller Glyphosate Is Destroying Our Health and the Environment*, was released by Chelsea Green Publishing in July, 2021. She has recently become fascinated with the role of deuterium (heavy hydrogen) in health and disease, and the potential benefits of deuterium-depleted water for healing.

## **Help us reach more people!**

Hilda Labrada Gore will be recording testimonials for WAPF's use about your experience with following our dietary principles or your experience here at the conference. *See the posted signs or check in at the WAPF booth to learn the location and time where we will be recording.*

# SPEAKERS



**Laura Villanti, FNTF, CGP, ART**

**Saturday 9:00-10:15 AM, Starlight I**

## **Let Food Be Thy Medicine**

The world of food and nutrition is complex, as is the world of chronic health issues. The ability to find where these two merge is the epicenter for where the body can begin its most efficient and easiest path to healing. Through many years of clinical experience with nutritional therapy, including supporting the rebalancing of clients' microbiome and through advanced assessment of the autonomic nervous system, Laura will detail how to "let food be thy medicine" and support the body when dealing with today's most prevalent clinical deficiencies, toxins, imbalances and co-infections.

**Laura** has been teaching, sharing and inspiring others with food as medicine for over 20 years. She founded her practice, At Home With Wellness in 2011 to help individuals find their optimal health with tools that they can employ from their home—whether in the kitchen, garden or otherwise—in addition to helping individuals feel at home (meaning comfortable and confident with their path to healing). Laura is a functional nutritional therapy practitioner (FNTF), certified GAPS practitioner, ART allergy release technique practitioner, bio-individual nutrition practitioner, autonomic response testing-

foundation certified practitioner, advanced Reiki practitioner and certified healing food specialist. She also enjoys inspiring and sharing with those in her community as a WAPF chapter co-leader for Rochester, NY.

When not supporting clients, Laura can be found cooking, gardening, teaching others how to garden, entertaining with a big feast, working with the intricacies of einkorn sourdough, fermenting all sorts of foods, taking in advanced education around the country, walking, practicing yoga and savoring time in nature. [athomewithwellness.com](http://athomewithwellness.com)



**Timothy Weeks, DC**

**Friday 1:30-2:45 PM, Starlight II**

## **Healing Through the Power of Nature**

### **Part I: Earth and Air**

The human body is much like an idling engine. Just like an engine, it needs fuel, oxygen and a spark to function. All health problems are accompanied by a decrease of nutrition (EARTH) and oxygen (AIR) at the cells/organs of dysfunction. As this happens, the body goes into fight or flight and eventually fatigue. Dr. Weeks will go over simple tests to know when your body is stressed and your nutrition and oxygen are falling, along with strategies to reset and reprogram the body back to homeostasis.

**Friday 3:30-4:45 PM, Starlight II**

### **Part II: Fire and Water**

As the body goes deeper into stress, the electrical energy and nervous system of the body (FIRE) goes down. As this occurs, the body becomes compressed and twisted through the fascia while the nervous system short-circuits. The final stage of stress is toxemia, where the lymph (WATER) and intracellular water diminishes and the fluids of the body quit moving. In this second part, Weeks will explain this process of stress, how it happens and powerful strategies to build back up the elements of the body so it can heal quickly and without drugs.

**Dr. Timothy Weeks** owns a practice in Medina, Ohio, called Whole Body Health and has been in practice since 2004. He holds a BS in human biology and a doctorate in chiropractic from Logan University. He is board certified and licensed in the state of Ohio.

Dr. Tim is a sixth-generation physician; his family has been practicing medicine uninterrupted since before the Civil War.

From this extensive family tradition, he has learned many time-tested health techniques for healing. He has also received thousands of hours of training in applied kinesiology and nutrition. He prides himself in working with difficult cases and finding solutions in multidisciplinary actions and has personally given over 400,000 treatments in his career. In 2018, he published the book *Whole Body Health* and has since traveled the world extensively, speaking, holding retreats and consulting.

# SPEAKERS



**Louisa Williams, MS, DC, ND**

**Friday 3:30-4:45 PM, Starlight I**

## **My Inner Critic Loves Aluminum! The Everyday Hidden Psychological Consequences of Vaccine Adjuvants**

Mercury amalgam fillings have been clearly linked with depression, pesticides have been shown to induce anxiety and pathogenic bacteria have been so conclusively correlated with OCD (obsessive-compulsive disorder) that it has spawned yet more acronyms (PANDAS or PANS). In my clinical experience, the injection of aluminum at birth through the hepatitis B vaccine, or from two months to six years through DPT shots, or later from the Gardasil HPV vaccine, is by far the most injurious assault to our psychological well-being.

The mental and emotional disequilibrium initially induced from this neurotoxic aluminum adjuvant readily fuels our inner critic, or “monkey mind.” Over time, this self-sabotaging inner voice subtly destroys our peace of mind, resulting in various disorders including intermittent anxiety and depression, chronically disturbing negative thoughts or simply an ongoing sense of disquiet. A Wise Traditions diet, constitutional homeopathy, nutritional and herbal supplements and quality psychological work can reduce the effects of this unsettling and destructive chatter and help us achieve the inner sense of calm and quietude that characterizes optimal health.

**Friday 7:30–9:30 PM, Starlight II**

## **Ask the Practitioner Panel**

We are excited to offer a panel of highly qualified practitioners. The panel includes Brandon LaGreca, LAc, MAcOM; Louisa Williams, MS, DC, ND; Anke Zimmermann, BSc, FCAH; David Brownstein, MD; and Larry Palevsky, MD with moderator Sally Fallon Morell. Each practitioner will briefly describe his/her treatment philosophy. Next, the moderator will read questions from the audience regarding treatments for various illnesses as well as how food is incorporated into treatments. Questions should be of a general nature; this is not a place for individual medical advice or your personal medical history. Paper will be provided for questions.

**Louisa Williams** is the author of the book, *Radical Medicine*. The word “radical” means “going to the root or origin, and pertaining to that which is fundamental and thorough.” Dr. Williams practices according to this “radical medicine” philosophy by addressing such core issues as heavy metal and petrochemical detoxification (such as mercury amalgam fillings and toxic cosmetics); clearing dental, tonsil, sinus and other focal infections; treating scar interference fields; identifying significant malocclusions (“bad bites”); uncovering major hidden food sensitivities; and counseling patients on the importance of a nutrient-dense Wise Traditions diet.

She further specializes in constitutional homeopathy accord-

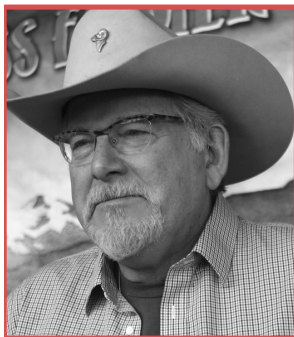
ing to the new Sensation System developed in India, and in structural realignment through craniosacral therapy and manual manipulation. Williams co-developed Neural Kinesiology with Dr. Dietrich Klinghardt (now ART) over 20 years ago, and later originated her current energetic testing method, Matrix Reflex Testing (MRT), which measures the most highly sensitive indicator of function (or dysfunction) in the body—the state of the fascial-matrix connective tissue. This important “internal ocean” within us acts as a major diagnostic barometer in ascertaining patients’ significant “obstacles to cure,” which can then help determine the most appropriate and effective treatments. [louisawilliamsnd.com](http://louisawilliamsnd.com).

***Please share photos and updates on social media using the hashtags:***

***#wisetraditions2021 #wisetraditions #wapf #westonaprice  
#justeatrealfood #ancestraldiet #health #healthy#nourish***



# SPEAKERS



**Will Winter, DVM**

**Sunday 9:00-10:15 AM, Moonlight**

## **Eating Grass-fed Meat—Save the Planet and Enjoy Doing It! Exploding Erroneous Myths About the Nature of Truly Sustainable Farming**

WAPF leaders and teachers spend a lot of time unraveling prevailing medical myths about food taboos, food pyramids and other erroneous thinking about what we should be eating. These days, we are inundated with dubious data from random sources warning us that if we are to save the planet, the climate and even the family farm, we must turn away from eating meat and learn to enjoy manufactured fake meat on our way to becoming grain-eating vegans. In fact, few things could be further from the truth, both nutritionally as well as environmentally. “Grass is the forgiveness of Nature—her constant benediction” wrote Kansas Senator John J. Ingalls back in 1872. We need grass, and grass needs ruminants. This is what our modern world needs to know. It’s all about biodiverse grassland ecology, protecting our water and building carbon-sequestering rich soil. These are also humane alternatives to factory farming. Agriculture is the #1 cause of environmental destruction, but it doesn’t have to be—it can be the opposite. All we need to do is learn from Mother Nature and merely mimic her wisdom. Now we can feel good about supporting, raising and eating delicious grass-fed beef, bison, goats and sheep, as well as forest pigs and fully pastured poultry. Here’s how to save the planet and enjoy doing it!

**Monday 7 AM-6 PM, Meet in Lobby**

## **14th Annual GUIDED FARM VISIT**

### **Why a guided farm visit?**

When evaluating a farm, it is important to know what to look for, what to ask and what really matters. This professionally guided farm visit enables informed eaters and food activists to learn these things. Farmers and ranchers accompany us as well! We all enjoy the opportunity to have rich connections as well as the chance to learn from and appreciate more the successful farmers and others who devote their lives to producing nutrient-dense food.

**With our returning professional guide, Will Winter, and a second guide Steve Campbell, we will travel by bus north of Allen to visit the following farms and have lunch:**

#### **Circle N Dairy** – Gainesville; [circlendairy.com](http://circlendairy.com)

Our #1 goal is to keep our cows in the best condition possible so they will provide you with the best tasting raw milk. We are a third-generation family dairy started in 1967 where we strive to do our best from milking the cows twice a day to raising the crops to feed them. We invite you to come out to our dairy for a tour and see for yourself our happy and productive herd.

#### **Narrow Way Farm** – Ivanhoe; [nwfarms.com](http://nwfarms.com)

A family farm that produces GMO-free pastured chicken, turkey, pork and eggs. This stress-free environment results in the healthiest and most nutritious animal you can find.

#### **Farm-to-Table Lunch** – Lettuce Indulge: Farm to Fork Kitchen – Denison; [lettuce-indulge.com](http://lettuce-indulge.com)

#### **Prairie Farmstead** – Sherman; [prairiefarmstead.eatfromfarms.com](http://prairiefarmstead.eatfromfarms.com)

Our goal is to provide the cleanest, most nutrient-dense food we can for our family and our community. We utilize regenerative farming methods to heal the land we steward and improve the soil health below our feet. We produce pasture-raised eggs, grass-finished beef and this year added pasture and forest-raised pork. This is done with methods that are environmentally sustainable, truly humane and naturally healthy.

**Will Winter** received a DVM degree from Kansas State University in 1975, an undergraduate degree in animal husbandry and conducted postgraduate studies and research in veterinary toxicology for the College of Veterinary Medicine’s Veterinary Diagnostic Laboratory and Animal Resource Facility. After graduating, he specialized in surgical referrals and emergency

medicine. In 1980, he created the Uptown Veterinarian-A Holistic Practice, one of the largest and most successful holistic veterinary practices in the U.S. In 1983, he co-founded the American Holistic Veterinary Medical Association. He is the author of *The Holistic Veterinary Handbook* and founded Rescue Animal Products.

# SPEAKERS



**Anke Zimmermann, BSc, FCAH**

**Friday 7:30–9:30 PM, Starlight II**

## **Ask the Practitioner Panel**

We are excited to offer a panel of highly qualified practitioners. The panel includes Brandon La-Greca, LAc, MAcOM; Louisa Williams, MS, DC, ND; Anke Zimmermann, BSc, FCAH; David Brownstein, MD; and Larry Palevsky, MD with moderator Sally Fallon Morell. Each practitioner will briefly describe his/her treatment philosophy. Next, the moderator will read questions from the audience regarding treatments for various illnesses as well as how food is incorporated into treatments. Questions should be of a general nature; this is not a place for individual medical advice or your personal medical history. Paper will be provided for questions.

**Saturday 10:45-12:00, Starlight I**

## **Homeopathy for Developmental Disorders**

As many as 18% of American children are diagnosed with a developmental disorder, including 2.5% with autism. These conditions are placing enormous strains on families, the education system and society at large. Homeopathy has the potential to both identify and address the many contributing factors to these conditions, from inherited tendencies to environmental stressors, including exposure to prenatal ultrasounds, birth interventions, vaccines, medications and environmental toxins. This presentation will be illustrated with many inspiring case examples from Zimmermann's practice.

**Sunday 9:00-10:15 AM, Starlight II**

## **Homeopathy for the Family**

Homeopathy has an incredibly wide range of applications for families. From assistance with pregnancy and childbirth to treating babies and children for common acute and chronic ailments, and from assistance with emotional stress and even addiction concerns in adults to a little help for the family pet and garden, homeopathy has something to offer everyone. Expect an informative and entertaining tour through the fascinating world of homeopathy.

**Anke Zimmermann** is a professional homeopath with a special interest in children with developmental and behavioral

challenges. She has been in practice for 29 years and works and lives in beautiful Sooke on Vancouver Island.

**\$10 off membership for conference attendees!**

Join our growing membership  
and support our many projects!

**\$30 ~~\$40~~ annual U.S. membership**  
(**\$40 ~~\$50~~ outside U.S.**)



# Wise Traditions Podcast: 6 Million Downloads Strong

Our Wise Traditions podcast has had over 6 million downloads and is going strong! It is regularly featured in the top 200 of alternative health podcasts on Apple Podcasts and thousands of listeners tune in to each episode.

The real power of the Wise Traditions podcast is found in you—your listening and sharing the episodes. So, thank YOU for helping us cross the 6 MILLION DOWNLOAD mark!



**The COVID Shot: No Turning Back With Dr. Larry Palevsky**



**Transhumanism: Humanity 2.0? With Dr. Carrie Madej**

**Glyphosate & COVID With Dr. Stephanie Seneff**



## Fun facts about our host, Hilda Labrada Gore:

- has four young adult children (who all weighed over 9 lbs. at birth)
- is a certified integrative nutrition health coach
- has traveled to Ecuador, Peru, Australia, Kenya, Cuba & more exploring ancestral wisdom
- speaks Spanish fluently
- was dubbed “Holistic Hilda” by a fellow podcaster
- has a Holistic Hilda YouTube channel
- is a podcast coach and the author of “Podcasting Made Simple”
- loves liverwurst and sunshine

## Wondering what all the hype is about? Check out these fun facts!

- **January 2016** – The Wise Traditions podcast launches. A podcast is basically a radio show that you can listen to anytime and anywhere. The word comes from “POD” derived from Apple’s iPod (some say it stands for “Portable On Demand”) and “Broadcast”.
- **First guest** – Sally Fallon Morell, WAPF president and founder, of course!
- **Recent series** – Parenting, Health Freedom, Be Informed, Covid
- **Listeners hail from** – Iceland, Oman, Myanmar, Madagascar, Azerbaijan, Honduras and more
- **Return guests** – Sally Fallon Morell, Dr. Tom Cowan, Dr. David Martin, Del Bigtree, Andy Wakefield, Dr. Natasha Campbell-McBride, Joel Salatin, Dr. Zach Bush
- **Most unusual topic** – Transhumanism (with GeoEngineering running a tight second)
- **Number of interviews to date** – 336+
- **Where you can listen** – our website [westonaprice.org](http://westonaprice.org), YouTube spotify, Apple Podcasts, Pandora, etc. and on our new Wise Traditions app (available soon on iOS devices)

Thanks once again for your support! If you have any feedback to help us improve the show, just email us at [podcast@westonaprice.org](mailto:podcast@westonaprice.org).

**Sunlight: The Greatest Multivitamin With Matt Maruca**



**Real Kids, Real Food with Corey Dunn**



**Change Your Programming With Dr. Bruce Lipton**

# FRIDAY, NOVEMBER 5

7:00 AM–6:00 PM **Conference Registration** – (Porch)

Starlight I

Starlight II

Moonlight

Sunset

6:30 AM

**6:30–7:30 Movement Session**  
Structural Elements (Sunrise)

7:00 AM

**7:15–8:45 AM**  
**Farm-to-Consumer Legal Defense Fund**  
**FundRAISER Breakfast** – Menu page 40 (Terrell IV)

8:00 AM

9:00 AM

9:00–10:15 **Weaponization of Coronavirus: When Nature is Conscripted to Harm**  
David Martin

9:00–10:15 **The Perils of Fifth Generation (5G) Wireless: Health, Environment, Politics, and Personal Solutions, Part 1**  
Beverly Rubik

9:00–10:15 **Gut and Physiology Syndrome, Part 1 Live feed from the UK**  
Natasha Campell-McBride

10:00 AM

10:15–10:45 **Visit Exhibits** (The Corral and The Porch, Terrell Hall I & II)

11:00 AM

10:45–12:00 **A Novel Approach to COVID-19 Using Nutritional and Oxidative Therapies** David Brownstein

10:45–12:00 **The Perils of Fifth Generation (5G) Wireless: Health, Environment, Politics, and Personal Solutions, Part 2**  
Beverly Rubik

10:45–12:00 **Financial Viability of Organics**  
Bob Quinn

10:45–12:00 **Gut and Physiology Syndrome, Part 2 Live feed from the UK**  
Natasha Campell-McBride

12:00 Noon

12:00–1:30 **Lunch** Menu page 38 (Terrell IV)

1:00 PM

1:30–2:45 **Vaccine Freedom, Legislative Updates and How to Talk About Vaccine**  
Kendall Nelson

1:30–2:45 **Healing Through the Power of Nature, Part 1 Earth, Air**  
Timothy Weeks

1:30–2:45 **Now More Than Ever: Broths and Stocks**  
Monica Corrado

2:00 PM

2:45–3:30 **Visit Exhibits** (The Corral and The Porch, Terrell Hall I & II)

3:00 PM

3:30–4:45 **My Inner Critic Loves Aluminum**  
Louisa Williams

3:30–4:45 **Healing Through the Power of Nature, Part 2 Water, Fire**  
Timothy Weeks

3:30–4:45 **Meet Nutrient Needs With Organ Meats**  
Janine Farzin

4:00 PM

5:00 PM

4:45–6:00 **Visit Exhibits**  
(The Corral and The Porch, Terrell Hall I & II)

6:00 PM

6:00–7:30  
**Buffet Dinner** Menu page 38 (Terrell IV)  
**VIP Dinner** (Starlight III)

7:00 PM

7:30–9:30  
**The Plan to Destroy our Health Freedom and What We Can Do About It**  
Leslie Manookian

7:30–9:30  
**Ask the Practitioners**  
Sally Fallon Morell, Brandon LaGreca, Louisa Williams, Anke Zimmermann, David Brownstein, Larry Palevsky

7:30–9:30  
**Film: Terrain (Free to the public)**  
Followed by Q&A with the producers Marcelina Cravat and Dr. Andrew Kaufman

8:00 PM

9:00 PM

**Legend: B=Basic; SP=Sponsor Presentation**

# SATURDAY, NOVEMBER 6

7:00 AM–6:00 PM **Conference Registration** – (Porch)

Starlight I

Starlight II

Moonlight

Sunset

6:30 AM

**7:15–8:45 AM Farm-to-Consumer Legal Defense Fund  
FundRAISER Breakfast** – Menu page 40 (Terrell IV)

**6:30–7:30 Movement Session**  
Structural Elements (Sunrise)

7:00  
AM

7:30–8:15 **SP**  
**EMF Solutions for the 21st Century**  
Pollution Marcus Plourde

7:30–8:15 **SP**  
**Applying the Principles of**  
**Resonance** Mandara Cromwell

8:00 AM

9:00  
AM

9:00–10:15 **B**  
**Let Food Be Thy Medicine**  
Laura Villanti

9:00–10:15  
**Where Are We Headed and**  
**What Can We Do About It?**  
Mary Holland

9:00–10:15 **B**  
**Nourishing Traditional**  
**Diets, Part 1**  
Sally Fallon Morell

9:00–10:15  
**Studies on Kamut**  
Bob Quinn

10:00  
AM

10:15–10:45 **Visit Exhibits** (The Corral and The Porch, Terrell Hall I & II)

11:00  
AM

10:45–12:00  
**Homeopathy for**  
**Developmental Disorders**  
Anke Zimmermann

10:45–12:00  
**Glyphosate, Deuterium and**  
**Covid-19, Part 1**  
Stephanie Seneff

10:45–12:00 **B**  
**Nourishing Traditional**  
**Diets, Part 2**  
Sally Fallon Morell

10:45–12:00 **B**  
**Vegetarianism Explained**  
**Live feed from the UK**  
Natasha Campbell-McBride

12:00  
Noon

12:00–1:30 **Lunch** Menu page 39 (Terrell IV)  
**Visit Exhibits** (The Corral and The Porch, Terrell Hall I & II)

1:00  
PM

1:30–2:45 **The Dangers of**  
**Traditional (Mainstream)**  
**Dentistry: Mouthful of**  
**Evidence** Griffin Cole

1:30–2:45 **Will the new**  
**COVID-19 injections cause an**  
**epidemic in neurodegenerative**  
**and autoimmune diseases? Part 2**  
Stephanie Seneff

1:30–2:45 **B**  
**Nourishing Traditional**  
**Diets, Part 3**  
Sally Fallon Morell

1:30–2:45  
**The 4th Phase of Water,**  
**Part 1**  
Gerald Pollack

2:00  
PM

2:45–3:15 **Visit Exhibits** (The Corral and The Porch, Terrell Hall I & II)

3:00  
PM

3:15–4:30  
**Reframing the Medical**  
**Paradigm**  
Larry Palevsky

3:15–4:30 **Omega 6 Apoca-**  
**lypse: Are Vegetable Oils the**  
**Unifying Mechanism for West-**  
**ernized Diseases**  
Chris Knobbe

3:15–4:30 **B**  
**Nourishing Traditional**  
**Diets, Part 4**  
Sally Fallon Morell

3:15–4:30  
**The 4th Phase of Water,**  
**Part 2**  
Gerald Pollack

4:00  
PM

4:30–5:30 **Visit Exhibits**  
(The Corral and The Porch, Terrell Hall I & II)

5:00  
PM

6:00  
PM

7:00  
PM

6:30–9:30  
**AWARDS BANQUET WITH KEYNOTE**

**Banquet Keynote: Public Health and Doctor Fauci**

**Robert F. Kennedy, Jr.**

Menu page 39  
(Starlight Ballroom)

8:00  
PM

9:00  
PM

**Legend: B=Basic; SP=Sponsor Presentation**

# SUNDAY, NOVEMBER 7

	7:00 AM–6:00 PM <b>Conference Registration</b> – (Porch)			
	Starlight I	Starlight II	Moonlight	Sunset
6:30 AM	6:30–7:30 <b>Movement Session</b> Structural Elements (Sunrise)			
7:00 AM	7:15–8:45 AM <b>Farm-to-Consumer Legal Defense Fund FundRAISER Breakfast</b> – Menu page 40 (Terrell IV)		7:30–8:15 <b>Scalar Energy for Wise Traditions</b> Jerry Tennant	SP
8:00 AM				
9:00 AM	9:00–10:15 <b>The Contagion Myth</b> Sally Fallon Morell	9:00–10:15 <b>Homeopathy for the Family</b> Anke Zimmermann	9:00–10:15 <b>Eating Grass-fed Meat—Save the Planet and Enjoy Doing it!</b> Will Winter	B 9:00–10:15 <b>Cosmic Ether and Cosmic Life-Energy</b> James DeMeo
10:00 AM	10:15–10:45 <b>Visit Exhibits</b> (The Corral and The Porch, Terrell Hall I & II)			
11:00 AM	10:45–12:00 <b>Pathogenic Priming, Genome Sequencing</b> Andrew Kaufmann	10:45–12:00 <b>Bringing Up Baby</b> Sally Fallon Morell	B 10:45–12:00 <b>Chronic Illness: Building Your Own Treatment Plan</b> Brandon LaGreca	B 10:45–12:00 <b>Say Cheese! Unwrapping the Truth About Cheese</b> Babs Hogan
12:00 Noon	12:00–1:30 <b>Lunch</b> Menu page 40 (Terrell IV) <b>Visit Exhibits</b> (The Corral and The Porch, Terrell Hall I & II)			
1:00 PM	1:30–2:45 <b>Balancing the Fat-Soluble Vitamins</b> Chris Masterjohn	1:30–2:45 <b>Building Biology</b> Diana Jabour	B 1:30–2:45 <b>Xingu</b> John Carter	1:30–2:45 <b>Devil in the Garlic</b> Greg Nigh
2:00 PM				
3:00 PM	3:00–4:00 (Starlight Ballroom) <b>CLOSING CEREMONY</b> Closing remarks by Sally Fallon Morell and talk by Del Bigtree: <b>A Colossal Blunder</b>			

## Legend:

B = **Basic** = Especially recommended for beginners

SP = **Sponsor Presentation** = Exhibitor talk

## PRACTICE SAFE CELL PHONE USE

Please keep your cell phone on airplane mode while attending the conference, or leave it in your room.



# CHILDREN'S PROGRAM

The Wise Traditions Conference is pleased to provide a children's program for this year's conference. The program costs \$250 and goes from Friday to Sunday. It includes Friday lunch, Friday dinner, Saturday lunch and Sunday brunch. PLEASE NOTE: THIS DOES NOT INCLUDE THE SATURDAY NIGHT BANQUET. The fee for the program without meals is \$150.

All children 3-12 who are potty trained are welcome to participate in the program. Children who are too young for the children's program or are older are welcome at the conference. Since we are recording all sessions, we ask the adult to take a child who disrupts the recordings out of the session room until the child is quiet again.

## Friday, November 5

Make conference name tags, tote bags, and art project

**Lesson: Movement**

**Lesson: Health Benefits of Kombucha**

AM snack – nut butter on apples

PM snack – kombucha

Friday Evening – Movie Night – \*Those registered for meals, will enjoy the buffet dinner with the registered conference attendees. We will be serving popcorn cooked in coconut oil with butter and sea salt as a snack during the movie.

## Saturday, November 6

Make labels for the fermented vegetable jars children will take home.

**Lesson: Benefits of Bone Stock**

**Lesson: Living Organisms in the Soil**

AM snack – bone stock and ghee

PM snack – fermented vegetables

Saturday Evening – Dance and Party (includes appropriate food sufficing for dinner). *The Saturday banquet meal is not included in this program.*

## Sunday, November 7

**Lesson: Pasture Fed is Best**

**Lesson: How to make Fermented Veggies**

AM snack – meat bars

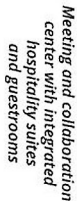
PM snack – cheese, cheese and did we say cheese?

*All children in attendance will participate by assisting with snack preparation. Program content and snack/meals are subject to change without prior notification.*

	Friday	Saturday	Sunday
<b>Morning</b>	8:00–12:00	8:00–12:00	8:00–12:00
<b>Closed for lunch</b>			
<b>Afternoon</b>	1:15–6:00 pm	1:30–4:45 pm	1:00–4:00 pm
<b>Closed for dinner</b>			
<b>Evening</b>	7:00–9:00 pm	6:15–9:00 pm	

**PLEASE NOTE THE CLOSURES FOR LUNCH AND DINNER DAILY.** You **MUST** pick up your child during those hours! For those who purchased this program with meals, your child will accompany you to dine at the regular conference meal. **PLEASE KEEP IN MIND THAT THIS DOES NOT INCLUDE THE SATURDAY EVENING BANQUET.**

## HOTEL MAP



# CONTINUING EDUCATION CREDITS

## 2021 WISE TRADITIONS CONFERENCE

We offer continuing education credits for two professions: nurses and acupuncturists. (Nutritionists and RDs only need a certificate of attendance as explained below.) The fee is \$25 per day or \$65 for three days. This covers the fees we pay to get approval. Go to the conference registration desk to sign up.

### Nurses and Acupuncturists:

Once you have signed up and paid for the credits at the registration desk, you will have to sign in each morning and provide an evaluation before you depart. Acupuncturists must also submit an attendance record. Nurses get credit for attending the talks listed below. Certificates will be emailed to each CEU-recipient after the conference.

**Nursing:** This activity has been approved by the Maryland Nurses Association to award contact hours. Total possible for 3 days: 15.75 hours (Friday 7 hours; Saturday 5; Sunday 3.75).

**Acupuncture:** Total possible for 3 days: 19 hours (not accepted by California and Florida). Approved by the National Certification Commission for Acupuncture and Oriental Medicine (NCCAOM): Possible number of points is 19 PDA for full conference. Maximum each day: Friday = 7 PDAs, Saturday = 6.5, Sunday = 5.5 (PDA points are accepted by all states except California and Florida.)

## CERTIFICATE OF ATTENDANCE \$5

Check with your professional board to see if they offer credit for our conference.

You can get a Certificate of Attendance for a \$5 fee paid at the conference registration desk.

For some NDs and nutritionists, a Certificate of Attendance will suffice to give you 5 credit hours each day. You do not have to sign in or submit an evaluation. You simply receive the certificate by email after the conference which you submit to your board or school.

**RDs** - only need to get the \$5 Certificate of Attendance. According to the Commission on Dietetic Registration, CDR Credentialed Practitioners may receive up to 15 CEUs for attending our conference (5 more for Monday). You will not need to sign in each day but will have to obtain and retain in your files a certificate of attendance. You will need to keep track of and submit talks attended and of the appropriate Learning Need Codes. If you are in Florida, Illinois, Pennsylvania or Texas you should check with your board to see if they will accept this.

### FRIDAY, NOVEMBER 5

9:00-12:15	Natasha Campbell-McBride: Gut and Psychology Syndrome	10:45-2:45	Stephanie Seneff, Glyphosate and New Injections
		10:45-12:00	Natasha Campbell-McBride: Vegetarianism Explained
10:45-12:00	David Brownstein: A Novel Approach to Covid-19	1:30-4:45	Gerald Pollack: The 4 <sup>th</sup> Phase of Water
1:30-4:45	Timothy Weeks: Healing through the Power of Nature	1:30-2:45	Griffin Cole: Holistic Dentistry
		3:15-4:30	Chris Knobbe: Omega-6 Apocalypse
1:30-2:45	Monica Corrado: Broths and Stocks: Timeless Remedies for Vibrant Health	3:15-4:30	Larry Palevsky: Reframing the Medical Paradigm
3:30-4:45	Louisa Williams: Aluminum and Janine Farzin: Organ Meats		
7:30-9:00	Ask the Practitioner Panel		

### SATURDAY, NOVEMBER 6

9:00-4:45	Sally Fallon Morell: Nourishing Traditional Diets
9:00-10:15	Laura Villanti: Let Food Be Thy Medicine
10:45-12:00	Anke Zimmermann: Homeopathy for Developmental Disorders

### SUNDAY, NOVEMBER 7

9:00-10:15	Anke Zimmermann: Homeopathy for the Family
10:45-12:00	Brandon LaGreca: Chronic Illness or Sally Fallon Morell: Bringing Up Baby
1:30-2:45	Chris Masterjohn: Fats or Diana Jabour: Building Biology or Greg Nigh: Devil in the Garlic

Please visit the CEU table or the conference registration desk, if you have further questions.

# RESEARCH POSTERS

Exhibit Hall (Tables # 255-257) Some presenters will be available during the morning break.

## What is a scientific poster?

A scientific poster is an illustrated summary of research done by the presenter. The poster presents the scientific discoveries to audiences at events such as symposiums, conferences and meetings to show new discoveries, new results and new information. Attendees view the posters and discuss briefly with the presenter who describes the research. Even without the presenter available, the poster alone is organized in a manner that allows the reader to quickly comprehend the major points of the research and to understand the significance of the work.

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### Poster 1: Mercury: The Quintessential Anti-Nutrient

**Abstract:** Many health conditions are mitigated by the nutrient density of ancestral diets. Routine mercury exposures—via dental amalgams, dietary fish and certain vaccines, as well as *in utero* exposures—yield toxic effects for susceptible persons. Mercury blocks metabolic enzymes and promotes oxidative stress. At the molecular level, mercury binds the key functional group thiol (sulfur; cysteine), as well as selenium, thereby creating a biochemical train wreck. Mercury can cause or contribute to most chronic illnesses including premature aging. A stored mercury burden is difficult to detect with standard laboratory methods. Mercury toxicity creates a need for extra nutrition to counter oxidative stress, repair cellular damage, bypass and push blocked enzymes, control high cortisol and insulin. A low-carb, high-fat diet may be helpful because fat requires fewer metabolic enzymes. Fiber is important, to maintain gut function during toxicant elimination.

**Bio:** Kristin Homme, MPP, MPH, is a retired engineer turned science writer who covers environmental toxicants including mercury. Her work is available on PubMed and ResearchGate.

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### Poster 2: Mercury: Greek God or Toxic Demon?

**Abstract:** Other than the radioactive elements, mercury is the most toxic element on earth. Yet most of us know next to nothing about it. Mercury is very common in our life. My first poster board describes how mercury is used in many medical, dental, beauty and household products. It is even hidden in some of foods in the standard American (SAD) diet.

Practitioners see patients daily who have mercury toxicity but they do not recognize it. Consequently, it is seldom treated even though it is the root cause of many maladies. Most practitioners do not know what the symptoms of mercury toxicity look like. Mercury is often missed on lab work as well. Many practitioners assume that there is a straight forward read of the mercury value but it is not. My second poster board explores the characteristics of mercury toxicity and all of the systems in the body that mercury can affect. With this information, it may be clear how many common illnesses may actually have high mercury levels as their root cause. Through extensive research I have found that mercury toxicity can affect every system of the human body. This includes the neurological system, psychiatric, cognition, renal system, cardiovascular system, respiratory system, hepatic (liver), digestive system, immune system and all of the glands that produce and use hormones. Mercury can have an effect on all of the senses as well. A common saying that I have found to be true is, "if there is a disease of unknown origin, look at mercury".

**Bio:** Sue Ilmberger, MNT, is passionate about nutrition and the Weston A. Price Foundation. She loves seeing clients as well as teaching about nutrition. She has been in private practice since 2015 in Centennial, Colorado.

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### Poster 3: Homeopathy – An Intriguing Tool for the Identification and Healing of Vaccine Injuries?

**Abstract:** Chronic disease in children is increasing at epidemic rates, with 54% of all U.S. children diagnosed with one or more chronic conditions. Of special concern are immunological and neurodevelopmental conditions. One in six children is now diagnosed with a developmental disorder, placing great burdens on families, the education and health care systems and society at large. There is a growing body of research implicating vaccines as causative or contributing factors.

Based on the similarity principle, homeopathy may be a useful tool to help identify as well as heal vaccine injuries by utilizing homeopathic remedies prepared from vaccines.

**Bio:** Anke Zimmermann, BSc, FCAH, is an ex-naturopathic doctor and professional homeopath who has been interested in autism and related disorders for over 30 years. She lives and works in beautiful Sooke on Vancouver Island.



# RESEARCH POSTERS

## Poster 4: How PEMF Works: The Mechanisms of Action

**Abstract:** Studies provide experimental evidence that pulsed electromagnetic fields (PEMF) can improve blood flow, enhance oxygen consumption, and boost ATP production by facilitating electron transport through mitochondrial electron transport chain. Additionally, a bioelectrical view of the cell could enhance our ability to predict and control cellular behavior. Much like rechargeable batteries for cell phones, laptops and cars, biological cells can also be recharged to function optimally. PEMF helps position/orient the voltage gated ion channel TRPC1 so that it better facilitates the movement of calcium (Ca<sup>2+</sup>) ions into the cell. The net effect of these mechanisms may assist in many areas, including to optimize wellness, experience more energy naturally, support general relaxation and amplify athletic performance.

**Bio:** Kara Hayes, MS, is a physicist and freedom advocate whose 15-year health adventure following a thru-hike of the Appalachian Trail has brought her to the Weston A. Price Foundation and to Pulse Centers PEMF. She is a regional leader with the Pennsylvania Lyme Resource Network and a certified facilitator for the PA Department of Health/PA Lyme "Dare 2 Be Tick Aware" educational campaign.

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## Poster 5: Gut Healing Food

**Abstract:** Digestive system health is crucial for the health of the overall body. Nutrient-dense whole food, with a high diversity of the variety of food consumed, is the key to a healthy and diverse microbiome, which in turn will lead to a healthy body with a robust immune system that can easily fight diseases.

**Bio:** Nakisa Nowroozi, PhD, has a doctorate degree in cell and molecular biology. She has recently founded Nourishality Sprouted Superfood to give families access to nutrient-dense purposeful snacks.

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## Poster 6: Gut Health = Brain Health

**Abstract:** More and more research is showing the connection between the health of our brain and the health of our gut. According to Johns Hopkins Medicine: "Hidden in the walls of the digestive system, this "brain in your gut" is revolutionizing medicine's understanding of the links between digestion, mood, health and even the way you think." 30%-40% of Americans experience digestive problems at one point in their life. People affected by digestive problems are desperate to find relief and solutions for their symptoms. The Gut Makeover is a 30-day, herbal program that focuses on resetting your gut microbiome and healing the intestinal lining. It provides additional guidance and support in the form of a two-week whole food meal plan and an accountability platform for the participant's eating habits and lifestyle.

**Bio:** Kerissa Taylor owns and operates 1984 Farms with her husband and six children selling pasture-finished meats. She is a family herbalist through the School of Natural Healing and has spent the last 16 years learning and improving her health after having chronic health issues that almost cost her life.

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## Poster 7: Regenerative Agriculture Gaining Ground

**Abstract:** Farmers and Ranchers across America are making changes and showing the world that agriculture is not the villain it is often made out to be. Regenerative agriculture is growing in popularity and for good reason. Using methods that mimic nature for raising livestock and restoring health to the land, research is being proven right—animals create healthy soil, healthy soil creates healthy forage, and healthy forage creates healthy meat.

**Bio:** Kerissa Taylor owns and operates 1984 Farms with her husband and six children selling pasture-finished meats. She is a family herbalist through the School of Natural Healing and has spent the last 16 years learning and improving her health after having chronic health issues that almost cost her life.

# RECORDINGS/PHOTO CONTEST



**Bring this year's conference into your home.**

Or did you miss any sessions? On-demand available for the entire conference. Enjoy all sessions on-demand streaming or on MP3, Flash Drive or DVD.

[fleetwoodonsite.com/wise/](http://fleetwoodonsite.com/wise/)

NOVEMBER 5-7, 2021 | ALLEN, TEXAS

## PHOTO CONTEST



1. Please take high quality, candid photos during the conference. We'd love you to capture folks being nourished in every way .... by the company, the presentations, and the meals!
2. Email your very best large photos, in terms of content, lighting, and composition, to [socialmedia@westonaprice.org](mailto:socialmedia@westonaprice.org) as soon as possible.
3. Everyone whose photos we choose that may be used on social media, in our banquet slideshow or for future promotional purposes will be entered into a drawing. Four people whose names are randomly picked will have the option of receiving 2 years of membership to the Weston A. Price Foundation or one of Sally Fallon Morell's books of their choice.

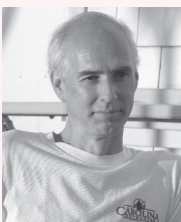
Thank you for your participation!

## MEET THE WAPF STAFF



### **Kathy Kramer, Executive Director**

Kathy grew up in Maryland, one of ten in a close-knit family. After earning a BA in literature, she trained and worked as a Montessori elementary teacher for several years until her own health problems sparked an interest in health and nutrition which gradually drew her into working in that field. She studied nutrition at American Health Sciences University (now defunct) to be a licensed nutritionist. For several years, she offered nutritional consultations and talks to people of all ages. Her interests and employment came together in 2003 when she called Sally Fallon Morell to ask about a job with the Foundation. Helping ship materials part-time eventually led to full-time work doing an array of tasks as executive director. She is married, lives in Maryland and loves hiking and Nationals baseball. For sixteen years, she has felt honored to be part of the Foundation's hard-working staff and involved in its important mission.



### **Tim Boyd, Education Services**

Tim Boyd was born and raised in Ohio, graduated from Case Western Reserve University with a degree in computer engineering, and worked in the defense industry in Northern Virginia for over twenty years. During that time, a slight case of arthritis led him to discover that nutrition makes a difference, and then nutrition became a serious hobby. After a fun time in the electronics field, he decided he wanted to do something more important. He is now enjoying his dream job working for the Weston A. Price Foundation doing book and video reviews, managing website content, doing shipping, answering a variety of questions, and even handling facility maintenance.



### **Agnes C. Bunagan, Membership Coordinator**

Agnes is a teacher by training but has spent more years working in development and customer relations than in the classroom. Her preference for controlled chaos and a relaxed environment explain the discrepancy. She is currently training to become a teacher for the blind and visually impaired. Agnes first started working at the Weston A. Price Foundation as part-time summer staff after finishing a graduate program in 2010. It was a part-time gig that turned into a full-time commitment after she resigned from teaching. She moved to Naples, Florida, in 2013 for another job but got lured back to the D.C. area and back to WAPF in 2017. Her first assigned task at WAPF was quite an eye-opener. She read and summarized letters from inmates who wrote to the Foundation about their health issues over the soy laden diet in prisons. (The Foundation had been involved in a lawsuit put forth by inmates against the Illinois Department of Corrections over their soy laden diet since 2009.) Agnes grew up eating mostly real, unadulterated foods but beyond her mother's perennial warning that junk food was bad, she didn't know much about the diet-health connection. Sally Fallon and her landmark book *Nourishing Traditions* and the WAPF have since schooled her on this matter, and in fact, she wrote her graduate research paper on the diet-cognition link for young children. She's very grateful to do her bit to help advance the important work that Sally has started.

# MENUS

Our meals are made using **Authentic Super Foods** olive oil, **Selina Naturally** sea salt, **Simply Ghee** ghee, **Miller's Biodiversity Farm** and **Pleasant Pastures** grass-fed butter, **Sunny Crest Pastures** and **P.A Bowen Farm** cheese, **Millers' Organic Farm** and **Back 4T Farm** pastured eggs, **Great Lakes** gelatin, **Really Raw Honey** raw honey, **Gardens of Grace** almonds, walnuts and pecans, **Pluck** and **Dr. Cowan's Garden** powders added to our stock and sauces.

## FRIDAY LUNCH BUFFET

**Holy Cow Beef & Burgundy Pasture Beef Organ Meat Chili**

**Miller's Organic Farm** Sour Cream, **Sunny Crest Pastures** Grated Cheddar,

Salsa, Tortilla Chips fried in **White Oak Pastures** Lard

Cilantro-Lime Slaw with Pine Nuts

Cornbread

**God's Good Table** Curtido

Coconut Panna Cotta

**Buddha's Brew** Kombucha



## FRIDAY DINNER BUFFET

**Holy Cow Beef & Burgundy Pasture Beef Pot Roast with Root Vegetables & Herbs**

Smashed Potatoes with Roasted Garlic & Cream

Salad with **P.A. Bowen Farmstead** Blue Cheese Dressing

**God's Good Table** Dilly Kraut

Apple Crisp with Whipped Vanilla Cream

Countless hours go into preparing the menu, obtaining and preparing the food and working with the hotel chefs and staff so that our meals are a beautiful reflection of our dietary principles and a memorable part of the conference.

Besides the hotel chefs and staff, we wish to thank Paul Frank for his work in obtaining the food and Maureen Diaz as the chef consultant who plays an important role in planning and executing the menu. Their hard work brings us meals that are a highlight of the conference. *Bon Appétit!*



# MENUS

Our meals are made using **Authentic Super Foods** olive oil, **Selina Naturally** sea salt, **Simply Ghee** ghee, **Miller's Biodiversity Farm** and **Pleasant Pastures** grass-fed butter, **Sunny Crest Pastures** and **P.A Bowen Farm** cheese, **Millers' Organic Farm** and **Back 4T Farm** pastured eggs, **Great Lakes** gelatin, **Really Raw Honey** raw honey, **Gardens of Grace** almonds, walnuts and pecans, **Pluck** and **Dr. Cowan's Garden** powders added to our stock and sauces.

## SATURDAY LUNCH BUFFET

**Pleasant Pasture** Chicken & Vegetable Stew

**White Oak Pastures** Sausage Melange with Peppers & Onions

Salad with Honey Dijon Dressing

Sourdough Rye Bread, **Miller's Biodiversity Farm** Butter & **Simply Ghee** Ghee

**God's Good Table** Apple Kraut

Conference Cheesecake with **Pleasant Pasture** Cream Cheese &

**Gardens of Grace** Dates & Almonds

**Buddha's Brew** Kombucha



## SATURDAY DINNER BANQUET

Deconstructed French Onion Soup

Roasted Beet Salad with Feta, Pecans, Red Onion & Balsamic Vinaigrette

**White Oak Pastures** Roast Duck in Cherry Sauce

Roasted Root Vegetable Pureé

Roasted Brussel Sprouts with Bacon Fat & **Simply Ghee** Ghee

**God's Good Table** Gingered Carrots

GF & Multi-Grain Muffins, Butter & Ghee

Panna Cotta topped with Berry Coulis

# MENUS

Our meals are made using **Authentic Super Foods** olive oil, **Selina Naturally** sea salt, **Simply Ghee** ghee, **Miller's Biodiversity Farm** and **Pleasant Pastures** grass-fed butter, **Sunny Crest Pastures** and **P.A Bowen Farm** cheese, **Millers' Organic Farm** and **Back 4T Farm** pastured eggs, **Great Lakes** gelatin, **Really Raw Honey** raw honey, **Gardens of Grace** almonds, walnuts and pecans, **Pluck** and **Dr. Cowan's Garden** powders added to our stock and sauces.

## SUNDAY BRUNCH BUFFET

Vegetable & Cheese Frittata

**Millers' Organic Farm** Fresh Ham

Sweet Potato Hash

GF French Toast Casserole

**White Oak Pastures** Chicken Liver Paté

GF Crackers

Fresh Fruit

Mountain Swiss Cheese

**Buddha's Brew** Kombucha

## FARM-TO-CONSUMER LEGAL DEFENSE FUND

### FundRAISER Breakfasts

Join the Farm-to-Consumer Legal Defense Fund (FTCLDF) for a nutrient-dense breakfast each morning. Farmers, artisans, and FTCLDF friends have provided generous donations and discounts so that you will have a hot buffet breakfast of wise traditions foods.

- **To Your Health Sprouted Flour Company** Organic Sprouted and Soaked Oatmeal
- Oatmeal Fixins: **Really Raw Honey**, **Back Creek Farms** Organic Maple Syrup, **Miller's Biodiversity Farm** Grass-fed Butter, **Selina's Naturally** Sea Salt
- **Back 4T Farm** and **Miller's Organic Farm** Soy-Free Hormone-Free Pastured Hard-Boiled Eggs
- **Miller's Organic Farm** and **White Oak Pastures** Pastured Breakfast Sausages (chicken or pork depending on the day)
- **Pleasant Pastures** Organic Whole Yogurt

Friday–Sunday | November 5–7 from 7:15–8:45 AM

\$17 for each single breakfast ticket or \$45 for breakfast all three mornings

**BUY TICKETS AT CONFERENCE REGISTRATION!**

# FOOD DONORS

## BEEF – GRASS-FED BONES

**Burgundy Pastured Beef**  
Grandview, TX  
(817) 866-2247  
BurgundyPastureBeef.com  
Beef Bones  
Beef Marrow Bones

**Holy Cow Farm**  
Lubbock, TX  
(806) 777-1302  
Holycowbeef.com  
Beef Bones  
Beef Marrow Bones

## BEEF – GELATIN

**Great Lakes Gelatin**  
Great Lake, IL  
(847) 223-8141  
greatlakesgelatin.com  
Unflavored Beef Gelatin

## BEEF – GRASS-FED

**Burgundy Pastured Beef**  
Grandview, TX  
(817) 866-2247  
BurgundyPastureBeef.com  
Pastured Ground Beef  
Pastured Beef Brisket  
Pastured Roasts  
Ground Beef Liver & Heart

**Holy Cow Farm**  
Lubbock, TX  
(806) 777-1302  
Holycowbeef.com  
Pastured Ground Beef  
Pastured Beef Brisket  
Pastured Roasts  
Ground Beef Liver & Heart

## BEVERAGE

**Buddha's Brew Kombucha**  
Austin, TX  
(512) 736-4815  
buddhasbrew.com  
Kombucha

## DAIRY – BUTTER

**Miller's Biodiversity Farm**  
Quarryville, PA  
(717) 786-7895  
Cultured Grass-fed Butter

**Pleasant Pastures**  
Honey Brook, PA  
(717) 768-3437  
Cultured Grass-fed Butter

## DAIRY – CHEESE

**P.A Bowan Farmstead**  
Brandywine, MD  
(301) 579-2727  
Pabowenfarmstead.com  
Blue and Cheddar Cheeses

**Sunny Crest Pastures**  
Ronks, PA  
(717) 556-0285  
Assorted Cheeses  
Cream Cheese

## DAIRY – GHEE

**Simply Ghee**  
Lancaster, PA  
(717) 587-6841  
Simplyghee.com  
Grass-fed Milk Ghee

## DAIRY – YOGURT

**Pleasant Pastures**  
Honey Brook, PA  
(717) 768-3437  
Yogurt

## EGGS – PASTURED

**Back 4T Farms**  
Eden, TX  
(806) 215-1499  
Back4Tfarms.com  
Eggs from Soy-free, Pastured,  
Organically-fed Hens

**Miller's Organic Farm**  
Bird-in-Hand, PA  
(717) 556-0672  
Eggs from Soy-free, Pastured,  
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**Pleasant Pastures**  
Honey Brook, PA  
(717) 768-3437  
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## FATS & OILS

**Authentic Super Foods**  
Falls Church, VA  
(571) 722-6725  
Authenticsuperfoods.com  
Olive Oil

## FERMENTS

**God's Good Table**  
St. Augustine, FL  
(904) 351-8961  
Godsgoodtable.com  
Assorted Raw Ferments

## FRUIT & VEGETABLES GRAINS, SEEDS, NUTS & BEANS

**Dr. Cowan's Garden**  
Mount Ulla, NC  
(603) 630-3585  
drcowansgarden.com  
Assorted Vegetable Powders

**Gardens of Grace**  
Dousman, WI  
(262) 443-7522  
gardensofgrace.us  
Organic Pitted Dates  
Organic Soaked/Sprouted Dried  
Almonds  
Organic Soaked/Sprouted Dried  
Cashews  
Organic Soaked/Sprouted Dried  
Walnuts

**To Your Health Sprouted Flour  
Company**  
Fitzpatrick, AL  
(334) 584-7875  
healthflour.com  
Assortment of Organic Sprouted  
Flours  
Organic Sprouted Rolled Oats

## ORGAN BASED SEASONINGS

**Pluck**  
Portland, OR  
(310) 869-5133  
Eatpluck.com  
Assorted Organ Based  
Seasonings

## PORK

**Miller's Organic Farm**  
Bird-in-Hand, PA  
(717) 556-0672  
Pastured Ham

**White Oak Pastures**  
Bluffton, GA  
(229) 641-2081  
whiteoakpastures.com  
Pastured Breakfast Sausage  
Pastured Sausage Medley  
Pastured Bacon Fat and Bits

## POULTRY – PASTURED

**White Oak Pastures**  
Bluffton, GA  
(229) 641-2081  
whiteoakpastures.com  
Pastured Whole Chickens  
Pastured Chicken Legs  
Pastured Chicken Livers  
Pastured Duck  
Pastured Breakfast Sausage

## SALT & SPICES

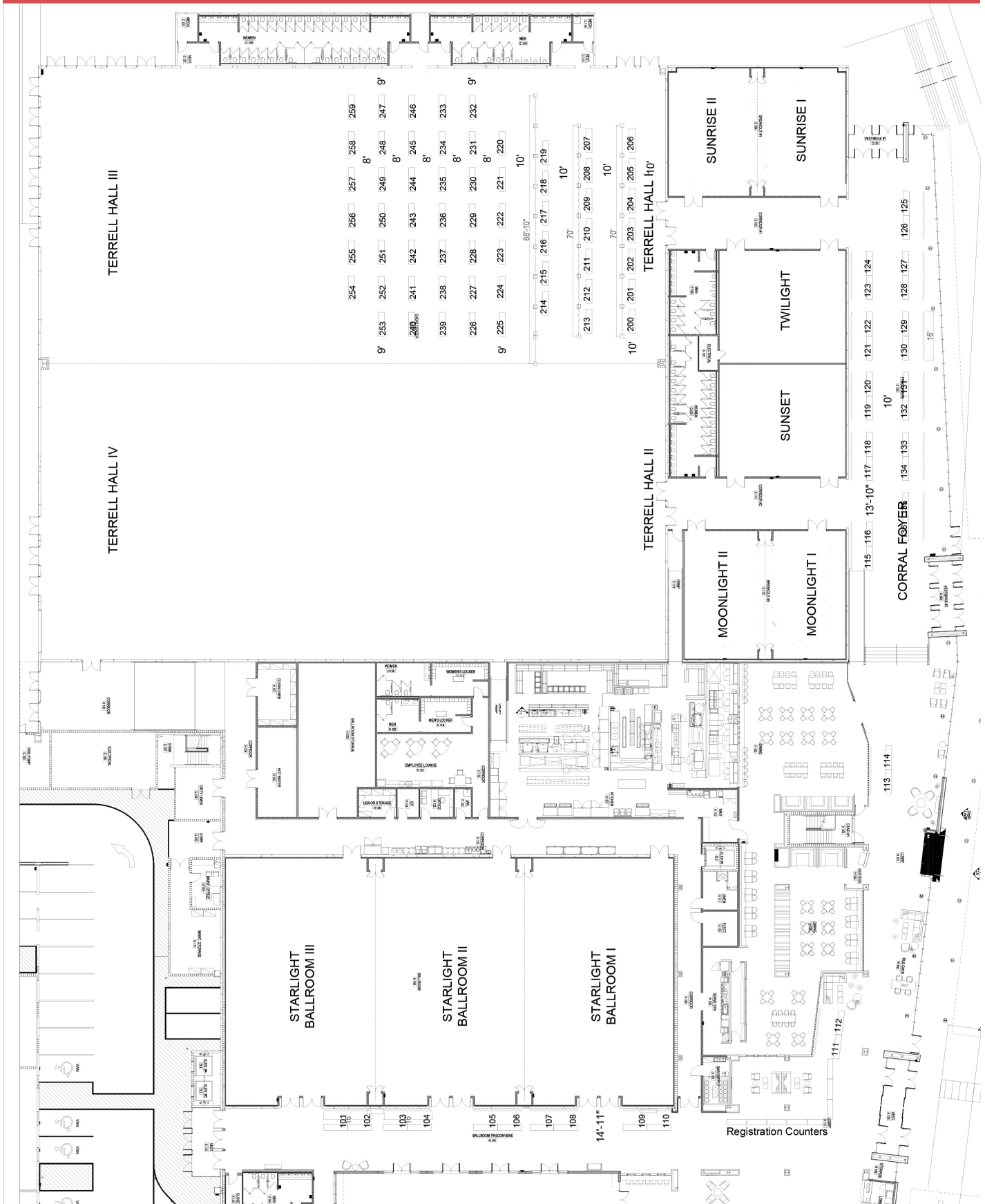
**Selina Naturally**  
Arden, NC  
(800) 867-7258  
celticseasalt.com  
Celtic Sea Salt  
Salt Shakers

## SWEETENERS

**Back Creek Farms**  
Monterey, CA  
(540) 499-2302  
Backcreekfarms.com  
Pure Maple Syrup

**Really Raw Honey**  
Baltimore, MD 21224  
(800) 732-5729  
reallyrawhoney.com  
Raw Honey

# EXHIBITOR LAYOUT





# EXHIBITORS – ALPHABETICAL

## Americans for Homeopathy Choice

Shelley, ID  
(571) 235-1813  
homeopathychoice.org  
Table # 225

## At Home With Wellness

Honeoye Falls, NY  
(585) 451-0038  
athomewithwellness.com  
Table # 249

## Back 4T Farms

Eden, TX  
(806) 215-1499  
back4tfarms.com  
**BRONZE SPONSOR**  
Table # 214

## Barefoot in the Grass

Farmers Branch, TX  
(530) 407-4148  
Barefootinthegrass.org  
Table # 251

## Beverly Rubik

Oakland, CA  
(510) 529-9119  
brubik.com  
frontiersciences.org  
Table # 229

## Bio Health Works Institute

Black Mountain, NC  
(207) 577-7775  
andilockmears.com  
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## Bumbiotics

Arroyo Grande, CA  
(805) 440-4334  
bumbiotics.com  
Table # 240

## Burgundy Pasture Beef

Grandview, TX  
(817) 866-2247  
burgundypasturebeef.com  
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## Center for Cellular Regeneration

Allen, TX  
(214) 901-3383  
mycellregen.com  
Table # 242

## Central Dentist

Dallas, TX  
(214) 368-0900  
centraldentist.com  
**BRONZE SPONSOR**  
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## Cereset

Plano, TX  
(214) 892-2273  
plano.cereset.com  
**GOLD SPONSOR**  
Table # 119-120

## Chelsea Green Publishing

White River Junction, VT  
(360) 840-8262  
chelseagreen.com  
**BRONZE SPONSOR**  
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## Children's Health Defense

Chestnut Ridge, NY  
(917) 743-3868  
childrenshealthdefense.org  
**PLATINUM SPONSOR**  
Table # 129-130

## ClearPHONE of Clear United

DigitalFreedomSeekers@  
protonmail.com  
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## Cognitive Function

Medina, WA  
(425) 208-6344  
Cognitivefunction.net  
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## Compost Carpool

Highland Village, TX  
(469) 826-7796  
compostcarpool.com  
Table # 234

## Contact Organics USA

Maurice, IA  
(712) 441-3911  
contactorganics.com  
Table # 248

## Cyma Technologies

Augusta, GA  
(404) 307-0593  
cymatechnologies.com  
**BRONZE SPONSOR**  
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## Dr. Linda's

St. Augustine, FL  
(973) 746-9888  
drlindas.com  
**GOLD SPONSOR**  
Table # 107-108

## Dr.Cowan's Garden

Mount Ulla, NC  
(603) 630-3585  
drcowansgarden.com  
Table # 224

## East Troy Acupuncture

East Troy, WI  
(262) 642-4325  
easttroyacupuncture.com  
Table # 221

## Energetic Wellness School of Naturopathy

Edmond, OK  
(405) 416-3732  
theschoolofnaturopathy.com  
energeticwellnessok.com  
**BRONZE SPONSOR**  
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## Farm and Ranch Freedom Alliance

Cameron, TX  
(512) 484-8821  
farmandranchfreedom.org  
Table # 236

## Farm Match

Viroqua, WI  
(608) 807-5520  
farmmatch.com  
**BRONZE SPONSOR**  
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## Farm-to-Consumer Legal Defense Fund

Falls Church, VA  
(703) 208-3276  
farmtoconsumer.org  
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## Fleetwood On-Site Conference Recordings

Lynn, MA  
(781) 599-2400  
fleetwoodonsite.com  
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## Force of Nature Meats

Austin, TX  
(720) 234-2508  
forceofnature.com  
**BRONZE SPONSOR**  
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## GAPS Protocol Help

Rossville, GA  
(423) 414-5425  
gapsprotocolhelp.com  
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## Gardens of Grace

Dousman, WI  
(262) 443-7522  
gardensofgrace.us  
**BRONZE SPONSOR**  
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## God's Good Table

St. Augustine, FL  
(904) 351-8961  
godsgoodtable.com  
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## Green Pasture Products

O'Neill, NE  
(402) 858-4818  
greenpasture.org  
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Table # 115-116

## Griffin Cole

Fort Collins, CO  
(512) 293-8782  
caddozone.com  
Table # 223

## Healthy Cheese Lady

Little Elm, TX  
(817) 239-4653  
Healthycheeselady.com  
Table # 222

## Heart of Tradition

Georgetown, TX  
(828) 713-2375  
theheartoftradition.com  
Table # 245

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## Holy Cow Beef

Lubbock, TX  
(940) 550-4950  
holycowbeef.com  
**GOLD SPONSOR**  
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## IAOMT

Champions Gate, FL  
(863) 808-7029  
iaomt.org  
Table # 243

## New Trends Publishing

Brandywine, MD  
(202) 845-5711  
newtrendspublishing.com  
**SILVER SPONSOR**  
Table # 135-136

## New Voice - SmartDOTs

Irvine, CA  
(949) 556-2993  
bestEMFproducts.com  
**GOLD SPONSOR**  
Table # 109-110

## Nose to Tail

Austin, TX  
(310) 751-4266  
nosetotail.org  
Table # 233

## Nourishality Superfood Snacks

Long Beach, CA  
(949) 351-8133  
nourishality.com  
Table # 244

## Paleo Powder Foods

Giddings, TX  
(512) 695-5172  
paleopowderseasoning.com  
Table # 232

## PaolaBrown

Shelley, ID  
(480) 518-0678  
PaolaBrown.com  
**BRONZE SPONSOR**  
Table # 201

## Pluck – Organ-based Seasoning

Portland, OR  
(310) 869-5133  
eatpluck.com  
Table # 241

## Practical Livestock Solutions

Minneapolis, MN  
(612) 756-1232  
willwinter.com  
**BRONZE SPONSOR**  
Table # 202

## Pulse Centers PEMF

Chambersburg, PA  
(717) 357-2153  
pulsecenters.com/kara-hayes  
**SILVER SPONSOR**  
Table # 127-128

## Quinn Farm & Ranch/Kamut International

Big Sandy, MT  
(406) 868-5603  
quinnorganic.com  
Table # 228

## Radical Medicine

Georgetown, TX  
(512) 688-4385  
louisawilliamsnd.com/product-page/radical-medicine  
Table # 238

## Relax Saunas

Columbus, OH  
(614) 302-8903  
relaxsaunas.com  
**BRONZE SPONSOR**  
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## RLT/Elevare Skin

Las Vegas, NV  
(702) 350-6296  
elevareskin.com  
**BRONZE SPONSOR**  
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## School of Permaculture

Ben Franklin, TX  
(214) 856-8477  
schoolofpermaculture.com  
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## Senenergy Medical Group

Irving, TX  
(972) 821-8175  
tennantinstitute.com  
**BRONZE SPONSOR**  
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## Simply Ghee

Lancaster, PA  
(717) 587-6841  
simplyghee.com  
**BRONZE SPONSOR**  
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## Steiner Books

Hudson, NY  
(518) 795-4417  
steinerbooks.org  
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## Structural Elements

Lewisville, TX  
(256) 590-8914  
structuralelements.net  
**SILVER SPONSOR**  
Table # 121-122

## Texans for Vaccine Choice

Arlington, TX  
(512) 534-5183  
texansforvaccinechoice.com  
Table # 252

## Texas Tallow

Brownwood, TX  
(325) 642-3866  
texastallow.com  
Table # 253

## The Judith Project

Lovettsville, VA  
(202) 306-2821  
thefreedomarchive.com  
Table # 231

## Tierra Soul Village Farm

Magdalena, NM  
(503) 750-1415  
tierrasoul.com  
Table # 237

## Vivos Therapeutics

Highlands Ranch, CO  
(832) 696-8491  
vivoslife.com  
**BRONZE SPONSOR**  
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## Walkabout Health Products

Marshfield, WI  
(715) 305-2526  
walkabouthealthproducts.com  
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## WBWC/Personal Infrared Sauna

Hendersonville, NC  
(714) 235-3120  
pisauna.com  
Table # 220

## WellnessPro+

Deep Gap, NC  
(219) 712-1447  
electromedtech.com  
**BRONZE SPONSOR**  
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## Weston A. Price Foundation

Alexandria, VA  
(703) 820-3333  
westonaprice.org  
Table # 133-134

## Whole Body Health

Medina, OH  
(330) 764-3434  
wholebodyhealth.org  
Table # 239

## Zorbs Products

Boynton Beach, FL  
(806) 777-1302  
thezorb.com  
Table # 250

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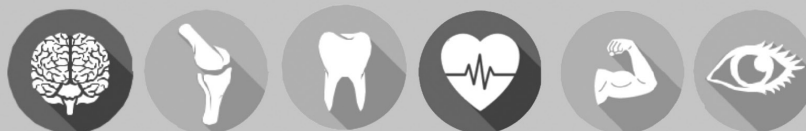
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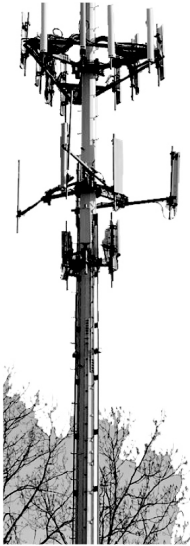
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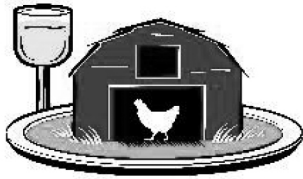
Really Raw<sup>®</sup> Honey is dedicated to raising awareness among beekeepers, and our family looks forward to a time when people everywhere will understand and honor the honeybee and the work she does to ensure the health of our planet.

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# NOTES

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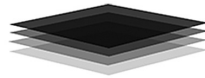
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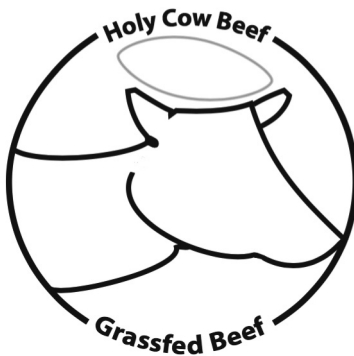
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