

Seasalt's Hidden Powers



The late French scientist Dr. Alexis Carrel kept a chicken heart alive for over 27 years by having the pulsating heart in a solution of sea salt, i.e. isotonic seawater. Dr. Carrel voluntarily ended the experiment after a third of a century, having proven that living cells can have physical immortality.

Professor C. Louis Kervran with his scientific research and formulas has been an asset to the scientific establishment and he was a candidate for the Noble Prize. Professor Kervran links us to the secret of immortality and reveals its prime source is trace minerals from seawater. Other physicians' continued research found fermentations of briny salt pickles, salted sour plums, and other salty fermentations to be powerful and effective medicines.

Dr. Jacques de Langre, Ph.D., who wrote the book *Seasalt's Hidden Powers*, states that naturally and properly *sunshine-preserved* sea salt is the difference between life and death, health and illness, social sanity and planetary panic; its elements are vital for proper body functions. Natural hand-harvested Celtic ocean salt alone helps to maintain life, neutralizes toxins and detrimental bacteria, and enhances all our organic function.

Sea salt contain 92 essential minerals and most all *refined adulterated* sea salts contain only 2 elements: Na and Cl. Biologically, 24 of these elements in real sea salt have already been proven necessary and essential to maintain and recover health.

(See Scientific American, July 1972: *The Chemical Elements of Life*, by Earl Friden)

When dietary deficiency of trace elements occurs, cells lose the ability to control their ions—with dire consequences for humans. Even a minute loss of ion equilibrium causes cells to burst, nervous disorder, brain damage, or muscle spasms, as well as a breakdown of the cell-regenerating process and growth.

In the theory of acid and alkaline balance, chronic disease such as cancer is caused by the acidification of the blood, lymph and all cellular tissues. Real sea salt is one of the basic elements necessary to correct this problem.

Natural sea salt allows liquids to freely cross body membranes, the kidney's glomerulus's and blood vessels walls. Whenever the sodium chloride concentration rises in the blood, the water in the neighboring tissues is attracted to that salt-rich blood, and the cells then re-absorb the enriched intra-cellular fluid. If they are functioning properly, the kidneys remove the saline fluids easily. Refined salt does not allow this free-crossing of liquids and minerals, and causes accumulated fluids to stagnate in joint, producing edema and chronic kidney problems.

Once salt is dissolved and ionized, the salt possesses a definite reactivity, has full electromagnetic capabilities, and passes more easily into the large colon where it will have a sanitizing effect.

Table Salt

To further prevent any moisture from being reabsorbed, the salt refiners add aluminosilicate of sodium or yellow prussiate of soda as desiccants plus different bleaches to the final salt formula. After these processes, the table salt will no longer combine with human body fluids, it invariably causes severe problems of edema (water retention) and several other health disturbances.

In ancient times, salt was used to treat major physical and mental disturbances, severe burns, and other ailments. Today biologists attest that seawater restores hydro-electrolytic imbalances, a disorder that causes loss of immune

response, creates allergies, and causes many health problems. Also the therapeutic effect of seawater is recognized and used by the best European medical professionals because of its effectiveness in so many situations.

Today people fear salt and we are witnessing a virtual ban on consuming products with high sodium contents and this is a major concern of biologists. The use of real sea salt-free diets are showing up in the reality of our modern world. It is basically a starvation of macro- and trace minerals—biological deficiencies cannot be corrected by refined sodium chloride alone.

Celtic salt is a good product because it is naturally extracted by the use of sunshine. If one redissolved salt in water in the proper ratio or combine it in the moisture of foods, its properties re-create the amazing powers of the “ocean” and bears an astonishing likeness to human blood and body fluids. During World War II, Navy doctors would use sea salt water for blood transfusions when blood supplies ran out and many lives were saved.

History

Dr. Langre mentions in his book that, The Belgian historian Henri Pirenne observed that during the High Middle ages, the entire coast of the Atlantic was deserted and the entire continent was thrown into a Dark Age of human underdevelopment. Historians tell us that it was caused to a great extent by the lack of salt in the human diet, the flooding of all salt flats having disabled every salt farm along the coastlines of the Atlantic Ocean and the Mediterranean Sea. The whole of Europe, therefore, suffered from a salt famine that was to last almost 500 years. The daily average ration fell to less than 2 grams per person and caused many to die from dehydration and madness. The extent of the salt famine reported by Henri Pirenne caused human flesh to be sold on the open-air markets and created an epidemic of crazed people who, to replenish their salt, drank blood from the neck artery of the person they had just slain. Quick to exploit this desperate situation for their own gain, the rulers of Europe grabbed the remnants of the salt stock and exacted exorbitant salt taxes. Heavily burdened by tariffs and gabelles, common salt became a luxury but also caused mass population shifts and exodus, lured invaders and caused wars. Mined salt from the depths of the earth was substituted, but the lack

of live and balanced trace elements in rock salt lowered the mental equilibrium and intellect level almost as much as the sheer absence of salt.

Dr. Langre, Ph.D. writes that, “Rare gases are locked within real sea crystals and began to release in contact of additional moisture and is effective in maintaining and restoring human energy. Note that Celtic salt should not be ground until used because as it is milled the salt releases a subtle fragrance reminiscent of violets, another telltale sign that gases, floral-like vital essences, are being released. Note that these elements are easily trapped and stored in a preparation called sesame salt (called gomasio in Japan) and a recipe is given in the Seasalt’s Hidden Powers. Real sea salt needs to be stored in an air tight container and kept in a dark cool place. The moisture has a tendency to settle to the bottom of the salt and the salt should be mixed before removing the salt for use.

Vital Functions of Salt in the Body

1. Salt is most effective in stabilizing irregular heartbeats and. Contrary to the misconception that it causes high blood pressure, it is actually essential for the regulation of blood pressure—in conjunction with water. Naturally the proportions are critical.
2. Salt is vital to the extraction of excess acidity from the cells in the body, particularly the brain cells.
3. Salt is vital for balancing the sugar levels in the blood; a needed element in diabetics.
4. Salt is vital for the generation of hydroelectric energy in cells in the body. It is used for local power generation at the sites of energy need by the cells.
5. Salt is vital to the nerve cells’ communication and information processing all the time that the brain cells work, from the moment of conception to death.
6. Salt is vital for absorption of food particles through the intestinal tract.
7. Salt is vital for the clearance of the lungs of mucus plugs and sticky phlegm, particularly in asthma and cystic fibrosis.
8. Salt is vital for clearing up catarrh and congestion of the sinuses.
9. Salt is a strong natural antihistamine.
10. Salt is essential for the prevention of muscle cramps.

11. Salt is absolutely vital to making the structure of bones firm. Osteoporosis, in a major way, is a result of salt and water shortage in the body.
12. Salt is a vitally needed element in the treatment of diabetics.
13. Salt on the tongue will stop persistent dry coughs.
14. Salt is vital for the prevention of gout and gouty arthritis.
15. Salt is vital for maintaining sexuality and libido.
16. Salt is vital for preventing varicose veins and spider veins on the legs and thighs.
17. Salt is vital to the communication and information processing nerve cells the entire time that the brain cells work, from the moment of conception to death.
18. Sea salt contains about 80 mineral elements that the body needs. Some of these elements are needed in trace amounts. Unrefined sea salt is a better choice of salt than other types of salt on the market. Ordinary table salt that is bought in the super markets has been stripped of its companion elements and contains additive elements such as aluminum silicate to keep it powdery and porous.
19. Twenty-seven percent of the body's salt is in the bones. Osteoporosis results when the body needs more salt and takes it from the body. Bones are twenty-two percent water. Is it not obvious what happens to the bones when we're deficient in salt or water or both. (The information on salt intake is taken from Dr. Batmanghelidj's book, *Water: Rx for a Healthier Pain-Free Life*)

80 Elements Discovered in Sea Water

People who eat Refined salt develop craving for salt, because, salt that they eat is not satisfying their needs. Then they use more and more salt, in the desperate try to get what they need. Taking big amounts of refined salt burden kidneys and adrenal glands that are very important for calcium utilization. Modern physiology has demonstrated that an excess of refined salt interferes with the absorption of nutrients and depletes calcium, while if used in a moderate doses, salt enhances calcium absorption and nutrient utilization in general.

It is known that absorption of calcium depends on the health of the kidney-adrenal function and that calcium metabolism is of essential importance for the health of the nerves, muscles, heart, vascular system, and bones. Simply, the whole body is dependant on Calcium uptake

Low-Salt Diet a Risk?

A low-salt diet may not be so healthy after all. Defying a generation of health advice, a controversial new study concludes that the less salt people eat, the higher their risk of untimely death. The study, led by Dr. Michael Alderman, chairman of epidemiology at Albert Einstein School of Medicine in New York and president of the American Society of Hypertension, suggests the government should consider suspending it's recommendation that people restrict the amount of salt they eat." The lower the sodium, the worse off you are," Alderman said. "There's an association here. Is it the cause? I don't know. Any way you slice it, that's not an argument for eating a low sodium diet."