

Meat = Fear

By Tim Farrow

The Food and Drug Administration (FDA), Federal Trade Commission (FTC), The American Medical Association (AMA), and the US Department of Agriculture, (USDA) etc., are not in the business of safeguarding your health!! They are in the business of protecting the profits of drug companies and food producers, while raking in huge profits for number one. Witness the attacks on our health freedom by the outlawing, directly or indirectly, our herbs and supplements. The latest one, of course, is CODEX, a thinly disguised attempt to eliminate the competition for the drug companies, and to strip you of remedies that work. Herbs are a very real threat to the drug companies and their minions objectives. Everybody in the above mentioned agencies, and those they serve, make a lot more money if you're sick.

If you still think these people are protecting you, let me give you an example of how we are being sold down the river. Mad Cow Disease is mentioned now and then on the news, popping up somewhere else, followed by the assurance that we don't have it. Actually we do. You may be infected. Most people don't know what Mad Cow Disease is. If you ask them they would probably say it's a virus or something. It's not. Mad Cow Disease is caused by mutant proteins, called prions. Infectious prions represent truth stranger than science fiction. Virtually indestructible, they represent an entirely new class of pathogen. Not a living organism, the abnormal version of a protein known as a prion is able to withstand conditions which kill any other pathogen, representing a biological threat never before seen on earth. With unique abilities to survive temperatures upward of 1,100F, jump species barriers, evade the immune system and replicate themselves in those whose very bodies remain infectious, these rogue proteins are sowing widespread devastation among animals and humans. Even HIV is neutralized by boiling water, but routine sterilization procedures are ineffective against this misfolded molecule, that destroys brain tissue by filling it with spongy holes. They are thought to replicate in the manner of crystals. Abnormal prions mutate neighboring prions upon contact, causing them to "fold" improperly and mutate their neighbors in a domino effect of devastation, until the host develops vacuoles (holes) in the brain, loses nervous system function and dies. Unlike normal prions, mutants do not break down when meat is digested. The immune system is not provoked to attack the invader, because normal and rogue prions are almost chemically identical.

When humans get the disease we call it Creutzfeldt-Jakob disease. In New Guinea, long after the practice of eating human flesh had been stopped, people were

developing a disease they called Curu, which was their word for "shakes". The incubation period was up to twenty years. It appeared that people had contracted it by eating human brain and spinal tissue years

before. Mad Cow Disease, so named for the way the animal trembles and spasms, is technically known as bovine spongiform encephalopathy (BSE). It first made international headlines in March 1996. In February of 2000, then-Secretary of Agriculture Dan Glickman proclaimed a "Declaration of emergency because of scrapie in the United States" due to a clear epidemic. Scrapie, a degenerative and eventually fatal disease affecting the central nervous systems of sheep and goats, is present in the United States. Scrapie is a complicated disease because it often has an extremely long incubation period without clinical signs of disease. Consequently, scrapie-free countries have an enormous competitive advantage over US sheep producers, because they are unable to certify that their flocks originated from a scrapie free country. US cattle producers make no such admissions. Scrapie, the mad-sheep analogue suspected of infecting British cattle with BSE, has spread unchecked to 45 states. We may not know who is actually infected for many years. You don't even have to eat meat to be infected. White sugar is bleached with cow bones, and McDonalds French fries, advertised as prepared in "pure vegetable oil", are seasoned—like many products with "natural flavors". Which can be anything, including beef fat.

Time to wake up. Don't bet your life that these people are protecting you! The USDA is protecting the beef industry. Agricultural secretary, Ann M. Veneman, named Dale More, a lobbyist for the National Cattlemen's Beef Association, as her chief of staff. Charles P Schroeder, the associations chief executive, said the cattle industry was investing heavily in food safety (and looking forward to working with it's former associate I bet)! These folks are not going to tell you about how modern slaughter houses, which mechanically strip the spine of flesh, routinely allow banned material (spinal tissue) into the meat you eat.

continued on page 29

