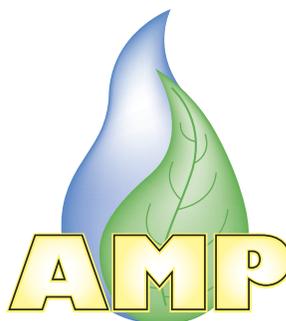


## “Let food be your medicine, Let medicine be your food.” – Hippocrates

Close your eyes and imagine Thanksgiving turkey stuffing. Smell that warm, rich aroma? Chances are, it comes from sage. Thousands of years before the Pilgrims stuffed the first Thanksgiving turkey, people all over the world were celebrating the healing powers of this aromatic herb. The genus name for sage, *Salvia*, comes from the Latin word meaning “to heal.” The ancient Greeks and Romans first used sage as a meat preservative. They also believed that like another powerful preservative, rosemary, it could enhance memory.

- Depression
- Digestion
- Menstrual cycle
- Perspiration
- Anti-bacterial



— EARTHTRIBE —  
FARMACY

Quality that demands reverence— Pure, Clean, Organic

### Usage

#### Health applications

Take 1 tablespoon of Yacon with 1/4 teaspoon of your favorite Preventatives product.

#### Pleasure applications

Add in 1/4 teaspoon increments at the end of the cooking process until taste meets your desire. (see website for recipes)

### Ingredients

**Ingredients:** Purified Water, Gum Arabic, Sage Extract, Rosemary Anti-Oxidant.

**No Artificial Flavors, Colors, Chemicals, Preservatives, Yeast, or Alcohol. This product is GMO Free.**