

Holistic Cooking Academy of Canada

260 Napoleon Street, Carleton Place, ON K7C 2W9
613-369-5013. 416-479-0676 1-877-303-2085
www.holistic-cooking.com info@holistic-cooking.com

“Building Immunity One Meal at a Time.”

October 25, 2011

Cooking schools began in the 1960's across Canada and the US. **They all use toxic aluminum cookware and are archaic. With no awareness of toxic metals, and chef's and the public not knowing what anodized cookware is, the public is unprotected from toxic metal cookware. Surgical stainless steel 304 Ti have been manufactured since the 1940's and provide a lifetime guarantee of protection.**

In an October 1997 newsletter, the University of California at Berkley, reported that 90% of the autopsies done on those who had died from Alzheimer's disease had aluminum accumulated in the brain. Instead of asking government to form a ban, they said "Further studies needed to be done. I ask people, what would you like to do with this knowledge?"

At the Chicago Conference for the International Association for Culinary Professionals in 2007, I discovered that the **60 global colleges of Cordon Bleu Master Chefs (circa 1895) use toxic aluminum pots, and only consider how it turns white sauces gray instead of speaking of how it causes Alzheimer's disease.** That day I informed the VP of Cordon Bleu Paris and a room of forty other professional chefs who had never heard that aluminum causes Alzheimer's disease. I was appalled, and realized my mission that day.

This Academy desires to **set International standards on cookware.**

Would the People Centered Health and Health Canada join us with this cookware campaign? Please refer to the Articles Section sent to you. It is also on our website. See the Eleven Principles that Create Nurturing and Healing Kitchens.

Cookware needs some form of regulation. It could be combinations of various Associations joined with us to create a gradual boycott through growing public awareness so that jobs diminish gradually in the manufacture of cheap, but highly toxic metal cookware. Companies may also revamp their formulas to use the white titanium.

What is the sense of buying organic food if chef's spoil it in their kitchens with toxic metal cookware?

Currently, the school systems and college systems have failed the people so miserably for prevention of disease. I believe this is because there is no woman who serves on the Canadian Board of the Association of University and Colleges

This Academy desires to build an empire across an International market to build immunity one meal at a time.

We have 85,000 toxic chemicals in air, soil and water. We have 14,000 harmful food additives permitted by government in boxed, manufactured foods. The Canadian Organic Growers has charged Monsanto this summer with manslaughter regarding GMO foods, which came stealthfully to market in 1996. Canadian GMO wheat, corn and soy have been banned by Italy in 2009, and then Germany, France and England quickly followed. GMO foods cause third generation rats to be sterile. We can expect more and more sterility in Canadians by 2060.

Lori Nichols Davies
CEO