COLD & FLU TOOLKIT

www.medicalmedium.com

COLD & FLU TOOLKIT

By Anthony William Medical Medium

In our modern world, the flu goes around 24/7 everywhere on the planet. There's more bug strains than ever before for us to catch.

There are three reasons we need to care for our immune systems when it comes to colds and flus:

Our immune systems protect us from colds and flus when we are exposed to them.

2 Our immune systems help us get through the duration of colds and flus as best as possible. The stronger your immune system, the better your experience. We need our immune systems to be able to recover well from the lingering hit they take from colds and flus after the bug has left the body.

For information on how colds and flus can trigger other illnesses, symptoms, and conditions and affect the body long-term, you can read Medical Medium Brain Saver: Answers to Brain Inflammation, Mental Health, Brain Fog, Neurological Symptoms, ADHD, Anxiety, OCD, Depression, Heavy Metals, Epstein Barr, Seizures, Lyme, Addiction, Alzheimer's, Autoimmune & Eating Disorders, and its companion title, Brain Saver Protocols, Cleanses & Recipes For Neurological, Autoimmune and Mental Health.

IMMUNE SYSTEM TOOLKIT

It can be extremely helpful to have a toolkit of herbs, supplements, and healing recipes on hand and ready to use whenever they're needed. They can make all the difference when your immune system needs some support. Vimergy is a brand of supplements I fully endorse because I love the quality, cleanliness, and efficacy of their products. I am working with Vimergy because it's so important to get truly beneficial supplements out to the people who need them.



7 HERBS & SUPPLEMENTS TO KEEP ON HAND



<u>B12 with Adenosylcobalamin and Methylcobalamin | Zinc Sulfate</u> <u>Vitamin C | Cat's Claw | Propolis | Olive Leaf | Goldenseal</u>



FOODS TO AVOID WHEN YOU HAVE A COLD OR FLU

Eggs | Dairy | Gluten (or ideally all grains) Corn | Soy | Pork | Canola Oil

BONUS TIP: The more you can stick to consuming liquids such as lemon water, celery juice, cucumber juice, other fresh juices, coconut water, and Healing Broth while you have symptoms of a cold or flu, the more it will help your body heal.

THYME TEA & WATER

Thyme Tea: Ingredients: 2 sprigs of fresh thyme 10-16 oz hot water Optional: fresh lemon and/or raw honey Directions: Place thyme in a mug and add hot water. Steep for 15 minutes or more. Remove the thyme, add optional raw honey and/or lemon, and enjoy. Thyme Water:
Ingredients:2 whole bunches fresh thyme
sprigs32-64 oz filtered or spring water
Optional: fresh lemon, raw
honey, berries, cucumber slices, mint, etc.Directions:

Fill jug or pitcher with room temperature water and add thyme sprigs. Allow to soak on the kitchen counter overnight. In the morning remove/ strain thyme sprigs and add lemon or raw honey or any optional ingredients you'd like. Sip water throughout the day for the hydration and healing benefits.



ELDERBERRY SYRUP

Ingredients: 3/4 cup dried elderberries 3 cups water 3/4 cup raw honey

Optional additions:

1 cinnamon stick 1 whole star anise ¼ tsp whole cloves

Directions: Place the dried elderberries and water in a medium-sized saucepan (with optional spices) on the heat. Cook on medium-high for 45 minutes to 1 hour, until thick and reduced by half. Remove and cool completely.

Strain the syrup into a bowl, pressing the juice out of the berries with a wooden spoon and discarding the whole spices. Whisk in the raw honey and pour into jars.

For health maintenance, enjoy 1 tablespoon per day. For assistance in recovering from a cold or flu, enjoy 1 tablespoon 3 times per day. Makes 1-2 cups

HEALING BROTH



Ingredients:

4 carrots, chopped or 1 sweet potato, cubed
2 stalks of celery, roughly chopped
2 onions, sliced
1 cup parsley, finely chopped
1 cup of shiitake mushrooms, fresh or dried (optional) 2 tomatoes, chopped (optional) 1 bulb of garlic (about 6-8 cloves), minced 1 inch of fresh ginger root 1 inch of fresh turmeric root 8 cups of water Optional: Chili peppers or red pepper flakes

Directions: Place all the ingredients in a pot and bring to a gentle boil. Turn heat down to low and allow to simmer for about an hour. Strain and sip for a mineral rich, healing and restorative broth or leave the veggies in to enjoy as a light healing soup.

GINGER TEA & WATER

Ginger Tea: Ingredients:

2 bags of ginger tea or 1-inch of fresh ginger, grated 10-16 oz hot water Optional: fresh lemon and/or raw honey **Directions:**

Place ginger tea bags or fresh ginger in a mug and add hot water. Steep for 15 minutes or more. Remove the tea bags or fresh ginger and strain. Add optional raw honey and/or lemon.

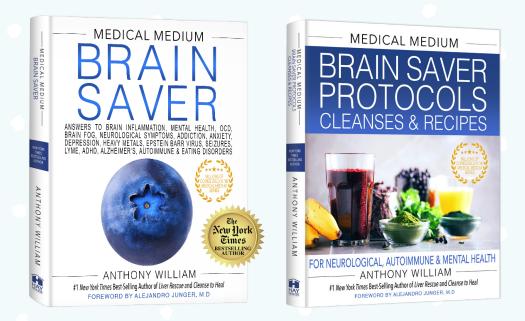
Ginger Water: Ingredients:

1-2 inches of fresh ginger root2-3 cups of waterJuice of 1/2 lemon Raw honey



Directions:

Grate the 1-2 inch piece of ginger root. Add 2-3 cups of water and a squeeze of lemon. Sweeten with raw honey. Strain, and enjoy warm or cold. Sip this throughout the day for its powerful protective properties against illness.



For additional health information, refer to <u>Brain Saver</u> and <u>Brain Saver</u> <u>Protocols, Cleanses & Recipes</u>. Always consult your doctor or health care provider to see if any of this is right for your individual needs.