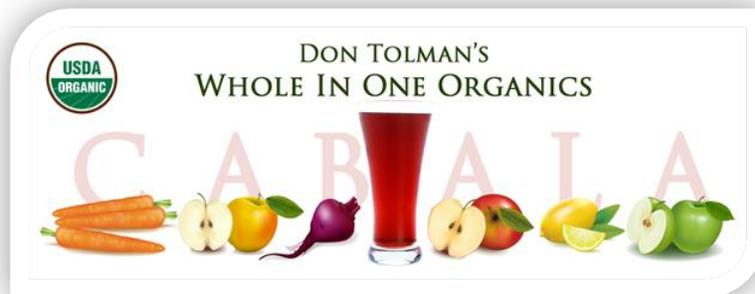


Introducing  
**100% Organic**  
**C.A.B.A.L.A.**  
**Juice Powder!**



**Carrot - Apple - Beet - Apple - Lemon - Apple**

When your schedule and commitments have you in overwhelm, or even while traveling, these organic '*gentle evaporated*' food powders, can save you time and frustrations. Yet you still get 100% of the benefits of fresh, raw and organic living foods.

Just put the powder into water and you have bio-active juice right here, right now! Better yet, you are still supporting organic farming.

Aquatic Nutrition is the perfect answer for anyone wanting to feel at their peak of energy, health and feelings of Joy in the Age of Aquarius.

Your body becomes the Aqua-duct of Life, Liberty and Happiness.

Aquarian means: *Age of Vessels (our bodies) filled with the Waters of Life.*

Welcome to Don Tolman's, Whole in One Organics and our Aquatic Nutrition, the Greatest Organic Living Fuels!

Try our 100% Organic C.A.B.A.L.A. Juice Powder! All you have to do is Bio-Activate it with Pure water.

It will blow your Mind, Body and Emotions to a '*Whole*' new level.

It's an Ancient drink mix that targets the health and functional capacities of your Vision, Heart, Brain and Skin.

You'll Look better and feel better with nature's organic medicines!

**C.A.B.A.L.A.**  
Juice Powder  
8 Ounce Jar Size

Should last 7 days when mixed according to instructions.

MSRP \$28.00



**C.A.B.A.L.A.**  
Juice Powder  
32 Ounce Bag Size

Should last 30 days when mixed according to instructions.

MSRP \$99.00



# The Technology Behind C.A.B.A.L.A. Juice Powder

## 'GOLF' FOR 'LIFE'

**G. O. L. F.**  
(Greatest Organic Living Fuels)

**L. I. F. E.**  
(Light Infused Food Evaporation)

Light Infused Food Evaporation or (LIFE) is a genius breakthrough in plant, fruit and vegetable drying technology!

Bio-photon frequencies are the colors in light that create evaporation through electromagnetic energy fields that water molecules are drawn too just like iron filings to a magnet.

Total evaporation happens in just minutes or hours not days.

There is no heat or freezing for days at a time like freeze dried foods where a lot of nutrition is lost in the process.

In fact there is no loss of any nutrition, not even Vitamin C.

Every nutritional component is bio-activated when the powders are simply added to clean pure water.

These are Natures game of (GOLF): Greatest Organic Living Fuels

## **G.O.L.F. FOR L.I.F.E.**

There is a family in Oregon who has been Organic Garden, Grove and Vineyard caretakers for over 100 years.

I met with them years ago when I was lecturing and supporting putting into place, the *Oregon Tilth Law of Organics* and the *1991 California Act of Organics*.

This family has had a breakthrough in '*Creative Inventive Genius*' that my Uncle Richard Tolman and his three best friends, Einstein, Tesla and Milo Farnsworth would be blown away by.

They have created a '*breakthrough genius*' technology of using '*gentle light*' color frequencies to facilitate evaporation of organic fruits and vegetables.

The entire process takes minutes, not days or weeks, unlike those that the sublimated freezing, then intense heat vacuum technologies use.

This process of light saves over 88% in energy efficiency.

Gentle *color spectrums of light* only target the '*water molecules*' for evaporation in the raw, fresh, organic whole foods. This allows them to dry completely, with 100% bio-active nutrition left intact.

This has never been done before! Even the foods Vitamin C is 100% active. In all other forms of food processing, the Vitamin C is lost and deactivated.

Amazingly, with gentle light spectrums:

- **The Flavors Are Left 100% Intact!**
- **The Food Colors Are Left 100% Intact!**
- **The Solid Encased Particles Of Crystalline Structure Are Left Intact!**
- **The 7 Known Fibers In Foods Are Left Intact!**

This honors *nature's sacred geometric patterns* that atoms, molecules and cellular functions operate on, in the physics of matter.

In this process the whole food particles are protected from oxygen and moisture deterioration, molds, bacteria and etc.

These organic '*light evaporated*' whole food powders, have a shelf life of 3-5 years minimum, with no loss of any kind, not even nature's colors or flavors.

We are in an Age referred to by some, as the *Age of Aquarius*, which means "water bearer". Talk about timing!

Now we have a perfect way to have living nutritional components, in light weight powdered form, that we can bio-activate by simply mixing them in good clean water.

I adore folks who support local farmers markets, then take the time to rinse, cut, juice and clean up.