

## **Flesh Food Unfit For Consumption**

### **What's Lurking In The Meat Of Today?**

**3 John 2** – “Beloved, I wish above all things that thou mayest prosper and BE IN HEALTH, even as thy soul prospereth.”

**1 Peter 3:15** – “But sanctify the Lord God in your hearts; and be ready always to give an answer to every man that asketh you a reason of the hope that is in you with meekness and fear:”

**Note:** When teaching the Health message, we want to be able to explain to people why flesh foods are unfit for Consumption.

**Hosea 3:5-4:3** – “...in the latter days. Hear the word of the LORD, ye children of Israel: for the LORD hath a controversy with the inhabitants of the land, because there is no truth, nor mercy, nor knowledge of God in the land. By swearing, and lying, and killing, and stealing, and committing adultery, they break out, and blood toucheth blood. Therefore shall the land mourn, and every one that dwelleth therein shall languish, with the beasts of the field, and with the fowls of heaven; yea, the fishes of the sea also shall be taken away.”

#### **LET'S SEE IF THIS IS TRUE: BEASTS OF THE FIELD:**

##### **1. Ammonia Found in Your Burger (Feb. 1, 2010)**

[http://www.naturalnews.com/028064\\_ammonia\\_beef.html](http://www.naturalnews.com/028064_ammonia_beef.html)

##### **2. One million pounds of Ground Beef Recalled in California due to E. Coli (Aug. 6, 2010)**

[http://www.msnbc.msn.com/id/38594306/ns/health-food\\_safety/](http://www.msnbc.msn.com/id/38594306/ns/health-food_safety/)

##### **In 2008 USDA Recalled 143 Million Pounds of Beef Products due to E coli**

<http://www.cnn.com/2008/HEALTH/02/17/beef.recall/index.html>

##### **3. US Beef Now Being Cloned From the DNA of Dead Cows (August 2010)**

[http://www.naturalnews.com/029487\\_cloned\\_beef\\_DNA.html](http://www.naturalnews.com/029487_cloned_beef_DNA.html)

##### **4. Carbon Monoxide Being Injected into Meat to give it a Red Color**

<http://www.youtube.com/watch?v=OngiV5JR7YQ>

#### **FOWL (BIRDS):**

##### **1. Dirty Birds: 83% of Birds harbor salmonella or campylobacter**

[http://www.consumerreports.org/cro/food/food-safety/chicken-safety/chickensafety-107/overview/0107\\_chick\\_ov.htm](http://www.consumerreports.org/cro/food/food-safety/chicken-safety/chickensafety-107/overview/0107_chick_ov.htm)

##### **2. Poultry fingered as No. 1 food poisoning culprit**

<http://www.foxnews.com/story/0,2933,599322,00.html>

#### **FISH:**

##### **1. Fish in streams across U.S. tainted with mercury**

<http://latimesblogs.latimes.com/greenspace/2009/08/mercury-fish-streams.html>

“Mercury, calomel, and quinine have brought their amount of wretchedness, which the day of God alone will fully reveal. Preparations of MERCURY... taken into the system ever retain their poisonous strength as long as there is a particle of it left in the system. These poisonous preparations have destroyed their millions, and left sufferers upon the earth to linger out a miserable existence. All are better off without these dangerous mixtures. Miserable sufferers, with disease in almost every form, misshapen by suffering, with dreadful ulcers, and pains in the bones, loss of teeth, loss of memory, and impaired sight, are to be seen almost everywhere...” {4aSG 139.2}

## 2. Farmed Salmon Fish Increases Chance of Cancer

<http://www.cbsnews.com/video/watch/?id=592236n>

## 3. Mercury in Fish, Bed Sediment and Water from Streams across US, 1998-2005

<https://pubs.usgs.gov/sir/2009/5109/pdf/sir20095109.pdf>

## 4. Mercury found in all fish caught in U.S.-tested streams

[http://usatoday30.usatoday.com/news/nation/environment/2009-08-19-fish-mercury\\_N.htm](http://usatoday30.usatoday.com/news/nation/environment/2009-08-19-fish-mercury_N.htm)

“Flesh was never the best food; but its use is now double objectionable...” eating flesh that is filled with tuberculosis and cancerous germs. Tuberculosis, cancer, and other fatal diseases are thus communicated.” {MH 313.2} (Written over 100 yrs. ago...how about now?)

“The liability to take disease is increased tenfold by meat eating...your safest course is to let meat alone.” {2T 63.3}

## My blog link:

[http://ravishingrecipesandhealthfacts.blogspot.com/2017/12/flesh-food-unfit-for-consumption-whats\\_5.html](http://ravishingrecipesandhealthfacts.blogspot.com/2017/12/flesh-food-unfit-for-consumption-whats_5.html)