

ARE YOUR KIDS EATING NUTRIENT RICH, DIGESTABLE FOODS?

DO YOU FEEL STUCK ON THE GLUTEN FREE CASEIN FREE DIET?

ARE YOUR CHILD'S DIGESTION, BOWEL HABITS AND MENTAL CLARITY A CONCERN?

DOES YOUR CHILD CONTINUALLY STRUGGLE WITH YEAST, BACTERIAL AND VIRAL ISSUES, DESPITE USING PROBIOTICS?



Jane Casey, a seasoned lacto-fermenting cook, has spent tens of thousands of dollars over the last eight years healing her autistic twins.

Learn Jane's secrets to saving money as well as some easy techniques on lacto-fermenting and kombucha.

Learn how to lighten up, laugh and have more fun with your kids and family as you embark on the road to recovery.

Please Join Us

Saturday, January 30th

1pm - 4pm

425 Maple

Geneva, IL 60134

RSVP Jane Casey 630-301-9741

Fee is \$50 per person.

You will learn to make Kombucha and some other ferments - to take home.

Reserve early - space is limited.