## On-line sources for herbs, oils and foods:

Complete kitchari packets (organic): <a href="www.lifespa.com">www.lifespa.com</a>
I think it tastes way better when you make it on your own and it's cheaper and super duper easy.

Turmeric Plus: <u>www.lifespa.com</u>

Organic split mung bean: www.banyanbotanicals.com\*

Organic sesame oil: <u>www.banyanbotanicals.com</u>

Trikatu: www.banyanbotanicals.com\*

Triphala: www.banyanbotanicals.com\*

Ghee: www.banyanbotanicals.com

There are step-by-step directions for making ghee at <u>www.elizakerr.com</u> on the resources page.

Organic herbs and spices: www.mountainroseherbs.com or www.banyanbotanicals.com

Kitchari spice mix: <a href="mailto:support@blueoakom.com">support@blueoakom.com</a> or <a href="mailto:www.banyanbotanicals.com">www.banyanbotanicals.com</a>

Dashmoola and Guduchi: www.ayurveda.com