

## FREE TRIAL MINI VERSION

To purchase the full version of Felicity's Gluten Free Handbook, please visit the secure online order page

## www.FelicitysGlutenFreeHandbook.com

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## Welcome!

I've spent over 10 years researching and collecting information for this book. It has grown into more than a hobby, it's my life! For this free trial mini book we will be going over a couple introduction samples from some of the chapters... Below is the full table of contents found in Felicity's Gluten Free Handbook.
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## What is Gluten Intolerance?

Gluten intolerance is also referred to by other names such as non-tropical sprue, gluten intolerant enteropathy or celiac disease among many other names.

In very simple terms, gluten intolerance involves a situation in which one is extremely sensitive to the protein gluten which is likely to be found in cereals such as wheat, barley and rye. These proteins cause damage to the villi which are responsible for the absorption of water and other nutrients like calcium, folic acid, iron and vitamins. Once the villi are destroyed, the result is that there is poor absorption of nutrients by the body.

Gluten intolerance should never be confused with allergy to food because it is basically a disease that is inherited. It occurs in people with genetic predisposition which basically means that these people have a history of gluten intolerance in their families. This could be triggered by shock, viral infections or even prolonged stress levels...

## What Are The Symptoms of Gluten Intolerance?

Gluten intolerance can manifest itself in different ways. It is worth noting from the onset that although a good number of people with gluten intolerance may experience symptoms that are extreme, others may not experience any symptoms at all.


This does not mean people that experience no symptoms at all are not at risk of having their small intestines damaged. They are just as much at risk as those individuals that exhibit symptoms of gluten intolerance.

Because some people may fail to exhibit the symptoms that are associated with gluten intolerance, it may be difficult to recognize the possibility of such people having the disease. This may mean that such individuals may live on with the disease without their knowledge, yet this is a disease with life threatening consequences...

## Celiac Disease

Celiac disease is a condition that does not allow a person's digestive system to properly process Gluten. The condition damages the intestines and prohibits it from absorbing the nutrients from Gluten.

People with this disease cannot process the gluten properly and the disease causes
 damage to the Villi in the intestines. Villi are a hair like protrusions responsible for the absorption of Nutrients through the small intestines. When the Villi are damaged the small intestines do not absorb the necessary nutrients into the blood line causing a person to be malnourished regardless of the amount of food he or she eats.

This response to the immune can cause several symptoms...

## Gluten Free Diet Guidance

Every known civilization, from the Egyptians to the Romans and even to present day America rely heavily on grains to feed their populace. Removing grain from the diet can feel unnatural and seem expensive but in truth it is a process that just needs getting used to.

First and foremost, a gluten free diet must eliminate all gluten producing grain. Gluten Free diets remove grain which includes barley, rye, triticale and wheat, including kamut and spelt. It is also important to eliminate food additives containing gluten, such as thickeners, stabilizers and food flavoring.

Gluten is found in the trickiest places, it's impossible to uncover all the gluten on your own....


## Gluten Warning Signs on Food Labels

Forty percent of people with gluten intolerance do not have sufficient knowledge when reading food labels to identify wheat and gluten elements in the ingredients. Here are many of the common items in food that you need to avoid, as they contain gluten/wheat within...

Wheat
Wheat Starch
Bleached Flour
Unbleached Flour
Bulgar
Soy Sauce
Teriyaki Sauce
Semolina
Spelt
Millet
Kamut
Triticale
Breadcrumbs
Natural Flavors
Diglycerides....

Couscous
Malt (like Malt Vinegar, Malt flavoring, etc.)
Dextrin (can come from Tapioca too)
Rye
Oats
Oat Flour
Barley
Barley-Malt
Mustard
Caramel
Wheaten Corn flour
Breadcrumbs
Dextrin
Emulsifiers
Hydrolyzed Plant Protein.....

## How to Reduce Bowel Cramps From Gluten

## Certified

Even when you pay close attention to what you are eating, sometimes gluten will find its way into your system and when it does you will know fairly quickly. There have been countless times that I have ingested gluten accidentally then spent the rest of the day and night on the toilet or in bed with the worst cramps and stomach pains.


If you ever find yourself in this situation, then don't worry

## Gluten-Free

 as I've found a few tricks that will greatly reduce the discomfort. You will still need to wait for your body to flush all traces of the gluten out of course, but decreasing the amount of pain will go a long way in making your life easier.1. So firstly, drink a large glass of cold water. Not tap water, but icy cold water!
2. Next, take the allowed dosage of Buscopan. These are always in my home! (Please, always read the label before taking medication)
3. You can also take a spoon full of CalMag Balance (Calcium Magnesium D3).


## Ideas for stocking the kitchen!

Keep gluten free pastas on-hand for convenient meal preparation.

In the event you like pancakes and waffles, you will find many different gluten-free mixes in the marketplace.

Have a collection of individual gluten free flours on-hand, such as brown rice flour, corn starch, and arrowroot starch, to replace wheat flour whenever you want to thicken gravies and sauces. Gluten-free breads could be created from mixes or purchased in loaves, often found in the freezer section of natural food markets.

Stock your refrigerator with gluten-free salad dressings, and have gluten-free packaged snacks available in the cupboard like cookies, crackers, and breakfast bars.

There are also lots of amazing gluten free desserts such as pies, cakes, cheesecake, cupcakes and much more available if you shop in the right places.

## Gluten Free Flour for Baking

* Here's a quick recipe to make 1.5 pounds of gluten free flour (my favorite personal mix) that can be used for all your gluten free cooking.
- $20 z$ buckwheat flour
- 2 oz corn flour
- 4 ox potato flour
- 1lb white rice flour


Here are a few other gluten free flour substitutes:

Almond Flour...

Brown Rice Flour...

Amaranth Flour...
Chestnut flour...

Coconut flour...
Flaxseed Meal...
Hazelnut Flour...
Millet Flour...
Quinoa Flour...
Sweet Sorghum Flour...
Tapioca Flour...
White Bean Flour...
Cornstarch...

Flava Bean Flour...
Garbanzo Bean Flour...
Indian Rice Grass Flour/Montina...
Potato Flour...
White Rice Flour...
Soy Flour...
Teff Flour...
Arrowroot Starch...
Potato Starch...

## Would You Like To Know More?

This was just a few small samples of my Gluten Free Handbook, which also features interesting articles and valuable information on:

* 6 Steps to a Happy Gluten Free Life
* 30 complete chapters on everything you need to know about gluten free diets
* Delicious gluten free alternatives to your favorite foods
* Ways to eat out in public places and receive gluten free meals for no extra cost
* Amazing, yummy gluten free recipes that take just minutes to cook
* What you can do to minimize the pain if you accidentally eat gluten (so valuable)
* The correct steps with naturopathy or medical attention for gluten intolerance
* Techniques to make gluten free meals that are bursting with flavor and taste
* Your own list of things to avoid when eating in restaurants or while travelling
* The ten health benefits of living a gluten free life
* How to spot hidden warnings of gluten on food labels

To purchase the full version of Felicity's Gluten Free Handbook, please visit the secure online order page at www.FelicitysGlutenFreeHandbook.com

Stop your gluten pains and cramps today in 6 easy steps...

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