



OceanGrown Canada Ltd.

www.oceangrowncanada.com

OceanGrown Testimonials

Dear Don,

Dane and I wanted to personally thank you for giving us some valuable insight on plant physiology and nutrition. We, being among the brainwashed in traditional, conventional and commercial methodologies of plant health, have benefited greatly from the knowledge you have generously shared with us. It is quite an amazing thing to be in the citrus business for over 30 years and not be aware of the quickest and healthiest way to grow a citrus tree. By taking your advice and following your instructions, we achieved some fantastic results.

Sincerely,
Dane and Kip Scofield
Half Circle L Ranch Partnership

After using Ocean Grown minerals to supplement the growth of my wheat grass and sprouts, I have found that **I feel much more nourished and satisfied** with my meals. I can taste the minerals in my food!

Erin

March 17, 2004

To: Don, John & Lynn

OceanGrown

Re: My observations of OceanGrown Solution – the first six months

I am an avid subscriber of **Acres USA** and have read with increasing interest the articles on “Sea Energy” – the work of Dr. Maynard Murray. The whole concept made sense to me from the start. After reading the interview with Don in the September issue of 2003, I began to envision what was possible and ordered two gallons of OceanGrown to begin my evaluation. I felt that if what was stated by OceanGrown proved to be true in my trials, the potential to provide *life-changing* nutrition to the world was very real. I did not have any hands-on experience with hydroponics, but I know how to grow plants and am blessed with the gift of understanding their nature. With hydroponics' techniques - controlling all the inputs - I could produce a **nutritionally superior product** in raw, living form – full of minerals, vitamins, amino acids, life-giving enzymes and chlorophyll. I theorized that the optimum way to convert sea energy to human nutrition would be to grow the major components of the Hippocrates Health Institute diet – cereal grasses, sprouts and baby greens.

I began by watering sprouts in two BioSet kitchen sprouters. After about one week of consuming these OceanGrown sprouts, my voracious appetite was seemingly not present any longer. I spoke to Don on this and he confirmed what I already knew – my body was receiving full and complete nutrition for probably the first time in my life – I no longer needed to eat as much food to satisfy my hunger. At the same time, I was watering soil-grown, mixed greens in my greenhouse with OceanGrown – fresh organic salads being a major survival kit component for Wisconsin winters! Within the first two applications, I began to observe subtle yet very pronounced changes in the greens – the hue of green was incredibly vibrant - the texture, thickness and “plumpness” of the leaves was increased, and the taste of the greens was more distinct – arugula, kale, chard, beet, spinach, tatsoi, mesculun – all now had their own unique and well-defined flavor. Even more interesting was that after harvesting and subsequent refrigeration for one week; I saw absolutely no breakdown of any leaf tissue. The greens looked as if they had just been picked! Prior to OceanGrown, one variety of lettuce in the mesculun mix began deteriorating within 4-5 days of harvest – not any more. I keep telling myself that I need to leave a bag of these greens in the frig and see what kind of shelf life was possible. It's a nice idea but the greens are so good, especially at this time of year that eating them takes priority over research.

At Christmas, I found my wish under the tree – a Back to Basics stainless steel juicer. My next experiment was to begin - growing wheat grass hydroponically. I began trying to grow in my greenhouse and soon found that at 50-55 degrees Fahrenheit, wheatgrass doesn't grow very quickly. I then brought the trays into the house under grow lights and started producing lush, thick trays of green grass every 8 days. The hand crank juicer was producing the most beautiful, deep, dark green juice I had ever seen. We began sharing this life-giving nectar with friends, family and associates and found that our supply was always less than the demand. We are now producing 24, 10 by 20 inch trays per week on two racks inside our home and are looking into ways to expand our production capability. We are also looking at growing sprouts and baby greens. The wheatgrass juice has changed our lives already in less than three months – with a daily consumption of 1-2 ounces. Energy levels are soaring and we need less sleep – many nights we are discussing OceanGrown and live foods till midnight – and I am up again by 5 a.m. for another day. Digestion and elimination systems are functioning increasingly well. I am eliminating the “dead” nutritional supplements from my regime one by one, and am experiencing increased vitality, stamina and mental clarity. Most satisfying for me is to observe the changes in my wife. Prior to OceanGrown foods, she was not concerned with what she ate since she felt it had little, if any, direct correlation to her health and energy level. She is not a fruit and vegetable person. Becky consumes the wheatgrass juice willingly and is now eating sprouts consistently for the first time in her life. I see her snitching handfuls of sprouts right out of the growing trays. She craves the greens instead of sugar and has eliminated caffeine from her diet. Her energy level and metabolism has increased tremendously.

OceanGrown is providing **noticeable improvements** on young seedlings in the greenhouse as well. A flat of lavender plants started at Christmas is months ahead of schedule and the 3 inch tall seedlings are branching significantly without any “pinching back”. My father is experiencing similar results in his greenhouses on soil-grown mixed salad greens and young seedlings. He reports that all the greens are sold before he ever gets them to farmers market. One customer drives 100 miles weekly to purchase 8-10, half-pound bags, and in her words, “these are the best I've ever tasted”. OceanGrown raw, live foods can change the world. Hydroponics' techniques and advanced growing systems, coupled with the complete, balanced nutrition supplied by OceanGrown can produce vast quantities of nutrition from very small areas. What is even more exciting is that these foods are capable of being grown at home, with a minimum of effort and cost. I have developed seminars and workshops to instruct people how to do exactly as we are doing, and have dozens of names on a list to attend the first one that is scheduled. We are, of course, distributing OceanGrown – people buy it from us because of our passion and enthusiasm for the product – the simplicity of it makes sense to them also. We feel truly honored to be a part of what we feel is the future in human nutrition and “food as medicine”. Thank you OceanGrown!

Kevin Keune & Becky Rickel

Makes Scents

Shiocton, WI USA

Dear Mr. Jansen,

I am excited about the potential for growth for Jansen's Sea Solids. The "new growth" on those old YTD (young tree decline) sick trees represents a reversal at the tissue level. This is a positive sign for the citrus grower. Perhaps your treatment could be used just as well on other food crops, e.g., to retard insect infestation also. A vigorous tree or plant is definitely more resistant than less healthy plants.

Good nutrition = good thoughts = more peace.

**Sincerely,
Thelma Carlisle
Biol. Res. Technician
Agricultural Research Service, U.S. Department of Agriculture**

Dear Enquirers,

I am the President and a stockholder in OceanGrown, LLC. I have always been impressed when testimonials came from top business executives and especially when they came from owners and senior management. They usually come across as sincere and genuine to me. It is in that spirit that I offer my own experiences with OceanGrown's wheat grass products.

For the last twenty odd years I have been on the hunt for the essential health factors, factors that in no nonsense ways actually affect health unequivocally. Don Jansen, OceanGrown's founder and I met in the spring of 2000, we talked late into the night about health, life, religion, food, farming, and many other subjects including "Sea Energy Agriculture." After I returned home we continued the dialogue. Don would send OceanGrown wheat grass to Connecticut, my home at the time, and so the journey began.

I've been drinking wheatgrass juice ever since (sometimes we run out), and these are the results so far.

- Lost twenty pounds (198 to 178, the same weight as when I graduated high school) without effort or change in exercise habits. Simply the cravings went away and I never felt hungry anymore.
- From the age of eleven have suffered from a nail fungus that evidently is resident on most of the population, who have, fortunately enough immunity to keep at bay. Consequently had no toenails from the age of 11 to 48. Now at 51 I have them, better late than never! Totally unexpected result.
- This ones more subtle but none the less appreciated, I need much less sleep and now feel rested and ready to go at the crack of dawn and can work late into the night

Dr. Murray and Don Jansen have always said that if you get all the proper minerals in organic form in your diet your immune system would be able to fight off anything. I'm a believer, especially since I felt in good health three and a half years ago, before all these things happened.

I hope you decide to give it a go. I did and joined the company.

Sincerely

Dear Don:

After first having met you and your partners, I have become more convinced each time I deal with your products that they are superior to anything I have experienced. As you know, I have built a business with Carmichael's Gourmet Restaurant in Sarasota as chef and co-owner over the past four years, and I have attended numerous national and international food shows. With continuous exposure to various qualities of food, and having won the National Gourmet Chef competition last year, I feel my evaluation of superior food products is of some merit. With many years in this business, I say without hesitation that your herbs and vegetables are the best in quality, taste, appearance and shelf life of any that I have ever seen. Your method of growing food in ocean water is so unique and ecologically sound.

**Sincerely,
David M. Sproules
Carmichael's Restaurant**

I have followed a vegan diet, and been a daily consumer of fresh vegetable/fruit juices for the last several years — but I had not been consuming wheatgrass juice. After growing, juicing, and consuming my own wheat grass the last three weeks (4-8 oz. of juice daily), I have noticed a significant difference in three areas: weight control, appetite suppression, and energy. First, at age 55, even with eating right and exercising, I have noticed a tendency for my weight to creep up past my ideal of 170 lbs. But since drinking wheat grass juice daily, my weight has stabilized at 170. Second, I don't eat as much, and have noticed an absence of cravings.

The wheatgrass juice seems to satisfy my nutritional demands. Third, I have noticed a welcome change in my energy level. I don't get drowsy during the day and seem to need a bit less sleep. When growing my wheatgrass for juicing, I have watered it with OceanSolution™, and can only theorize that the additional minerals in the OG Solution are 'empowering' the wheatgrass. I plan to make wheatgrass juice (grown with OG Solution) a regular part of my nutrition regimen.

**William Kruidenier
Charlotte, NC**

For More Information Please Visit:

www.OceanGrownCanada.com

