

Fungi Is Not For Human Consumption

Written by Administrator

Monday, 04 May 2009 08:10 - Last Updated Tuesday, 02 October 2012 10:47

In Genesis 1:29 God explicitly said concerning human diet the following:

“I give you every **seed bearing plant** on the face of the whole earth and every tree that has **fruit with seed in it**

.
THEY WILL BE YOURS FOR FOOD

”.

Please note. God authorized humanity to partake only of plants which produce seed. The plants which bear seed and reproduce through seed make their own food through the process of **photo**

synthesis

. They contain

chlorophyll

, the essential ingredient for food production. Kavalier in her book

Mushrooms, Moulds and Miracles

on p. 14 states:

“Plants as a group contain chlorophyll, the substance that makes them green and enables them to perform photosynthesis”.

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Mushrooms, moulds, yeasts and bacteria do not produce seed. They propagate through spores. These are not able to make their own food through photosynthesis nor do they contain chlorophyll.

“Fungi like mushrooms do not contain chlorophyll, the essential ingredient for food production. They must obtain nourishment from other plants” [Mosses, p. 8, Sylvia A. Johnson].

“Fungi are without chlorophyll and cannot make their own food...Mycologists, the scientists who specialize in fungi, have thus far identified more than 100,000 different species. And this is only the beginning; each year additional ones are found. It is generally believed that 250,000 species exist” [Mushrooms, Moulds and Miracles, pp. 14,17].

Traditionally fungi were classified in the PLANT KINGDOM. But modern mycologists insist that fungi neither belong to ANIMAL KINGDOM nor PLANT KINGDOM. Please note:

“Fungi were traditionally classified as a division in the kingdom Plantae. They were thought of as plants...Most scientists today, however, view them as an **entirely separated group**...and place them either in the kingdom of Protista or the kingdom of Fungi, according to their complexity of organization” [Funk and Wagnalls New Encyclopedia, Vol. 11. p. 115].

God authorized man to eat **plants only**. And only those which reproduce through **seed**. In other words only plants which make their own food through photosynthesis and which contain chlorophyll. Fungi are excluded. Fungi and bacteria exist not for us to eat them or use them in our diets but they rather exist to ensure that life continues on this Earth.

Please note:

“Fungi, a large group of nongreen plants that live as parasites, feeding on other living organisms, or as saprophytes, feeding on dead matter. In the latter role, with their close relatives, the bacteria, they are very important in reducing organic matter to simpler forms; otherwise the world would become encumbered with the remains of dead animals and plants” [Collier’s Encyclopedia, Vol. 10, p. 469].

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The law of bio-genesis proves that life comes only from life. In order for us to be alive and well we must eat product of green plants which were created to sustain themselves and everything else in existence. Without plants that make their own food there could be no life on this Earth. Every living organism would simply die. Fungi and bacteria are responsible for the mechanism of decay. Dead organic matter is broken down into the simple compounds that help to feed all living organisms. Fungi and bacteria were not created for you to add them to your diet but rather to insure life on this Earth. For that very reason fungi and bacteria feed on everything in existence. They are present everywhere. Lucy Kavalier writes:

“Although warmth and dampness encourage unchecked fungus growth, they are not required. In lesser numbers, some forms of fungi live in every climate and under every conceivable condition. Cold does not kill them - fuzzy, whitish-green moulds can appear on oranges and bacon stored in the refrigerator. Even the temperatures of the deep-freeze halt their growth only temporarily; any moulds that were on meat or other frozen foods when these were put into the freezer will grow again as soon as they warm up. This same quality enables them to live on in the ground or in the seeds of infected plants through sub-zero winters. When the crop comes up in the spring, the awakened fungus sprouts right with it, consuming the tender young plants. Because they cannot perform photosynthesis, most fungi do not need light; however, darkness is not essential either. The majority are perfectly indifferent to the presence or absence of light.

And so fungi can be found in the hot dry sands of the Gobi Desert, in the dark caves of the Yucatan, in the depths of the Pacific Ocean, in the backyard of every British home, on the freezing shores of the Arctic Circle. In all of these places, they can find something to eat; **almost anything serves as food for fungi**

. You can find them living off wood, fabric, leather, fur, seeds, manufactured foods and the packages they come in, fruits, meat, vegetables, milk, paint, glue, drugs, rope, coal, rocks, ink, plastics, skeletons, fat, hair, skin, cold cream,

and almost anything you could name

. Their adaptability is such that they quickly learn to feed on new products, taking nourishment from jet fuels as well as from old wooden logs...since they are able to find nutrients in anything from the internal organs to the least hair or fingernail, no part of the body is immune to the invasion of some fungus organism.

When it comes to plants, they can invade the flower, fruit, bit of root hair, bark, stem, or seed. Other fungi are saprophytes and, by obtaining their food requirements from dead bodies or the waste products of living organisms, cause decomposition and decay. Still others act as parasites when they can find a living host and as saprophytes when they cannot. A group particularly well-equipped for the struggle of survival of the fittest start out as parasites and change to saprophytes when the food runs out. The blue-green mould is a parasite on the living orange. When it has succeeded in killing the fruit, it becomes a saprophyte and takes its food

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from the dead tissue” [Mushrooms, Moulds and Miracles pp. 16-17].

Fungi and bacteria have only one purpose: **to destroy and corrupt**. Yeast is a fungi. It is used for **fermentation**.

Fermentation is a process during which a change and corruption or decay takes place. When yeast is added to dough it quickly creates alcohol and through fermentation or decay or corruption the dough rises. Even Paul was aware of this fact. Please note what he says of *yeast*

:

“Have you never heard the saying, ‘A little leaven leavens all the dough’? The old leaven of corruption is working among you. Purge it out, and then you will be bread of a new baking, as it were unleavened Passover bread. For indeed our Passover has begun; the sacrifice is offered - Christ himself. So we who observe the festival must not use the old leaven, the leaven of corruption and wickedness, but only the unleavened bread which is sincerity and truth” [1 Corinthians 5:6-8].

Please note: yeast or leaven **corrupts**. Hence yeast is a symbol of corruption and sin. New baking or unleavened bread is **pure**. Carmen Jones in *The Cook's Magazine* on p. 75 states:

“In breads the yeast cells feed on the sugars converted from the starch in the flour during kneading, rising and baking, to **produce alcohol**, which vaporizes, and **carbon dioxide**. The gasses are captured in the gluten protein strands in the dough which **in turn leaven the bread**”.

To *leaven* means to *ferment*. To *ferment* means to *decay*. Apart from turning sugar into alcohol yeast also creates carbon dioxide in bread.

Dictionary of Scientific Literacy

on p. 35 gives us the following definition:

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“CARBON DIOXIDE [CO₂] - A colorless, odorless gas produced when we

breathe or **when organic material DECAYS or is burned**”.

When we exhale we actually exhale carbon dioxide. Green plants inhale this gas and convert it again to oxygen which we need to exist. Carbon dioxide causes organic material to DECAY. This carbon dioxide destroys virtually everything of value in a leavened bread through the process of fermentation, that is, corruption or decay. *Everyday Encyclopedia* points out that *fermentation* is the *slow process of decomposition*.

Through the slow process of fermentation or decomposition the dough literally dies! The same is true when we cause apple juice or grape juice to ferment. Decomposition takes place and alcohol is made. When alcohol decomposes vinegar is made. And when vinegar decomposes spirit is made. Spirit is toxic liquid. Those who eat or drink fermented things are intoxicated. Toxic means poison. Therefore they eat or drink poison. When we realize all these facts it becomes obvious why Jesus, the Twelve and their immediate descendants abstained from alcohol and other fungi products. Moulds and bacteria are also used by humans today to make cheese, yogurt, buttermilk, bulgarian milk etc. Rennet used in cheese making, gelatin and many other substances are extracted from animals. All products which contain any animal ingredient should be abstained from. Those who believe in Jesus and follow in his steps should feed only on

fruits, seeds

and

vegetables/herbs.