

Blue Moon Herbs <>> ReneCaisseTea.com

2023 Price list/mail-in order form



Item name	Description	Unit price	Units	Total
Blue Moon Herbs Essiac Tea herbs - Classic 4-herb Essiac, Sheep sorrel 40% root	10g - \$8 20g - \$15 2 oz. (65 servings) - \$35 4 oz. - \$60 8 oz. - \$115 Master Batch - \$450 - 2 lb. 13 oz.	From \$8		
Essiac Extra - Classic 4-herb Essiac. Sheep sorrel content 65%	10g - \$11 2 oz. - \$44			
Essiac Extra Gold - Classic 4-herb Essiac Extra, Sheep sorrel content 65% roots, with added Goldenseal	10g - \$9 2 oz. - \$37	From \$9		
Essiac Extra with Red Clover - Classic 4-herb Essiac Extra, Sheep sorrel content 65% roots, with added Red Clover	10g - \$9 2 oz. - \$37	From \$9		
Pau d'Arco Detox Tea	Rainforest herb - 8 oz.	\$10		
Burdock Root Detox Tea	2 oz.	\$10		
Essiac Topical Solution Herbs	10g - 83% Sheep sorrel roots, 17% Slippery elm. For internal or external use.	\$10		
Sheep sorrel seed, bulk		\$5 /2g		
Black Root Medicine the Original Native American Essiac Formula	Mali Klein, Softcover, 2014, 54 pages	\$12		
The Essiac Essentials Handbook	Mali Klein, Softcover, 2018, 81 pages	\$15		
I Was Canada's Cancer Nurse	Beautiful full-sized copy, written by Rene Caisse, 1966	\$15		
Book and Tea Special	The Essiac Essentials Handbook and Black Root Medicine the Original Native American Essiac Formula plus a 10g packet of Essiac herbs, Classic 4-herb formula, Sheep sorrel content 25% roots	\$28		
Glad To Be Here Book & Tea Gift Pack	The Essiac Essentials Handbook, 1 - 10 gram packet of Essiac 4-herb tea mix, Blue Moon Herbs tea cup, 1 fl. oz. measuring cup	\$35		
Spot of Essiac Tea Kit	10g Essiac herbs, Blue Moon Herbs teacup and 1 oz. measuring cup	\$20		
Essiac Tea-making kit	1.9L (2 qt.) pot with lid with built-in strainer, 1 fl. oz. measuring cup, two 10g packets of Essiac herbs, 2 16 oz. blue bottles, funnel with strainer	\$75		
Mail in your order - visit our online store for a full listing and internet specials - or phone your order in! (406) 883-0110				
Shipping is by USPS Priority mail, First Class International for larger parcels Canadian orders up to \$50 - 1st class - \$20 -, OR choose Priority - \$28 - on any size order. US orders totaling up to \$9.99 - \$5; \$10-\$64 - \$9; \$65 and up - \$12 All international orders outside Canada - see EssiacCouncil.org for International suppliers list			Subtotal	
			Shipping/handling	
			TOTAL	

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 Exp. Date -----
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Name	Email
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Mail order to: Blue Moon Herbs LLC PO Box 1317 Polson MT 59860	

HOW TO MAKE ESSIAC TEA

Essiac tea is a decoction, or concentrate - to be boiled, steeped overnight and stored in the refrigerator. The shelf life of an opened jar will be approximately 3 weeks. **Supplies needed:** Enameled, glass or stainless steel pot with lid, canning jars, lids & rings (Optional: brown bottles), funnel and strainer, steel ladle or glass measuring cup. Do not use any aluminum or Teflon utensils. You can maximize the shelf life of Essiac tea by thoroughly sterilizing all utensils, jars, rings, lids, etc. Making a small amount at a time (2 jars or fewer) is an easy option that does not require such stringent sterilization technique.

Step 1. Preparation. Essiac will boil over so choose the right size kettle. Up to ½ c. extra water per quart can be added to compensate for boil-off.

Use a 6-Qt. kettle to make one gallon, adding **2 oz. herbs** (57g, approx. ½ cup) to **5 - 5 ½ quarts boiling water.**

Use a 3-Qt. kettle to make two quarts, adding **20g herbs** (approx. ¼ c. or 4 Tablespoons) to **8 ½ - 9 cups boiling water.**

Use a 2-Qt. kettle to make one quart, adding **10g herbs** (approx. 2 Tablespoons) to **4 - 4 ½ cups boiling water.**

Use un-chlorinated water to make the decoction; neutral pH is optimal.

Step 2. Cooking. Put water in kettle and start heating. When water has come to a boil, add herbs, stir, cover and simmer at a medium boil for 10-12 minutes. (Blue Moon Herbs Essiac - Sheep sorrel content 25% roots - boil 10 mins. [Essiac Extra - boil 12 mins.; Burdock Tea - boil 20 mins.](#))

Step 3. Steeping. Turn off heat, scrape down the sides of the pot and allow the tea to sit, covered, room temperature or cooler, for **10-12 hrs.** (no more than 18 hrs.)

Step 4. Preparation for decanting into jars. After the steeping time has run, prepare the jars or bottles. **Small amounts: (1-2 jars)** - wash with utensils in hot soapy water, rinse well. Fill jar(s) with boiling water to keep hot and cover with a clean cloth until ready to use. **Larger amounts:** jars and utensils can be sterilized by boiling in a canning kettle or large pot(s) for ten minutes. Leave immersed in the hot water until used. After the jars are ready re-heat the tea in the covered pot until steaming hot, but not boiling. Turn off heat and allow the tea to sit covered and undisturbed for several minutes so that the herbs will settle to the bottom of the pot.

Step 5. Strain the liquid from the kettle into the jars using a funnel with a strainer, a kettle with a pouring spout and slotted lid, or by pouring carefully. It is completely normal to have sediment in the bottom of the jars even with straining. **Do not use cheesecloth or coffee filters to strain as this filters too much - it is normal to have up to ½ inch or more of sediment in the bottom of the jar. Screw the lids on, allow to cool, then refrigerate.**

The sediment left in the kettle can be used for poultices, adding powdered Slippery elm bark for a paste-like consistency, added to a cotton drawstring bag for an Essiac bath, or you can simply discard it. **Store any unused dry herb mix in a glass jar or in its foil pouch in a cool, dark, dry place.**

Note: For most of her life, Rene Caisse used Imperial measures (i.e., 1 quart = 40 US fl. oz., in contrast to the US quart which = 32 fl. oz.) Our proportions are calculated on Imperial quart measures.

DIRECTIONS FOR TAKING ESSIAC TEA

1 fl. oz. = 30ml = 1/8 cup = 2 Tablespoons 1/2 oz. (weight) dry mix = 1 (FLUID) oz.
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Suggested serving: 1-2 fl. oz. decoction per day, in 2-4 fl. oz. water (any temperature), with occasional days off. Essiac is often taken at bed-time but it may be taken at any time on an empty stomach. You can split into two servings, or take all at once. Do not add any sweeteners and refrain from eating or taking any medications within ½ hr. after so the herbs can be digested optimally. **Do not re-heat the decoction - heat the water** (Do not microwave). **To make one serving:** Pour 1 to 2 fl. oz. decoction into cup and add 2 to 4 fl. oz. hot water, or more to fill the cup. According to personal preference, the sediment in the jar can be shaken up and consumed as part of the tea, or for a clear tea, pour carefully and do not disturb the sediment. Essiac can also be taken cold. Essiac is not toxic in larger doses, but Rene Caisse only recommended ½ - 1 oz. per day and did not recommend more than a maximum of 4 oz. per day for more than a few days before cutting back again. **Do not microwave the tea.** Take time off from Essiac periodically (one day/week, one weekend/month, or one week every three months, for example). Discard Essiac tea if it tastes sour or if white mold appears floating on the surface. Essiac herbs and tea are light and heat sensitive - refrigerate decoction, and store herbs in a cool, dark, dry place. For more information see *The Essiac Essentials Handbook* (2016, Mali Klein) and *Black Root Medicine the Original Native American Essiac Formula*. (2014, Mali Klein).

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ENJOY YOUR ESSIAC!