

John and Julie Morse Transcript

Interview with Fred Ögmundson

Summary

In this documentary John and Julie Morse share stories of their many years in Wilmot, New Hampshire. On May 23, 2022 Fred Ögmundson, a member of the Wilmot Historical Society, interviewed John and Julie at their home on Patterson Road in Wilmot.

Transcript

Fred Ögmundson: We are here today with two long-time residents of Wilmot, John and Julie Morse, in their retirement home on Patterson Road and we're looking forward to talking with them about their many years in Wilmot. Julie, I guess we're going to go to you first. You've had an interesting life in Wilmot. When did you and John meet and how did it work out that you decided to come to Wilmot?

Julie: I grew up in Concord, New Hampshire, went to high school in Concord, and then I went to nursing school. And when I graduated, I worked in Exeter, New Hampshire. When I was in nursing school, there was a wonderful patient there that I just thought was great, a young man, and I thought he was pretty nice. But then he didn't think I was that great because he introduced me to his [worker] who was a contractor, and he was redoing a roof and John was working for him. He introduced me to John. We had a blind date, and we got married two years later, so that's how. He finished college, he went to UNH in the Forestry and Surveying department, I don't know what you call it...

John Morse: Forestry School.

Julie: ...Forestry. Then when he graduated, we had a young son, and we moved into my mother's house. And we were getting this paper called the *Market Bulletin* just to see what was going on in the world and in the world of farming. We did not ever discuss what we wanted to do with life. We just took things as they came along and it turned out that we both enjoyed farming and animals and that sort of thing. And of course, John was very happy in the woods. So, we subscribed to this *Market Bulletin* and they had a house in this town called Wilmot, which I couldn't even spell.

Fred: Nobody can.

Julie: Nobody can! (laughs)

Fred: "Wilmont." (laughs)

Julie: Right. So, we went to look at this house, it was for \$7,000 and it had 90 acres of land with it, and they had an old barn that was falling in and an old house that had good bones, but hadn't had any fixing up for many years. And it didn't have one line of electricity. No septic system. No well, no water, whatever.

Fred: What year was this now?

Julie and John: 1962.

Julie: And as I said, we had a six-month-old baby at that point. We just drove to that house and I said to my husband, "You have got to buy me this house." I mean – how would we know that we'd all get along – wanting animals and that sort of thing? But I had to have that house. It was – to me – it was heaven. It was all on this land all by itself. It was gorgeous, and there was an absolutely gorgeous view of Mount Kearsarge, which I get up to every morning and go to bed every night and that was just our house. So, we did buy it and it took a quite a while to get it livable. We were living with my parents at the time, and I bet they were glad to get rid of us. I have it on the calendar it was April 4th when we moved in. It was mud season. We had an old Chevy truck that came with the house, it was priceless. We did not know what we were doing. We had no plan in our life at all and everything just came together.

One of the things I did was for Father's Day, I think it was Father's Day or birthday, I can't remember which.

John: Father's Day, I think.

Julie: I bought a flock of old sheep, because I always had wanted sheep and so I bought a flock of sheep from this fellow that John knew. They were pretty old and ratty looking and actually one died as they were trying to get him in the truck and so he gave our money back for that one (laughs). We brought them back home and put them in the barn and the barn had no fencing, so we had sheep all over the top of the hill.

In those days, you could have a charge card at Cricenti's and I could pay once a month, because at that time he had started his business, Kear-Wood Inc., which was a surveying and forestry business. And sometimes we had money and sometimes we didn't. So, we always said, "Thank God for Frank Cricenti," because he helped us get through the hard times for sure. I would go shopping in Concord and my kids didn't understand why I wasn't paying with the yellow card. They didn't understand it.

Personally, we had been there for, I don't know 55 years I would say, in that house, or a little shorter, and we loved every single minute of it. It was wonderful. I mean it was just a wonderful place to bring up... we had four children, four boys, who have had eight children, one girl ... it was a perfect place to bring up children, we thought. And they now tell us, in their 60s and 50s, how much they learned from being on a farm and having good work ethics I'd say. It's not all wonderful, wonderful, but it's a good life – it was – is – a good life.

We are very fortunate, and I have to say the town of Wilmot is a great town. When we sold the farm, we had a choice to go anywhere we wanted to and I could not leave Wilmot. I don't know how John felt about it. We love Maine and there are places that we would love to live. We traveled in Alaska a great deal, but I think we need to be in Wilmot – it's a terrific town.

Fred: John, let's bring you in. What is it about the town of Wilmot that makes it such a pleasant place for us to live?

John: That's a great question and I think there's more than one answer. For me, it was a no-brainer. I had my work, which was here. I like to farm and we had the farm. What makes us stay? I don't know. Our neighbors were just great neighbors. We didn't have too many of them, so it's just right. I think we had two neighbors. Cappie LeVarn and...

Julie: Walkers?

John: Oh yeah, the Wilcoxes, a mile away.

Julie: Bissaillons and Wilcoxes.

John: Yes. We had we had a good situation, a good life for us. Not everybody would like that, I'm sure. And back then, it seems like everybody helped everybody else, as neighbors. If we didn't see somebody on a certain day, we'd know that something was amiss and we'd try to help out. And everybody helped us tremendously. We had a great bunch of neighbors [who were] very helpful to us as we learned how to live.

Julie: In Wilmot.

John: In Wilmot, but Wilmot or anywhere it didn't make a difference. When you're growing up, and we were we were still growing up, just out of college and starting a family, and we had lots of stuff to learn. And we did.

Fred: Of course, you lived on one of the most beautiful farms in the town. I have to say that your view of Kearsarge was incomparable and your farmhouse dated back to early 1800s.

John: 1812. It was a Cape back then. They made what is there now from a Cape. If you took it apart you could see how it was made and so forth.

Fred: And we knew it later as the Richards farm. This would be by the turn of the century up to... I think James Richards died around 1950, so up until that point it was called the Richards Farm and the road has been given that name, the Richards Road.

John: Yup. Actually, he did the deed work, Fred, and we were the longest people to live there. We were there what 38? Some 38-years?

Julie: Oh easily.

John: Or forty years?

John: Forty years. Most of the folks, when they did the deed work, they only owned it for...

Julie: A couple of years.

John: ...a year or two. Like Richards, he was only there for maybe 10-years or something.

Fred: So, you were aware of the unique history of this this town, how you were one in a long line of people who would work that land. And you were an unusual couple in that you had farming interests.

Julie: But we didn't know that.

Fred: You didn't, but you learned it. Good.

John: Yes, we did.

Fred: Now you both had outside work of course. John, you developed Kear-Wood Forestry and Surveying, can you tell us about that business.

John: I'm a forester by education and that's what I liked to do – that type of work. But as a forester it's very difficult to make a living in New Hampshire. So, you combine it with something else and I chose surveying and they worked well together as two fields. So, that's how we got into the business, or made a business if you will.

Julie: You had people working for you.

John: Oh yeah. We had an office down on a piece of land we owned and people working for us. I don't know four or five people at times. We did a lot of work.

Fred: Including tax maps, probably the first tax maps for the town.

John: We did.

Fred: Probably in the 1970s.

John: Yeah, we did that for Wilmot and New London, those two towns.

Fred: John you were a selectman...

John: Selectman for a 12-year stretch and then I picked up another year when somebody resigned. So, 13-years. It was enough. I enjoyed it looking back. I'm not sure I enjoyed it while I was there so much.

Julie: He had cool friends. Like, he was a Selectman with Earl Chandler and Donna... What was Donna's last name?

Fred: Niles.

Julie: Donna Niles was one of the WACS (Women's Army Corps) that lived in Wilmot, and they had a jelly business, and Donna was the first female Selectman, I believe. John was a farmer and Earl Chandler was a BIG farmer (chuckles). We had some pretty fun times together. It was a good Board.

Fred: John, you did a lot of farm work in your life. I remember you haying in several places besides your own. I used to buy hay from you when you were up in North

Wilmot. And you had animals of one kind or another. You spent a lot of time building fencing at one point. How did you like the farming part of it did this? Did you really take to it?

John: Oh sure, yeah. That was part of my life.

Julie: Of being.

John: Before I was old enough to do anything, we had farmed down in Ware, a gentleman's farm at best. But we would have animals in the summertime. Who knows if I got involved that way. As a land person, I get involved in farming with the land itself, so I was interested in that. It was just something I always did. I don't know why.

Fred: I have to say you were a conscientious landowner.

John: We tried to leave something a little bit better than what we found it, but who knows. We've had great opportunities to live in great places.

Fred: You owned a lot of acreage on Teal Hill in Wilmot and most all of that ended up in conservation. I congratulate you on that.

John: Well, we didn't really want to sell that piece, but times do have different requirements. To sell it, we put the easement on to keep it the way it was, within limits. It was an easement, I didn't sell the land to the easement holder, but we did create that.

Fred: Can you tell us about the barn that you built on your property?

John: Right. Well, I'm a lover of old things and the barn that we ended up with was located on Elkins Road. It moved there from somewhere in New London.

Julie: New London.

John: It was a peg and beam type barn. It came apart by pulling the pegs and taking the boards off to mark all the beams, so we knew what number went where. Henry was in charge of the operation and put it back together. And that was a great project.

Julie: When the barn came up the driveway on a flatbed trailer, all it was was beams. This big barn arrived and then they put the beams together like Lincoln Logs and then they put the siding on after; it was all new siding. It was just like an Erector Set or something.

John: I moved here and I said we weren't going to see Kearsarge anymore out the front window, and I said, "I'm not going to miss it. I'm going to just watch out at what I look at here." Come to find out, I do miss seeing Kearsarge. It was always right in our face every time we looked out the window. But it's been a good journey for me.

Julie: Hmm. Good. I'm glad you like it.

Fred: Julie, I'd like to ask you more about your life now.

Julie: My life. Well of course a lot of it was bringing up four children – and boys – thank goodness we had boys. They worked hard and it was a good life for them. They had a lot of freedom. I was pregnant when I moved to Wilmot, so I had a baby in October and then I couldn't leave the house for long periods, like people can today, because we had wood furnaces and wood stoves. The house wasn't exactly...

John: Winterized.

Julie: Yeah, exactly. It was, I don't know it just was a lot of work. We would run out of water every summer. We'd have to get water and I had a ringer washing machine now that I think back – gosh. But the usual chores that one had at that time, took me twice as long, because I didn't have the appliances and the help to do what I had to do. And I was very happy at home. We were just talking about being happy with the COVID. I'm very happy at home and being a homebody.

I did end up being a substitute school nurse in the whole Kearsarge region. And that was terrific, because I'd meet children in the first grade and I'd follow them right through to high school and I loved the job. It was it was terrific and of course my kids were in school at that time, so I had the same days off and that type of thing. And I did that for quite a few years.

The other thing that happened was a dear lady passed away in Wilmot Center, and we had a radio that would give the weather and police reports and because we were haying and we needed to know the weather for haying. So, I had it on one Sunday morning, I was alone in the house for some reason, and there was a police report that the New London Police were being called because a woman had died in Wilmot Center. And I thought, "Golly, that's kind of scary." And they couldn't find her. They thought it was Wilmot Flat they were calling to and it would go on, and on, and on, and they couldn't find Wilmot Center and the Town Hall. And I thought, "This is bad." So, I went down there and the poor lady was sitting right up straight passed away. And her husband was a sweet dear man and he just didn't know what to do with himself. So, I sat with him for quite a while. I used their telephone to call the dispatch and we finally got an ambulance up there. Then we had to wait for an hour or more for the doctor to come and pronounce her. It was just a very bad situation to have happen in a small town.

So, I went home and I was reading, we have this thing called *The Shopper*, which has all kinds of opportunities, and sales, and that sort of things in it. And I was reading that they were starting an EMT (Emergency Medical Technicians) course in New London Hospital, so I signed up for that immediately. I went through that class and they came and asked me, through the state, if I would start what they call the F.A.S.T. Squad (First Aid Stabilization Teams). I said yes and there were a couple of other ones of us, dear girls, that helped me. We got equipment, and we got all kinds of ideas on how to run this thing. We used our own cars. We had sirens and we had red lights and we had radios and we had, oh, just all kinds of equipment. This was one very busy opportunity that we had; very busy, and we ran that, and it's still an existence now. The difference is we

were flying by the seat of our pants, but now it's all very technical. I'm very proud of my helpers. They did a beautiful job. We also had to campaign for money and equipment and that sort of thing. So that was something to be proud of.

I had another very young friend who had a child the same age as mine and we decided in the Community Center that we'd start a little Christmas shop, and we did that for several years. We also had planted Christmas trees and we were selling Christmas trees, people would come and cut their own. I'd see cars coming from my house down by the Community Center and they'd stop in and see what we had. People would put things in to sell and it was very small and it was kind of fun.

Christmas was really fun. I had a rabbit that used to sit out on the back porch, breezeway, and people would come and pay for their trees and pat the rabbit and everybody loved coming and I loved having them.

Fred: When you think back on these 58 years, what have you enjoyed most about Wilmot? What are you proudest of?

John: I like the animals the best, the farming and the animals, and we treated them pretty decently. We gave a lot of animals a lot of life, a good life, so that's what I remember.

Julie: We raised Jack Russell Terriers for about 10 years, a little over 10 years, I believe, and we had litters. Our house lent itself to having dogs and having a good place, and a clean place, and a nice place for puppies to grow up in.

Fred: Julie, you were talking about some of the activities at the Town Hall and elsewhere in the community.

Julie: Yes, I was talking about the bean suppers and the firemen's and suppers. I also as a Ballot clerk for many years and we used to have supper, they'd go down and get us pizzas or we'd all bring something to eat and we'd have supper together. That was a lot of fun. Anything like that was, to me, was important, but it was all the old people that I knew when I first moved into town and they were disappearing pretty fast.

Another thing that we did was Grange Fairs and I used to be able to walk down the road with my dogs and my kids and we'd go to the Grange Hall, which was the Town Hall, and enjoy it. It was good for the children to see these things, the canning, and the knitting, and all that stuff. It was a very different neighborhood than most people would grow up in that's for sure. And all those dear people have left us now. I've certainly made many, many, many new friends, and we've always had friends in town, always, always. We've been very fortunate. The men used to have a softball group and they play softball on Sunday afternoons, or Saturday afternoons, and that was a lot of fun. Right? You liked that.

John: Oh yeah.

Julie: Yeah. Most of those people are gone now. But that was great. We also had a little league team in Wilmot and Annette Stevens and myself made their uniforms, because we figured it was too expensive to buy these uniforms. We made them up and we bought the material from the uniform place and we made our own and put numbers on them and everything. And the kids were very proud of their uniforms and they won the pennant that year. There were all kinds of activities going on. And of course, the animals kept us very busy; for sure.

Julie: The last thing we did was raise the elk. My oldest son Jay's wife is an airline pilot for United Airlines and they needed to have a write-off, and they decided that they'd buy a farm and raise buffalo. They wanted to raise bison actually and they looked and looked and looked and then they looked at our farm all the time and said, "Why don't we just stay here and do this?" So, John and I kind of thought about it. I don't remember exactly how I felt about it at the beginning. Do you?

John: No, but it didn't sound like a good idea to me.

Julie: So, they were in charge of the whole...

Fred: They were young.

Julie: They definitely were young,

John: And I was old enough to know better.

Julie: Right. They were in charge of the whole plan. We'd buy these many Elk and we'd do that. We'd have a special bowl. And we'd fenced property and we had fences all over the world it felt like. In the meantime, I was babysitting for son number three and his little one was little enough so he could ride on my back, in a backpack, and his brother would walk with me and we'd walk around to where they were fencing and sing, "Old MacDonald had a farm" and he just loved the backpack. He's 25 now and he still talks about walking around the farm in the backpack. It was just – it was happening – we didn't put a lot of thought into it, unfortunately.

And then the first time the elk arrived, it was so exciting and then they just came, and we went to, you went to Quebec, didn't you? To buy a bit a prize bull and all that stuff. And we started having little elk and we sold the meat. We wanted to sell breeding stock, that was our plan, because we had good animals and with pedigrees and all that stuff. But unfortunately, there was a thing called – what is it called?

John: Well, the Mad Cow Disease type thing.

Julie: And we couldn't sell.

John: The state restricted us, the livestock people, for a couple of years. Two or three years and then they dropped it.

Julie: Well, we passed the test. We had to have negative tests for three years.

John: Oh, is that what it was?

Julie: Yeah. And we passed that test and then we could then start moving our animals. But by then there wasn't much of a call for them, we sold a few, but mostly meat. And we'd bring it to the farmer's market and cook it up so people could try it. The grandchildren thought that was great fun and they'd eat all the meat and we'd have to cut up some more. But it was a lot of work.

And the our son was diagnosed, Jay our oldest son, was diagnosed with MS shortly after – maybe after we had been in the farm three years – do you think? He was having troubles and we just couldn't figure it out. So, what happened was that we were on the farm alone and there's absolutely no way John and I could continue this huge herd of elk. I can't remember how many we had – 30 40?

John: Oh yeah almost 40. We had 140 once.

Julie: It was great fun and we caused a lot of commotion. We went all over the United States to shows and that sort of thing and the meat was very popular in some places. Some people didn't know how to cook it and didn't like it, but we loved it. And to tell you the truth, it was high in iron, high in protein, low in fat. And to tell you the truth, when I started eating just regular beef I had a, I don't know a hamburger or something somewhere, after we sold the elk and we didn't have any elk meat. I got sick, literally sick eating commercial beef, so it took a while for us all to get back into commercial food.

And we also had our own beef, we had a herd of Herefords, and so we had a few of those too. But we got rid of the sheep, the Herefords, and kept the dogs and the chickens. I also raised Angora rabbits, because I spun the wool, and it is really wonderful stuff. I love the rabbits and I love the wool that I made the yarn that it made. So, we had a lot of interest outdoors.

Fred: What about Wilmot people? You've lived with a lot of the older people who are now passed on.

Julie: Some of them could be annoying but they were older and they were wonderful. I remember Octavia Stearns.

John: Yeah. Octavia, Arthur Thompson.

Julie: Yeah, we knew Arthur Thompson's brother when we were living in Concord, he was a Forester. And it just happened that Wilbur...

John: Wilbur got me started in forestry really.

Julie: And then we moved up here and there was Arthur. He was his twin brother.

Julie: Well, [we knew] all the Sawyers.

John: Yes, the Sawyers.

Julie: Channing Sawyer was our milkman. He came [when] we had just moved in. We had all kinds of our stuff on the front porch of the old house and he's looking at a saddle, he's looking at a golf club, he's looking at skis, he's looking at us and saying to himself, "You aren't going to last but a minute." And he said that to us, something about, "Well, you've got quite a bunch here." And we lasted a minute. He was our milkman for many, many, many, years.

And the people are just good people. They don't put on airs. They don't pretend – they're just good people. The kind of people that I enjoy – we enjoy, I think.

John: Yeah.

Julie: And we've made a lot of dear friends; for sure.

Fred: Lovely impressions of your life here.

Julie: Thank you.

Fred: I want to thank you, on behalf of the Wilmot Historical Society.

Julie: I'm glad it was you, Fred.

Clips added to credits (2):

Julie: Very few people know how interesting he is.

Julie: When we were dating, he said he liked me because I talked and he didn't want to.

CREDITS

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Interviewer: Fred Ögmundson

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Included in the following pages:

- Two of John's favorite maple recipes (Maple Salad Dressing and Maple Pudding Cake)
- Brochure of Kear-Wood Farms Nature Velvet products
- Brochure of Kear-Wood Farms Antler Business

<u>JOHN'S FAVORITE MAPLE RECIPES</u>	
<u>Maple Salad Dressing</u>	<u>Maple Pudding Cake</u>
<ul style="list-style-type: none">1 c salad oil$\frac{1}{2}$ c vinegar$\frac{1}{2}$ c maple syrup$\frac{1}{3}$ c catsup1 medium onion, chopped2 teaspoons salt	<ul style="list-style-type: none">$1\frac{1}{2}$ c all-purpose flour$\frac{3}{4}$ c sugar2 teaspoons baking powder$\frac{1}{2}$ teaspoon salt$\frac{3}{4}$ c milk$\frac{1}{2}$ c chopped walnuts$1\frac{1}{2}$ c maple syrup$\frac{3}{4}$ c water2 tablespoons butterwhipped cream or ice cream
<p>Combine all ingredients. Blend well. Keep the dressing refrigerated until serving time. Makes about 2 cups.</p> <p>Especially good with your favorite spinach salad.</p>	<p>Mix together the flour, sugar, baking powder, salt, milk and nuts. Pour into a greased 8-inch square pan. Combine the maple syrup, water, and butter in a small saucepan. Heat just until the butter melts. Pour the warm sauce over the cake batter; do not stir. Bake in a preheated 350°F oven for 45 minutes. Serve warm with whipped cream or ice cream. Serves 6.</p>



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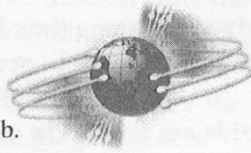
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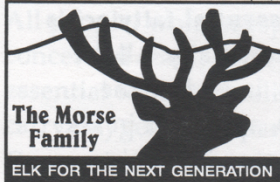
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So? What Is In Velvet Elk Antler Anyhow?

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