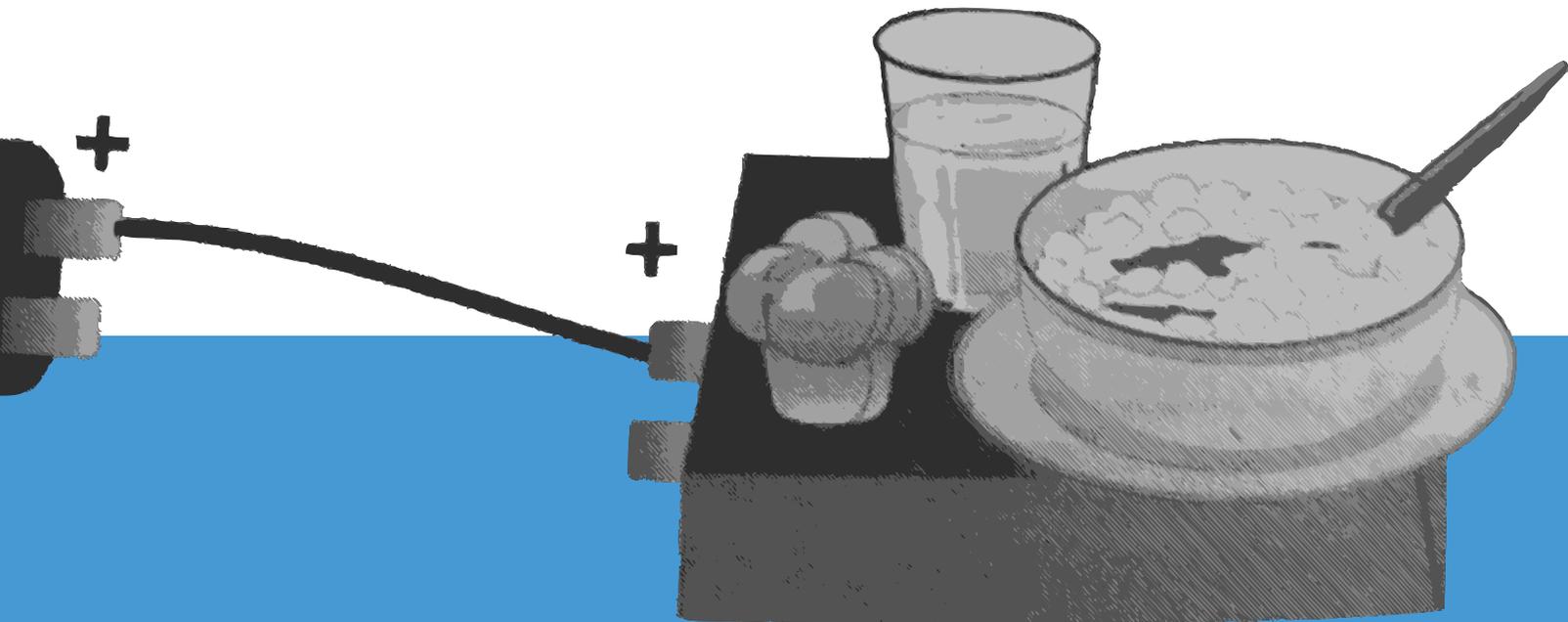


The Zappicator



Note:

Dr. Hulda Clark introduced the Zappicator to the world in her last book, *The Cure and Prevention of All Cancers* (2007). This ebook attempts to be a "running start" into the origin and philosophy of the Zappicator.

While the first Zappicators were constructed with small loudspeakers, BestZapper's early innovation was to decouple the copper coil from the magnets -- our FreeCoil technology. This enabled a more even and effective propagation of the magnetic field.

The following is quoted directly from the pages of her book.

Initial Design

If we attach a zapper to a speaker we would not hear any sound, because the zapper outputs a frequency of about 30,000 Hz (too high), although the vibrations continue. Each pulse is shorter now and might reach the molecules themselves, the way a passing train can rattle the dishes in your cupboard. If the correct frequency is found you could "rattle" a specific molecule and perhaps destroy it without harming the neighbors. That was the theory. But experiments showed that the incoming pulses had to be totally *Positive* (100%) and the circular magnet around the speaker had to be producing a north pole magnetic field to have such an effect. Moreover, if an actual current was running through the loudspeaker, the whole phenomenon vanished!

I experimented with other frequencies, hoping to find one that not only destroyed bacteria and viruses, but "bad molecules" like phenolics (allergens) in food. I found 1,000 Hz worked well, which surprised me because I expected a much higher frequency.

I could not understand the physics involved, but there were no exceptions. Only the single lead attachment worked, from the (+) output of the zapper to the (+) end of the speaker. If the (-) end was used at all, this unusual chemistry does not occur. The loudspeaker must be acting as if it were an antenna, suggesting that resonance is involved in finding and destroying the "bad molecules." Fortunately I did not find evidence that "good molecules" like vitamins and organic minerals were affected. They let the pulses pass through unnoticed, like open gates letting through the traffic. But "bad molecules," like food allergens, PCBs, benzene and phenol were destroyed. In fact, phenol appeared after benzene disappeared reminding us of the benzene-detoxification pathway. After this, wood alcohol appeared as if phenol molecules had broken in half. With longer zappication even this wood alcohol disappeared, producing formaldehyde, and this broke down further to formic acid. Some significant "chemistry" is going on during zappication.

Magnetic Polarization Of Food

One of Nature's deepest mysteries is the influence of the earth's magnetic field on our bodies, on our health...perhaps on all living things. Fruit and vegetables, leaves and flowers, even nuts and grains are north polarized when they are freshly picked or purchased. Inside, where the seeds are, the polarization is southerly. But the soft parts begin to age and wilt and show deterioration within a week of being stored in the refrigerator. The northerly polarization is changing to southerly! It happens gradually. A large bunch of grapes will have some turned completely south in a few days, the wrinkled ones, while others are still completely north (the freshest looking ones). The seed does not change its polarization.

My conclusion is that we were meant to eat northerly polarized food, with just a little bit of southerly food in the form of seeds. Yet, most of the food we eat, even refrigerated food, has turned at least partly south. We are getting an overdose of south polarized food as well as water.

That is why I recommend zappicating our food, especially when we are sick.

Using the Zappicator Food Box

Metal objects, like cans, placed on the zappicator will become magnetized by zappicating, showing a south pole at the base and north pole at the top. Numerous poles are induced, not necessarily stable. The food inside the container shows the same polarity as the part of the container that is touching it (not opposite). For better quality food you should empty the can first and zappicate in a non-metal container. *All the canned food in the market place is half north and half south from the effect of the earth's magnetic field. This could be its worst feature.*

Glass jars should have their metal lids removed before zappicating. This gives all the food a north polarization like the polarity of the speaker. Otherwise the metal lid becomes polarized so that half the entire can becomes north and the other half south.

Foods and beverages become north polarized, although they may have started out south or without any polarization. This is because water is **diamagnetic** and takes on the same polarity as the field nearest to it instead of the opposite polarity as iron-like (tin can) metals do.

Changing your food to north polarized is an extra benefit of zappication. The other goals are to disable parasite eggs and other living things as well as changing harmful molecules, like food phenolics to harmless forms (isomers).

Excerpt from *The Cure and Prevention of All Cancers* (2007), p.552-553 and 543-544

Effects of Zappication

Water that is simply zapped gets electrical energy, just a voltage, impressed on it. We know, from bottle-copying, that water can hold very many frequencies of electrical energy.

Food and our bodies are mainly water. Is it the same in food? Such research is badly needed.

Food that is simply put in a magnetic field has magnetic forces impressed on it. We can see that from making north and south polarized water (see page 242).

Electrical energy even generates magnetic energy and vice versa, so we always receive a dose of both even when only one kind is applied. This, too, needs much more research.

A third form of energy is physical, as our ears can sense when waves of air pressure reach them. Here we know that frequency is very important because it makes different sounds. Our ears can only hear sound when the frequency is under 20,000 Hz.

The zappicator combines all 3 kinds of energy and delivers them at the same frequency. The voltage from a zapper is brought to an electro magnet, which exudes its own magnetic field while pushing a diaphragm back and forth to create a physical effect at the same frequency. What does that do to food? A few things have been noticed, so far:

1. It changes the angle of light that is passing through each molecule of food further to the left if an amino acid is zappicated. The d-amino acids are changed to l-amino acids this way. Remember, the body considers d-amino acids as allergens; it only uses l-forms itself. The food has been improved, to be less allergenic, before you eat it. Of course, changes can come after you eat it. It could change back to a d-form in a southerly zone, as happens to thyroxine (page 125).
2. It changes the polarization of the food to north, if the north side of the magnet faces the food. Food has been made "fresher".
3. Most bacteria, viruses and parasite eggs can't be detected afterwards. Were their growing points disabled by being turned northerly? This could be temporary, if it is reversible, but still useful.
4. Benzene gets oxidized to phenol, at least at trace levels. PCBs disappear, no doubt slightly changed, an important step toward detoxification.
5. Phenolic food antigens disappear if the correct frequency is used. Many are affected between 1000 and 1010 Hz. Perhaps they were oxidized further. The body could choose to reduce them again or make something equally toxic, but the ability to make food less allergenic beckons again.

6. A zappicator placed on plastic teeth in your mouth, instead of food, stops seeping of plastic, dyes, or malonic acid from them. Did it complete the polymerization process, or harden it all in some other way? Cerium is too dangerous to rely on this. Only cerium-free dental supplies should be used.
7. Placed on a cancerous lump on the skin, it seems to shrink in 24 hours. But much more improvement is needed in strength of magnet, and protection from stray south fields before you could experiment safely.
8. Finally, food seems to taste better. Maybe changing d- to l-amino acids or alpha to beta forms or l- to d-sugars can be tasted. These are all effects of zappication. Only more research can give us more advice.

Again, we must not demonize the opposite polarization. It is part of us, too, just as the seed belongs to the fruit. But much greater care is needed in handling south pole forces. Notice how Nature has its south pole seed securely encased. Don't do south polarization experiments till you have gained much experience with northerly ones.

Research on food and water, finding what is good for us and what is bad, has barely begun. Food is fascinating, all the more when we're hungry. As a species we are very hungry. Perhaps we would only need half as much food if it was correctly polarized for our bodies, and at the same time give us much more energy than we have now. With these purposes in mind, make yourself a zappicator (page 532) but don't throw away the Ancient Ways yet. **Don't depend on this to sterilize food.**

Zappicate food 10 minutes. Zappicate eggs and dairy foods 15 minutes or more. Check the polarity of your zappicator with a compass once a week. Some magnets can change their polarity by being heated, dropped, or wetted. Best of all, test the results in your food with a Syncrometer.

Excerpt from:

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