RamaDana

Amaranthus caudatus

seeds, leaves

Herbal Superfood Ancient Wholesome Sustainer Gluten Free & People Friendly



by Prashanti de Jager ©2013 for more insights into Amaranth read Aushadhi: Guide to High Himalayan Herbs

Try watching Himalyan sunsets above fields of glowing crimson velvet red flowers, Rama Dana, the grain of God! Amlana, the 'unwithered, bright' is one of 36 Sanskrit names for Amaranth. It is excellent nutrition children as it has higher energy than other grains, the leaves are nourishing, a very high protein content of 30% of which 25% is the lysine missing in modern diets. Growing on a fraction of the water that other grains require, this nourishing, deep-rooted, early-maturing (60 days,) drought-resistant protective-intercrop, is supportive of all marginalized farmers and 'the people.'

Names & Etymology

Rama Dana: Sk: the food of God

Amlana: Sk: unwithered, bright, clear

Amaranth: Gk: not dying (amar), immortal

Caudatus: Lt: having a tail

Subhaga: Sk: having good fortune

Dosha & Energetics

Rasa (taste): sweet, pungent Virya (strength): warming

Vipaka (metabolites): sweet

<u>Dosha</u> (constitutions): V- P+ K= Prabhava (Power) Nutrition

Proteins: lysine; squalene; phytosterols; vitamins: A, B, E; minerals: iron, calcium, magnesium, manganese, potassium; high 'available' energy, gluten-free.

Actions

Nutritive Tonic, Demulcent, Antiulcerative, Mild Astringent, anti-inflammatory, Antioxidant, Cardiotonic, hemostatic, Anti-tumor, Anti-ulcer, Mild Antibiotic,

Indications

Debility, Consumption, Degenerative Disease, Cancer, Heart disease, TB, HIV/AIDS, Diabetes, High Blood Sugar and Lipids, Gluten sensitivity, Obesity, Lethargy, Fatigue

Which Bathuwa - Amaranth is Superior?

Gluten and allergen-free genetically-ancient High Himalayan food has higher Prana than genetically new-starch bombs like rice and wheat, so for deep restoration one is advised to use pseudo-wild cultivated High Himalayan Bathuwa & Ragi.