

# SILVER *love*

## *Silver, noble metal with unique properties*

Silver has been used for thousands of years (since ancient Egypt) as a strong, natural antimicrobial. People who used silver cutlery, tableware and goblets noticed that they were less affected by infection and illness.

Eating on silver plates with silver cutlery as well as storing food in silver boxes causes a transfer of ionic and colloidal silver to both alkaline and acidic food and beverages.

Naturally, only those who were wealthy could afford to use silver in this manner. In ancient Rome, it was documented that the most important leaders did not allow the departure of troops to war without having silver jars to transport water and silver utensils on which to eat. The officers of the Roman army were consistently in better health than their soldiers.

In medieval Italy, the Catholic Church specifically chose silver for the plate and chalice to prevent disease transmission between the priest and the faithful. This knowledge was later passed on through kings, emperors, czars, sultans, and members of the aristocracy. These privileged few came to be known as “Blue Bloods” (an actual medical condition known as “Argyria”), for the typical blue color of their skin and eyes due to traces of silver in their blood. Common people with “red blood” used to eat from terra cotta dishes using iron cutlery and were more apt to acquire bacterial infections.

Technically speaking, silver ions react with and tie up the microbe’s enzymes, inhibiting their activity and rapidly disabling them, but without negative effects on human cells.

In modern times, silver is commonly used in Europe and the US and Canada in treating a number of conditions ranging from acne, burns, herpes, ear and eye infections, to arthritis and other ailments.

Silver is also important in Ayurvedic and Chinese medicine.

Today, the use of silver in a number of industries, including medicine, photography, electronics and aerospace attests to its practical value. The use of silver for water purification on NASA’s Space Shuttle echoes the discovery by the ancients that silver vessels preserved the purity of both water and wine.

A number of airlines use silver lined water tanks and filters. Silver has the ability to enhance the flavor of beverages placed in it. For this reason, the traditional Sommelier’s tasting vessel is made of silver. Silver has the property of neutralizing sulfite in wine.

In addition to its practical properties, silver is beautiful, the whitest of all metals. It is an elegant addition to the table and with frequent use; it will maintain its beautiful color. Add it to your household and you will join the ranks of the “Blue Bloods”!