

HEALING PROPERTIES OF PUMPKIN

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ABSTRACT

This article provides the latest data on the preparation of effective remedies against many diseases of digestion, urinary incontinence, endocrine, circulatory systems based on the healing properties of pumpkin.

KEYWORDS: *Pumpkin fruits and seeds, at her sclerosis, gastrointestinal tract, gout, kidneys, gout, fight against skin wrinkles, strengthen immunity, improve blood circulation, improve the nervous system, growth retardation, rickets, cardiovascular diseases, gastritis, bile stone disease, helminthic worm.*

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