

THESE SEASONING BLENDS ARE UNIVERSAL; THEY CAN BE USED IN NUMEROUS WAYS. MOST CAN JUST OPEN A BOTTLE AND SMELL TO GET AN INSPIRATION AS TO WHAT THEY WOULD LIKE TO USE THE SEASONINGS FOR, HOWEVER, THERE ARE THOSE WHO BEGIN BETTER WITH A FEW SUGGESTIONS TO GIVE THEM AN IDEA AS TO HOW TO USE.

22 July 2000

..."concerning the seasonings; they are universal. They are not blended with the thought of using them for only one specific entree such as beans, grains, soup, salads or drinks. One same seasoning can be used with beans, grains, soups, salads or drinks; to get a different flavor at different times each time you prepare that particular entree. Otherwise at times, which is general, with food preparations and seasonings, one would prepare rice or beans or salad with the same seasoning that they would consider or that is labeled to be for rice or beans or salad and would basically have the same taste, same vibration at all times. Experiment, expand. Try them in different preparations, that you may get different vibrations, energies, tastes for the same preparation at different times. If you find one that you are particularly attuned to and you like the energy, the vibration or taste with a specific entree, record - take notes - re-use with that which you are attuned to, for that which you like in particular.. ."

"...., try, and experiment. Use in different ways, for different preparations as well. Try them, rearrange them. You will enjoy and like them. The key to good cooking and food preparations is in your hands. Much love, collective effort & labor (work & meditate, meditate & work) was put into these seasonings. OM"

Please note: many bottles have been recycled for packaging purposes You may need to entirely remove the cap of the seasoning jar in order to spoon out or sprinkle out the blend. These seasoning blends are designed for spooning out or sprinkling from open jar.

A.N.: DO NOT BE DISTURBED BY NATURAL FIBERS OF THESE BLENDS - THINKING THAT IT IS FOREIGN MATTER. THERE IS NO FOREIGN MATTER IN THESE BLENDS. THEY HAVE BEEN PUT TOGETHER VERY OBSERVANTLY. ALL MATERIALS, ELEMENTS, MATTER WITHIN THEM ARE FROM PLANTS & OF POSITIVE BENEFIT. PEACE BE WITH YOU. IN-JOY.

In Truth, In Light, In Love
Peace be with you and all, in all – in Love
Reverend Nazirmoreh
Nahziryah Monastic Community
Nazir Order of the Purple Veil

...MAY LOVE TRANSCEND ON EARTH...

Last update 12/27/11

To Place an Order

Call 1-870-449-4381 or 1-800-615-3753

Internet: <http://www.nmcnews.org/nmc/season.html>

Prices above do not include shipping fees.

Checks & Money accepted - All mail orders should be sent to:

Reverend Nazirmoreh Kedem,
Nahziryah Monastic Community

Nazir Path 970 MC 5029, Saint Joe AR 72675

Blessings and Thanks to Reverend Nazirmoreh K B Kedem (ABRD)

Our Beloved Spiritual Teacher, Founder and Director of Nahziryah Monastic Community
Retreat for Meditation and Wholistic Living /Monastic Ecovillage /The Community Of The Purple Lodge
The Nazir Order Of The Purple Veil / In The Degree Of The Ascension

Offerings from Nahziryah Monastic Community, Monastic Eco-Village Reverend Nazirmoreh's Special Blends Vegetable-Herbal Seasonings

Grown, Cared for and Prepared here at the Monastery

At Nahziryah Monastic Community for salads, cooking and drinking
Rev. Nazirmoreh (ABRD) prepares the blends according to inspirational rhythm.



Much love, collective effort & labor (work & meditate, meditate & work) was put into this effort, this service, ...these seasonings.

THE KEY TO GOOD COOKING & FOOD PREPARATIONS IS IN YOUR HANDS...

No chemicals, pesticides, preservatives or coloring agents. No genetically engineered or irradiated substances.

Bottles are recycled - designs/shapes per net weight will vary according to availability. See bottles below.



Smallest 3 Kit Sampler
apprx. 1/2 oz net wt
\$7

Medium 3 Kit -
3 oz. net wt
\$26



Smallest 7 Kit Sampler
approx. 1/2 oz net weight

Single Large Glass Container -
5.4 oz
\$16



Seasonings List

Blend #1 SAGE; HOLY BASIL; PEPPERS; TOMATOES;
CHIVES; GARLIC PLANTS

Blend #2 SAGE; HOLY BASIL; OREGANO; PEPPERS; TOMA-
TOES; CHIVES

Blend #3 Asparagus; Malabar Spinach; Comfrey Leaf; Hickory
leaf; Garlic Shoots

Blend #4 Maple Leaf; Purslane, Holy Basil; Sage; Garlic
Plants

Blend #5 Parsnip Leaves; Collard Greens; Chives; Chick-
weed; Sweet Potato Leaves

Blend #6 Parsnip Leaves; Malabar Spinach, Carrot Leaves;
Chives; Mixed herbal/veg. roots, stems leaves; Lettuce; Kale

Blend #7 Amaranth Greens, Assorted Wild Greens; Broccoli;
Dill; Leek

Blend #8 Cabbage; Maple Leaf; Chives; Onions; Parsnips/
Radishes; Sage; Day Lily Shoots

Blend #9 Dock; Okra Leaf; Kale; Chickweed; Sweet Potato
Leaf; Lemon Balm; Chives, Day Lily Shoots; Garlic

Blend #10 Holy Basil; Chives; Maple Leaf; Okra; Cabbage; Fig
Leaf; Squash

Blend #11 Burdock; Sweet Potato Leaf; Peppers; Grass; Mali-
bar Gourd Squash; Leek; Hickory; Day Lily Leaf

Blend #12 Kale; Chives; Sweet Potato Greens; Carrots;
Maize; Anise Hyssop; Squash Greens

Blend #13 Green Pea Greens; Dock; Grass; Collard; Pars-
nips; Henbit; Garlic

Blend #14 Chickweed; Comfrey; Nettle; Tomato; Sorrel; Hen-
bit; Garlic

Blend #15 Goldenrod; Lemon Balm; Wintercress; Fig Leaf;
Wild Greens; Garlic; Hot Peppers

Blend #16 Salsify; Parsnip Leaf; Carrot Leaf; Sweet Potato
Tops; Cauliflower Greens; Garlic; Okra Leaf



Seasonings List

Single 3 Ingredients Per Blend Seasonings

- [Blend #1](#) Sorrell; Hot Peppers; Chives
- [Blend #2](#) Garlic; Peppers; Chives
- [Blend #3](#) Garlic; Lemon Balm; Lambsquarter
- [Blend #4](#) Chives; Assorted Cool Weather Plants; Dock
- [Blend #5](#) Garlic; Chives; Broccoli Plants
- [Blend #6](#) Chives; Salsify; Squash
- [Blend #7](#) Chives; Henbit; Purslane
- [Blend #8](#) Garlic; Assorted Wild Greens; Hot Peppers
- [Blend #9](#) Garlic; Nettle; Cabbage/Brussels Sprouts
- [Blend #10](#) Chives/Sorrell/Dandelion
- [Blend #11](#) Sage/Garlic/Zucchini
- [Blend #12](#) Garlic/Kale/Chives
- [Blend #13](#) Garlic/Sorrel/Tomatoes
- [Blend #14](#) Sage/Garlic/Lovage
- [Blend #15](#) Sage/Peppers/Tomatoes
- [Blend #16](#) Lovage/Egyptian Onions/Purslane



- [Blend #17](#) Sage/Garlic/Dock
- [Blend #18](#) Henbit/Chives/ Mushrooms
- [Blend #19](#) Sage/Dock/Chives
- [Blend #20](#) Lovage/Kale/Nettle
- [Blend #21](#) Sage/Garlic/Sorrell
- [Blend #22](#) Sage/Chives/Chickweed
- [Blend #23](#) Egypt. Onions/Tomatoes/Malibar Spinach
- [Blend #24](#) Garlic/Salsify/Chives
- [Blend #25](#) Sage/Chives/Zucchini
- [Blend #26](#) Sage/Garlic/Thyme

- [Blend #28](#) Carrots/Lovage/Garlic Cloves&Chives
- [Blend #44](#) Chives; Sage; Tomatoes
- [Blend #45](#) Chives; Tomatoes; Hyssop
- [Blend #47](#) Egyptian Onions; Hyssop; Tomatoes
- [Blend #48](#) Chives; Burdock; Purple Basil
- [Blend #49](#) Carrot Tops; Corn; Green Onions
- [Blend #50](#) Dandelion; Holy Basil; Corn
- [Blend #51](#) Henbit; Lily; Holy Basil
- [Blend #53](#) Tomatoes; Fig Leaves; Sage
- [Blend #54](#) Mushroom; Cress; Parsnips
- [Blend #56](#) Squash; Lovage; Cress
- [Blend #57](#) Fig Leaves; Dock; Sage
- [Blend #58](#) Garlic Leaves; Salsify; Basil
- [Blend #59](#) Henbit; Mixed Greens; Golden Rod
- [Blend #60](#) Fennel; Assorted Wild Greens; Garlic



Seasonings List

[Blend #17](#) Burdock Leaf; Fig Leaf; Garlic Leaf; Hickory Leaf; Chives; Comfrey; Beets Asst. Cold Weather Plants & Leaves; Malibar; Day Lilies

[Blend #18](#) Green Onions; Asst Greens; Asparagus; Cauliflower; Anise Hyssop; Parsnip Leaf; Kuzu Leaf

[Blend #19](#) Tomatoes; Chives; Malibar Spinach; Chickweed; Garlic, Nettle; Wild Sorrell

[Blend #20](#) Oregano; Squash Stems; Collards; Cabbage; Malibar Squash; Mullein; Chives; Garlic; Fig Leaf; Kale; Asafotida; Tumeric

[Blend #21](#) Leek; Lemon Balm; Anise Goldenrod Leaf; Burdock Stems; Garlic; Maize; Maple Leaf; Fig Leaf; Sassafras Leaf

[Blend #22](#) Brussels Sprouts; Cauliflower, Broccoli; Parsnips Leaf; Pok Choi; Turnip Greens; Chives; Garlic; Lemon Balm; Bay Leaf

[Blend #23](#) Chives; Mullein; Winter Cress; Carrot; Sweet Potato; Kale; Parsnips

[Blend #24](#) Garlic; Parsnips; Carrot; Pea Greens; Lovage; Comfrey; Grass

[Blend #25](#) Okra; Calendula; Carrot tops; Burdock; Chives; Sweet Sicily; Dill/Fennel/Cilantro Flowers

[Blend #26](#) Salsify Root; Holy Basil; Nettle; Kale; Pok Choi; Chives; Salsify Greens

[Blend #27](#) Chives; Carrot Tops; Turnips; Lambsquarter; Anise Hyssop; Lettuce; Sorrel

[Blend #28](#) Garlic; Nettle; Holy Basil; Beets; Sweet Potato; Turnips; Kuzu

[Blend #29](#) Rosemary; Tomatoes; Summer Savory; Lemon Balm; Chives

[Blend #30](#) Tomatoes; Green Onions; Hot Peppers; Thyme Buds; Thyme Leaves

Seasonings List

Blend #31 Lemon Balm; Green Onions; Thyme

Blend #33 Cabbage; Tomatoes; Garlic

Blend #34 Cabbage; Cabbage Stems; Tomatoes; Green Onions

Blend #35 Tomatoes; Cucumbers; Chives; Avocado

Blend #36 Holy Basil; Tomatoes; Sage

Blend #37 Tomatoes; Chives; Fig Leaves

Blend #38 Rosemary; Tomatoes; Summer Savory; Lemon Balm; Chives

Blend #39 Bay Leaves; Nettle; Kuzu; Lovage; Salsify; Garlic Plant; Chives

Blend #40 Burdock; Tomatoes; Fig Leaves; Sassafras Leaves; Sweet Potato; Chives; Sweet Basil

Blend #41 Bay Leaves; Chives; Sorrel; Dock; Sage; Kale; Purple Basil

Blend #42 Purslane; Lovage; Indian Pipes; Walnut Leaves; Geranium; Sassafras Leaves; Sweet Basil

Blend #43 Lovage; Hyssop; Fig Leaves; Kale; Okra; Chives; Salsify

Blend #46 Bay Leaves; Tomatoes; Avocado; Peppers; Pok Choi; Sun Potatoes; Fig Leaves



Seasonings List

Blend #52 Corn; Egyptian Onions; Wild Growing Vegetation Mix



The Reverend's New Complete Seasonings Blends

