

**...NEW FROM NAHZIRYAH MONASTIC COMMUNITY...**

**REVEREND NAZIRMOREH'S SPECIAL BLENDS:  
Herbal – Vegetable Seasonings**

**NATURE GROWN**

**At Nahziryah Monastic Community  
for salads, cooking and drinking.**

(Rev. Nazirmoreh ABRD, prepares the blends according to  
inspirational rhythm – not formula or recipe proportions)

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



**... THE KEY TO GOOD COOKING & FOOD PREPARATION 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.**



**—INTRODUCTORY OFFER—  
SEVEN BOTTLE KITS**

*\*Includes instructions & full ingredients listing*

**available at \$49.00 / singles @ \$8.00 / 3.4 oz. net wt.  
available at \$35.00 / singles @ \$6.00 / 1.4 oz. net wt.  
available at \$21.00 / singles @ \$4.00 / .7 oz. sampler size  
available at \$14.00 / singles @ \$2/ .4 oz. sampler size  
Single Large Size available at \$12.00 each / 5.4 oz. net wt.**

**To place an order call 1-870-449-4381 or 800-615-3753**

*Major credit cards accepted, debit cards, prepay. Prices above do not include shipping fees.*

*mail orders send to: Rev. Nazirmoreh Kedem, Nahziryah Monastic Community,*

*Nazir Path 970 MC 5029, Saint Joe, AR 72675*

*E-mail: eemeht@mntnhome.com www.nmcnews.org*

*Blessings and Thanks to our Spiritual Teacher and Director - the Reverend Nazirmoreh (A.B.R.D.) ...  
Founder and Spiritual Head of Nahziryah Monastic Community and the Nazir Order of the Purple Veil*

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 entrée 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 entrée. 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 entrée, record – take notes – re-use with that which you are attuned to, for that which you like in particular...”.

“However, there are those that Nazirmoreh could prescribe for general use with specific entrees, for those that are not familiar with, experienced in the direction, the thought, the usage that Nazirmoreh as above stated... The following seasonings could be generally used for:”

(EXAMPLES:)

<b>#8</b> beans such as northerns, limas, navy	<b>#10</b> salads, rice & grains grain soups, avocados	<b>#11</b> salads, drinks (with Bragg’s liquid aminos)	<b>#12</b> soups, stews, drinks
<b>#13</b> rice, grains, red lentils, split pea, dals	<b>#14</b> salads, green lentils, soups, stews, drinks, tofu, avocados	<b>#15</b> black beans, red beans, pinto beans, anasazi beans, adzuki beans, salads, soups, stews, rice, gravy, pasta sauces & sprinkle on’s, pole beans green peas/ beans such as string beans, also mung, split pea, snow peas, avocados	

“This is general usage. However, 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 have 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.*

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

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

...EMBRACE THE LOVE FROM ABOVE...

*Blessings and Thanks to our Spiritual Teacher and Director - the Reverend Nazirmoreh (A.B.R.D.) ...  
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