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Contributors

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Clearspring MACROBIOTIC QUALITY

WHOLEFOODS

同医源

The seal we use on our Japanese products means 'medicine and food (have the) same source'. It is an old saying, and it's not only Oriental philosophy. In the 4th century BC, Hippocrates taught that environment, food and lifestyle were prime influences on our health. Today, modern science has begun to agree. More and more, people are realising that diet is directly connected with health. This is the Macrobiotic point of view.

For over 20 years, Mitoku, our agents, have searched throughout Japan for traditional foods that meet the highest macrobiotic standards. And

HELPING YOU MAKE HEALTHY CHOICES for 16 of those years we have been their distributor for the British Isles. To honour this exceptional commitment, world macrobiotic leaders, Michio and Aveline Kushi, have awarded our Japanese Foods their special seal of Macrobiotic quality.



Clearspring

The Finest Range of Macrobiotic Wholefoods

MALTED CEREAL SYRUPS Wholesome Sweeteners rich in Maltose - YINNIES ORGANIC BROWN RICE SYRUP, JAPANESE BROWN RICE MALT, CORN and BARLEY MALT, and ORGANIC BARLEY MALT. ORGANIC JAPANESE TEAS From the Nagata Family Mountain Tea Gardens at Uji -Low Caffeine KUKICHA, smoky HOJICHA, and tangy SENCHA. All available Loose and in Tea Bags. SEAVEGETABLES Delicious, Mineral-rich Food from the Ocean, with wonderful varied tastes. NORI, KOMBU, WAKAME, ARAME, HIJIKI, DULSE, AGAR-AGAR, and SEA PALM. ORGANIC MISO Rich, Satisfying Soya Puree - Genuine Unpasteurised Farmhouse Miso from the Onozaki Family - MUGI & GENMAL. Also HATCHO MISO and SWEET and WHITE MISO. ORGANIC SOYA SAUCES The very finest traditional Japanese Shoyu and Tamari -Superb Seasonings. SAKAE ORGANIC SHOYU, MANSAN ORGANIC TAMARI & JOHSEN PREMIUM SHOYU. AMAZAKE Delightfully Sweet, Rich and Creamy cultured Organic Brown Rice. Use as a Drink or Dessert. A classic wholefood Sweetener. ORGANIC UMEBOSHI Tart and Tangy Salt Pickled Plums that make a Delicious Savoury Seasoning. Prized for their Health-giving properties for over 1000 years in the Orient. JAPANESE PASTA Genuine Rolled and Cut Noodles from the Sakurai Family. Smooth textured and easy to digest - SOBA Buckwheat, UDON Wheat Noodles, & RAMEN Quick cooking Noodles. SAUCES, RELISHES & CONDIMENTS ORGANIC BROWN RICE VINEGAR, TOASTED SESAME OIL, KUZU, SHIITAKE, MOCHI, NATTOMISO CHUTNEY, TEKKA, TAKUAN and SUSHI PICKLES. CRACKERS, BISCUITS & SWEETS A wide range of tasty Japanese Baked BROWN RICE SQUARES & PUFFS. Also genuine RICE MALT SWEETS, flavoured with natural essences. SPECIAL COOKWARE AETERNUM STAINLESS STEEL PRESSURE COOKERS, BAMBOO Cooking Utensils, KATANA Vegetable Cutting Knives, SURIBACHI Mortar & Pestles, and much More ! **RECIPE & INFORMATION LEAFI** We have prepared a series of Leaflets, packed with useful information so you can thoroughtly enjoy, and get the most from our traditional wholesome foods. CLEARSPRING LTD 196 OLD ST. LONDON EC1V 9BP ©1991 100% RECYCLED PAPER

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