Our mysterious portfolio of 2030 Inspired by the historic spice route of 1501



"We are here in the future ...the year is 2030..

The Earth's food supply is infected by corporate greed and capitalist optimization.

Increasingly, people are rejecting this over-processed industrial food, inspiring protests and boycotts the world over. They crave real food. True authenticity. Food prepared with the resources nature provides.

Is there really no hope for us? Please meet our friends that were called in for help in the 15th and 16th century already as the spice route operated by power-hungry governments and companies threatened to destroy many natural habitats:

Tokoloshe, Inkanyamba, **Impundulu**, and **Grootslang**. As in centuries past, we must keep their origins a secret to protect them and the highly-prized ingredients we have discovered on this magical journey.

We are now in the midst of a second global spice trade. Just as in the 16th century, people have become enthralled with previously unknown spices, fruits and herbs from every corner of the globe.

In 2030 CE a new "spice route" develops; spices and fruits have become the new currency of true authenticity.

The country of South Africa, rich in cultural diversity and elegance, comes to be an integral and intriguing part of this new spice route. Over the centuries, dangerous coastlines, unpredictable weather patterns, and a defiant indigenous culture protected South Africa's bountiful heritage. They preserved their unique resources with the help of mythological creatures: winged animals, poisonous snakes, tree-climbing fish, and elephant-eating sea snakes.

We dedicate this most unusual quartet to our mythical friends as they are the only ones able to protect these wonderful spices and fruits, actually the entire surrounding flora, to allow nature to create immensely intriguing flavors and aromas that otherwise would no longer exist.

"The spice route of 1501" ...the year is 2030 CE"

Spice Route of 1501 - The year is 2030 CE



1. Tokoloshe (12oz cans, 20L kegs)

Tokoloshe is an evil-spirited gremlin from Zulu mythology; short, hairy, humanoid figures that can render themselves invisible.

- Mead with dash of molasses
- Cape Naartjie peel (Chinese citrus fruit, has become a common spice in the Cape)
- Cloves (from Indonesia, the location of these ancient trees was a closely-guarded secret: Banda Island and Moluccas Island)



2. Inkanyamba (12oz cans, 20L kegs)

The Inkanyamba is a huge, carnivorous, eel-like animal in Zulu and Xhosa legends.

- Mead with a dash of molasses
- Eliachi (aka Cardamom; a special spice that, alone, combines beautifully with the molasses and honey)



3. Impundulu (12oz cans, 20L kegs)

The Impundulu is a supernatural bird from Pondo, Zulu, and Xhosa folklore; it is as big as a human and can summon lightning and storms.

- Mead with a few dashes of molasses.
- Cinnamon
- A dash each of Coriander, Kochi black pepper, and fresh Tumeric root (grown from plants obtained in Kerala, India)



4. Grootslang {375ml bottles}

Grootslang "great snake" lives in a cave called the Wonder Hole in South Africa. Gods subdivided the original creature into two species: the elephant and the snake. Its cave is full of diamonds but no one knows for sure as the Grootslang guards it well

- Indigenous rum made from sugar cane molasses enriched with local Kumquats and original Kola Nuts [2 inch long brown nut is hand-collected and dried in the sun prior]

