



pillar of salt [never look back]

nothing but salt – take the grind out of salt dispensers forever and never look back



wind formed/hand harvested/natural/ sea salt caviar crystals

crystal pools [for serious chilling out]

an exquisitely calming blend which looks as good as it tastes



hand harvested sea salt/ chamomile/lime flowers/lavender/ blue poppy seeds/cornflowers

splash [from the garden of the sea]

probably harvested by mermaids, an irresistible treasure trove of ocean classics



sea salt/parsley/black pepper/ coriander/nori/kombu/sea lettuce/ lemon grass/mustard seeds/ herb flowers

fruits ~alfresco [seasoned by the sun]

the savoury tang of all your favourite mediterranean foods!



sundried tomatoes/black pepper roasted garlic/olives/ bell peppers red onion/basil/wheatgrass

heat wãve [mindblowing stuff]

stimulating for body & mind - a blast of mental energy gives you a head start



sea salt/green chillies/coriander leaves/ginger/horse radish lime peel/gingko biloba

Rock of ages [to grind from here to eternity]

ebony and ivory grind together in perfect harmony – a timeless classic



whole black peppercorns/ hand harvested sea salt

atmosphere [life's a breeze]

an uplifting blend to focus the mind and improve your outlook on life



hand harvested sea salt/ st. john's wort/lemon balm/lavender/ sweet basil/roman chamomile

ðarling buds [petal power]

the future of salt – the most delicious way to say it with flowers



hand harvested sea salt/ rose buds and petals/lavender/ chamomile flowers

grains of ðesire [in the mood food]

see red – a hot & tangy aphrodisiac surprise with bite



black peppercorns/peony petals/ grains of paradise/ginseng/ orange rind/horseradish nutmeg/cloves

elements of spice grinders



earth's energy [root for yourself]

your favourite wholesome, warm & woody flavours make food taste like it should



sea salt/black pepper/garlic/onion/
chinese ginger/star anise/sesame
seeds/nutmeg/cloves/cinnamon

wagic mushrooms [an overnight sensation]

tiptoe through the forest in search of a spellbinding addition to any meal



sea salt/african caesar
mushrooms/chanterelle and porcini
mushrooms/onion slivers/chives

oh! zone

[nature's washing machine]

cleansing – diuretic ingredients to spring-clean you from the inside out



sea salt/fennel/chinese ginger/
lemon peel/aniseed/cardamom/mint/
coriander/celery

herb garden [a peace of green]

a relaxing harmony of kitchen garden goodness



green peppercorns/echinacea/
sweet basil/sage/marjoram/
rosemary/oregano/sea salt

spirit of fire [bits that bite]

chilli dreams - hot and tangy for those that can take the heat in the kitchen



chillies/sweet bell peppers/
ginseng/peppadews/
horseradish/black peppercorns

black gold [fuel for thought]

Pepper with a clean bite!



sarawak/brown label/
whole black peppercorns

rainbow [pick of peppers]

A colourful rainbow of peppercorn varieties!



whole black/white/
pink & green peppercorns

ELEMENTS

INGREDIENTS

- Mood-food concept with new age names
- Top quality ingredients
- No artificial additives, no added MSG
- Hand-harvested sea salt crystals
High mineral, trace element content
Exceptional purity, taste
- Interesting ingredients, including:
Calendula, lavender, rose and other petals
Ginseng
Mushrooms

PACKAGING

- Attractive, recycled 100ml glass bottle
- Adjustable grinder in clear acrylic
Silver "Enjoy Your Daily Grind" label on grinder base
Embossed, snap-on lid for freshness
Rondel inserted with usage instructions
- Acclaimed design
Featured in design shop at Paris's Pompidou centre
Published in countless design magazines
Interesting names with interpretive graphics
- Printed tamper-proof seal with perforated opening
- Bottle printed with batch and BBE date
- Re-usable packaging: Screw off grinder, refill jar and reuse

THE ORIGINAL HEART OF THE SPICE ROUTE WHERE EAST MEETS WEST

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grinders

elements of spice