

news from **SOUTH RIVER**  **MISO COMPANY**

South River Currents

Thanksgiving 2000

www.southrivermiso.com

We Welcome You To Visit

Over the past several years many of you have encouraged us to develop a web site so that you can order from us on-line. Voilà!

At our new web site you can learn more about us and about miso. Our site includes recipes, descriptions of our products, resources and links to related sites. You can also order on-line using Visa or MasterCard. Or,

you can print out our price list and order form if you prefer to order by mail. We hope our web site will make ordering easier and more convenient for many of our customers.

We also want to honor our customers who would like to continue receiving our price list by mail. There is a place on the attached order form to indicate this preference.

Although our information is now on-line, we remain as human beings in the flesh and blood: living here, making miso, and serving you with the same spirit we have honored for the past twenty years. Thank you for your continued support.

Christian Schnell

Autumn Sunset Soup

Serves 4

- 1 medium sized winter squash (Buttercup, Butternut, or similar type) peeled, seeds removed, and cubed
- 1 large onion sliced half moons
- Pinch of salt
- 5 cups water
- 2 tablespoons *Sweet White Miso*
- Chopped parsley for garnish

Place onions in heavy soup pot, then layer squash on top. Add salt and one cup water. Cover and simmer for 30–35 minutes, adding more water if necessary. Remove to blender or food processor and blend until smooth. Add miso and the remaining water as needed. Return to pot and simmer for 2–3 minutes. Garnish and serve.

This recipe is from our Little Book of Miso, available free with your order.

Line drawing by Akiko Aoyagi in The Book of Miso (Berkeley: Ten Speed Press, 1983).

OUR GUARANTEE



If you are not happy with any of our products, we will gladly refund your total cost of purchase.

Please call or write to us with any questions or comments you may have.

We are here to learn from each other and to help each other grow in the True Spirit of all people.