

6900 FT PAR 71

A Culinary Exploration of the Gamble Sands Spice Experience

## SCARECROW Blend

# Blend Name: Scarecrow Welcome to the Certificate of Essence

A unique and innovative approach to capturing the true essence of a persona through the art of spice blending. At the heart of this process lies our proprietary Personaware™ technology, which enables us to represent one's persona in a digital form, with color as the mediator. This document serves as proof that your blend is not just unique—but is uniquely you.

#### 🌬 The Story Behind the Blend

Perched atop wind-sculpted ridges, Scarecrow is more than a figure of straw—it is a keeper of wisdom, a protector of strategy, and the living echo of Gamble Sands. With orchard air and dusted sun, the land teaches patience, intuition, and boldness. This blend honors that spirit, not with loudness, but with resonance. Each spice is a stroke on the canvas of high desert mystery—offering a taste not only of land but of legacy.



## Ingredients and Essence Mapping

Applewood Smoked Salt – Embodies windfall and grounding, connecting sky to soil

Sage (ground) – Symbol of silence and guidance; whispers across dry brush Smoked Paprika – The ember hue of setting sun, warmth with edge Fennel Seed (ground) – Breath of swee highlands and wild bloom Black Cumin (ground) – Carries bitter truth and subtle intrigue; mystique of dusk

Garlic Granules – Humble and bold, earthy and human—unites the blend Juniper Berry (crushed) – Crisp, pine spirit of the Columbia breeze White Pepper (ground) – Cuts through with clarity like wind on the ridge Smoky, Earthy, Herbal with a touch of Desert Sweetness Balanced, rooted, and complex—this blend offers immediate warmth followed by a lingering depth. It suits both wild and refined palates, delivering a tasting experience as strategic and satisfying as a round at Scarecrow.

#### Recipe Ideas





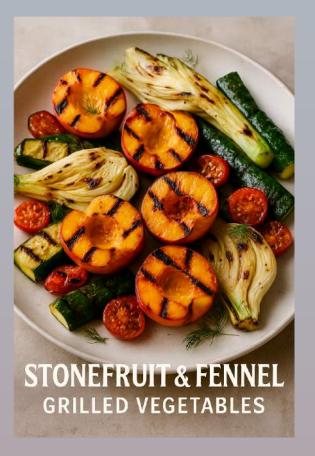
#### 🧂 Flavor Profile

#### 1. Windridge Roasted Chicken

Aromatic and grounded—perfect for Ingredients:

- 3 tbsp olive oil
- 2 tbsp *Scarecrow* blend
- Salt to taste

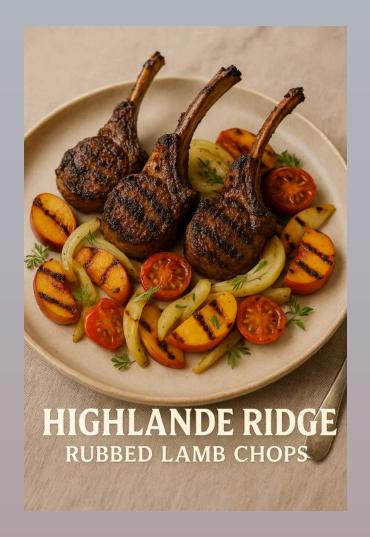
Instructions: Rub chicken with olive oil and the blend. Roast at 400°F (200°C) for 45-60 minutes. Rest before carving.



### 2. Stonefruit & Fennel Grilled Vegetables

- 1 peach, sliced
- 2 tbsp *Scarecrow*
- Olive oil

Instructions: Toss ingredients in olive oil and spice blend. Grill until charred and tender. Serve with fresh herbs.

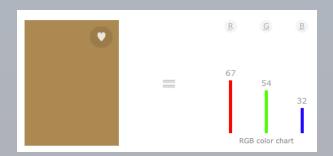


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Ingredients: 4 lamb chops 2 tbsp Scarecrow 1 tbsp Dijon mustard Salt & cracked pepper

Instructions: Coat chops with mustard, press in the blend, and sear or grill until medium-rare. Let rest before serving.

#### Understanding Fundamental Frequencies



Primary Fundamental Frequency (FFF): #AC8951 – Burnished Dune Bronze Nestec Fundamental Frequency (NFF): #AO7365 – Bronzed Driftwood

These colors mirror the psychological essence of Scarecrow:

- Rooted yet elusive
- Warm but windswept
- A strategic sentinel of flavor, memory, and movement

Each blend is crafted using Fundamental Frequencies—colors that correspond to different aspects of a persona's character. These frequencies are not just visual; they resonate on a deeper level, influencing emotions, moods, and even the taste experience.

### Let the spirit of Scarecrow guide your taste and your table.

"Scarecrow" is more than flavor—it is presence, patience, and the poetry of land.

#### Scarecrow...

Discover the essence of "Scarecrow," a unique blend that captures the spirit of Gamble Sands through the art of spice. With its smoky, earthy profile and ingredients that tell a story of land, legacy, and wisdom, this blend transforms ordinary meals into extraordinary experiences. Let the flavors guide you, embodying the patience and strategy of the high desert, as you savor each moment at your table.