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The Soul's Ascent in Crisis

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**The Spiritual Aspects of
Shumei Natural Agriculture**

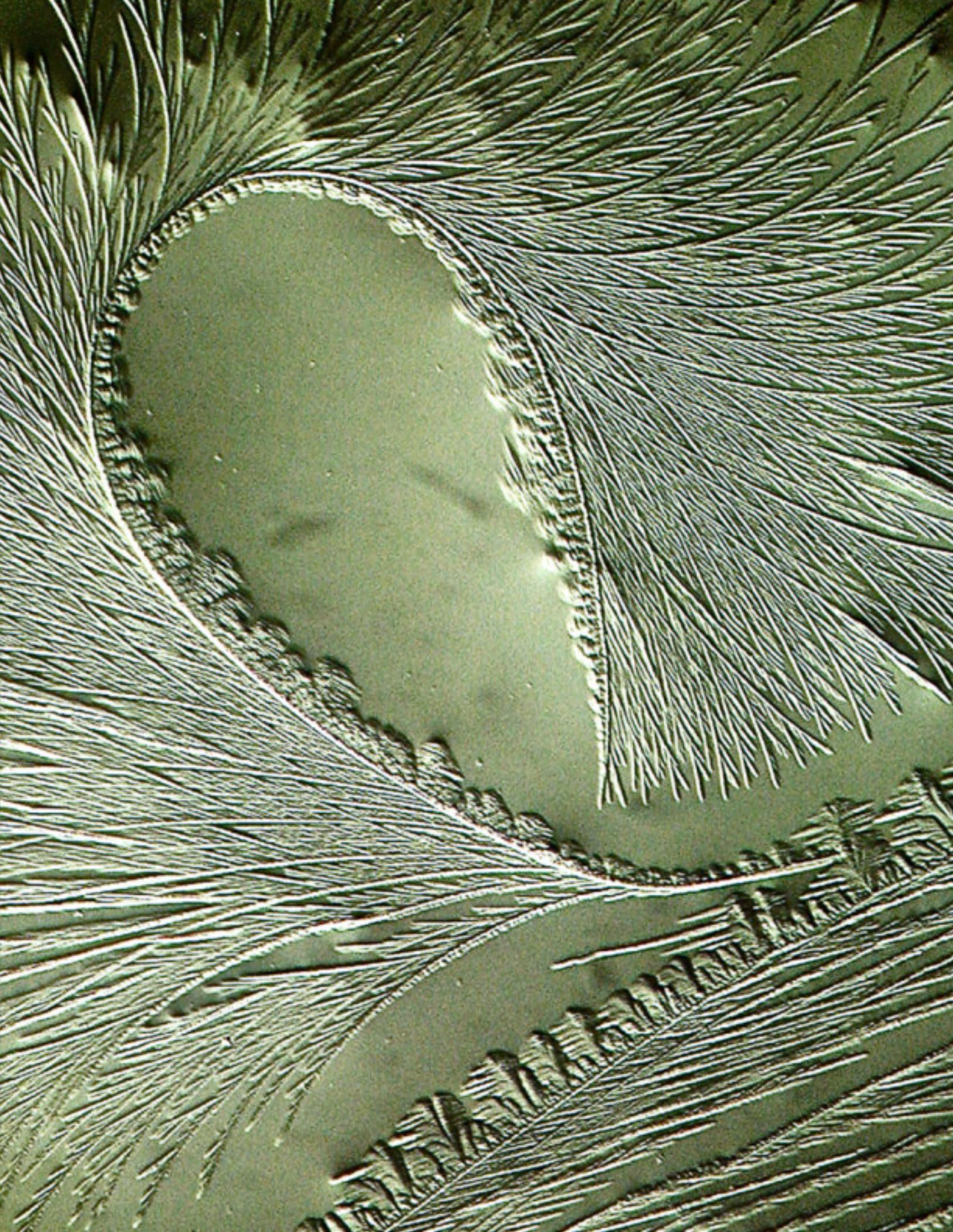
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**A Subtle Energy:
The Imaging of Natural Agriculture**

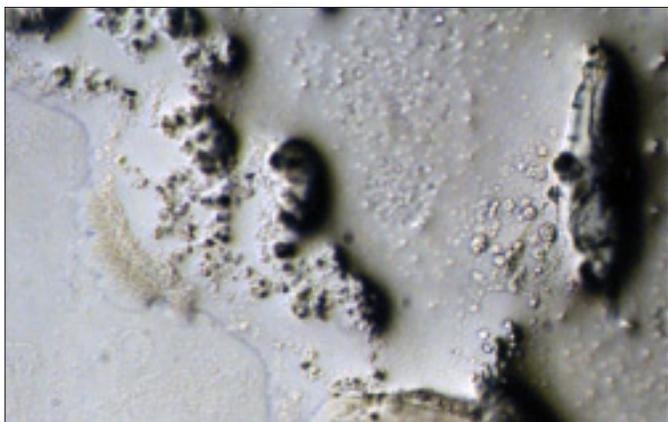
Dr. Kausal Carlo Cortella



THE IMAGING OF NATURAL AGRICULTURE

A Subtle Energy

Visionlab, founded by the Swiss organic food company Soyana, specializes in imaging the subtle life forces of water and food products. Last year the research laboratory captured crystalline pictures of the underlying structure of Shumei Natural Agriculture Grandama wine. Visionlab's general directory explains something of the process and philosophy behind the creation of these remarkable images and what they mean.



Above: The SAT image left by conventional industrially produced wine.

Right: The grace and elegance of the feathered pattern is captured by a SAT scan of Natural Agriculture's Grandama wine. This fine wine is the vintner Sacrafamilia's homage to Shumei's spiritual leader, Mihoko Koyama.

Dr. Kausal Carlo Cortella (Italy/Switzerland)

Dr. Cortella is a Geobiologist, who specializes in water and electro-magnetic environmental quality. He holds two doctorates, one in Indo-Vedic Psychology and a second in Quantum Medicine and Bioenergetics. Currently, Dr. Cortella is the general director of Soyana's Visionlab, a laboratory that researches energy quality, and a professor of biology at the Ojas Swiss International Academy. He also works with patients at his offices in Lugarno, Switzerland and Florence, Italy.

The following is drawn from a presentation Dr. Cortella gave during Shumei Europe's anniversary in Milan, Italy, last September. The text has been edited for use in this publication.



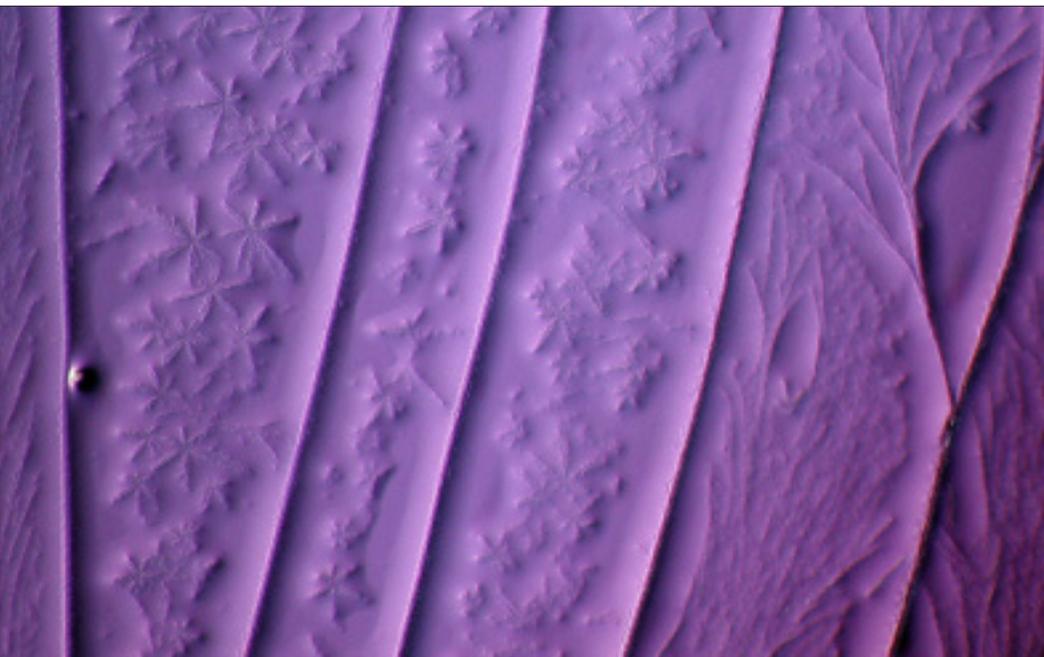
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David Bohm,¹ considered one of the finest quantum physicists, once said, "In the new physics there is no space both for matter and field because the field is the only reality." The deeper we go into matter, the more mysterious it becomes. We like to think of the universe as space that is mostly empty and matter that is mostly solid, but this is an illusion. According to quantum physics, matter is 99.99% energy.

The Spagyric Advanced Technology (SAT)² methodology and the ojas energy³ that we discovered in our laboratories are based on the study and practice of a new subtle energy scientific paradigm. This paradigm and methodology not only concerns the theory of inner electromagnetic coherency of the fields as contemplated in *quantum electro-dynamics*, but also the discovery of *spiritual principles* operating within matter.

The discoveries and protocols Visionlab developed through SAT are secured and not disseminated outside our laboratories. Yet,

1. David Joseph Bohm (1917—1992) was an American physicist who made significant contributions to theoretical physics, quantum mechanics, relativity theory, neuropsychology, and philosophy. Bohm grew dissatisfied with orthodox quantum theory and was troubled by the imbalance he saw between man and nature, and the advancement of technology with no regard for mankind's well-being. In his mature years, he addressed societal problems.
2. Visionlab's process for imaging the life force of food and drink is called SAT (Spagyric Advanced Technology). SAT's crystalline images depict the life force of the matter being imaged, and the quality of its subtle energy can be assessed by the form and harmony of the crystals' shapes and structures.
3. Derived from the Sanskrit *vaj*, meaning *strong*, *ojas* means *vigor*. It is believed to be the essential energy of all living things. Ojas has a broader meaning as well. It is thought to be the gateway between the physical and spiritual, between consciousness and action.



our advancements were initiated in the hearts of researchers who sincerely and with great fondness desire to serve humanity. I am just one of those who humbly contributed to these discoveries. The SAT methodology required very long and arduous research by means of intense study and humble discipline. During our research, we came to feel the close relationship between man and the universe, and how cosmic energy manifests itself in all living things. We also came to realize that the source of all existence is a force known as *consciousness*, which appears in matter as invisible energy.

From the ancient science of subtle energies,⁴ we found a new, practical, and scientific system of energy–matter observation—a breakthrough. The many discoveries from Visionlab lead us to believe that we are all connected with everything around us, that we are all part of the same spiritual force, and that energy is the basic substance by which all action and transformation are possible. There is no *good* or *bad* energy. It is more likely that there are some fields in tune with the harmonious flow of natural energy and some others that are blocked from expanding properly. Unfortunately, this polar-

4. The term subtle energy is of recent origin. It could mean a physical energy, such as electricity, of such low intensity that it cannot be measured. Some suggest that it is a type of unified energy embedded in three-dimensional space.

Ancient Indian and Tibetan medicine held that a network of spiritual energy channels existed throughout the body. In today's esoteric medicine, such networks are called the subtle body and some believe that the energy or life force they convey is related to subtle energy.

ity has not been fully explored by western science yet. But it has been experienced and described in ancient eastern science, and has a tremendous biological importance. The more the life force is active in a structure, the stronger its capacity for regeneration and circulation with new positive and beneficial energy. *Subtle energy* is the medium through which consciousness acts on matter and energy.

A new generation of quantum physicists believes that the bond between energy and matter can be understood only by considering new subtle, invisible dimensions. We already know the so-called *dense energies*, such as thermal, electrical, magnetic, and gravitational, that are measured with conventional scientific instruments. Behind those solid particles is a hidden matrix of vibrations and microscopic strings that operate in many dimensions.

Dense energies would be enough to define the world if reality were just material objects moving chaotically according to some deterministic laws. But theories of subtle energy tell us that this is not enough. If we do not put subtle energies and consciousness into the picture, the model does not fit! Long ago, we found this knowledge in the psychology and spirituality of ancient India. Thousands of years ago, those pioneering scientists of human energy and spirituality experienced and discovered that reality includes not only physical evidence, but a *mental–energetic* and *subtle structure*. According to these ancient scientists, consciousness has a direct impact on the manifestation of reality.



Accordingly, subtle energies are inseparable from matter, so if we discover them and if we study them consistently, a new secret code of life will manifest itself and bring inspiration and understanding to humanity. This was the main dream and goal of Visionlab and the Ojas Academy.

Crystalline images of food and drink based on our laboratory's research have led to a fundamental change in the way we think of what we eat and drink.

Who has ever bitten into what appeared to be a luscious piece of fruit only to find it rotten? Today, external appearance tells us very little about the quality of food. Moreover, nutritional labeling is also of little value in assessing a food's quality. In order to get the real picture, one needs to gaze into the very life force of the food.

With this challenge in mind, Soyana created its own research laboratory in 1999. Soyana's Visionlab examines the living processes that determine the quality of food. Often, the chemical analysis of food fails to reveal actual differences of quality among various foods. In essence, Visionlab aims at tracing the forces at work within matter.

Going beyond traditional chemical analysis, Visionlab has discovered how to recognize qualitative differences by measuring and making visible the life shaping forces inside foods through a process of crystallization. Our methods enable us to view *order forces* that create crystalline pic-

Far Left: Another SAT image of Grandama wine highlights an intricate crystalline pattern in mauve.

Left: A bottle of fine Grandama wine as seen in daily life.

“We came to realize that the source of all existence is a force known as *consciousness*...”

tures after a sample liquid is treated by way of our unique extraction methodology and laboratory investigation.

The inherent invisible constituents within food become clearly visible in crystal shapes that are microscopic in size. Human beings have the inherent capacity to recognize and remember optical structures. This ability facilitates a more holistic interpretation of these crystalline pictures.

We aspired to find a way in which shapes could express and measure the quality of food and drink. We were following the path taken by the early and mid-twentieth century theorists Rudolf Steiner⁵ and Ehrenfried Pfeiffer.⁶ Through *Sensitive Crystallization*, we simultaneously found a synthetic and comprehensive way to judge the dynamic relations and balance of the forces and active components of living organisms.

Under specific conditions proved by detailed methodology, the organic substance undergoes a specific protocol that is repeatable and expressive of the structure of the whole crystal system.

Visionlab's SAT method and the earlier Sensitive Crystallization both work on the hypothesis that living things are mainly an effect of specific *morphogenetic fields*, which have in recent times been made widely known by Dr. Rupert Sheldrake.⁷

One of the main tenets underlying Dr. Sheldrake's theories is that memory expresses itself through *morphic fields*.

A morphic field is a pattern, order, or formal structure. Such fields have a kind of built-in memory derived from earlier forms of a similar kind. Morphic fields are an organizing principle of nature.

Sheldrake's theory, in a sense, mimics what is found in the field theories of Quantum Physics. The atomic world is nothing like the world we live in. As Niels Bohr⁸ said, "Anyone who is not shocked by quantum theory has not understood it."

The presence or absence of order and harmony, of beauty in crystalline images, provide the viewer with astonishing insights into the inner quality of food and drink. We refer to the life energy in foods as *order force*, because the stronger the life energy in a food, the more impressive and satisfying are the order, proportion, and harmony of the crystalline images.

After researching over 150,000 samples of food and drink during the last ten years, we can make the following conclusions and statistical observations:

- The crystalline pictures of organic foods reveal more highly developed and aesthetically pleasing structures than pictures of conventional foods.
- The more one is aware of the qualitative, informational, and vibrational aspects of food and drink, the more one realizes that the inherent physical matter has a more beneficial, yet hidden dimension. The significance of this is enormous.

Visionlab uses a systematic process that was developed from the spagyric⁹ method. The resulting crystallization process does not use added salts or metals, as other imaging methods do. Visionlab always uses the same standardized method, and the conditions for all its research are kept constant. And the imaging possibilities are unlimited and infinite.

Our methodology has been in development since 1999. So far, our research indicates that minerals' *life-force* manifests shapes and structures with straight lines, sharp corners, and crystalline forms. Whereas, substances with a higher life force, such as plants, produce organic forms that are rounded, soft, and plant-like in appearance. Interestingly enough, one can observe the same developmental principle in the evolution of nature.

It is clear that further discoveries will enhance interpretation of these astonishing structures. After a decade, we are just at the beginning of some fascinating developments. The macro-crystal parameter and matrix, repeated in numeric and mathematic sequence, shows an active biological and energetic value otherwise impossible to find with other methodologies. Quality must be expressed not only by the absence of contamination, but primarily by the presence of vitality, order, active information, and beauty.

We have had outstanding results with Visionlab's imaging of Shumei Natural Agriculture's Sacrafamilia wine,¹⁰ and hope to collaborate further with Shumei, as we believe further results will bring increasing inspiration for all of us.

5. Rudolf Joseph Lorenz Steiner (1861—1925) was an Austrian philosopher, social thinker, and architect. He founded Anthroposophy, an esoteric philosophical and spiritual movement. Anthroposophy claimed that understanding the spiritual could be as precise and clear as modern science's understanding of the physical.

6. Ehrenfried Pfeiffer (1899—1961) was a German pioneer in the field of Biodynamic Agriculture and anthroposophist. A follower of Rudolf Steiner, he developed two methods of crystalline imaging that he believed could detect the life force of food.

7. Rupert Sheldrake Ph.D. (1942) is an English biochemist and plant physiologist. An innovative and unorthodox scientist, he is best known for his theory of morphic fields and morphic resonance, which led to a vision of a living, evolving universe with its own inherent memory and awareness.

8. Niels Henrik David Bohr (1885—1962) was a Danish physicist and Nobel laureate. One of the most influential scientists of the 20th century, Bohr made significant contributions to our understanding of atomic structure and quantum mechanics. Although he worked on the development of the atomic bomb, he later opposed using nuclear energy for warfare.

9. Spagyric refers to the separation, purification, and recombination process by which potions are made for use in spagyric medicine. Spagyric derives from the Greek *spa*, meaning to draw out, and *gyros*, to bind.

10. Grandama is a premium wine produced by the vintner Sacrafamilia in honor of Shumei's spiritual leader, Mihoko Koyama. Sacrafamilia formed a partnership with Shumei to create Natural Agriculture wines.

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