



Spice

Ian Burnet



Spice:

Spice Roger Crowley, 2024-04-09 The story of the sixteenth century's epic contest for the spice trade which propelled European maritime exploration and conquest across Asia and the Pacific. Spices drove the early modern world economy and for Europeans they represented riches on an unprecedented scale. Cloves and nutmeg could reach Europe only via a complex web of trade routes and for decades Spanish and Portuguese explorers competed to find their elusive source. But when the Portuguese finally reached the spice islands of the Moluccas in 1511 they set in motion a fierce competition for control. Roger Crowley shows how this struggle shaped the modern world. From 1511 to 1571 European powers linked up the oceans, established vast maritime empires and gave birth to global trade all in the attempt to control the supply of spices. Taking us on voyages from the dockyards of Seville to the vastness of the Pacific, the volcanic Spice Islands of Indonesia, the Arctic Circle and the coasts of China, this is a narrative history rich in vivid eyewitness accounts of the adventures, shipwrecks and sieges that formed the first colonial encounters and remade the world economy for centuries to follow.

Spice Jack Turner, 2008-12-10 In this brilliant engrossing work Jack Turner explores an era from ancient times through the Renaissance when what we now consider common condiments were valued in gold and blood. Spices made sour medieval wines palatable, camouflaged the smell of corpses and served as wedding night aphrodisiacs. Indispensable for cooking, medicine, worship and the arts of love, they were thought to have magical properties and were so valuable that they were often kept under lock and key. For some spices represented Paradise, for others the road to perdition, but they were potent symbols of wealth and power and the wish to possess them drove explorers to circumnavigate the globe and even to savagery. Following spices across continents and through literature and mythology, *Spice* is a beguiling narrative about the surprisingly vast influence spices have had on human desire. Includes eight pages of color photographs. One of the Best Books of the Year. Discover Magazine, The Christian Science Monitor, San Francisco Chronicle.

The Spice Merchant's Daughter Christina Arokiasamy, 2008 It was the aroma. The exotic scent of spices, rich, alluring and almost magical. A scent that would sometimes overpower the freshness in the air and sometimes subtly mingle with it to create a tantalizing bouquet. A scent that would always bring me back to my childhood. Growing up enveloped in the aromas of her mother's spice stall in Kuala Lumpur, Christina Arokiasamy developed an artist's sense of how to combine and use spices in traditional and innovative ways. In *The Spice Merchant's Daughter* she shares her family's spice secrets expertly, guiding and enticing home cooks to enliven their repertoires. Christina weaves evocative stories of cooking at her mother's side with real world practical advice gleaned not only from working in professional kitchens but also from tackling the nightly task of getting a home cooked dinner on the table for her family of four using American ingredients. She shows how easy it is to build layers of complex flavor to create 100 tempting Southeast Asian inspired recipes including Lemon Pepper Wings, Spicy Beef Salad, Steamed Snapper with Tamarind Ginger Sauce, Cardamom Butter Rice with Sultanas and Coconut Flan Infused with Star Anise. She unlocks the transformative power

of homemade spice rubs curry pastes and sauces as well as chutneys and pickles enabling home cooks to bring new depth and dimension to their favorite dishes With lush photography and a chapter identifying and defining key pantry ingredients and aromatics *The Spice Merchant's Daughter* both inspires and empowers awakening the senses and unlocking the alluring world of spices

The Spice Market in the United States Peter J. Buzzanell,1995 *Spices, Condiments and Seasonings* Kenneth T. Farrell,1998-08-31 [Handbook on Spices and Condiments \(Cultivation, Processing and Extraction\)](#) H. Panda,2010-10-01 The term Spice and Condiments applies to natural plant or vegetable products or mixtures in whole or ground form which are used for imparting flavour aroma and piquancy to the food items Spices and condiments are a major commercial crop in India and earn a major part of foreign exchange annually They have been the backbone of agricultural industry The importance of spices and condiment in dietary medicinal and other uses and their commercial importance are immense India is known the world over as the home of spices Thus spices are an important group of agricultural goods which are virtually indispensable in the culinary art Spice processing includes different steps spice cleaning spice reconditioning and spice grinding Some spices were also used for preserving food like meat for a year or more without refrigeration In the 16th century cloves for instance were among the spices used to preserve food without refrigeration Cloves contain a chemical called eugenol that inhibits the growth of bacteria It is a natural antibiotic It is still used to preserve food like Virginia Ham Likewise later mustard and ground mustard were also found to have preservative qualities India alone contributes 25-30 % of the total world trade in spices It may be interesting to note that nine spices namely pepper ginger clove cinnamon cassia mace nutmeg pimento allspice and cardamom alone contributed as much as 90% of the total world trade Pepper is the most important spice in the world and so also of India This book basically deals with brief history of spices uses of spices world trade in spices area production of spices in India area and production of spices in India major and minor spices of India spice processing quality issues with spices bird chillies and Tabasco chillies basil or sweet basil seasoning blend duplication and tricks sauces and gravies snack seasonings quality issues with spices etc This book is a single compendium which deals with all aspects and facts of spices and condiments which may meet the requirements of all those handling them at various stages from harvesting to their end use This book contains post harvest management the potentials of genetic engineering high production technology in spices with plantation and processing of various spices and condiments such as vanilla turmeric tamarind saffron black pepper onion mint ginger garlic curry leaf coriander etc

Spice Islands Ian Burnet,2011 The history romance and adventure of the spice trade over 2000 years Jacket **Spice Science and Technology** Kenji Hirasa,Mitsuo Takemasa,1998-06-16 Offers concise coverage of spices and herbs from basic science to the most recent developments in spice functions and applications Introduces a new patterning theory of extensive spice use in various types of food preparations **Encyclopedia of Spices and the Spice Trade** Victoria R. Williams,2025-10-16 Discover the rich history and deep cultural significance of spices from defining the flavors of regional

cuisines to spurring Western exploration and colonialism This book examines spices from a variety of perspectives including their impact on culinary traditions role in health and medicine and influence on world economics and geopolitics for hundreds of years More than 125 entries profile individual spices regional cuisines influential locations and trade routes key issues in the modern spice trade and much more Entries on individual spices include information about the plant its geographic distribution history and cultural significance of its use and any contemporary threats or concerns Each entry includes cross referencing and a list of further readings allowing readers to both broaden and deepen their understanding of the subject Sidebars supplement the main text offering bite sized high interest facts Spices have been an important part of human culture for thousands of years They were used to flavor and preserve food as medicine and even in religious practices European demand for spices from the Middle East Asia and beyond created a complex network of merchants and trade routes producing economic powerhouses and forever changing the culinary landscape of the Western world Although the spice trade connected people and cultures across the globe the insatiable quest for spices and the wealth they brought also contributed heavily to the rise of colonialism This legacy of exploitation endures even today with concerns over issues such as fair labor practices and environmental degradation leaving a bitter taste in the mouths of spice producers worldwide

Spice Mill, 1912 **Herb & Spice Companion** Lindsay Herman, 2015-09-30 You can spice up your cooking when you learn how to grow dry store and use over 100 herbs and spices from angelica to woodruff allspice to vanilla Herb and Spice Companion is your ultimate guide for using fresh and dried herbs and spices in the kitchen Inside this handy book get descriptions of more than 100 herbs and spices from around the world Discover useful tips on storing and using spices to create innovative combinations of flavors This is the essential guidebook to using herbs and spices to add flavor and depth in your cooking From basil to beebalm from lavender to lemon verbena learn all of the interesting aspects of your herbs including their rich history how to grow harvest and dry them and even their unique medicinal uses This is a must have for anyone's cookbook library **Essential Spices For Dummies** Sanjay Aggarwal, Ann Lowe, 2026-03-24 Add flavor and wellness to every meal with the power of essential spices Spices can add a flavorful kick to your food and they can also add nutritional value improve gut health boost immunity and beyond Essential Spices For Dummies teaches you how to store and care for your spices learn their flavor profile and more Peppered with tips and ideas for using spices to transform your diet this book offers more than 50 simple vibrant recipes that also teach the history culture and benefits of spices Sometimes just a pinch of spice can multiply the antioxidant power of your meals even if you've never cooked before This fun Dummies guide makes it easy to harness the health benefits of everyday spices from around the world Learn how spices can transform simple dishes into delicious nutrient packed meals that support longevity and well being Try more than 50 simple vibrant healthy recipes that can improve long term health Dive into the rich history and cultural significance of spices Stock your spice rack with high quality spices that will stay fresh You can improve your health without making complex dietary changes and perk

up your palate thanks to Essential Spices For Dummies

Turmeric Unveiled: Exploring the Golden Spice's Health Benefits and Culinary Marvels Tresno Saras,2023-08-14 Turmeric Unveiled takes readers on a captivating journey into the world of turmeric a vibrant and versatile spice celebrated for its rich flavor and exceptional health benefits From its historical significance to its modern applications in both culinary and wellness realms this book delves deep into the multifaceted nature of turmeric Discover the secrets behind its golden hue explore its culinary magic and unravel the scientific evidence supporting its role in promoting well being With enticing recipes captivating anecdotes and expert insights Turmeric Unveiled is a comprehensive guide that celebrates the golden spice s timeless allure

Secrets of Saffron Pat Willard,2002-04-11 Pat Willard s enticing exploration of the exotic spice saffron describes its journey from the ancient Sumerian kingdoms Persia and the island of Crete to the Pennsylvania Dutch in America Through a beautiful blend of personal stories myths history quotations ancient remedies and modern recipes Willard takes us from Cleopatra s bath to the medieval court of France and beyond A practical guide to buying using and even growing saffron as well as a cookbook containing recipes ranging from Paella Valenica to Saffron Consomm this magical account is perfect for anyone who has ever been teased by this seductive spice

Cumin, Camels, and Caravans Gary Paul Nabhan,2014-04-07 Gary Paul Nabhan takes the reader on a vivid and far ranging journey across time and space in this fascinating look at the relationship between the spice trade and culinary imperialism Drawing on his own family s history as spice traders as well as travel narratives historical accounts and his expertise as an ethnobotanist Nabhan describes the critical roles that Semitic peoples and desert floras had in setting the stage for globalized spice trade Traveling along four prominent trade routes the Silk Road the Frankincense Trail the Spice Route and the Camino Real for chiles and chocolate Nabhan follows the caravans of itinerant spice merchants from the frankincense gathering grounds and ancient harbors of the Arabian Peninsula to the port of Zayton on the China Sea to Santa Fe in the southwest United States His stories recipes and linguistic analyses of cultural diffusion routes reveal the extent to which aromatics such as cumin cinnamon saffron and peppers became adopted worldwide as signature ingredients of diverse cuisines Cumin Camels and Caravans demonstrates that two particular desert cultures often depicted in constant conflict Arabs and Jews have spent much of their history collaborating in the spice trade and suggests how a more virtuous multicultural globalized society may be achieved in the future

The Magic of Spice Blends Aliza Green,2015-12-15 Annotation Aliza Green provides a fully illustrated guide to spices creating 50 spice blends and 50 recipes using flavor profiles from around the world

Healing Spices Instructables.com,Nicole Smith,2014-07-22 Spices not only add a flavorful kick to meals they also have some amazing benefits to improve certain ailments and improve overall health Rich in antioxidants and polyphenols spices and herbs like turmeric cayenne pepper cinnamon ginger garlic cloves coriander and sage can fight inflammation protect against chronic conditions and can even help with losing weight Featuring dozens of recipes for meals and beauty remedies Healing Spices is a great tool for anyone looking to add more flavor to their diet and

cut out unhealthy seasonings like salt sugar and fatty oils You ll find great recipes like Chickpea and carrot tangine Sweet potato and coconut soup Probiotic ginger beer Chicken tikka masala with turmeric rice Lemon garlic sorbet Cayenne toasts Orange fig and sage chutney Mexican hot chocolate cupcakes And much more There are also remedies for burns problem skin and hair losing your voice toothaches and a guide detailing the benefits of each spice and herb Healing Spices is the ultimate compendium for anyone wishing to cook with healthier seasonings Skyhorse Publishing along with our Good Books and Arcade imprints is proud to publish a broad range of cookbooks including books on juicing grilling baking frying home brewing and winemaking slow cookers and cast iron cooking We ve been successful with books on gluten free cooking vegetarian and vegan cooking paleo raw foods and more Our list includes French cooking Swedish cooking Austrian and German cooking Cajun cooking as well as books on jerky canning and preserving peanut butter meatballs oil and vinegar bone broth and more While not every title we publish becomes a New York Times bestseller or a national bestseller we are committed to books on subjects that are sometimes overlooked and to authors whose work might not otherwise find a home

Simmon's Spice Mill ,1918 **The Spice Collector's Cookbook** Vina Patel,2024-11-12 A delicious collection of family friendly recipes This is the cookbook you need to spice things up in your kitchen Chef Virginia Willis James Beard award winning cookbook author Vina Patel s hobby is traveling to find her family s next favorite dish and in this book she shares her best 80 tried and tested recipes from her adventures perfected through her native Indian flavors and flair This is the cookbook to break you out of your usual cooking habits and introduce you to new spices and ideas There are authentic regional recipes and fusion concoctions that break all the rules all in the name of flavor FROM MEXICO try Shrimp Tacos Salmon with Chipotle Sauce or Indian Style Fusion Pinto Beans INSPIRED BY ITALY whip up The One and Only Creamy Pasta Sauce Shaved Zucchini Pasta with Pine Nuts or Lemon Butter Sauce DISCOVER THE FLAVORS OF THAILAND with Papaya Salad Basil Chicken with Chilli Garlic or fusion Green Ravioli in Green Curry EXPLORE INDIA enjoy Gujarati Wedding Dahl Jewelled Eggplant Chaat or Quick Butter Paneer Spice: The History of a Temptation (Text Only) Jack Turner,2012-08-02 An essential history of a taste that shaped the world

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