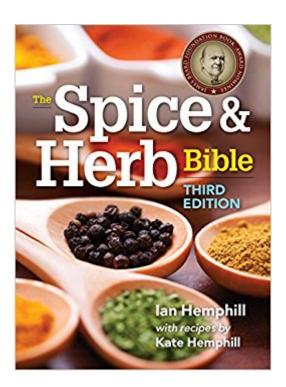


## The book was found

# The Spice And Herb Bible





### Synopsis

The new edition of the IACP-award-winning book on spice. Cooks everywhere use spices and herbs to enhance food flavors and to create new taste combinations and sensations. From bay leaves to lemongrass to vanilla beans, a well-stocked kitchen must have a wide selection of herbs and spices. This expanded and completely revised new edition is the culmination of lan Hemphill's lifelong experience in the spice industry. It is a fascinating and authoritative guide. Hemphill describes a wide range of global herbs and spices used in modern kitchens either alone or in wonderful blends. He completely demystifies the art of combining herbs and spices and home cooks can meet and enjoy a world of flavors previously found only at internationally inspired restaurants. He provides the "inside story" based on his extensive experience in this ancient and stimulating industry. The third edition features 6 new spice entries (for a total of 97), 102 new recipes, 33 new curry spice blends and 17 new spice blends. There is also a new and fascinating section, "Travels in the Spice Trade," that includes his personal anecdotes and travel stories. The interior pages have been completely redesigned and reorganized with full color throughout. All the entries are listed alphabetically with a detailed color photo of every herb and spice. There are also comprehensive and handy storage suggestions with details for every herb and spice. A full-circle culinary experience in the world of herbs and spices, this new edition is still the definitive reference in its field.

#### **Book Information**

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#### Customer Reviews

This truly beautiful and quite comprehensive volume will appeal to lovers of food, amateur and professional chefs, and everyone in between. While other works may address similar information, the author gives a personal touch to this one, which creates an uncommon warmth. (Dawn Lowe-Wincentsen, Oregon Institute of Technolo Library Journal 2014-11-01)[Review of Previous Edition: This is an excellent addition to culinary collections in academic and public libraries. Serious cooks will want it for personal collections as well. (Barbara M. Bibel American Reference Books Annual)[Review of Previous Edition:] Helps adventurous chefs sort out their seasonings. (Rachel Wharton New York Daily News 2006-12-17) [Review of First Edition:] Offers insight into the exotic scents and flavors of culinary herbs and spices. (Publishers Weekly 2002-04-01)[Review of First Edition: A terrific book. (Marty Meitus Rocky Mountain News 2004-06-09) [Review of Previous Edition:] A great resource... along with full-color photographs, you'll find historical information as well as tips on buying, storage and usage for each spice or herb. (Lincoln Journal Star 2006-10-25)[Review of First Edition:] This is a wonderful resource for both the novice and the experienced cook. (Shirley Reiss Kliatt 2002-07-01) [Review of Previous Edition:] Co-winner in the [2006 International Association of Culinary Professionals] Food Reference/Technical Category ... The book is essential for the sweeping array of spices and herbs now available. (William R. Wood Kalamazoo Gazette 2007-05-07)[Review of First Edition:] Simply put, [Hemphill] knows his herbs and spices. (HortIdeas 2002-02-01) [Review of Previous Edition:] Casual cook or culinary adventurer, everyone will enjoys parts or all of this guide... Even non-cooks will enjoy a great read. (Susan Miller Hersam Acorn (Fairfield County, CT))[Review of First Edition:] Comprehensive information about all these natural ingredients that add flavor to food. (Healthy Cooking)[Review of Previous Edition: This book is a remarkable achievement, not only for its encyclopedic coverage of the subject.... but for the coverage of the world spice blends and the great recipes... Highly recommended. (Dave DeWitt Fiery Foods and BBQ)[Review of First Edition:] A long overdue, essential kitchen tool for any serious home-cook. Here, finally, an easy to navigate encyclopedia of the flavors, scents, and perfumes of the world's cuisines, an aromatic gem of a book, as useful as it is weighty at almost 500 pages... This is an indispensable addition to any kitchen library, and one you'll find reason to consult alongside everyone of your cookbooks. (Byron Ayanoglu Books in Canada)

lan Hemphill, a native of Sydney, Australia, oversees Herbie's Spices, which boasts the largest selection of herbs and spices for sale and export. His website is www.herbies.com.au or www.herbiesspicesusa.com. Kate Hemphill is a chef, food writer and home economist who runs

her own cooking classes in London. She is also the representative for Herbie's Spices in the UK.

If you are like me and have no idea what spices go with what dishes and how to mix together, them then this book is for you. I am not new to cooking but spices have always thrown me for a loop. Never sure which ones to use. This book is so detailed you can't help but learn how to use spices in your cooking to enhance your foods flavor. Warning though  $\hat{A}$   $\hat{A}$   $\hat{A}$ . this is a huge book (very thick and heavy). But I love it. I finally am making some of my old family recipes taste even better. Can't say enough good things about this book. Would I recommend this book  $\hat{A}$   $\hat{A}$   $\hat{A}$ .? You bet!!

It will take me forever to read this, but a great go to for spice help. More info than the average cook will use! lol

I am a foodie but also have an engineering and Math background (inquiring mind). This book also adds a travel/historical dimension with good recipes.

i love it

This book really is my second bible. I've always loved to cook and be creative with flavor combinations. This book has allowed me to expand my knowledge of spices and herbs....some I've never even heard of before. The pairing concept takes a little time to get used to when reading it but over all I'm obsessed!

Just started reading this book. Love it. Has a lot of great information in it. Now I feel more confident when I want to try different spices in my recipes.

Love the information offered in this book. My husband (chef) thought he owned it all until he saw this one!

Every thing I wanted to know and then some!

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