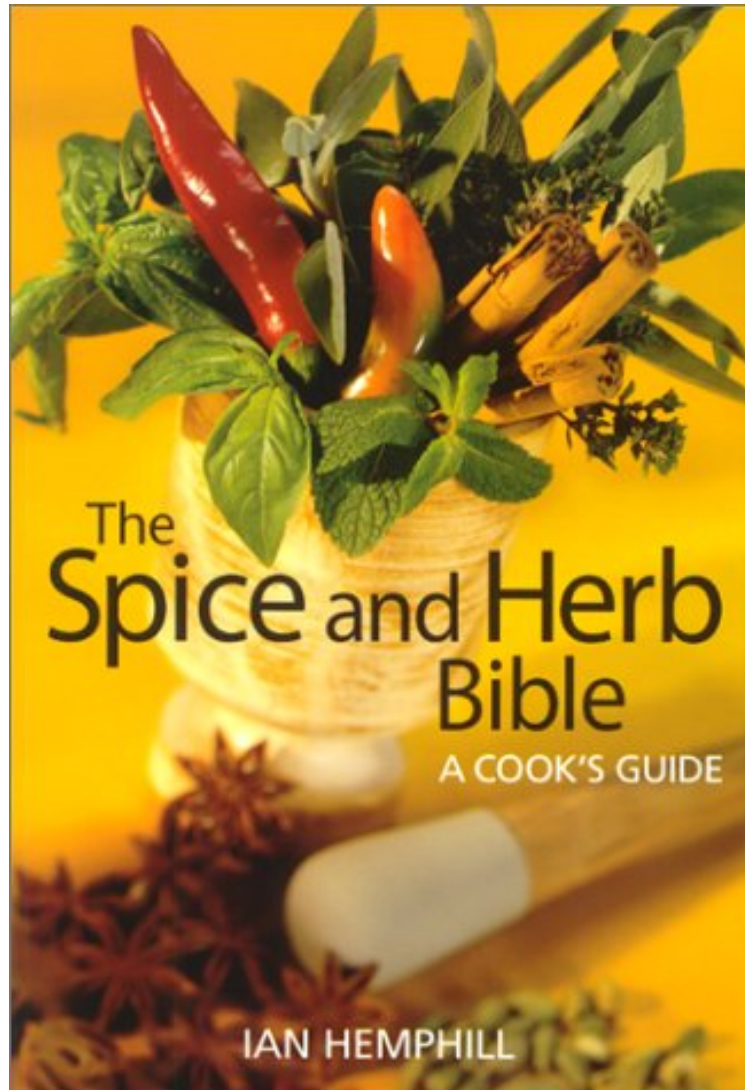


(Free) The Spice and Herb Bible: A Cook's Guide

The Spice and Herb Bible: A Cook's Guide

Ian Hemphill

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Ian Hemphill : The Spice and Herb Bible: A Cook's Guide before purchasing it in order to gage whether or not it would be worth my time, and all praised The Spice and Herb Bible: A Cook's Guide:

0 of 0 people found the following review helpful. Add some spice to your cookingBy M. J. KensellNot only does this book enable the home cook to identify what a herb or spice is all about, but Ian Hemphill advises what other herbs and/or spices may added to the one in question to further increase flavour in your cooking. The photos through the book also show what the herb looks like and then scattered through the book are relatively simple recipes.Importantly (and the main reason behind my purchase) if like myself, one has a grandchild or other person that is anaphylactic (highly allergic) to certain herbs/spices, the book gives ALL the names of the particular product in a number of

languages. He also gives advice on how the herb / spice is produced and from which plant/bush tree etc it originates. 0 of 0 people found the following review helpful. This is my go-to spice and herb info book. ...By CustomerThis is my go-to spice and herb info book. It has helped greatly in my transition to healthier and tastier cooking. 0 of 0 people found the following review helpful. wonderful itemBy dustyThis is one of the best purchases on spices that there is, they have the history and the information about the spice, the photos are excellent. I am happy with the author "Ian Hemphill" he has put in alot of reserch and time and effort. I purchased both books on the 'spice and herb bible first and second edition and they are both a good buy, you don't need both books because each one has basically the same information in them but the second edition has more reciepe's.

Cooks use spices and herbs to not only enhance food flavor, but to also create new taste combinations and sensations. From the vanilla bean used in creating ice cream to the cinnamon in fragrant cinnamon buns, it is virtually impossible to imagine a kitchen without spices. The Spice and Herb Bible is a fascinating, authoritative history and reference source. Ian Hemphill describes a wide range of global herbs and spices which can be used in today's kitchen, either alone or in magical combinations. This book demystifies the art of combining herbs and spices, and introduces the home cook to worlds of tastes formerly to be had only at "exotic" restaurants. With delightful recipes and great tips for use and storage, The Spice and Herb Bible is truly an essential resource for any well-equipped kitchen. More than 100 spices and herbs listed alphabetically Quick, complete reference Storage and use details for each herb and spice Detailed color photographs of every herb and spice 29 spice blend recipes, including Garam Masala and Herbes de Provence For the novice and experienced cook

From Publishers Weekly Ian Hemphill grew up in a Australian family that pioneered in the spice business in the 1950s and it became his life's work. In *The Spice and Herb Bible: A Cook's Guide* he offers insight into the exotic scents and flavors of culinary herbs and spices. In this alphabetical guide, the author includes sidebars containing the botanical and common names of each subject, the family, flavor group and weight. Included are 32 pages of close-up color photographs of many of the 97 spices and herbs. Copyright 2002 Cahners Business Information, Inc. From Library Journal Australian-born Hemphill grew up on his family's herb farm, and he and his wife now run a specialty spice and herb market in a suburb of Sydney. His ambitious reference work covers more than 95 herbs and spices, ranging from ajowan to zedoary and including both the familiar and the exotic. The detailed entries (there are nine pages on vanilla alone) provide common and botanical names, origin and history, "flavor group," and tips on buying, storage, and use, along with a wealth of other information; most also include a recipe, and there are color photographs of the herbs and spices as well. In addition to the A-to-Z guide, there is a large section on combining spices and herbs, in blends such as Moroccan chermoula, Indian garam masala, and French quatre spices, among others. This invaluable reference is essential for most collections. Copyright 2002 Cahners Business Information, Inc. [Hemphill] offers insight into the exotic scents and flavors of culinary herbs and spices ... included are 32 pages of close-up color photographs. (Publishers Weekly 2002-04-01) Spices and herbs lend flavor and fragrance to foods, and this book explains how to get the most mileage out of them. (Rosemary Black New York Daily News 2002-02-20) Simply put, [Hemphill] knows his herbs and spices. (HortIdeas 2002-02-01) Comprehensive information about all these natural ingredients that add flavor to food. (Healthy Cooking) This is a wonderful resource for both the novice and the experienced cook. (Shirley Reiss Kliatt 2002-07-01) 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) [About Second Edition] Un excelente libro... Pero lo ms interesante de este libro es cmo ha sido recopilado, y que est escrito en un lenguaje comprensible para la mayora de los lectores, adems de ser muy infomativo. [An excellent book... But most interesting about this book is how it has been compiled, and that it is written in a language comprehensible for the majority of readers, in addition to being very informative.] (Cristina Juri Arencibia El Nuevo Herald, Miami, FL 2001-02-17) A terrific book. (Marty Meitus Rocky Mountain News 2004-06-09) Casual cook or culinary adventurer, everyone will enjoy parts or all of this guide.... The authors provide a multitude of details, all of which are fascinating.... Most recipes are appealing and easy.... Detailed, thorough but never pedantic, and especially well-illustrated. (Susan Miller Darien Times (Darien, CT) 2007-01-18)