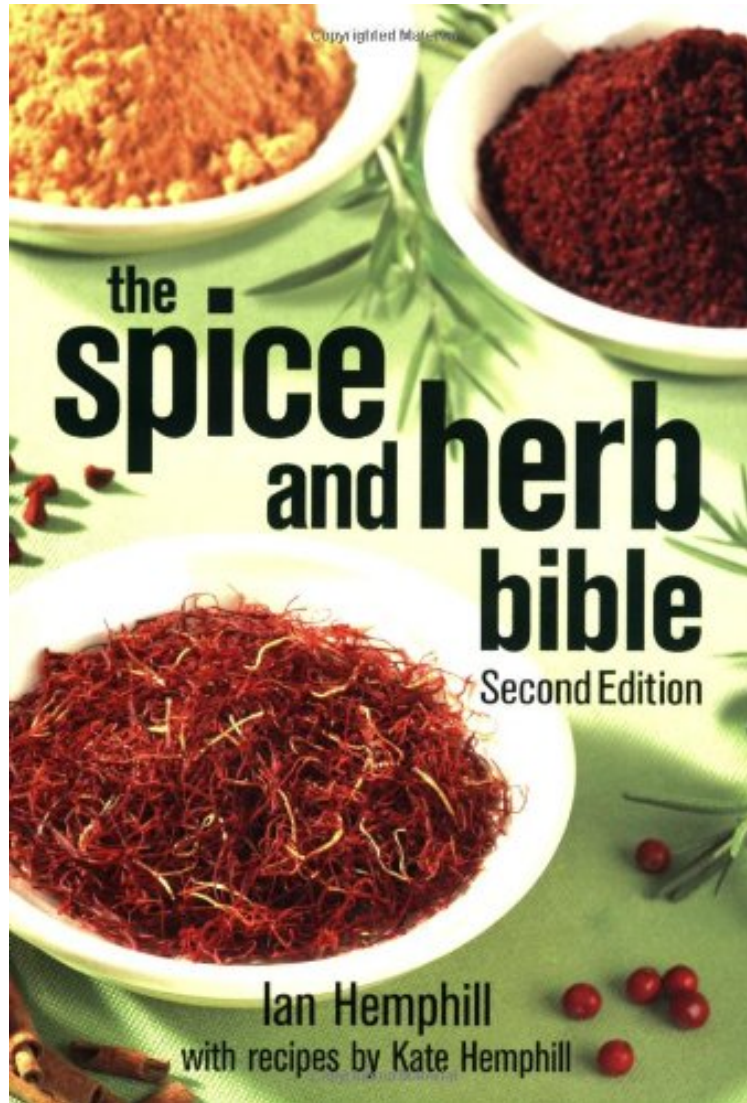


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## The Spice and Herb Bible

*Ian Hemphill*

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**Ian Hemphill : The Spice and Herb Bible** before purchasing it in order to gauge whether or not it would be worth my time, and all praised The Spice and Herb Bible:

0 of 0 people found the following review helpful. Add some spice to your cooking By M. J. Kensell Not 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 be added to the one in question to further increase flavour in your cooking. The photos throughout the book also show what the herb looks like and then scattered throughout 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.

The classic reference - expanded and in full color. Professional chefs and home cooks use spices and herbs to enhance food flavors and to create new taste combinations and sensations. From vanilla beans to cinnamon, from cumin to tarragon, no kitchen is complete without spices and herbs. The second edition of this classic reference is significantly expanded, with four new spices and herbs as well as 25 additional blends. The book is now printed in full color and features color photography throughout. Every herb and spice has a handsome and detailed color photograph to make identification and purchasing a breeze. The book includes fascinating and authoritative histories of a wide range of global herbs and spices such as angelica, basil, candle nut, chervil, elder, fennel, grains of paradise, licorice root, saffron, tamarind, Vietnamese mint and zedoary. The Spice and Herb Bible, Second Edition, includes 100 spices and herbs and 50 spice-blend recipes. It is an essential resource for any well-equipped kitchen.

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)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)[ of First Edition:] Offers insight into the exotic scents and flavors of culinary herbs and spices. (Publishers Weekly 2002-04-01)[ of First Edition:] Comprehensive information about all these natural ingredients that add flavor to food. (Healthy Cooking)Helps adventurous chefs sort out their seasonings. (Rachel Wharton New York Daily News 2006-12-17)[ of First Edition:] Simply put, [Hemphill] knows his herbs and spices. (HortIdeas 2002-02-01)[ of First Edition:] This is a wonderful resource for both the novice and the experienced cook. (Shirley Reiss Kliatt 2002-07-01)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)[ 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)[ of First Edition:] A terrific book. (Marty Meitus Rocky Mountain News 2004-06-09)[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 2007-01-17)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)A great source of spice information and recipes. (Karen Miltner Rochester Democrat and Chronicle 2006-10-24)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))About the Author Ian Hemphill lives in Sydney, Australia, and grew up working in his family's spice business. He opened a specialty shop called Herbie's Spices, which boasts one of the largest selections of herbs and spices for sale and export in the southern hemisphere. Excerpt. Reprinted by permission. All rights reserved. Introduction When one grows up on an herb farm and then proceeds to spend the next 40 years working in the herb and spice industry, it is easy to assume that everyone feels comfortable with using herbs and spices. Of course this is far from the reality, and over the years I have been asked many questions, from the bizarre to the basic, What people want most is an insight into the world of spices from someone who works with these miracles of nature everyday. In The Spice and Herb Bible I have set out to give the reader "the inside story," based on the learning and experiences I have assimilated in this ancient and stimulating industry. It seems appropriate to begin by explaining some of the basics and sharing interesting facts that apply to all herbs and spices. Because spices are so important in determining the signatures of foods from different countries, I have provided some background information and a list of the key spice flavors that are used in some of the world's mot popular cuisines. Part Two looks at individual herbs and spices, in alphabetical order by common English name (to assist in looking up a reference quickly). Part Three deals with the art of combining spices. Once you have an understanding of the individual herb and spice characteristics it is a logical next step to bring surprisingly diverse flavors together to create completely unimaginable results. I hope you will find this interesting and stimulating, and most importantly will feel that the art of using spices successfully in everyday cooking has been demystified and made

more enjoyable.