



Culinary Herbs and Spices of the World

By Ben-Erik van Wyk

[Download now](#)

[Read Online](#) 

Culinary Herbs and Spices of the World By Ben-Erik van Wyk

For centuries herbs and spices have been an integral part of many of the world's great cuisines. But spices have a history of doing much more than adding life to bland foods. They have been the inspiration for, among other things, trade, exploration, and poetry. Priests employed them in worship, incantations, and rituals, and shamans used them as charms to ward off evil spirits. Nations fought over access to and monopoly of certain spices, like cinnamon and nutmeg, when they were rare commodities. Not only were many men's fortunes made in the pursuit of spices, spices at many periods throughout history literally served as currency.

In *Culinary Herbs and Spices of the World*, Ben-Erik van Wyk offers the first fully illustrated, scientific guide to nearly all commercial herbs and spices in existence. Van Wyk covers more than 150 species—from black pepper and blackcurrant to white mustard and white ginger—detailing the propagation, cultivation, and culinary uses of each. Introductory chapters capture the essence of culinary traditions, traditional herb and spice mixtures, preservation, presentation, and the chemistry of flavors, and individual entries include the chemical compounds and structures responsible for each spice or herb's characteristic flavor. Many of the herbs and spices van Wyk covers are familiar fixtures in our own spice racks, but a few—especially those from Africa and China—will be introduced for the first time to American audiences. Van Wyk also offers a global view of the most famous use or signature dish for each herb or spice, satisfying the gourmand's curiosity for more information about new dishes from little-known culinary traditions.

People all over the world are becoming more sophisticated and demanding about what they eat and how it is prepared. *Culinary Herbs and Spices of the World* will appeal to those inquisitive foodies in addition to gardeners and botanists.

 [Download Culinary Herbs and Spices of the World ...pdf](#)

 [Read Online Culinary Herbs and Spices of the World ...pdf](#)

Culinary Herbs and Spices of the World

By Ben-Erik van Wyk

Culinary Herbs and Spices of the World By Ben-Erik van Wyk

For centuries herbs and spices have been an integral part of many of the world's great cuisines. But spices have a history of doing much more than adding life to bland foods. They have been the inspiration for, among other things, trade, exploration, and poetry. Priests employed them in worship, incantations, and rituals, and shamans used them as charms to ward off evil spirits. Nations fought over access to and monopoly of certain spices, like cinnamon and nutmeg, when they were rare commodities. Not only were many men's fortunes made in the pursuit of spices, spices at many periods throughout history literally served as currency.

In *Culinary Herbs and Spices of the World*, Ben-Erik van Wyk offers the first fully illustrated, scientific guide to nearly all commercial herbs and spices in existence. Van Wyk covers more than 150 species—from black pepper and blackcurrant to white mustard and white ginger—detailing the propagation, cultivation, and culinary uses of each. Introductory chapters capture the essence of culinary traditions, traditional herb and spice mixtures, preservation, presentation, and the chemistry of flavors, and individual entries include the chemical compounds and structures responsible for each spice or herb's characteristic flavor. Many of the herbs and spices van Wyk covers are familiar fixtures in our own spice racks, but a few—especially those from Africa and China—will be introduced for the first time to American audiences. Van Wyk also offers a global view of the most famous use or signature dish for each herb or spice, satisfying the gourmand's curiosity for more information about new dishes from little-known culinary traditions.

People all over the world are becoming more sophisticated and demanding about what they eat and how it is prepared. *Culinary Herbs and Spices of the World* will appeal to those inquisitive foodies in addition to gardeners and botanists.

Culinary Herbs and Spices of the World By Ben-Erik van Wyk Bibliography

- Rank: #1102754 in Books
- Brand: Ben Erik Van Wyk
- Published on: 2014-01-29
- Original language: English
- Number of items: 1
- Dimensions: 9.50" h x 1.30" w x 6.50" l, 2.10 pounds
- Binding: Hardcover
- 320 pages

 [Download Culinary Herbs and Spices of the World ...pdf](#)

 [Read Online Culinary Herbs and Spices of the World ...pdf](#)

Download and Read Free Online Culinary Herbs and Spices of the World By Ben-Erik van Wyk

Editorial Review

Review

“If you’re ready to go beyond the basics and delve deeply into the herbs and spices that characterize the world’s cuisines, then this scholarly reference is for you.”

(*New York Times*)

“This beautiful, thorough, well-written and -researched text will be of interest in any public or academic library reference collections as well as to chefs, gardeners, lovers of food, culinary adventurers, and anyone who enjoys a good encyclopedia.”

(Dawn Lowe-Wincentsen *Library Journal, starred review*)

“Outstanding. . . . This is the kind of book to be studied and digested, a kind of encyclopedia to pursue and enjoy in your kitchen.”

(Adele Kleine *Current Books on Gardening and Botany*)

“A substantive work that will be of interest to a wide audience, including botanists, cooks, gardeners, and those with an academic interest in food culture. Introductory chapters cover culinary traditions by region, herb and spice mixtures, propagation, harvesting, and the chemistry of taste and flavor. The bulk of this work focuses on over 150 individual herbs and spices from around the world in alphabetical order by plant name. . . . Overall, this is a useful and impressive general reference guide.”

(*CHOICE*)

About the Author

Ben-Erik van Wyk is professor of botany at the University of Johannesburg and the author of several best-selling books on plants and plant use.

Users Review

From reader reviews:

David Hernandez:

Why don't make it to be your habit? Right now, try to prepare your time to do the important work, like looking for your favorite e-book and reading a book. Beside you can solve your trouble; you can add your knowledge by the publication entitled Culinary Herbs and Spices of the World. Try to make the book Culinary Herbs and Spices of the World as your friend. It means that it can being your friend when you really feel alone and beside associated with course make you smarter than before. Yeah, it is very fortuned for you personally. The book makes you more confidence because you can know anything by the book. So , let's make new experience in addition to knowledge with this book.

Robbie Stamant:

Don't be worry if you are afraid that this book may filled the space in your house, you might have it in e-book way, more simple and reachable. This specific Culinary Herbs and Spices of the World can give you a lot of buddies because by you taking a look at this one book you have matter that they don't and make anyone more like an interesting person. This kind of book can be one of a step for you to get success. This reserve offer you information that possibly your friend doesn't realize, by knowing more than different make you to be great persons. So , why hesitate? Let's have Culinary Herbs and Spices of the World.

Edward Brown:

As we know that book is very important thing to add our know-how for everything. By a reserve we can know everything we really wish for. A book is a list of written, printed, illustrated or even blank sheet. Every year seemed to be exactly added. This guide Culinary Herbs and Spices of the World was filled regarding science. Spend your time to add your knowledge about your scientific disciplines competence. Some people has diverse feel when they reading a new book. If you know how big advantage of a book, you can sense enjoy to read a reserve. In the modern era like right now, many ways to get book that you just wanted.

Lewis Skinner:

Reading a reserve make you to get more knowledge from the jawhorse. You can take knowledge and information coming from a book. Book is composed or printed or created from each source in which filled update of news. Within this modern era like at this point, many ways to get information are available for you. From media social including newspaper, magazines, science e-book, encyclopedia, reference book, book and comic. You can add your knowledge by that book. Are you ready to spend your spare time to spread out your book? Or just seeking the Culinary Herbs and Spices of the World when you needed it?

Download and Read Online Culinary Herbs and Spices of the World By Ben-Erik van Wyk #6F8E03POBHC

Read Culinary Herbs and Spices of the World By Ben-Erik van Wyk for online ebook

Culinary Herbs and Spices of the World By Ben-Erik van Wyk Free PDF d0wnl0ad, audio books, books to read, good books to read, cheap books, good books, online books, books online, book reviews epub, read books online, books to read online, online library, greatbooks to read, PDF best books to read, top books to read Culinary Herbs and Spices of the World By Ben-Erik van Wyk books to read online.

Online Culinary Herbs and Spices of the World By Ben-Erik van Wyk ebook PDF download

Culinary Herbs and Spices of the World By Ben-Erik van Wyk Doc

Culinary Herbs and Spices of the World By Ben-Erik van Wyk MobiPocket

Culinary Herbs and Spices of the World By Ben-Erik van Wyk EPub

6F8E03POBHC: Culinary Herbs and Spices of the World By Ben-Erik van Wyk