



The **Spice & Herb Bible**
THIRD EDITION

Containing in-depth profiles of almost 100 culinary spices and herbs, from their origins and often-colorful histories, to buying and storage and how they are processed and used, this newly expanded edition is a feast of fascinating reading and practical advice. It takes you inside the spice trade, from farmers' fields and foraging expeditions, to raucous auctions and remote research stations.

Encyclopedic in scope, yet accessible and designed for easy use, the book provides detailed information on the art of combining spices, including instructions for making 66 blends. More than 170 recipes also showcase these flavorful plants. Whether you are a novice cook or an experienced chef, this indispensable resource is the only book on herbs and spices you will ever need.

From bay leaves to vanilla, it is impossible to imagine a well-stocked kitchen without spices and herbs.



Ian Hemphill has spent more than 40 years working in the spice industry. As the son of John and Rosemary Hemphill who pioneered Australia's love of these diverse plants, he grew up surrounded by herbs and spices. He now oversees Herbie's Spices, recognized as the premium spice company in Australia. Visit his website www.herbies.com.au or in North America, www.herbiesspices.com.

Kate Hemphill absorbed an intimate knowledge of all aspects of herbs and spices from her parents and grandparents. She is a trained chef who has worked as a home economist, food stylist, recipe writer and cookery teacher.

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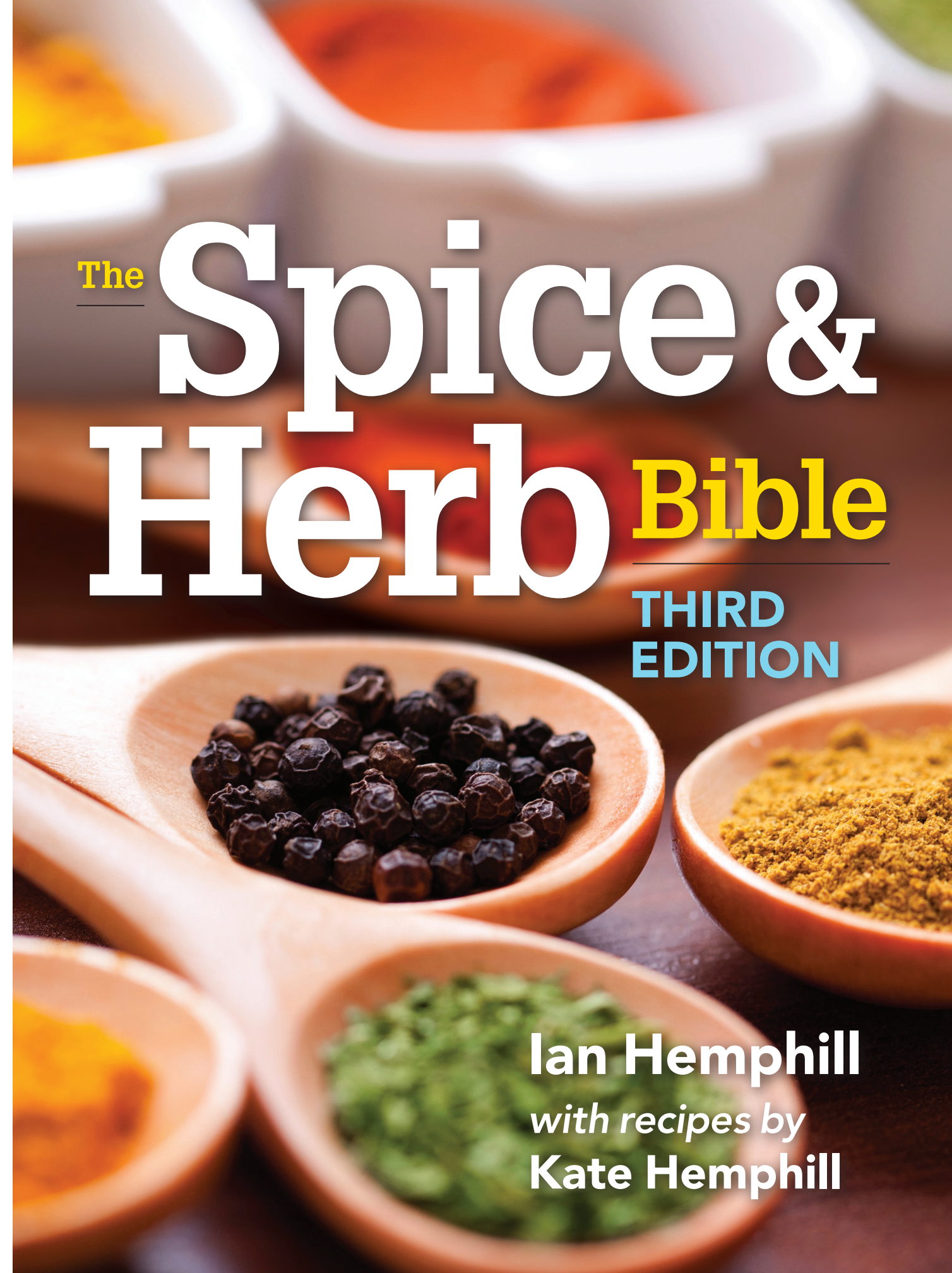
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