Please note in index All Seasonings in italics contain salt, the others are SALT FREE.

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KEY FOR The K inside of the Wisconsin outline next to spice entries in this catalog indicates products that are KOSHER as determined by Kosher Supervisors of Wisconsin. The tree inside of the O indicates products that are available in an ORGANIC version.
ADOBO SEASONING Authentic Mexican spice mixture traditionally used for that pungent South-of-the-Border flavor; flavorful, but not hot. Add ½ tsp. per lb. For chicken, beef, pork chops, ribs or cutlets, burritos, or to spice up a bland salsa. Available in city style (with salt), or rural (no-salt) style. Hand- mixed from: onion powder, garlic powder, Tellicherry black pepper, ground cumin, powdered Mexican oregano. Please specify which type you want.

City Style (with salt):
1 oz $1.99 • 4 oz $4.69 • 8 oz $9.29 • 16 oz $16.99
½ cup jar refill (net wt 3 oz) $4.24 in a jar $5.49

Rural Style (salt-free):
1 oz $2.29 • 4 oz $5.59 • 8 oz $9.99 • 16 oz $18.99
½ cup jar refill (net wt 2.5 oz) $3.74 in a jar $4.99

AGAR, or Agar-Agar Of all the molecular gastronomy ingredients, agar has the most versatility. Its uses transcend this genre of cooking as Agar has been traditionally used in traditional Chinese, Japanese and Korean recipes, most often featured heavily in cakes, breads, cookies and liquors. In small amounts, agar makes a nice addition to Italian sausage, tomato sauce.

Whole: 1 oz $1.79 • 4 oz $4.49 • 8 oz $7.99 • 16 oz $14.99
½ cup jar refill (net wt 2 oz) $3.24 in a jar $4.49
Ground: 1 oz $1.99 • 4 oz $4.69 • 8 oz $9.29 • 16 oz $16.99
½ cup jar refill (net wt 3 oz) $3.74 in a jar $4.99

ANISE EXTRACT, PURE Anise extract is used for homemade Galliano or Absinth liquors, many varieties of biscotti, anise tules, pfeffnerneusse (pepperut) cookies and pizzle. A few drops can be used to replace ground or whole anise seed in a recipe.

+ 4 fl oz bottle $8.95 +

ANISE SEED, SPANISH whole or ground. Anise has long been known as an aid to digestion - the Romans ended their elaborate feasts with anise cakes. In the Mediterranean, anise is featured heavily in cakes, breads, cookies and liquors. In small amounts, anise makes a nice addition to Italian sausage, tomato sauce.

Whole: 1 oz $1.79 • 4 oz $4.49 • 8 oz $7.99 • 16 oz $14.99
½ cup jar refill (net wt 2 oz) $3.24 in a jar $4.49
Ground: 1 oz $1.99 • 4 oz $4.69 • 8 oz $9.29 • 16 oz $16.99
½ cup jar refill (net wt 3 oz) $3.74 in a jar $4.99

ANNATO SEED whole. This seed that grows on the annatto tree is also known as achiote. It is used primarily in Mexican and Caribbean cooking, to impart a rich yellow-orange color. It is a good substitution for saffron’s golden coloring, at a fraction of the cost (It does not, however, duplicate saffron’s unique flavor). The color you see in many commercial cheeses and mustards is due to the addition of annato seeds! Another popular use for annato seeds is to make achiote oil: cook the seeds in hot oil until their skins dissolve; when the oil turns bright yellow, discard the seeds and use the oil for cooking. The seeds can also be ground with garlic and assorted chili peppers for adobo paste.

1 oz $0.69 • 4 oz $2.59 • 8 oz $3.99 • 16 oz $6.99
½ cup jar refill (net wt 3 oz) $1.74 in a jar $2.99

APPLE PIE SPICE Delicately hand-mixed from sweet China cinnamon, Korintje cinnamon, East Indies nutmeg, mace and cloves. Use about 2 tsp. per 9” pie. This sweet combination of spices also makes a nice addition to waffle batter, sprinkled on French toast, in the crumbled toppings of spice cakes; it’s a must for apple strudel.

1 oz $2.49 • 4 oz $6.99 • 8 oz $10.79 • 16 oz $20.99
½ cup jar refill (net wt 2 oz) $4.24 in a jar $5.49

ARGYLE STREET ASIAN BLEND First you’ll taste the citrus flavor, then the warm pungency of lemon grass followed by the faintly bitter herbs. Finally, the heat of the chilies emerges. Great in stir-fry; quickly flash fry in the oil. Add to cold pasta or Thai noodle salads. It’s wonderful for encrusting chicken or fish before baking or sautéing. Great blend for seasoning sushi or spring rolls. Also good over sautéed or steamed vegetables. Toasted & black sesame seeds, lemon grass, ginger, cilantro, onion & garlic, chile peppers, coriander, white pepper, salt.

1 oz $2.29 • 4 oz $5.59 • 8 oz $9.99 • 16 oz $18.99
½ cup jar refill (net wt 2.75 oz) $4.24 in a jar $5.49

ARROWROOT STARCH Brazilian. The true arrowroot is actually amarantha root, which describes the specific type of arrowroot which comes from St. Vincent. Currently this is unavailable to us. What is labeled as arrowroot in the store is a similar root known as a cassava root, often found in Brazil.

AMCHOOR POWDER Made from unripe green mangoes grown in India, amchoor powder has a very tart, tangy flavor. Its acidity is three times that of lemon, making it a great tenderizer in which to marinate poultry, meat and fish.

1 oz $1.79 • 4 oz $4.49 • 8 oz $7.99 • 16 oz $14.99
½ cup jar refill (net wt 3 oz) $3.74 in a jar $4.99

414.272.0977 • www.thespicehouse.com
or China. Starches are used to thicken sauces and gravies, pie fillings or custards. It is a root starch which contains a good amount of amylpectin, which makes beautiful clear gravies or sauces. To use: for 1 cup gravy, add 1 rounded tablespoon of arrowroot mixed in a little cool water. This is important because if you just add the arrowroot without first mixing with water; you will have what appears to be little rubber cement balls in a thin gravy. (How do I know this?) Stir constantly over high heat, about 10-15 minutes (gravy will thicken suddenly). Once thickening occurs, stop stirring so as not to break down the bonding and thin the gravy.

ASAFOETIDA POWDER

Also known in India as HING. Derived from a species of giant fennel, asafoetida has a unique smell and flavor reminiscent of onion or garlic. It is called for in Indian cooking, primarily with legumes and dishes featuring vegetables such as cauliflower. Asafoetida sap is often in Indian cooking, primarily with legumes and dishes featuring vegetables such as cauliflower. Asafoetida sap is

BACK-OF-THE-YARDS GARLIC PEPPER (Butcher’s Rub)

After 59 years in business, our most frequently asked question remains “What do you have that is good on steak?” Our answer is this butcher’s rub, which, in a logical outcome, has become our NUMBER ONE best selling blend. The term “butcher’s rub” refers to a coarser blend of spices, attractive and flavorful, designed for use on almost any meat. We gave this rub the name Back-of-the-Yards in honor of the Chicago stockyards. We love Back-of-the-Yards on steaks, ribs, chops, chicken, duck, turkey, burgers, pork chops, vegetables, and eggs. Hand-mixed from Tellicherry black pepper, garlic, Kosher flake salt, sugar, red bell peppers, shallots, parsley.

BAY LEAVES, TURKISH

hand-select. The flavor of these Turkish bay leaves can’t be duplicated by those grown in this country; they add a subtle complexity to dishes they enhance. We had been married for many years before throwing a few bay leaves in with my roast pork chops. I received the supreme compliment from my husband: “What did you do? These are as good as my Mom’s!” Only one or two are needed to enhance a whole roast, pot of soup or stew. Used also in many traditional European stews or rice puddings. We also offer GROUND bay leaves, for those of you who are worried about people swallowing them, which can be dangerous. They are not meant to be eaten.

Please specify: Regular or Organic

Regular Whole Leaves: 1 oz $2.49 • 4 oz $4.49 • 8 oz $12.99

Regular Ground Bay Leaves: 1 oz $2.29 • 4 oz $4.79 • 8 oz $9.19

Organic Whole Leaves Only: ½ oz $2.89

BARBERCUE SEASONING, SPICY WEST INDIES regular or salt-free

Featuring the spices loved and grown in the Caribbean, these barbecue seasonings are flavorful on pork chops, spare ribs, chicken and fish. For those who prefer a dry meat, sprinkle on about ½ tsp. per pound of meat; for those who like saucy meats, mix 1-2 Tbsp. with 1 cup ketchup to make the sauce. Hand- mixed from sweet paprika, salt, sugar, Jamaican allspice, red cayenne pepper, nutmeg, Tellicherry pepper, garlic powder, sweet cinnamon, thyme.

Regular: 1 oz $1.99 • 4 oz $4.69 • 8 oz $9.29 • 16 oz $16.99

Salt Free: 1 oz $2.29 • 4 oz $5.59 • 8 oz $9.99 • 16 oz $18.99

BARBERCUE SEASONING, NORTHERN STYLE

For those not partial to hot seasonings, this is our sweet version of barbecue seasoning. Many of our customers have told us how much they like this blend for making BBQ potato chips. Some use it for homemade beef jerky. A really good all purpose seasoning for grilled chicken, pork chops, ribs, veggies. Hand- mixed from paprika, salt, sugar, Jamaican allspice, nutmeg, Tellicherry pepper, garlic, cinnamon.

1 oz $1.99 • 4 oz $4.69 • 8 oz $9.29 • 16 oz $16.99

BARBERCUE SEASONING, SPICY WEST INDIES Salt-free

Featuring the spices loved and grown in the Caribbean, these barbecue seasonings are flavorful on pork chops, spare ribs, chicken and fish. For those who prefer a dry meat, sprinkle on about ½ tsp. per pound of meat; for those who like saucy meats, mix 1-2 Tbsp. with 1 cup ketchup to make the sauce. Hand- mixed from sweet paprika, salt, sugar, Jamaican allspice, red cayenne pepper, nutmeg, Tellicherry pepper, garlic powder, sweet cinnamon, thyme.

Regular: 1 oz $1.99 • 4 oz $4.69 • 8 oz $9.29 • 16 oz $16.99

Salt Free: 1 oz $2.29 • 4 oz $5.59 • 8 oz $9.99 • 16 oz $18.99

BARBERCUE SEASONING, NORTHERN STYLE

For those not partial to hot seasonings, this is our sweet version of barbecue seasoning. Many of our customers have told us how much they like this blend for making BBQ potato chips. Some use it for homemade beef jerky. A really good all purpose seasoning for grilled chicken, pork chops, ribs, veggies. Hand- mixed from paprika, salt, sugar, Jamaican allspice, nutmeg, Tellicherry pepper, garlic, cinnamon.

1 oz $1.99 • 4 oz $4.69 • 8 oz $9.29 • 16 oz $16.99

½ cup jar refill (net wt 3oz) $4.24 in a jar $5.49
olive oil on hand. Mix at least 2 tablespoons of spice blend with ½ cup olive oil. Also works really well as a rub for meats. For best results, rub on several hours before cooking. Mixed from garlic, salt, onion, black pepper, bell peppers, sugar, rosemary. 1 oz $2.29 • 4 oz $5.59 • 8 oz $9.99 • 16 oz $18.99 ½ cup jar refill (net wt 2.5oz) $4.24 in a jar $5.49

K. BERBERE This spicy Ethiopian blend is used to heat up today’s popular African style cooking. Most families prepare their own recipe for what they consider to be an all purpose seasoning, with personal preference for heat and spiciness. It is an interesting mix of hot, bitter and sweet. Traditionally, berbere is used to flavor Ethiopian wats, or stews, and other slow cooked meals. Also used in lentil soup, sautéed vegetables or greens, and often mixed with oil to form a spicy paste. Mixed from - paprika, cayenne, chili powder, salt, ginger, onion powder, fenugreek, garlic powder, allspice, cardamom, cinnamon, cloves, coriander, nutmeg, turmeric
1 oz $2.49 • 4 oz $6.69 • 8 oz $10.79 • 16 oz $20.99 ½ cup jar refill (net wt 2.5oz) $4.24 in a jar $5.49

K. BERGAMOT EXTRACT Made from the citrus fruit bergamot, a cross from a Seville orange and a pear lemon that grows mostly in Southern Italy. This extract adds a floral, citrusy note to baked goods, ice cream, and vinaigrettes. Wonderful in fruit sauces or sorbets. A few drops added to plain black tea turns it into Earl Grey. A fun ingredient to play with for home brewing or craft cocktails and wine.
• 4 fluid ounce bottle $16.95

K. BICENTENNIAL “RUB” SEASONING Added in 1976, to highlight the Bicentennial anniversary. We tried to go back in time to the type of cooking our forefathers used. Since cooking was over the hearth, coarser spices were used, allowing up to slow-simmering dishes such as beef stew, chicken soup, Greek oregano, sage and dill weed is strong enough to stand as the traditional, which is why we refer to it as “Hunter’s Style.” This mixture of basil, marjoram, rosemary, summer savory, thyme, tarragon, Greek oregano, sage and dill weed is strong enough to stand up to slow-simmering dishes such as beef stew, chicken soup, poaching stock for fish, or roast chicken or venison.
1 oz $2.49 • 4 oz $6.99 • 8 oz $10.79 • 16 oz $20.99 ½ cup jar refill (net wt 1.5oz) $3.74 in a jar $4.99

K. BLACK GARLIC *NEW* We now offer our black garlic in the most convenient form. The same local farm, Black Garlic North America, is very proud of their legendary flavor profile and uses no GMO’s. Refridgerate for best results.
Glass jar only: (net wt. 7oz) $13.99

K. BLACK & RED SPICE This simple yet flavorful mix combines the best Tellicherry black pepper (ground fresh here weekly) with the potent cayenne red pepper. If you want “black pepper, but hotter,” we recommend this blend. An all around great salt-free blend to add a little zip to just about anything.
1 oz $1.99 • 4 oz $4.69 • 8 oz $9.99 • 16 oz $16.99 ½ cup jar refill (net wt 2.25oz) $4.24 in a jar $5.49

BLUE CHEESE DIP AND DRESSING BASE For dip, mix 3 Tbsp. powder with 8 oz sour cream; to make dressing, add your choice of buttermilk, cottage cheese, mayonnaise, or yogurt until the desired consistency is reached. For blue cheese fans this is also a wonderful seasoning for eggs, vegetables, hamburgers, rabbit. Hand-mixed from dehydrated blue cheese powder, shallots, scallions, leeks, powdered green peppercorns.
1 oz $2.49 • 4 oz $6.99 • 8 oz $10.79 • 16 oz $20.99 ½ cup jar refill (net wt 2.5oz) $4.24 in a jar $5.49

K. BOUQUET GARNI Literally meaning a bouquet for garnish, this blend is a bit stronger in flavor than the traditional, which is why we refer to it as “Hunter’s Style.” This mixture of basil, marjoram, rosemary, summer savory, thyme, tarragon, Greek oregano, sage and dill weed is strong enough to stand up to slow-simmering dishes such as beef stew, chicken soup, poaching stock for fish, or roast chicken or venison.
1 oz $2.49 • 4 oz $7.99 • 8 oz $14.29 • 16 oz $22.99 ½ cup jar refill (net wt 0.75oz) $2.74 in a jar $3.99

BRADY STREET CHEESE SPRINKLE A member of the Old Timer’s Club, this blend was one of the four original ethnic Milwaukee blends created by Spice House founder, William Penzey, Senior, over 35 years ago. It has yet to relinquish its title as a Spice House favorite. This blend is filled with a rich Romano cheese-garlic flavor, and named after the street where some of Milwaukee’s best Italian delicatessens are located. You can still buy the best hard rolls at Scioritno’s Bakery, a local favorite on Brady Street for 60 years. Add our seasoning to their bread and it makes the best garlic bread we’ve tasted. For a great potato dressing or vegetable dip mix, add 2 tsp. per cup of sour cream. For delicious Sicilian-style dressing, mix 2 tbsp. into 1 cup plain breadcrumbs (use a flour and buttermilk or egg wash for dipping before coating with the breadcrumbs). Use for breadboarding chicken, steaks, cutlets, chops or shrimp, on zucchini, eggplant or mozzarella. Shake onto popcorn for a nice diversion from salt. Gently hand-mixed from Romano cheese powder, salt, garlic powder, scallions, powdered green peppercorns, parsley, basil. In our Chicago shop, this blend takes the name of the old Italian area of Chicago in the translation TAYLOR STREET CHEESE SPRINKLE (the sense of campanilismo lives on).
1 oz $2.69 • 4 oz $7.99 • 8 oz $14.29 • 16 oz $22.99 ½ cup jar refill (net wt 2oz) $4.74 in a jar $5.99

BRIDGEPORT SEASONING This is one of our best seasonings for potatoes, named after this famous Chicago Irish neighborhood. This seasoning is one made simply for the picnic-type meals they shared with their families. Bridgeport seasoning is wonderful for fried chicken or fish. Sprinkle on before frying or grilling or mix into flour or breadcrumbs for seasoned
breading. It is a great seasoning for potato salad. For delicious roast potatoes, coat small red or new potatoes with oil, then roll in Bridgeport seasoning; wrap in foil and grill. The skin will be delicious! A nice blend for sprinkling on eggs; also good on artichokes. Hand-mixed from red bell peppers, Romano, Kosher salt, toasted onion, thyme, rosemary, cayenne, basil, white onion, Tellicherry pepper.

1 oz $2.49 • 4 oz $6.99 • 8 oz $10.79 • 16 oz $20.99
½ cup jar refill (net wt 2.5oz) $4.24 in a jar $5.49

**BRISKET OF LOVE BBQ SEASONING** This terrific blend was created to be wedding favors for the marriage of one of our staff members. Many of us used it on our buffet dinner that same evening. We thought this blend was so good that we had to get it into our product line. The copy on the party favors read “Natalie and Steven first met at a chilly Labor Day barbecue in 2003. As the piece de resistance (a Texas style bbq brisket) was being served the two strangers ended up sitting together. They talked, ate, and talked some more. They also fell in love with each other and married five years later on Labor Day.” How sweet is that? Besides brisket, sprinkle it on pork chops, chicken and hamburgers. Hand-mixed from: sugar, brown sugar, paprika, salt, ancho chile, Tellicherry pepper, Worcestershire powder, cayenne, celery seed, garlic, New Mexican chile, coriander, salt, ancho chile, Tellicherry pepper, Worcestershire powder, sweet is that? Besides brisket, sprinkle it on pork chops, chicken and hamburgers. Hand-mixed from: sugar, brown sugar, paprika, salt, ancho chile, Tellicherry pepper, Worcestershire powder, cayenne, celery seed, garlic, New Mexican chile, coriander.

1 oz $1.99 • 4 oz $4.69 • 8 oz $9.29 • 16 oz $16.99
½ cup jar refill (net wt 2.5oz) $4.24 in a jar $5.49

**BUTTER FLAVORING, NATURAL** We have many vegan customer who are extremely excited by this new product. It has a great tasting, clear natural butter flavor can be used in any baking application. Heat stable, this flavor has a well-rounded, sweet, creamy flavor profile for cakes and cookies. Try using this in pancakes, waffles and low fat, low calorie applications where using real butter might be problematic.

* 4 fluid ounce bottle $8.95 *

**BUTTERMILK DRESSING BASE** Today, ranch-style dressing is a popular choice for salads; you’ll be surprised how much better it tastes when you mix it up yourself. This also allows you to be preservative-free and to control both the fat and calorie content. For two cups of dressing, mix 1-2 Tbsp. seasoning with 1 cup buttermilk and 1 cup mayonnaise; for a fat and calorie content. For two cups of dressing, mix 1-2 Tbsp.

었던 the party favors read “Natalie and Steven first met at a chilly Labor Day barbecue in 2003. As the piece de resistance (a Texas style bbq brisket) was being served the two strangers ended up sitting together. They talked, ate, and talked some more. They also fell in love with each other and married five years later on Labor Day.” How sweet is that? Besides brisket, sprinkle it on pork chops, chicken and hamburgers. Hand-mixed from: sugar, brown sugar, paprika, salt, ancho chile, Tellicherry pepper, Worcestershire powder, cayenne, celery seed, garlic, New Mexican chile, coriander.

1 oz $1.99 • 4 oz $4.69 • 8 oz $9.29 • 16 oz $16.99
½ cup jar refill (net wt 2.5oz) $4.24 in a jar $5.49

**CAKE SPICE** An exotic sweet spice mix comprised of rich China Tung Hing cinnamon, star anise powder, the powder from the rare cassia bud, ground cloves, nutmeg, allspice, and ginger. For a little variety, use in place of cinnamon in a spice cake or banana bread recipe. In a 9-inch deep-dish apple pie, use about 2 Tbsp. For French toast or waffle batter, mix in ½ -1 tsp. per cup of batter. Attractive and tasty sprinkled on top of any dessert topped with whipped cream.

1 oz $2.49 • 4 oz $6.99 • 8 oz $10.79 • 16 oz $20.99
½ cup jar refill (net wt 2.5oz) $4.74 in a jar $5.99

**CARAWAY SEEDS, DUTCH** whole or ground. Most of our German customers have this on their spice shopping list as it is a very traditional taste used in sauerkraut, coleslaw, goulash, stews, cheese, rye bread, seed cake, pork roast, and fish & shrimp boil. For “Black Caraway” seed see Charnuska, page 7. Please specify: Whole or Ground

1 oz $0.69 • 4 oz $2.59 • 8 oz $3.99 • 16 oz $6.99
Whole seed: ½ cup jar refill (net wt 2.25oz) $1.74 in a jar $2.99
Ground: ½ cup jar refill (net wt 1.75oz) $1.24 in a jar $2.49

**CARAWAY SEEDS, FRESH** whole or ground. The unique flavor and aroma of caraway is probably one of the hardest to put into words; it defies the boundaries of normal sensory comparisons. It is compellingly strong, yet delicate; sweet, yet powerful; with an almost eucalyptus freshness. Cardamom is used in different ways by various cultures. In the Middle East it is used to flavor coffee and rice dishes. In Scandinavia it is used as a dessert baking spice, and to flavor holiday glögg. In India it is a savory spice for curries. Elsewhere it is used for poached fish, meat loaf, and sweet potatoes. We feature the freshest cardamom available, and we’re proud of the fact that many of our most discriminating Indian customers will testify to this. Since we grind the inner seeds weekly, we advise that you buy only what you will use in the immediate future. We also have many Scandinavian customers who request the bleached white pods that they’ve used for generations–most notably for special Christmas baked goods. Finally, there are black (actually brownish) pods which are not “true” cardamom, but come from a closely related species. The flavor of black cardamom is pungent and savory, with a complex

**CAYUSE SEASONING** Salt-free. Many of our customers have been dismayed when their doctors have told them to avoid salt, thinking they are doomed to bland, tasteless food. If this is the case with you, or if you simply want to season your family away from salt, this blend gets one of our highest recommendations for robust flavor with no salt at all. Great sprinkled on baked or grilled chicken, sautéed or grilled fish, hamburgers, veal and turkey, stuffed peppers, eggs and sautéed vegetables. Ingredients: Tellicherry coarse grind pepper, California sweet red & green bell peppers, California onion and garlic powders.

1 oz $2.49 • 4 oz $6.99 • 8 oz $10.79 • 16 oz $20.99
½ cup jar refill (net wt 2.5oz) $4.74 in a jar $5.99

**CAJUN SEASONINGS** Regular, Extra Hot, or Salt-free. Whether you’re a Cajun cook or not, try these just because they’re darned tasty, all-purpose seasonings for those who like a little zing to their food. Use 1 tsp. per pound for catfish, grilled chicken wings, steaks, chops, ribs, red snapper; great sprinkled on vegetables or eggs. For delicious Cajun fries, sprinkle heavily over sliced fries before cooking. Sprinkle a little heavily over sliced fries before cooking. Sprinkle a little

1 oz $0.69 • 4 oz $2.59 • 8 oz $3.99 • 16 oz $6.99
Whole seed: ½ cup jar refill (net wt 2.25oz) $1.74 in a jar $2.99
Ground: ½ cup jar refill (net wt 1.75oz) $1.24 in a jar $2.49

**CAJUN SEASONINGS** Regular, Extra Hot, or Salt-free. Whether you’re a Cajun cook or not, try these just because they’re darned tasty, all-purpose seasonings for those who like a little zing to their food. Use 1 tsp. per pound for catfish, grilled chicken wings, steaks, chops, ribs, red snapper; great sprinkled on vegetables or eggs. For delicious Cajun fries, sprinkle heavily over sliced fries before cooking. Sprinkle a little

1 oz $0.69 • 4 oz $2.59 • 8 oz $3.99 • 16 oz $6.99
Whole seed: ½ cup jar refill (net wt 2.25oz) $1.74 in a jar $2.99
Ground: ½ cup jar refill (net wt 1.75oz) $1.24 in a jar $2.49

**CAJUN SEASONINGS** Regular, Extra Hot, or Salt-free. Whether you’re a Cajun cook or not, try these just because they’re darned tasty, all-purpose seasonings for those who like a little zing to their food. Use 1 tsp. per pound for catfish, grilled chicken wings, steaks, chops, ribs, red snapper; great sprinkled on vegetables or eggs. For delicious Cajun fries, sprinkle heavily over sliced fries before cooking. Sprinkle a little

1 oz $0.69 • 4 oz $2.59 • 8 oz $3.99 • 16 oz $6.99
Whole seed: ½ cup jar refill (net wt 2.25oz) $1.74 in a jar $2.99
Ground: ½ cup jar refill (net wt 1.75oz) $1.24 in a jar $2.49

**CACAOLIBS** please see Cocoa, pg. 11.
flavor typically found in Asian dishes, like pho. We try our best to please everybody, so we stock all three!

Please specify type desired:
Whole Pods, Fancy Green:
½ oz $2.29 • 1 oz $3.99 • 4 oz $12.99 • 8 oz $23.99
½ cup jar refill (net wt 1.5oz) $5.24 in a jar $6.49
Whole Pods, Bleached White:
½ oz $2.29 • 1 oz $3.99 • 4 oz $12.99 • 8 oz $23.99
½ cup jar refill (net wt 1.25oz) $5.24 in a jar $6.49
Whole Pods, Black (BULK ONLY):
1 oz $3.99 • 4 oz $12.99
Whole Dark Inner Seeds (Shelled):
1 oz $4.19 • 4 oz $11.49 • 8 oz $19.49 • 16 oz $33.99
½ cup jar refill (net 2.75oz) $9.74 in a jar $10.99
Ground, Inner Seeds:
½ oz $2.29 • 1 oz $4.29 • 4oz. $12.99 • 8oz. $23.99
½ cup jar refill (net wt 2oz) $7.74 in a ½ cup shaker jar $8.99

**CARIBBEAN CALYPSO SEASONING** This festive blend features the citrus flavors so loved on the islands, lime, lemon, and orange. In addition to citrusy zing we added two other island favorites, nutmeg and sweet chiles. This creation is really flavorful for chicken, pork, flying fish (or any other type of non-flying fish)! Add to mango chutney or salsa. Our best blend for grilled duck breast. Hand-mixed from Kosher salt, Chipotle chilies, cumin, coriander, garlic, cayenne pepper. 1 oz $2.49 • 4 oz $6.99 • 8 oz $10.79 • 16 oz $20.99
½ cup jar refill (net wt 2oz) $4.24 in a jar $5.49

**CARNE ASADA SEASONING** This seasoning is great for making Carne Asada full of flavor but without a lot of heat. Mix 1/4 cup of Carne Asada Seasoning with 1/3rd cups each of soy sauce, lime juice and vegetable oil for a delicious marinade for skirt steak. Marinate for 3-10 hours, then grill over a high heat until the steak is charred outside and medium rare inside. 1 oz $0.69 • 4 oz $2.69 • 8 oz $3.99 • 16 oz $6.99
½ cup refill (net wt 4oz) $2.74 in a jar $3.99

**CELERY SALTS** Sprinkle it on pork roast, beef roast, vegetables, potato salad, tomato and vegetable juices.
1 oz $0.69 • 4 oz $2.69 • 8 oz $3.99 • 16 oz $6.99
½ cup refill (net wt 4oz) $2.74 in a jar $3.99

**CELERY SEED** whole or ground. This seed is most often used in coleslaw or potato salads; using the ground seed imparts the same flavor without the “seedy” texture.
Whole: 1 oz $0.69 • 4 oz $2.59 • 8 oz $3.99 • 16 oz $6.99
½ cup jar refill (net wt 2oz) $1.24 in a jar $2.49
Ground: 1 oz $1.49 • 4 oz $3.29 • 8 oz $6.29 • 16 oz $11.99
½ cup jar refill (net wt 2oz) $2.24 in a jar $3.49

**CHAI SPICE BLEND** We created this mixture in response to this country’s embracing of the Eastern spiced tea. “Chai” is simply the word for tea in South Asia, but here in the states, it has come to mean sweetened spiced tea. This version is based on a traditional Indian recipe to which we have added the marvelous spice discovered in the Western World, vanilla. Steep 1 tea bag or equivalent of loose tea in 6 oz hot water for 5 minutes. Add 1 oz warm milk or half and half and 1 Tablespoon chai blend. Also nice in coffee, Middle Eastern pastries, carrot cake, zucchini bread. Hand mixed from: sugar, cardamom, cloves, cinnamon, vanilla, black pepper.
1 oz $1.99 • 4 oz $4.69 • 8 oz $9.29 • 16 oz $16.99
½ cup refill (net wt 3oz) $4.24 in a jar $5.49

**CHERVIL, FRENCH** Also known as Black dill, caraway, or onion seed, or Kolonji in India, this flavorful seed is often used in Jewish rye bread. Charnuska is used in traditional Lebanese, Serbian, and Armenian cuisines.
1 oz $1.49 • 4 oz $3.29 • 8 oz $6.29 • 16 oz $11.99
½ cup jar refill (net wt 2.25oz) $2.74 in a jar $3.99

**CHEDDAR (OLD) SEASONING** Cedarburg, once housed many wool and linen mills that are now renovated into cream-colored artists’ workplaces and shops set among tree-lined lanes. Our creamy colored seasoning with speckles of bright green recalls this quiet, yet dynamic town. Old Cedarburg seasoning is truly multi-purpose blend. Try it on chicken cooked in any manner; sprinkle on before baking or grilling, or mix about 2 Tbsp. per cup of flour for dredging chicken or fish before frying. Sprinkle over eggs, popcorn, fries, hamburgers. A wonderful vegetable seasoning. Great for those of you who make homemade croutons. Hand mixed from: Kosher salt, garlic, onion, Tellicherry pepper, green onions, red and green bell peppers. Illinois version - Ukrainian Village Seasoning.
1 oz $1.99 • 4 oz $4.69 • 8 oz $9.29 • 16 oz $16.99
½ cup jar refill (net wt 3oz) $4.24 in a jar $5.49

**CHEDDAR BULK ONLY**
8 oz $9.29

**CHEESE POWDERS** Available in Blue, Cheddar or Romano. Cheese powders are natural cheese (made from fresh cheese which contains cheese, disodium phosphate and salt) which has been dehydrated from the usual 45% moisture content down to 5% moisture. This makes the powder shelf-stable. Three pounds of cheese make two pounds of powder, producing a very rich flavor. These powders are wonderful mixed in breadcrumb mixtures (2-3 tablespoons per cup) for mushrooms, fish, or shrimp. Also nice sprinkled on garlic bread or steamed vegetables. The cheddar is great for sprinkling on popcorn! The blue cheese is nice in sour cream for dressing or dip.

Please specify: Blue, Cheddar or Romano Powder
1 oz $2.49 • 4 oz $6.99 • 8 oz $10.79 • 16 oz $20.99
½ cup jar refill (net wt 2oz) $4.24 in a jar $5.49

**CHEDDAR BULK ONLY**
8 oz $14.29

**CHESapeake Bay Seasoning** Our version of Old Bay Seasoning. Traditionally used on Maryland Blue Crab, this seasoning is mixed in the East Coast Bay Area manner from salt, mustard, paprika, celery, chili pepper, pepper, dill, caraway, allspice, cardamom, thyme, ginger, bay leaves, mace, cinnamon, savory and clove. Nice on any type of fish or seafood, cocktail or bbq sauce, on poultry or beef.
1 oz $2.69 • 4 oz $7.99 • 8 oz $14.29 • 16 oz $22.99
½ cup jar (net 0.5oz) $2.99
**CHICAGO DEEP DISH PIZZA PIZZAZZ.** Everything you might find on the table of your favorite pizza joint to enhance your pizza, all mixed into one blend. Mix with breadcrumbs for Sicilian style baking. Use on chicken vesuvio, cold pasta salads, veggies, omelets. Hand-mixed from Parmesan cheese, garlic, Italian herbs, sweet paprika, salt, onion powder, black pepper, crushed red chile pepper.

1 oz $1.99 * 4 oz $4.69 * 8 oz $9.29 * 16 oz $16.99
½ cup jar refill (net wt 2.5oz) $4.24 in a jar $5.49

**CHICAGO OLD TOWN SPICED SUGAR** see pg. 39.

**CHICAGO STEAK Seasoning** We like to refer to this seasoning jokingly as the smoky, garlicky seasoned salt loved by DOSE GUYS DAT LUV DA BEARS! It is okay for Packer fans to use this blend also. Sprinkle on steaks, chops, ribs, and burgers. Great for those who make beer jerky. Msg, pepper, salt, garlic, Worcestershire powder, mesquite, hickory, sugar, silicon dioxide, lemon juice powder, celery and basil.

1 oz $1.99 * 4 oz $4.69 * 8 oz $9.29 * 16 oz $16.99
½ cup jar refill (net wt 3oz) $3.74 in a jar $4.99

**CHILE PEPPERS**

**AJI AMARILLO** To quote our friend, Max Falkowitz, at Serous Eats, “If there were a chili to taste like sunshine, this would be it. It may sound odd to use the word ‘comforting’ to describe a hot chile, but for aji amarillo, it seems fitting.” This is a smoked powdered jalapeno. Whenever we have something that is a bit too bland, we reach for this. As good as black pepper in its own way!

1 oz $2.69 * 4 oz $7.99 * 8 oz $14.29 * 16 oz $22.99
½ cup jar refill (net wt 2oz) $5.24 in a jar $6.49

**ALEPPO PEPPERS, CRUSHED** Currently sourced from Turkey. Aleppo pepper has a moderate heat level with some fruitiness and mild, cumin-like undertones. Use for authentic from Turkey. Aleppo pepper has a moderate heat level with some fruitiness and mild, cumin-like undertones. Use for authentic

1 oz $2.29 * 4 oz $5.59 * 8 oz $9.99 * 16 oz $18.99
½ cup jar refill (net wt 2oz) $4.24 in a jar $5.49

**ANCHO PEPPERS** whole or ground. Also known as Poblano, or “people” peppers. Their flavor is sweet and earthy; with a touch of heat. When you buy the whole pod, you have the advantage of choosing which of the various flavors you prefer. The outer skin has a rich, sweet, raisin-like flavor, which we associate most with the flavor of chili, the inner seed is quite hot. Our finely ground anchos are a blend of choice grown peppers. This has a very full, rich flavor without the heat; it’s an ideal main ingredient in chili powder and can be used to season chicken, vegetables, eggs, pork, and beans.

Ground:

1 oz $1.49 * 4 oz $3.79 * 8 oz $6.29 * 16 oz $11.99
½ cup jar refill (net wt 2.75oz) $2.74 in a jar $3.99

Whole: Bulk Only (about 3 chiles per oz)

1 oz $1.79 * 4 oz $4.49 * 8 oz $7.99 * 16 oz $14.99

**BELL PEPPERS** diced. It takes 20 pounds of fresh raw bell peppers to make one pound of these dehydrated bell peppers! Very sweet and colorful, these are a tasty addition to stuffing, meat loaf, salads, omelets, pasta salads, dips, soups, sauces and a myriad of other dishes. To hydrate, mix 3 parts water with one part peppers, let stand until soft about 20 mins. **Please specify:** Green, Red, or Mixed Bell Peppers

1 oz $2.69 * 4 oz $7.99 * 8 oz $14.29 * 16 oz $22.99
½ cup jar refill (net wt 1oz) $3.99

**CAYENNE RED** ground. Our hottest ground red pepper, this cayenne clocks in at 40,000 Scoville heat units (HOT!) In early American cooking, cayenne pepper was added to many dishes; not just for heat, but also for its subtle enhancement of other flavors. In older Spice Trade definitions, any pepper that was hotter-than-hot was called “cayenne,” after an area of South America which once exported super-hot peppers. This pepper will zip up any dish; when a recipe calls for red pepper, this is the default pepper.

**CHIPOTLE CHILE PEPPERS**

**CHIPOTLE CHILE PEPPERS**

* These are jalapenos, gently roast over a fire. The end result packs a good amount of zip with a nice smoky flavor. Great added to salsa, chili, beans and rice, spicy bread sticks, corn bread, in barbecue sauces.

**GROUND CHIPOTLE**

This is a smoked powdered jalapeno. Whenever we have something that is a bit too bland, we reach for this. As good as black pepper in its own way!

1 oz $2.69 * 4 oz $7.99 * 8 oz $14.29 * 16 oz $22.99
½ cup jar refill (net wt 2oz) $5.24 in a jar $6.49

**CHIPOTLE MORA** aka Chipotle Colorado, Mora or Black-Red. These average around a 6 on the 1-10 scale. More attractive than the Brown chipotles with flavor a bit fuller and fruitier. (About 10 chiles per oz)

**BULK ONLY**

1 oz $2.29 * 2 oz $4.99 * 4 oz $7.99

**CHILE PEPPERS**

Available only in cans * 7 oz net wt cans $4.49 *

**CRUSHED RED PEPPERS** 15-30,000 heat units. These are the variety you will see on the tables of Italian pizzerias (hence the nickname “pizza peppers”), and the ones you want to use when a recipe calls for “red pepper flakes.” They are slightly hot but not overwhelming, adding chile flavor to any dish; pasta, spaghetti, Asian stir fry, salads, sauces, marinades, eggs.

1 oz $1.79 * 4 oz $4.49 * 8 oz $7.99 * 16 oz $14.99
½ cup jar refill (net wt 1.5oz) $2.24 in a jar $3.49

1 oz $1.99 * 4 oz $4.69 * 8 oz $9.29 * 16 oz $16.99
½ cup jar refill (net wt 2.5oz) $4.24 in a jar $5.49
**HEAT SEEKER’S GUIDE CHART**

Please note: Heat levels are provided as reference only, and may vary depending upon crop year, cultivator, and your own storage conditions.

<table>
<thead>
<tr>
<th>CHILE PEPPERS</th>
<th>Approximate Heat (0-10)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Bell Peppers</td>
<td>0</td>
</tr>
<tr>
<td>Ancho, Ground, (Seeds &amp; Veins Removed)</td>
<td>0</td>
</tr>
<tr>
<td>Mulatto</td>
<td>2</td>
</tr>
<tr>
<td>Paprika, Hungarian or Spanish smoked</td>
<td>2-3</td>
</tr>
<tr>
<td>New Mexican, Whole</td>
<td>2-3</td>
</tr>
<tr>
<td>Paprika, half-sharp or Spanish hot</td>
<td>2-4</td>
</tr>
<tr>
<td>Aleppo</td>
<td>3</td>
</tr>
<tr>
<td>Guajillo</td>
<td>3</td>
</tr>
<tr>
<td>Pasilla</td>
<td>3-4</td>
</tr>
<tr>
<td>Urfa Biber</td>
<td>3-4</td>
</tr>
<tr>
<td>New Mexican, Ground</td>
<td>4</td>
</tr>
<tr>
<td>New Mexican Green, Ground</td>
<td>4-5</td>
</tr>
<tr>
<td>Ancho Whole</td>
<td>4-6</td>
</tr>
<tr>
<td>Aji Amarillo</td>
<td>6</td>
</tr>
<tr>
<td>Crushed Red Peppers, 15-30,000 heat units</td>
<td>6-7</td>
</tr>
<tr>
<td>Chipotle Chiles Dried Black-Red</td>
<td>6</td>
</tr>
<tr>
<td>Chipotle Chile Pepper, Ground</td>
<td>6+</td>
</tr>
<tr>
<td>Jalapeno Dices or Fine Powder</td>
<td>6+</td>
</tr>
<tr>
<td>Chile de Arbol</td>
<td>7</td>
</tr>
<tr>
<td>Cayenne Red Pepper, Ground</td>
<td>7</td>
</tr>
<tr>
<td>Tien-Tsin Chile Peppers</td>
<td>8-9</td>
</tr>
<tr>
<td>Habanero, Whole or Ground</td>
<td>10</td>
</tr>
<tr>
<td>Ghost (aka Bhut Jolokia)</td>
<td>10+</td>
</tr>
<tr>
<td>Scorpion, Trinidad Moruga</td>
<td>10++</td>
</tr>
</tbody>
</table>

**DE ARBOL CHILES** These beautiful little red chiles are thought to be derived from the cayenne pepper. The Spanish translation of the name means “treechile,” in reference to the woody stems attached to the pod. These arbol chiles register around 30-35,000 on the Scoville heat unit scale. The attractive brightness of these peppers makes them ideal for craft work such as chile wreaths or rostra. Use for chili, salsa, hot sauce, tacos, soups, stir fry, Thai curry.

**Bulk Only:** 1 oz $1.69 • 4 oz $4.29 • 8 oz $7.49 • 16 oz $13.99

**GHOST a.k.a. Naga Jolokia, Bhut Jolokia, Bih Jolokia, or poison pepper.** When someone refers to a pepper as “burn-your-face-off hot,” these are the peppers they mean. Measured at 855,000 - 1,041,427 Scoville units, the Bhut Jolokia is about 4 to 5 times as hot as the Habanero. They look similar to Habanero peppers, but they have a rugged skin. Add them to salsa, sauces, chilies, or anywhere that you want scorching heat.

**Whole: Bulk Only** 1/2 oz. $3.99 • 1 oz $5.99

**GUAJILLO** To quote our local chile expert, Rick Bayless, “These are workhorse chiles with a lot of dazzle. Along with anchos, they’re the most commonly used chiles in Mexico (and in my kitchen). What the anchos are to ‘deep’ and ‘rich’, guajillos are to ‘spicy’ and ‘dynamic’...a puree of toasted, rehydrated guajillo sings with a chorus of bright flavors that combine spiciness, tanginess (like cranberry), a slight smokiness, and the warm flavor of ripe, juicy, sweet tomato; the flavors go on and on.” That succinctly sums it up. Please note: these chiles are dried in the field, please wash before using. The bright flavor of this powder will become a chili favorite.

Please specify: Whole or Ground

1 oz $1.69 • 4 oz $4.69 • 8 oz $9.29 • 16 oz $16.99

**Ground only:** 1/2 cup jar refill (net wt 2oz) $3.74 in a jar $4.99

**HABANERO** whole or ground. While not as hot as ghost peppers, we personally feel they deliver a lot more flavor than the straight heat ghost pepper. Habaneros register between 200,000 and 300,000 heat units—10 times hotter than the jalapeno! Related to Scotch Bonnets or Jamaican Hot Peppers, they come primarily from the Yucatan peninsula. These peppers have a nice fruity flavor (resemblent of papaya and berry) in addition to their fiery, burning heat. This pepper adds great heat and flavor to all types of salsa, from tomato to pineapple; a perfect accompaniment for fish, chicken or seafood dishes. Great in your own chutney, hot sauce or barbeque sauce.

Please specify: Whole or Ground

1/2 oz. $2.49 • 1 oz $4.19 • 4 oz $11.49

**Ground only:** 1/2 cup jar refill (net wt 2oz) $6.74 in a jar $7.99

**JALAPENO** dices or fine powder. Probably the most popular of the chile pepper family due to its flavorful heat which dissipates quickly in your mouth. Our diced jalapeno has most of the hot inner seeds removed; it rates around 30,000 Scoville heat units, use in salsa or corn bread. The powdered jalapeno is a little hotter, around 35,000 heat units. It blends nicely in sauces, chili, salsa and adds pizzazz when sprinkled over vegetables, chicken, chops, ribs, eggs; great for spicy bread sticks, dips, and as a secret ingredient for Bloody Marys.

Please specify: Dices or Fine Powder

1 oz $2.69 • 4 oz $7.99 • 8 oz $14.29 • 16 oz $22.99

**Fine powder only:** jar refill (net wt 2oz) $4.74 in a jar $5.99

**Diced only:** jar refill (net wt 0.5oz) $1.74 in a jar $2.99

**MULATTO** whole. Poblano peppers, left to ripen to a rich brown color before being dried, produce this member of the “holy trinity” of chiles (along with ancho and pasilla). This extra time spent ripening adds to the mulato’s character. While very similar in appearance to the slightly sweet and fruity ancho, mulato chiles have complex notes of coffee, chocolate, and licorice with undertones of cherry and tobacco. They will remain dark brown after soaking, making them ideal for many mole recipes. With a heat rating of 2500 - 3000 Scoville units, these chiles add rich flavor with low-moderate heat.

**Bulk Only:** 1 oz $1.79 • 4 oz $4.49 • 8 oz $7.99 • 16 oz $14.99

**NEW MEXICO DRIED** whole or ground. Also known as California or Anaheim peppers, these pods have a marvelous sweet, pungent earthy flavor which you might find quite addicting. It is possible to derive three distinct flavors from this one pod: the seeds alone, the flesh alone, or the whole pod; each produces different levels of flavor and heat. You can bring the whole pod back to life by soaking it in water just about to boil for 15-25 minutes. Then the pods can be pureed into paste for sauce, salsa, flautas, burritos, tostadas, marinades.

Please specify: Whole or Ground

1 oz $1.79 • 4 oz $4.49 • 8 oz $7.99 • 16 oz $14.99

**Ground only:** 1/2 cup jar refill (net wt 2oz) $3.24 in a jar $4.49

**NEW MEXICAN CHILE POWDER, GREEN** This is the rare green chile famous throughout New Mexico! The green chile is picked early in its ripening stage to preserve its green color. It has a low to medium heat chile with a fresh, almost sweet flavor. This is the preferred chile for salsa verde and green chili recipes. Its fresh flavor and palatable heat level makes it a versatile chile that can be used in any recipe. Green chile is a wonderful addition for sauces, salsas, a great variety of marinades, burritos, tamales, flautas, or tostadas.

1 oz $2.69 • 4 oz $7.99 • 8 oz $14.29 • 16 oz $22.99

1/2 cup jar refill (net wt 2.75oz) $5.24 in a jar $6.49

For an all inclusive chili chart: www.appliancecity.co.uk/chilli/
PASILLA whole. Also known as the chile negro, translating to “little raisin”. This chile is the dried chilaca pepper, one of the most popular of chilies. Pasilla teams up with ancho and mulato (a version of ancho) chilies to form the “holy trinity” used in the making of mole. Its flavor notes are grape and berry with a hint of anise. Great for seafood and other sauces. Bulk Only: 1 oz $3.49 • 2 oz $4.99 • 4 oz $9.19 • 8 oz $17.29 • 16 oz $28.99

SCORPION Trinida Moruga Meet the new record holder for World’s Hottest Pepper – this fiery morsel averages a mind-blowing 1.2 million Scoville Heat Units. With a tangy, fruity flavor, this pepper is absolutely delicious in hot sauces, marinades, and soup. HANDLE WITH CARE – wear gloves and make sure you have proper ventilation.

TIEN-TSIN whole. These chile peppers fall under the category of “exotics,” or chile peppers once more commonly grown in Asia but now popularly grown here also. Named after the province of China in which they are harvested, They adapt themselves beautifully to the Hunan and Szechwan styles of cooking. They are also the chiles you find heating up a dish when you order off of a Thai restaurant. Don’t let the lovely appearance of these bright red shiny peppers fool you, they rate 8-9 on the heat chart.

URFA BIBER CHILE PEPPER Turkish. Commonly used in Turkish cooking, urfa biber is a rich crushed pepper that’s delicious in many dishes. It’s got a little kick of heat, with a tangy, raisin-y taste that complements roast vegetables and meats, fruit dishes, and sweet baking spices, like vanilla and chocolate. Picked when ripened to a bright red and cured for a week, they develop their deep color and smoky, earthy flavor.

CHILI CON CARNE SEASONING This seasoning is very flavorful but not hot. Fortified with pure tomato powder, it has the richest tomato flavor of all our chili powders. Other ingredients add to the full flavor and chunky texture: sweet ancho chile, coriander, minced white onions & garlic, sweet red and green peppers, celery flakes, arrowroot, allspice and cloves.

CHILI POWDER regular, medium, or hot. It used to be that chili powder was a mixture of spices, while chile pepper was one straight spice. We notice the current trend has many chefs referring to chile powder as the straight spice in its ground form. So it is important to read a recipe which calls for chile in any form very carefully! We use ground ancho chile in our chili blends in with almost any dish, and the bright color will only add to the presentation. Add to any type of salad, soup, sauce, twice baked or au gratin potatoes, omelets, and fish.

CHINESSE FIVE SPICE POWDER While many of our seasoning combinations make wonderful marinades, this blend always remains on the top of our list for its delightful combination of taste elements. The Chinese believe that it is important to incorporate the principal of the yin and the yang into their meals, thus the heating or warmth of a dish should be counterbalanced by an equally cooling ingredient. When you try this seasoning, you will be surprised at how well the flavors–sweet, warm, cool and spicy–blend. This is an extremely versatile mixture suited to rice, vegetables, pork and virtually any type of stir fry. A pinch can add new excitement to muffins, nut breads, or even waffle batter. Create your own special sauce by mixing 1 tablespoon Chinese Five Spice Powder with 3 tablespoons of soy sauce, 2 tablespoons vinegar (or wine or citrus juice), 1-2 teaspoons honey (or brown sugar), ½ teaspoon granulated garlic, a pinch of black pepper, a dash of Tabasco, and whatever else you care to experiment with. Use what you have on hand - each marinade will be unique! Gently hand-blended from spices - China No. 1 ginger and ground cloves.

CHIP DIP SEASONING Mix 2-3 teaspoons into 1 cup sour cream for a tasty dip for chips or crudites. For the flavor to develop fully, let the dip stand overnight. The nice thing about making your own dips is that you can easily substitute lower-fat products such as cottage cheese or yogurt. This seasoning is also great sprinkled on French fries or baked chicken. If you make your own snack crackers, this seasoning works really well. We have one customer who even makes a fried pasta noodle snack coated in this, crunchy & tasty! Ingredients: onion, lactose, salt, MSG, vegetable granules, bell peppers, green onion flakes, horseradish powder, garlic powder, parsley.

For other Dip Seasonings see also: Dill Dip Mix, pg. 14 • Fox Point Seasoning, pg. 15 • Rocky Mountain Seasoning, pg. 29 • Salad Seasonings, pg. 30.

CHIVES, CALIFORNIA freeze dried, circle cut. Even though chives grow freely during warm Midwestern summers, these fancy chives are wonderful to have at your fingertips all year round. Freeze-drying processes have advanced to a level where fresh flavor, texture and color are superb. The flavor blends in with almost any dish, and the bright color will only add to the presentation. Add to any type of salad, soup, sauce, twice baked or au gratin potatoes, omelets, and fish.

CHOCOLATE FLAVORING Many of the top notes of cocoa are lost as it is processed into chocolate. Not so in the extract which is smooth and rich. Interestingly enough, Chocolate Extract’s flavor components seem to run parallel to vanilla. This means you could replace vanilla extract with it in any baking application for an interesting change. Ingredients: water, natural flavoring, ethyl alcohol.

CHORIZO MEXICAN SAUSAGE BLEND see pg. 32.
When our government entered into the war in Vietnam, many consequences occurred that continued to ripple for another 25 years. Among these effects was the trade restrictions placed on Vietnamese export: the incomparable cinnamon of that region was unavailable to the United States for close to 20 years. Now the relations between our countries have changed dramatically. This cinnamon is far and away our most popular among our customers. The higher steam volatile oil content of this Vietnamese cassia cinnamon (usually 6-7 %, which is incredibly rare for cinnamon) makes the bark far more spicy and potent.

Please specify: Regular: Ground, Cracked or Whole. Organic: Ground only.
Regular: 1 oz $2.49 • 4 oz $6.99 • 8 oz $10.79 • 16 oz $20.99
½ cup jar refill (net wt 2oz) $4.24 in a jar $5.49
*Regular available in whole or cracked, same pricing, bulk only.
Organic: 1 oz $3.49 • 4 oz $9.19 • 8 oz $17.29 • 16 oz $28.99
½ cup jar refill (net wt 2oz) $5.74 in a jar $6.99
*Organic available in ground only.

CHINA TUNG HING CASSIA CINNAMON This cinnamon has high 3-4% natural oil and is appreciated for its rich, sweet–yet–spicy flavor. There are some people who are taken aback by the somewhat hot aftertaste of our top grade Vietnamese cinnamon. (We remember the time we baked cinnamon elephant ears for first-graders. They all ran for the water cooler claiming their mouth was “on fire”!) This Chinese cinnamon is a wonderful all-around baking cinnamon; great for spice cakes, any type of pie (from peach to sweet potato), sticky buns, linzer tortes, pumpkin bread, cheesecake, apple strudel, baklava. Sprinkle on French toast, oatmeal or hot cocoa.
1 oz $1.99 • 4 oz $4.69 • 8 oz $9.29 • 16 oz $16.99
½ cup jar refill (net wt 2oz) $4.24 in a jar $5.49

KORINTJE “A” INDONESIAN CASSIA CINNAMON This is the cinnamon flavor with which we are most familiar. It is the largest crop of export among our four different cassia/cinnamons. Although lacking the strength of the Chinese or Vietnamese cassia/cinnamon, the flavor is quite smooth. Often this is the cinnamon of choice for commercial bakeries because of its good flavor and lower cost. We carry the highest A grade of this type of cinnamon, while grocery stores typically carry a lower B or C grade.
1 oz $1.99 • 4 oz $4.69 • 8 oz $9.29 • 16 oz $16.99
½ cup jar refill (net wt 2oz) $4.24 in a jar $5.49

CEYLON “TRUE” CINNAMON M9 Grade. This is the preferred cinnamon in Europe and Mexico. You will find its flavor to be quite distinct from cassia cinnamon. Ceylon cinnamon has much lower volatile oil content, between 1 and 2%, but its flavor has a subtle complexity that you won’t experience with the stronger, spicier cassia. You might even notice the delicate flavor of citrus interwoven in the scent of this cinnamon. The light, intricate flavor of Ceylon cinnamon makes it the cinnamon of choice for dishes which do not have a lot of conflicting flavors competing. It will star in such dishes as custard, cinnamon ice cream, Dutch pears, stewed rhubarb, steamed puddings, dessert syrups, whipped cream toppings.
1 oz $3.49 • 4 oz $9.19 • 8 oz $17.29 • 16 oz $28.99
½ cup jar refill (net wt 2oz) $5.74 in a jar $6.99

WHOLE INDONESIAN CUT CINNAMON STICKS hard stick 2-3”, 4”, 12”. Cut and washed, thick quill cassia vera AA from Padang, Sumatra. These cinnamon sticks are available in a variety of lengths; choose whatever best suits your needs. 2-3” sticks are the practical size to add to a jar of
jelly or preserved fruit; 4" sticks make eye-catching stirrers for cocktail-sized glasses (often used for Old Fashioneds) and the longer sticks add charm as larger stirrers in holiday punch bowls or for freshly-made eggnog, and are often used in crafts. If you dry the stick after using, you can re-use these 3 or 4 times. Many people break up their sticks and add the pieces to mulled wine or hot apple cider. Just simmering them in hot water for 15 minutes or so will make your home smell wonderfully! If you are looking for the most flavorful cinnamon for grinding purposes, please see our Chinese or Vietnamese cassia bark.

**Please specify:** 2-3", 4", or 12" pieces

**Bulk Only:**
- 1 oz $1.99 • 4 oz $4.69 • 8 oz $9.29 • 16 oz $16.99

**WHOLE STICK CEYLON “TRUE” CINNAMON**

These tightly-rolled quills are very delicate. They feel like parchment paper and you can break them apart with your fingertips. They are often called for in pickling, spiced pears or marinades, chile, moles.

**CLOVES**

Clove has a very important role in the early Dutch monopoly of the spice trade, when the Dutch occupied the Moluccas, or Spice Islands. This fragrant treasure was so precious that in the mid-1600s, anyone caught illegally planting or trading cloves was put to death. Eventually cloves were smuggled out of the Moluccas and grown in many tropical areas, making them more widely available.

Of the spices known as “flower spices,” cloves are by far the most prominent. Just before the buds flower, they turn pink, at which point they must be harvested immediately. One tree yields about a seven-pound harvest. The flavor of the clove is rich, sweet and sultry; the high percentage of eugenol will produce a numbing effect if you put a whole clove in your mouth! In fact, before modern anesthetics, dentists often prescribed that their patients with toothaches pack cloves around the infected area to numb the pain. Today, cloves are used in many ways. In Indonesia, where cloves grow freely, great amounts of cloves are also imported for their use in kretek cigarettes, which are 2/3 tobacco and 1/3 ground clove. Indians love to chew on betel nuts flavored with cloves. In France, an ingredient crucial to any stock is a whole onion studded with cloves. We use whole cloves primarily to stud ham or pork roast. Ground cloves are used in stock is a whole onion studded with cloves. We use whole cloves to make lovely, long-lasting scented pomander balls.

**COCONUT FLAVORING**

Use this fragrant extract to add a touch of island flavor to baked goods, frostings and sauces, coconut cake, blended drinks, anywhere you want coconut taste. (We do love our Pina Coladas!) Contains water, alcohol, propylene glycol, & invert syrup.

- 4 fl oz bottle $10.39

**CLOVES, GROUND**

We don’t believe you will find fresher, richer, higher-oil-content ground cloves available anywhere! We love how our shop smells like Christmas when we grind these.

- 1 oz $3.49 • 4 oz $9.19 • 8 oz $17.29 • 16 oz $28.99

½ cup jar refill (net wt 2oz) $5.74 in a jar $6.99

**HOT COCOA MIX**

In our blending room, this cocoa blend is one of our least favorite to create, the very fine cocoa powder flies everywhere and covers everything. (Although there are far worse things to leave The Spice House smelling like than cocoa powder!) The fact that it is so truly delicious offsets the mess and keeps us making it! We blend our two cocoa powders together to start. Both are very rich in cocoa butter, which makes a very rich, smooth chocolate flavor. We add sugar and vanilla, so that all you have to do is add water and milk to prepare a delicious hot cocoa. For 1 cup cocoa, mix 2 tablespoons of cocoa mix with 1/4 cup hot water and whisk well. Add 3-4 cup milk, or cream if you want a really rich drink, and heat. Do not boil as milk can scald. For a larger batch, mix 1/2 cup cocoa mix with 1 cup hot water, whisk well. Slowly add four cups of water and stir until smooth. For Mexican hot cocoa add a dash of true cinnamon and a dash of ancho or New Mexican Chile pepper.

- 1 oz $1.19 • 4 oz $2.79 • 8 oz $3.39 • 16 oz $9.99

½ cup jar refill (net wt 3.5oz) $2.74 in a jar $3.99

**COCA POWDER**

Dutched or natural. Extremely high-quality cocoa with 22-25% cocoa butter. Natural cocoa is quite strong, its somewhat bitter natural acidity making it preferable for use in baking. “Dutched” cocoa has undergone alkalization to reduce its natural bitterness; its smooth, rich and mellow flavor is ideal for hot cocoa or other chocolate drinks. To substitute cocoa for unsweetened baking chocolate squares replace 1 oz chocolate with 3 TBS cocoa and 1 TBS shortening or oil.

**Please specify:**
- Dutched or Natural

- 1 oz $1.79 • 4 oz $4.49 • 8 oz $7.99 • 16 oz $14.99

½ cup jar refill (net wt 2.5oz) $3.74 in a jar $4.99

**CACHOIB NIBS, ROASTED**

If you are a fan of dark chocolate you will really enjoy these little cacao nibbles, they have the essence of dark chocolate before the sugar gets introduced, slightly bitter but still delicious. A great low calorie tasting snack that can satisfy your chocolate craving without doing damage to your diet late at night. You can add them anywhere you might add chocolate chips, instead of melting; they stay crunchy, like nuts. (A useful substitute for those with nut allergies) We have also sprinkled them, like nuts, on top of cakes, brownies and fudge. Experiment with, in salads, or marinades, chile, moles.

- 1 oz $2.49 • 4 oz $6.99 • 8 oz $10.79 • 16 oz $20.99

½ cup jar refill (net wt 2oz) $4.24 in a jar $5.49

**COCONUT FLAVORING**

Made from the finest arabica coffee beans, this extract delivers marvelous flavor. No need to brew a whole pot of coffee or worry about the texture of coffee grounds escaping into your baked goods. Great added to milkshakes, hot chocolate, hot fudge, brownies, tiramisu, cheesecake, chocolate baked goods, or homemade ice cream.

- 4 fl oz bottle $10.39

**COFFEE FLAVORING**

**414.272.0977 * www.thespicehouse.com**
Contains water, propylene glycol, caramel color, alcohol.

Contains sulfites.

*Creamy Peppercorn Dressing Base*
For a delicious dressing, mix 1 Tbsp seasoning and 1 Tbsp warm water; let stand a few minutes to release the pungency of the spices. Mix this into 2/3 cup sour cream and 1/3 cup mayonnaise; thin a little by adding 1 Tbsp red or white wine vinegar. For an extra-rich dressing, use only sour cream, and thin with a little whipping cream. For a low-calorie version, substitute plain yogurt for sour cream and use low-fat mayonnaise. After making your first batch, you’ll find it easy to match the results to your own personal taste. Leave the dressing on the thick side for a nice sandwich spread. This is also a wonderful seasoning sprinkled over steaks, chicken or hamburgers. Hand- mixed from pepper, flake salt, garlic pieces, cane sugar, French thyme, minced parsley.

1 oz $1.99 • 4 oz $4.69 • 8 oz $9.29 • 16 oz $16.99
½ cup jar refill (net wt 3 oz) $4.24 in a jar $5.49

**K** Coriander Seed, Indian
We have always stocked the more commonly imported coriander seed from Morocco, but knew we had to start carrying this version as well when DIY home brewing really took off in recent years. Brewers prefer this variety for its more complex flavor profile of sweet, citrusy and bitter, which works wonderfully in Belgian Witbier. A fragrant addition to other home crafted liquers such as Chartreuse, Vermouth, or various flavors of bitters. Coriander’s timeless popularity in cooking is in large part due to its ability to blend well with other spices.

1 oz $1.49 • 4 oz $3.29 • 8 oz $6.29 • 16 oz $11.99
½ cup jar refill (net wt 1.5 oz) $2.29 in a jar $3.79

**K** Cumin Seed
Ground: We obtain the highest oil content cumin we can; the country of origin may vary

Cumin Seed ground or whole. We obtain the highest oil content cumin we can; the country of origin may vary from India to Pakistan to Turkey. Cumin has a unique and potent flavor crucial to Indian curries; it’s often roasted before grinding, which imparts a toasted, nutty flavor. The aromatic, somewhat bitter flavor of cumin is essential to good chili. Virtually all Mexican & Latin American meat or bean dishes contain a generous amount of cumin. Also, a popular flavor in Swiss and Dutch cheeses, and various European breads.

Please specify: Regular or Organic, Whole or Ground

Reg. Whole: 1 oz $1.49 • 4 oz $3.29 • 8 oz $6.29 • 16 oz $11.99
½ cup jar refill (net wt 2 oz) $2.74 in a jar $3.99

Reg. Ground: 1 oz $1.79 • 4 oz $4.49 • 8 oz $7.99 • 16 oz $14.99
½ cup jar refill (net wt 2.25 oz) $3.24 in a jar $4.49

Org. Whole: 1 oz $2.29 • 4 oz $5.59 • 8 oz $9.99 • 16 oz $18.99
½ cup jar refill (net wt 2.25 oz) $3.74 in a jar $4.99

Org. Ground: 1 oz $2.69 • 4 oz $7.99 • 8 oz $14.29 • 16 oz $22.99
½ cup jar refill (net wt 2.25 oz) $4.74 in a jar $5.99
simply sprinkled with curry and grilled.

chicken or shrimp salad with curry powder; chicken wings in turnovers, puff pastry or phyllo dough; curried crab cakes; marinated in a curry sauce before grilling; fresh nuts sautéed in anxious tasters can taste of the new flavor without committing to of appetizers you can make which feature curry. This way, wonders of curry flavors is to choose from some of the multitude they may have been overwhelmed by an “over-curried” dish in another ethnic restaurant. A great way to win your friends over to the cooking secrets of other cultures into our everyday life. The ease of modern-day travel only enhances these possibilities, but even back in the 1600s the employees of the British East India Company became so enamored of the wonderful curry-flavored dishes of India that they wanted to take the flavor home with them. In most authentic Indian cooking, the curry ingredients are mixed up individually for each dish, then roasted and ground. However, by combining, mixing and storing them, the sailors could conveniently carry them back home. Once these curries made their way back to England, the rest of the Western world wasn’t far behind in its enchantment with these exotic flavors. We are very proud to offer hand-blended curry powders for a variety of tastes. Our curry powders are blended weekly, triple-sifted, and stirred 1500 times the old-fashioned way – by hand. We find this letter from a customer of ours, Susan Exo, to be a wonderful testimonial:

“Well, here we are in Nepal. We arrived in November armed with our fresh supply of spices from your wonderful store. However, we have already run out of curry powder. You aren’t going to believe this, but our cook (a real Nepali) insists that I buy more of your curry powder! I told him that was really absurd, Nepal and India (from which Nepal imports large quantities of foodstuffs) are the land of curries. Surely, I argued, we could find curry powder here. ‘Not as good as the stuff we just ran out of,’ was his reply.”

If you are used to store-bought curry powder, be aware of the strength of our fresh powder; even recipes written specifically for use of curry powder may not contemplate the potency of our blends. Overall, when using Spice House curry powders, we recommend using less than what your recipe calls for until you are familiar with the results; no doubt you will eventually want to use more. If you have friends who claim they don’t like curry, they may have been overwhelmed by an “over-curried” dish in an ethnic restaurant. A great way to win your friends over to the wonders of curry flavors is to choose from some of the multitude of appetizers you can make which feature curry. This way, anxious tasters can taste of the new flavor without committing to an entire dish. Consider skewers of tender chicken, beef or pork marinated in a curry sauce before grilling; fresh nuts sautéed in butter and then coated with curry powder; curry-spiced meats in turnovers, puff pastry or phyllo dough; curried crab cakes; chicken or shrimp salad with curry powder; chicken wings simply sprinkled with curry and grilled.

**CURRY POWDER, SWEET** This is our recommendation for those new to curries. It is by far the most popular of our curries; it will give you a panorama of flavors without too much heat. “Sweet” in this context does not mean sweet like sugar, but rather is contrasted with “hot.” This is the blend you would use for any recipe calling for curry powder unless “hot” curry is specified. When using on beef, pork, poultry or fish, start with ½ tsp per pound of meat. This blend is also a very nice salt-free seasoning for vegetables such as squash or zucchini. Add to pasta salad dishes for a little variety; good also with eggs, or in chicken or vegetable soup. Hand-mixed from: turmeric, Moroccan coriander, cumin, ginger, nutmeg, fennel, cinnamon, fenugreek, white pepper, arrowroot, cardamom, cloves, Tellicherry black pepper, red pepper.

1 oz $2.49 • 4 oz $6.99 • 8 oz $10.79 • 16 oz $20.99
½ cup jar refill (net wt 2.25oz) $4.24 in a jar $5.49

**CURRY POWDER, HOT** This curry gives you the same full flavor as the sweet with the added element of heat derived from more cayenne red pepper and fresh, warm ginger. Substitute for sweet curry powder any time you prefer a bite to your dish. Hand-mixed from: turmeric, Cayenne red pepper, China No. 1 ginger, Indian cumin, white pepper, cinnamon, fenugreek, fennel, nutmeg, arrowroot, cardamom, cloves, pepper.

1 oz $2.49 • 4 oz $6.99 • 8 oz $10.79 • 16 oz $20.99
½ cup jar refill (net wt 2.25oz) $4.24 in a jar $5.49

**CURRY POWDER, MAHARAJAH STYLE** This is our premier curry powder, for those occasions when only the extraordinary will do. This is a beautiful, rich, sweet curry, perfumed with the fragrant cardamom powder ground from the inner seeds which are shucked from the fancy green cardamom pod. This special curry powder also flows with the rarest of all spices, genuine Spanish saffron. (The saffron threads come from the saffron crocus, only three stigmas to a flower.) In addition to the golden hue that saffron brings to a dish, its unique flavor cannot be imitated. A little of this curry powder goes a very long way. Hand mixed from: turmeric, coriander, cumin, cardamom, fenugreek, ginger, nutmeg, fennel seed, Chinese cinnamon, white pepper, arrowroot, black pepper, ground cloves, cayenne pepper and superior grade Spanish saffron. The best testimonial to the quality of this curry powder is that a few top Chicago chefs are buying this from us (we can’t name names but trust us on this). Chefs RARELY buy blends as they really like to make their own versions, so this is quite a testimonial to our curry powder. This blend is TOP NOTCH!

½ oz $3.15 • 1 oz $6.29 • 4 oz $18.39 • 8 oz $32.99 • 16 oz $62.99
½ cup jar refill (net wt 2oz) $10.74 in a jar $11.99

**CURRY POWDER, GARAM MASALA** whole or ground. This spice mixture is a Punjabi, or Northern Indian, style curry powder. Garam Masala is based not on turmeric, as are other curry powders, but on a tripartite mixture of cardamom, coriander, and black pepper. Kalonji—also known as black cumin or nigella, and quite difficult to obtain—is used instead of cumin. This highly aromatic seasoning serves as quite an all-purpose blend in Indian cooking, seasoning dishes from lamb, goat and pork to fresh fish to potato and vegetable dishes. Often it is sprinkled on the top of dishes towards the end of the cooking process to bring out its special flavor. Some of our customers really like chai, but don’t want the sugar our chai blend contains; they prefer to use this mix. Hand-mixed from Moroccan coriander, cardamom, India, pepper, cumin, kalonji, caraway, Zanzibar cloves, China #1 ginger and nutmeg.

**Whole**: 1 oz $2.49 • 4 oz $6.99 • 8 oz $10.79 • 16 oz $20.99
½ cup jar refill (net wt 2oz) $4.24 in a jar $5.49

**Ground**: 1 oz $3.49 • 4 oz $9.19 • 8 oz $17.29 • 16 oz $28.99
½ cup jar refill (net wt 2oz) $5.74 in a jar $6.99

**CURRY SEASONING, THAI** Thai red curry paste, aka NAM PRIK KRUNG KAENG PED is a medium-heat curry paste (by Thai standards) with a strong citrus flavor derived from galangal, lemon grass and lime peel. This most versatile of the Thai curry pastes can be made using our blended Thai red curry.

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powder, sugar, green peppercorns, garlic, arrowroot and shallots.

Used in French sauces. Ground seeds are used in Scandinavian cucumbers; use 2-3 tsp per quart for dill pickles. Seeds are also used in many curry masalas and the classic Iranian lamb stew, ghormeh sabzi. They are also delicious in potato dishes, vegetable casseroles, and lamb. Among the German-American and Slavic cultures for dishes containing mushrooms or spinach, Fennel pollen adds bright bursts of flavor to anything, from vegetables to roast chicken.

Fennel pollen adds bright bursts of flavor to anything, from vegetables to roast chicken.

ENGLISH PRIME RIB RUB
To make a delicious seasoning crust for prime rib, rub this blend heavily (1-2 tsp per pound) into all sides of meat. Make gravy from meat drippings by adding water and a little arrowroot or flour — it will be wonderfully seasoned. Good on steaks, chops and pork roast. We have several pubs which use this seasoning for two purposes: its great sprinkled on hamburgers for the grill, and it makes a wonderful addition to Bloody Marys! Mixed from: flake salt, celery, MSG, sugar, pepper, onion, arrowroot and garlic powder.

FENUGREEK LEAVES Also known as kasuri methi, fenugreek leaves are used throughout India, North Africa and the Middle East. Slightly nutty and pea-like in flavor, they are used in many curry masalas and the classic Iranian lamb stew, ghormeh sabzi. They are also delicious in potato dishes.
flatbreads, soups, sauces or crumbled over vegetable dishes.

**Sold in bulk only.**

1 oz $2.49 4 oz $6.99 8 oz $10.79

**FENUGREEK SEEDS, INDIA** whole or ground. Like fennel, fenugreek has been cultivated for centuries primarily because it was thought to have many healing virtues. An old-fashioned Arabic greeting was, “May you tread in peace the soil where fenugreek grows.” Roast it before grinding, to give it a somewhat sweeter flavor. Used in Middle Eastern cooking, as an ingredient in curries and chutneys.

**Whole:** 1 oz $0.69 4 oz $2.59 8 oz $3.99 16 oz $6.99
½ cup jar refill (net wt 2.75oz) $2.24 in a jar $3.49

**Ground:** 1 oz $1.19 4 oz $2.79 8 oz $3.59 16 oz $9.99
½ cup jar refill (net wt 3oz) $2.74 in a jar $3.99

**FILE POWDER** See Gumbo File Powder, pg. 17.

**FINES HERBS No Salt.** A very pleasant, delicate combination of French chervil, parsley, French thyme and French tarragon. Its primary use is in egg dishes, but it is also good with lighter-flavored fish. In dishes where parsley is added for color, this is an interesting variation – you’ll get the same brightness with a subtly different flavor. Since the flavor is very light this blend won’t overwhelm any dish.

1 oz $3.49 4 oz $9.19 8 oz $17.29 16 oz $28.99
½ cup jar refill (net wt 0.25oz) $1.74 in a jar $2.99

**FLORIDA SEASONED PEPPER** A Spice House favorite, this tasty no-salt blend may surprise you because it’s packed with flavor. Those of you ordered by their doctors or your own common sense to cut back on salt may be delighted when you use this blend to find you don’t even miss the salt! It is one of our most versatile seasonings; excellent on turkey, fried chicken, roast duck or pheasant, pork chops, baby back ribs, burgers, fish, vegetables, eggs, steaks, or to pep up a bland sauce or gravy. Hand-mixed from Tellicherry coarse black pepper, lemon and orange peel, citric acid, garlic & onion.

1 oz $2.49 4 oz $6.99 8 oz $10.79 16 oz $20.99
½ cup jar refill (net 2.5oz) $4.74 in a jar $5.99

**FOX POINT SEASONING** * Now available in bulk packaging! * Pretty, exclusive Fox Point is just north of Milwaukee on Beautiful North Lake Drive. Tourists often drive along his lovely route to see both the beautiful scenery and the architecture. We created this seasoning to emulate the area’s greenery with chives, scallions, and freshly ground green peppercorns. We brought in the sparkle and luxury of the area with lots of expensive, hand-grated shallots. To round out the blend and give it an all-purpose fortitude, we mixed in salt, onion and garlic powder. Our very finest seasoning for fish of all varieties. For tasty vegetable or chip dip, mix 2 tsp. seasoning with 1 cup fresh sour cream or yogurt. Use to season sautéed or steamed vegetables; a “must” seasoning for omelets. Add to subtly season chicken, shrimp or tuna salads, baked chicken or chicken soup. Sold in jars only.

1 oz $3.99 4 oz $12.99 8 oz $23.99 16 oz $33.99
½ cup jar refill (net wt 1.75oz) $5.74 in a jar $6.99
1 cup jar (net wt 3.5oz) $11.99 2 cup jar (net wt 7oz) $22.99

**FRANKINCENSE & MYRRH** available seasonally.

**GALENA STREET RIB RUB** Four blocks north of our store, is Galena Street, home of the world-famous Joseph Schlitz Brewery. It was also home to the original Spice House for 20 years. When we were still back on 33rd and Galena, we were taught by some of our transplanted Southern black customers how to make an authentic Southern-style rib rub. They showed us the value of adding a little nutmeg, some freshly ground sage and a little heat from the spicy red pepper. When we outgrew our little grocery store building and moved our store downtown, we decided to make a commemorative seasoning based on the location that gave us 20 years of good memories and loyal customers. This seasoning is a testimonial to what we have learned from our customers, and we don’t think you will find a better dry rub for baby back ribs, anywhere. Galena street rib rub is very tasty on pork roasts, chops, chicken, duck or turkey. To make a spicy barbeque sauce, mix 1 Tbs. Seasoning in one cup ketchup or tomato sauce. Chicago alias - BRONZEVILLE RIB RUB Hand mixed from: Kosher flake salt, sugar, black pepper, paprika, nutmeg, sage, red chile peppers.

1 oz $1.99 4 oz $4.69 8 oz $9.29 16 oz $16.99
½ cup jar refill (net wt 3oz) $4.24 in a jar $5.49

**GARDEN SALAD SEASONING** This is a very flavorful blend, ideal for replacing fattening salad dressing. Just sprinkle on your lettuce, and add a little flavored vinegar. For those not dieting, it is also good mixed with sour cream or yogurt for a dip or dressing to put over baked potatoes. Although we have labeled this a salad seasoning, its uses are really quite extensive: it is wonderful for making garlic bread, in pasta dishes, white cream sauces, on baked chicken or sprinkled over vegetables. Hand-mixed from Romano cheese powder, salt, whole Dutch poppy seeds, sesame seeds, onion powder, garlic powder, freeze-dried chives, ground white Muntok pepper.

1 oz $2.49 4 oz $6.99 8 oz $10.79 16 oz $20.99
½ cup jar refill (net wt 3oz) $4.24 in a jar $5.49

**GARLIC**

Garlic is mentioned in the earliest Sanskrit writings, and probably was in use long before man could write. There are differing opinions as to its origin, but most seem to place it somewhere in central Asia. It was probably introduced to Europe around the time of the crusades. George Blond says, “The Moslems who encountered the first Crusaders were more terrified by their strong smell than by their armor.” Garlic throughout the ages was highly touted for its varied medicinal purposes; it was credited for curing everything from the plague to gunpowder wounds. Garlic even played a part in the building of the Great Pyramids. The Egyptian workers would not work without their daily allotment of garlic. Our garlic products are pure dehydrated garlic: no preservatives, no anti-caking agents. One pound of dehydrated garlic is made from nine pounds of the top-grade fresh California garlic bulbs. 1/8 tsp equals one medium-sized garlic clove: 1/2 tsp equals one whole bulb.

**BLACK GARLIC BULBS AND PUREE** see pg. 4.

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“**When you rise in the morning, give thanks for the light, for your life, for your strength. Give thanks for your food and for the joy of living. If you see no reason to give thanks, the fault lies in yourself.**”

~ Tecumseh
GARLIC, PURE traditional processing. We offer two powders and two sizes of garlic pieces to meet your culinary needs. Very fine garlic powder has a flour-like texture (use for recipes which call for “dusting” a roast). Granulated garlic powder, our most versatile and popular, has granules about the same size as white sugar. We also offer minced garlic (pieces are 1/16th to 1/8th inch) or chopped garlic (1/4 inch), useful in marinades and stews.

Please specify type.

Regular: Very Fine, Granulated, Minced, or Chopped Pieces
- 1 oz $1.19 • 4 oz $2.79 • 8 oz $5.29 • 16 oz $9.99
- 1/2 cup jar refill (net wt 3 oz) $2.74 in a jar $3.99

Organic (China): Granulated Only.
- 1 oz $2.29 • 4 oz $5.59 • 8 oz $9.99 • 16 oz $18.99
- 1/2 cup jar refill (net wt 3 oz) $4.74 in a jar $5.99

GARLIC PEPPER See Back of the Yards Rub on pg. 3.

GARLIC SALT regular or fancy. A great all around seasoning salt, our regular garlic salt is just what it says – garlic powder blended with salt. For our fancy garlic salt, we use the attractive Kosher flake salt, scalloions, and more garlic to the pound. The green scallions make this an attractive seasoning salt for great garlic bread, vegetables, baked chicken, hamburgers, French fries, omelets, chops and salads.

Regular: 1 oz $0.69 • 4 oz $2.59 • 8 oz $3.99 • 16 oz $6.99
- 1/2 cup jar refill (net wt 4.25 oz) $2.74 in a jar $3.99

Fancy: 1 oz $1.49 • 4 oz $3.29 • 8 oz $6.29 • 16 oz $11.99
- 1/2 cup jar refill (net wt 3 oz) $2.74 in a jar $3.99

GATEWAY TO THE NORTH MAPLE SUGAR SEASONING The maple sugar used for this blend is tapped from the maple trees of Wisconsin, specifically the Crivitz area of Marinette County, where a large arch declares it “Gateway to the North.” The sugar is dried and ground into a powder which is the base for this seasoning. Great for pork of any sort and for marinating meats in preparation for the grill. When rubbed on beef, Maple Sugar Seasoning provides a sweet Teriyaki like flavor. Great in baked beans. Mix with ground pork to make a meat filling for buffalo wings with veggies accompanied by blue cheese dipping sauce as a rudimentary example. The fact that the results are similar, without our consciously paying attention in the manner that the Chinese do, says something about the overall nature of man’s need for a balance and harmony.

Once you find ginger creeping into your cooking, you will be surprised at the subtle way it has of incorporating itself into more and more of your culinary repertoire. The Chinese primarily use fresh ginger in their cooking. The two major exceptions are both powdered spice blends: curry, borrowed from the cultures of their neighbors to the south of China, and Chinese Five Spice powder, a very tasty spice mixture. Around 5,000 years ago when spice caravans left India for the Middle East, ginger in its fresh form would not last throughout the long trip. It was dried after picking, and then sent to Arab and Persian cultures. Initially these Middle Eastern cultures used dried ginger because it was the only form available, after hundreds of years of use it became the preference.

GINGER, CHINA NUMBER ONE The majority of ginger imported into this country comes from Cochin, India, which is inferior in quality to the top grade of Chinese ginger, known as China Number One. Another reason to buy our dried ginger is that you rarely find China number One for sale fresh. We offer several versions of microplanes that will allow you to grind your own ginger fresh as you desire it. (See pg. 21) Our powdered ginger is ground fresh weekly, as its lemony fresh aroma will attest.

Whole: 1 oz $1.49 • 4 oz $3.29 • 8 oz $6.29 • 16 oz $11.99

Ground: 1 oz $2.29 • 4 oz $5.59 • 8 oz $9.99 • 16 oz $18.99
- 1/2 cup jar refill (net wt 1.75 oz) $3.74 in a jar $4.99

GINGER, CRYSTALLIZED or candied. Young slices of ginger root are cooked in cane sugar syrup. They have been eaten as candy since the time of Marco Polo. In the seventeenth century, the English would eat a few pieces of this ginger after dinner, much like we now nibble mint candies. In addition to its contrasts of sweet and sharp flavors, ginger aids the digestive process. Eat as is, or use in a variety of baked goods and desserts. We carry several forms, thin slices, chunks and “nibs”. The nubs are about the size of a chocolate chip, which is the perfect size for baking applications. Any recipe that calls for ginger in any form is only enhanced by adding these little pieces. We have added them to cookies, cupcakes, spiced muffins, scones, spice cakes, pumpkin & apple pie and marinades. Dipped in melted dark chocolate, they’re always a hit at parties.

Please specify: Slices, Chunks, or Nibs
- 1 oz $1.79 • 4 oz $4.49 • 8 oz $7.99 • 16 oz $14.99
- Nibs Only: 1/2 cup jar refill (net wt 3 oz) $3.74 in a jar $4.99

GINGERSNAP BLEND Originally created for our Ginersnap Recipe packs, we also suggest that you use this...
blend for gingerbreads, spiced cakes, and other holiday baking creations. If you are making a batch of Gingersnaps, you’ll need 4 teaspoons (about a ½ ounce). Hand mixed from ground ginger, cloves, cinnamon, cardamom, and white pepper.

1 oz $2.49 • 4 oz $6.99 • 8 oz $10.79 • 16 oz $20.99
½ cup jar refill (net wt 3 oz) $4.74 in a jar $5.99

3-GINGER GINGERBREAD CAKE

This lovely Recipe is adapted from “The Great Scandinavian Baking Book” by Beatrice Ojakangas.

INGREDIENTS:
1 cup Guinness extra stout or other dark beer
1 cup mild flavored molasses
1 1/2 teaspoons baking soda
2 cups all-purpose flour
2 tablespoons ground ginger
1 1/2 teaspoons baking powder
3/4 teaspoon ground cinnamon
1/4 teaspoon ground cloves
1/4 teaspoon ground nutmeg
1/8 teaspoon ground cardamom
3 large eggs
1/2 cup white sugar
1/2 cup (packed) dark brown sugar
3/4 cup vegetable oil
1 tablespoon minced fresh ginger

Cream Cheese Frosting:
16 ounces cream cheese at room temperature
1/2 cup (1 stick) unsalted butter, at room temperature
3/4 teaspoon finely grated orange peel
2 cups powdered sugar

FOR TOP OF CAKE:
2 tablespoons finely chopped candied ginger

INSTRUCTIONS:
Preheat oven to 350 degrees. Butter and flour three 8-inch pans. Bring beer and molasses to boil in a heavy medium-size non-reactive saucepan over high heat. Remove from heat and add baking soda. Let it stand about 1 hour until cool.

Whisk flour and next 6 ingredients in a large bowl until blended. Whisk eggs and both sugars in another bowl until blended. Whisk in oil, then stout mixture. Gradually whisk liquid mixture into dry mixture. Stir in fresh ginger.

Divide mixture evenly between the 3 cake pans and level tops. Bake until tester inserted into center of cakes comes out clean, about 25 minutes. Cool cakes in pans for 14 minutes, then invert onto cooling racks and allow to cool completely. (Cakes can be made 1 day ahead of serving, wrapped securely. Or wrap tightly in plastic wrap, then put into plastic zip-top bags and cool until ready to use.)

FOR FROSTING:
Use electric mixer to beat cream cheese, butter, and orange peel in a large bowl until fluffy. Gradually beat in powdered sugar. Chill 30 minutes before frosting cake. Decorate with candied ginger arranged in a circle at top edge of cake. Serves 10.

GLASS JARS See Jars, Glass on pg. 19.

[Q] GRAINS OF PARADISE A New York Times article written by Amanda Hesser turned grains of paradise into one of our hottest selling spices. She wrote “I put a few between my teeth and crunched. They cracked like coriander releasing a billowing aroma, and then a slowly intensifying heat, like pepper at the back of my mouth. The taste changed in a second. The heat lingered. But the spice flavor was pleasantly tempered, ripe with flavors reminiscent of jasmine, hazelnut, butter and citrus, and with the kind of oiliness you get from nuts. They were entirely different from black peppercorns and in my mind, incomparably better.”

1 oz $3.49 • 4 oz $9.99 • 8 oz $18.99 • 16 oz $29.99
½ cup jar refill (net wt 3 oz) $8.74 in a jar $9.99

[Q] GREEKTOWN SEASONING After a period of decline in the 1960’s, the then new University of Illinois brought many professionals into the Greektown neighborhood, revitalizing Greek shops and restaurants along Halsted Street. Many residents and a real estate developer shared dreams of making this area into Greektown, USA. For a tasty gyros sauce: mix 2-3 tsp seasoning with 1 cup sour cream or yogurt, 2 Tbsp chopped cucumber, 1 Tbsp chopped onion. Make a nice shish-kebab marinade, cover 1 tsp Greektown seasoning with water, then mix with 1 Tbsp olive oil and 1 Tbsp lemon juice; toss with 1 lb meat cubes and refrigerate overnight. Skewer, then grill until brown. Also good sprinkled on baked chicken or fish. Makes a delicious salad sprinkled on sliced tomatoes and cucumber. Hand-mixed from: salt, garlic powder, black pepper, onion powder, Greek fancy oregano and powdered lemon peel.

1 oz $1.99 • 4 oz $4.69 • 8 oz $9.29 • 16 oz $16.99
½ cup jar refill (net wt 2.5 oz) $4.24 in a jar $5.49

Salt Free version see Sunny Greek Islands Seasoning, pg. 35.

[Q] GREEN ONION FLAKES These are the dried green part of the scallion. They are nice for both their flavor, which is similar to chives, and make an attractive garnish for casseroles, vegetable dishes (like potatoes au gratin).

½ oz $2.29 • 1 oz $3.49 • ½ cup jar (net wt 0.5 oz) $3.49

GREEN TEA POWDER Japanese Matcha The first treatise on the preparation of tea was penned in 780 AD by Chinese scholar Lu Yu, who wrote “[Tea’s] liquor is like the sweetest dew from Heaven.” Not just for drinking, but also cooking, you may have noticed all the recipes lately. We want our customers to have access to the highest quality ingredients, so we sourced a Japanese Matcha tea to meet that specification. A lovely deep forest green color, this powder is extremely versatile. From sugar cookies to crème brûlée, just add a tsp or more to add an exotic flavor. Add green tea to a white wine based vinaigrette to give an interesting touch to salad dressings, sauces.

½ oz $3.99 • 1 oz $6.99 • 4 oz $23.95

GUMBO FILE POWDER organic. Quite simply, gumbo file powder is the powdered leaves of the sassafras tree, which smell somewhat like juicy fruit gum when we grind them. Long before the necessity of file powder for the popular Creole and Cajun cooking, American Indians pounded these sassafras leaves into a powder and added them to soups and stews. In addition to contributing a most unusual flavor, the powder also acts as a thickener when added to liquid.

1 oz $2.69 • 4 oz $7.99 • 8 oz $14.29 • 16 oz $22.99
½ cup jar refill (net wt 1.5 oz) $3.74 in a jar $4.99

Recipe adaptation Courtesy of Judith Dunbar Hines and Rick Delby.
**HARISSA, TRADITIONAL SPREAD** The interest in this North African condiment has been steadily growing. We were thrilled to come across this extremely high quality version which is made with loving care by a family on their farm near Tunis, in Tunisia. While there are a variety of formulas for making harissa, this fourth generation farming family uses organically grown chilies, garlic and tomatoes along with freshly ground caraway, coriander, salt and extra virgin olive oil. The produce is sun-dried in an old fashioned manner that is very time consuming but produces the ultimate in flavor. We are always so happy to carry products made by people who care, as they believe this fine product is symbolic of their pride in Tunisian history and food culture, and the quality reflects that. In North Africa, this spicy hot paste is used on just about everything, Africa, this spicy hot paste is used on just about everything, marinades. For cocktail dipping sauce, add 2 Tbsp. horseradish powder to

**HAZELNUT EXTRACT** Delicious nut-free way to add a nutty flavor to your baking. Add a tsp to plain cake and cookie recipes, pancake or waffle batter. Also great in your coffee or hot chocolate. Contains propylene glycol, water and natural flavor.

**HERBS DE PROVENCE** Our BEST SELLING herb blend® This delightful mixture takes its name from the essence of the region of Provence, France. The people of Provence have an abundance of fresh herbs growing in their backyards, and understand the subtleties that the flavor of these herbs lend to their simple cooking of the (also abundant) fresh vegetables and fish available to them. A very unusual ingredient must be included to make this really worthy of Provence: lavender from the same region. This salt-free, country-style blend really adds something to any dish – beef or rabbit stew, roast lamb, chicken, pork, soups and stocks, vegetable dishes (especially eggplant or zucchini), tomatoes. Hand mixed from rosemary, French thyme, tarragon, basil, savory, cracked fennel, lavender and marjoram.

**HIBISCUS BLOSSOMS** Also known as flor de Jamaica, roselle or carcade, hibiscus has a tart, pomegranate-like flavor, and is usually steeped in hot water like tea. Hibiscus is native to West Africa, where it is used to make bissap, the national drink of Senegal. It’s the main ingredient in the popular Mexican drink “Agua de Jamaica.” It’s wonderful in savory sauces and marinades. Hibiscus also makes a great base for a sweetened reduction sauce, and is used in jams and preserves. Hibiscus syrup or frosting is naturally pink and delicious on baked goods. Brewers love hibiscus for its sweet-tart flavor and bright color.

**HORSERADISH POWDER** The volatile oils which give horseradish its pungent nature are quite similar to those found in mustard. When you cook horseradish, these oils evaporate, reducing the bite. This is why you normally see horseradish used in uncooked sauces. For a thick, sharp horseradish sauce, mix 1 part powder with 3 parts water. For more of a sauce, thin out with yogurt, lemon juice or vinegar. For cocktail dipping sauce, add 2 Tbsp. horseradish powder to one cup catsup. For a really hot mustard sauce, mix with Chinese mustard powder and vinegar. Sprinkle in Bloody Marys for a real eye-opener! (For Japanese horseradish see Wasabi Powder, pg. 48)

**HYDE PARK SEASONING** This neighborhood is an important one in Chicago’s history, it served as home to one of the most celebrated World’s Fairs back in 1893. Home to the Museum of Science and Industry, the University of Chicago, The DuSable Museum of African-American History, and Frank Lloyd Wright’s Robie House. Hyde Park prides itself on diversity, like all of Chicago; it really is a melting pot of nationalities. In this blend we tried to reflect the background of Hyde Park’s most famous resident, the 44th US president. Shallots for sophistication, a bit of Hawaiian sea salt, and crushed red chile peppers that come from the bird peppers that Hyde Park’s colorful Monk Parakeets love! Use on burgers, tilapia, pork chops, or spice up veggies. One of our best seasonings for roast chicken. Hand blended from Kosher salt, black Hawaiian sea salt, sugar, minced and granulated garlic, Hungarian sweet paprika, Tellicherry black pepper, mustard powder, grains of paradise, minced dehydrated shallots, crushed red chilies, green onion flakes, coriander.

**ITALIAN HERBS** Use 1 tsp per cup of tomato sauce to make flavorful sauce for spaghetti, pizza, veal Parmesan, pasta noodles. To improve the taste of a store-bought pizza, crush herbs between your fingers and sprinkle over top before baking. Great for roasting Italian-style chicken or fish. Hand mixed from oregano, basil, marjoram, thyme, crushed rosemary. (See also Little Italy Italian-Style Herbs, pg. 20)

**ITALIAN SALAD DRESSING BASE** For standard dressing, mix 1 tbsp. with two thirds cup oil and one third cup vinegar; for a tart dressing, use half vinegar and half oil. Or make a great creamy Italian dressing by mixing 2 tbsp. with ½ cup sour cream or yogurt and ½ cup mayonnaise, thinning with a bit of vinegar until it reaches your personal preference for consistency. Hand mixed from: coarse flake salt, sugar, minced garlic, Greek oregano, onion powder, minced red bell peppers, basil, marjoram, rosemary and thyme.

**JAMAICAN JERK SEASONING** One of the most pleasurable aspects of making good spice blends is known as “research and development.” When we decided we needed an authentic jerk seasoning, we scoured through many cookbooks and magazines, found a wide variety of combinations and set to work mixing up various spice blends. In addition to the endless combinations of spices, the possibilities increase when several other ingredients are added to make a marinade! So, every Saturday for several months in the summer we made up a jerk marinade and then cooked up some chicken. Not having cooking facilities in our shop, we set a grill out in the alley next to our building in the heart of downtown Milwaukee. We met neighbors we never knew we had! We valued everyone’s opinion and the majority consensus was that we have a real winner on our hands with this particular blend. Then came the real test—most people will buy something once and try it... but the proof of...
the pudding is whether they come back to buy more. Our efforts were rewarded: several local restaurants and pubs come in weekly to pick up their supply. The best testimonial came from a native Jamaican who was attending school in the US, he told us this was so authentic it made him homesick! There is a recipe for a terrific marinade on the label but if you just don’t have the time to make a marinade, the flavor is nice just sprinkled over chops or ribs. In addition, this seasoning is great on chicken and grilled shrimp kebabs. To get the real jerk flavor you want, it is well worth the extra ingredients and time it takes to make the marinade. Experiment and enjoy the real fun of cooking! Hand mixed from white onion, garlic, flake salt, sugar, allspice, green onion, cayenne pepper, shaker black pepper, thyme, powdered habaneros, nutmeg, sweet China cinnamon, ground sage. (To see the spice boss grill up some Jamaican Jerk Chicken, check out our youtube channel now.)

**JAMAICAN JERK MARINADE**

For enough marinade to cover 4 pieces of chicken, mix 4-7 Tbsp. seasoning with 2 Tbsp. olive oil, 2 Tbsp. soy sauce, 4 Tbsp. vinegar, 4 Tbsp. orange juice, and 2 Tbsp. lime juice. Pour over chicken, refrigerate overnight. Double the batch for larger meat amounts. If you like your food very spicy, double the amount of seasoning for the same amount of liquid in the marinade. If you’re a person who likes spontaneity, mix up the marinade alone and add it to the meat an hour before cooking. While the meat will not absorb as much of the flavor, the overall effect will be similar.

**JAPANESE SEVEN SPICE (SHICHIMI TOGARASHI)** This blend was researched to answer a question posed to us by Fine Cooking magazine, July 2007 issue. We realize that our enchantment of Japanese cuisine seems to be growing even more intense, so it was time to add one of their most popular spice mixtures to our line. This is an all purpose table condiment in Japan, used to add both heat and flavor to things such as soba noodles, udon, beef tataki, jasmine rice. Generally speaking Japanese cuisine shies away from hot foods, so it is a bit surprising that this blend is pretty darned spicy. Hand mixed from orange peel, black, white & toasted sesame, cayenne, ginger, poppy seed szechuan pepper and nori. (Medium holes for ground spices & blends. Large holes for dried herbs.)

**JARS, GLASS**

Most spices keep best in airtight glass containers. They will retain flavor and aroma for many months (some a year or two). We highly recommend the following sturdy, flint glass jars. Spices should be kept cool, dry and dark, to preserve flavor, aroma, and color. If you find any of your blends caking, this is because they have picked up moisture in the air (we do not add preservatives to our blends). Keep these blends in the refrigerator.

*We have three sizes of spice jars available.*

**Dimensions:**

1/2 cup shaker jar is 2" wide by 4-1/4” tall
1 cup shaker jar is 2-1/4" wide by 5-1/2” tall
2 cup spoon out jar is 3-3/4" wide by 3-7/8” tall

**Please specify:** Medium or Large Shaker Holes for 1/2 cup and 1 cup only *(Medium holes for ground spices & blends. Large holes for dried herbs.)*

**KEY LIME EXTRACT**

Beside the obvious key lime pie, this extract is a great way to flavor pound cake, cheese cake or cookies. Can also be used in sauces and glazes for fish and chicken dishes, fruit salad, craft beer or cocktails. Contains alcohol, water and the finest pure lime oil (Citrus aurantifolia).

**LAMB SEASONING, MEDITERRANEAN**

Can be used for all cuts of lamb. For leg of lamb, an extremely tasty method of cooking is this: Rinse lamb, and generously rub in seasoning. Make small slits in lamb with pairing knife and insert peeled garlic cloves, and then baste in red wine. For rare lamb, roast until internal temperature reaches 140˚F. For well-done lamb roast at 350˚F for about 30 minutes per pound until temperature reaches 165˚F. The flavors in this seasoning also pair nicely with roast goose. Hand- mixed from rosemary, salt, sage, lemon, dill weed, fennel, garlic, marjoram.

**LAVENDER dried. France.** The scent of lavender is said to be soothing to the human spirit and reportedly will make even tigers mild-mannered! It’s frequently used in perfume and soaps, and is a major ingredient in many sachets and potpourris. You may find it called for in various recipes. It is a key ingredient that gives the unique flavor to the blend Herbs de Provence (see pg. 18). Lavender may be called for in sauces, wines, teas and to flavor cookies, pound cakes, custards, mousses, ice cream.

**LAVENDER VANILLA-SUGAR** Manager Kate and Liz returned from a wonderful trip to Paris with rave reviews about the city and their experiences. She brought back a sample of this lavender-sugar which we tested with some trepidation. There does seem currently to be a strong interest in flowers used in culinary application. And heaven knows we would not want the bandwagon to leave without us! Our Vanilla Sugar is a WONDERFUL product, so we added just enough of a really high-end lavender to give it a very subtle floral note. The more things we tried this on the better we liked it. Sprinkle on hot buttered toast or waffles. If you make your own salad vinaigrettes, replace the plain sugar with this for a real treat.

**JUNIPER BERRIES** Due to the many hunters among our customers, juniper berries have always been in great demand at the peak of the game season. Their flavor was popular with the American Indians in the Pacific Northwest, who crushed the berries and cooked them with wild buffalo. The tart flavor cuts some of the gaminess of venison. In European countries, juniper berries are a necessity in marinades for wild boar, venison, pork dishes, and are often used in stuffing for all types of fowl. They may be thrown into stew, whether beef or rabbit; and of course you cannot make an authentic sauerbraten without the addition of juniper berries. Try a few in your sauerkraut, too!

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Great added to tea or sugar cookie. If you have your friends to afternoon tea, this is a lovely accompaniment. **Sold in jars only.**

1/2 cup jar (net wt 3oz) $5.99 • 1 cup jar (net wt 6oz) $10.99

**LICORICE ROOT** *chopped pieces, organic.* Real licorice is sweet, heady, and so indescribable that licorice lovers call it the sixth taste (after salty, sweet, sour, bitter, and umami). Currently trending among top Chicago chefs for its versatility and the rich savory flavor it brings to any dish from soup to dessert. It blends especially well in Asian meat dishes and Italian baked goods. Use this chopped dried root whole in marinades and tea, or grind to blend into sauces, rubs, or baking.

1oz $2.29 • 4oz $5.59 • 8oz $9.99 • 16oz $18.99

½ cup jar refill (net wt 1.5oz) $3.24 in a jar $4.49

**LOVAGE** See Ajowan Seed, pg. 2.

**LIME PEEL** *minced, dehydrated.* We have been fortunate to come up with a new source for lime peel. This product has a much higher oil content than our previous supplier, resulting in a fresher, stronger flavor. Lime peel is the dehydrated version of the “ zest” of the lime, which you will see called for in a variety of marinade recipes. Adds a nice tartness to vinaigrettes, salsa, rice, and fish. To reconstitute, soak in water for 15 min.

1oz $3.49 • 4oz $9.19 • 8oz $17.29 • 16oz $28.99

½ cup jar refill (net wt 0.75oz) $1.74 in a jar $2.99

**LITTLE ITALY NEW YORK CITY STYLE HERBS** Similar to our Italian herb mixture but a little more sophisticated (which is why we call it, tongue-in-cheek, “New York City” style). We add dehydrated garlic and lemon peel, and replace the rosemary with summer savory, which adds a little more zip. Good in virtually every tomato-based dish, for Italian baked chicken or fish, Italian-style omelets or quiche, vegetables, all varieties of pizza. Hand- mixed from oregano, sweet basil, marjoram, thyme, savory, garlic, lemon peel.

1oz $2.49 • 4oz $6.99 • 8oz $10.79 • 16oz $20.99

½ cup jar refill (net wt 0.75oz) $1.74 in a jar $2.99

**MAPLE EXTRACT** This highly concentrated maple flavor tastes like real maple syrup, but stronger. It can be used for beverages, baking, and ice cream. A few drops are also wonderful in pancake and waffle batter. One tsp. is sufficient for each other in most recipes.

**Blade:** 1oz $4.29 • 4oz $13.49 • 8oz $24.99 • 16oz $36.99

½ cup jar refill (net wt 1oz) $5.74 in a jar $6.99

**Ground:** 1oz $4.29 • 4oz $13.49 • 8oz $24.99 • 16oz $36.99

½ cup jar refill (net wt 2oz) $8.74 in a jar $9.99

**MAPLE SUGAR, GRANULATED** This is, quite simply, fine Wisconsin maple syrup tapped, dried and ground. We LOVE the flavor and the endless possibilities for its use in baking, marinades, barbecue sauces. Wonderful on pork, French toast, waffles. Surprisingly good sprinkled on popcorn. A great way to dress up freshly sliced summer fruit for a dessert course.

**Sold by the jars only.**

½ cup jar (net wt 4oz) $6.99 • 1 cup jar (net wt 8oz) $12.99

**MAPLE SUGAR SEASONING** See Gateway to the North Maple Sugar Seasoning pg. 16.

**LEMON EXTRACT** Wonderfully strong! Add 1/8 tsp. of this extract any time you want rich lemon flavor. Add a drop to any recipe that calls for lemon juice to enhance and strengthen the lemon taste. A staple for your baking needs: add to cakes, cookies, cheesecake, custards, lemon meringue pie.

- 4 fl oz bottle $5.79

**LEMON GRASS** *(Guatemala) organic,* dried. Fresh lemon grass should always be your first choice, but this is not always an option. It is essential in many Asian cultures; in Thailand it is used in as many dishes as we use parsley. Lemon grass is used to flavor virtually every type of soup in Thai cooking; in green prawn curry, pa no (grilled fish with chili paste), nora pad ( moo pork and bamboo shoots), and peanut sauce for satay. Use only half the amount you would fresh.

½ oz $1.99 • 1 oz $3.49 • 4 oz $11.99

½ cup jar (net wt 0.5oz) $3.24

**LEMON PEEL** *minced, dehydrated.* This is the dehydrated “ zest” of the lemon, the outer skin of the fruit without the pith, or white membrane, which surrounds the fruit. The zest is the part of the fruit highest in oil, which is why it is so often called for in baking. If you have ever zested your own lemons you know how time-consuming it can be. When you taste how fresh our dehydrated zest is it might just become a staple in your kitchen. It used to be that most recipes calling for lemon zesty were desserts. These days we are finding more use for lemon zest were desserts. These days we are finding more

- 7 oz glass jar $7.95

**LEMONS, PRESERVED** *organic.* A while back we hosted a Moroccan cookbook author and were creating dishes from her book. We did not have enough time to make our own preserved lemons, and were shocked at how hard to find they were. So we felt a need to carry these lemons and sought out a high quality source. Les Moulins Mahoub, a Tunisian farming family who prides itself on its high quality products, and already supplies us with wonderful harissa, was only too happy to send us samples. We fell in love! These lemons are cured in a brine of salt water and lemon juice. They are mildly tart and intensely flavorful, with a salty tang that can be removed by Blanching before use. A few red chiles are added for a little kick of heat. Use preserved lemons in Moroccan and Tunisian food, in soups, and desserts, or to make sauces and vinaigrettes.

- 7 oz glass jar $7.95

**LICORICE ROOT** *chopped pieces, organic.* Real licorice is sweet, heady, and so indescribable that licorice lovers call it the sixth taste (after salty, sweet, sour, bitter, and umami). Currently trending among top Chicago chefs for its versatility and the rich savory flavor it brings to any dish from soup to dessert. It blends especially well in Asian meat dishes and Italian baked goods. Use this chopped dried root whole in marinades and tea, or grind to blend into sauces, rubs, or baking.

1oz $2.29 • 4oz $5.59 • 8oz $9.99 • 16oz $18.99

½ cup jar refill (net wt 1.5oz) $3.24 in a jar $4.49

**MAJORAM** See marjoram, pg. 2.

**MAPLE SUGAR SEASONING** See Gateway to the North Maple Sugar Seasoning pg. 16.
MARJORAM whole leaf. Marjoram is a highly aromatic, sweet herb often considered a subtle and delicate member of the oregano family. The wedding custom of rose petals strewn by a flower girl along the path to be trod by the bride and groom originated in England, where the king would order fresh, sweet-smelling herbs to be scattered along the ground before a celebration to perfume the air, and serve as a covering for the dirt. Marjoram was the herb selected for this because of its delightfully sweet scent. Eighteen bushels of marjoram were strewn before the coronation of King James II! Marjoram is a favored herb for flavoring meats such as meat loaf or Polish sausage, liverwurst, and bologna. It is called for in the making of certain cheeses, soups and sauces. Marjoram is often added to stuffing for chicken or turkey; also try adding it to the rice in stuffed peppers. Marjoram is almost always one of the Italian seasoning herbs used to enhance tomato dishes. Due to its delicate nature, it is best to add marjoram during the last half of cooking to preserve flavor.

MEDITERRANEAN LAMB RUB See pg. 19.

MERGUEZ SEASONING Please see pg. 32.

MESQUITE SMOKE FLAVOR See Smoke Powders pg. 34.

MICROPLANE NUTMEG/SPICE GRATERS A really handy kitchen gadget based on the principal of the woodworking tool, the rasp, now developed into a kitchen tool. Instead of rough holes punched into tin that makes up your regular grater, this tool has chemically dissolved holes in stainless steel. Each one of its many holes is as sharp as a razor blade, making grinding nutmeg so simple. This tool also grinds both cinnamon sticks and ginger root into a fine powder with no elbow grease required.

Small thin face: $12.95
Large face: $14.95

MILWAUKEE IRON SEASONING The original home of The Spice House is Milwaukee, Wisconsin. Just a little better known than The Spice House, Harley Davidson also calls Milwaukee home! Every five years Milwaukee hosts a Harley birthday party where packs of cycles roar into town from all over the country for a fun-filled weekend. We decided to create a new seasoning blend to commemorate the 95th birthday of Harley Davidson. We used the Harley nickname and tried to make a mixture with certain qualities in mind. We made it ROBUST (through the use of Southwestern flavors), LIVELY & SMOKEY (spicy chipotle chile) and EARTHY (lots of garlic). We were only going to make this blend that year, but it developed an ardent fan following and since has become one of our most popular grilling blends. This is a great seasoning for HOG, especially ribs or chops. Also use for spicy chicken on the grill, to liven up salsa or bean dips, or zesty turkey legs. Hand-mixed from assorted chile peppers, salt, garlic, coriander, cumin, cayenne, onion, parsley.

1 oz $2.29 • 4 oz $5.59 • 8 oz $9.99 • 16 oz $18.99
½ cup jar refill (net wt 2.5oz) $4.24 in a jar $5.49

MINT LEAVES Peppermint or Spearmint. organic. Mint has been a valued plant since the ancient world. Peppermint is used in flavor sweets, candies, liquors. Spearmint is most often the mint used in cooking. The Romans introduced spearmint to the English, who use it both as a summer herb flavor for fresh garden vegetables, and to make the well-known mint jelly or mint sauce which traditionally accompanies roast lamb or mutton dishes. Usually mint accompanies only duck or lamb in the meat department, but goes well with most vegetables, beans and lentils; fruit salads.

Please specify: Peppermint or Spearmint
1 oz $2.49 • 4 oz $6.99 • 8 oz $10.79 • 16 oz $20.99
½ cup jar refill (net wt 0.5oz) $1.74 in a jar $2.99

MITCHELL STREET SEASONING Also known as Milwaukee Polish Seasoning, this mouth-watering seasoning for steak, hamburgers, beef or pork roast, is named in honor of the large ethnic population of Polish people on Milwaukee’s South Side. In our Chicago shop, we name this blend after the corresponding neighborhood, MILWAUKEE AVENUE. This smoky blend features ingredients familiar to and favored by the Polish people from the Old Country, such as sweet Hungarian paprika, garlic, marjoram and cardamom. What better way to transfer the essence of the old homeland to the new land than to savor what is loved and familiar? Sprinkle on any type of beef or pork before cooking. A nice seasoning for homemade barbecue sauce; a good mixture for those who make their own beef jerky. Hand mixed from salt, hickory smoke powder, Hungarian sweet paprika, garlic, black pepper, marjoram, and cardamom.

1 oz $1.99 • 4 oz $4.69 • 8 oz $9.29 • 16 oz $16.99
½ cup jar refill (net wt 3.5oz) $4.24 in a jar $5.49

MONOSODIUM GLUTAMATE (MSG) Monosodium glutamate is a sodium salt of glutamic acid; it can be made from yeast or sugar beet molasses, or by fermenting special bacteria. There are very few tricks in the kitchen as effective for intensifying the flavor of food as sprinkling a little msg.

1 oz $0.69 • 4 oz $2.59 • 8 oz $3.99 • 16 oz $6.99
½ cup jar refill (net wt 3.5oz) $2.24 in a jar $3.49

MOROCCAN SPICE MIXTURE Made at the special request of the Chicago Field Museum. This blend has become a Spice House staff favorite, it is a really good all purpose seasoning, especially for vegetable dishes. The recipe was originally developed by our chef friend Dave Esau. This blend is an authentic mixture of spices from the sunny Mediterranean. If you are doing some tagine cooking, and looking for one really good blend that will become your “go to” mix, this is it. Wonderful sprinkled lightly on chicken or fish or pork before grilling or baking. Adds nice flavor to really any vegetables individually, or as a vegetable medley. Hand-mixed from Kosher flake salt, cumin, coriander, sugar, hot curry powder, ground cardamom, Chinese cassia cinnamon.

1 oz $1.99 • 4 oz $4.69 • 8 oz $9.29 • 16 oz $16.99
½ cup jar refill (net wt 3.5oz) $4.24 in a jar $5.49

MR. SPICE HOUSE salt-free. Mrs. Dash, meet Mr. Spice House! There’s no reason to suffer from bland food if your diet is salt-free, use more spices and herbs, and this blend contains 16! Use for almost any type of vegetable, omelets, baked chicken or fish, sprinkled over salads or in salad dressings, in dips, in home-made dinner rolls. Hand-mixed from carrots, tomatoes, celery, cabbage, onions, spinach, bell peppers, parsley, pepper, thyme, rosemary, basil, oregano, marjoram, savory, citric acid, cumin, mustard, garlic, lemon and orange.

1 oz $2.49 • 4 oz $6.99 • 8 oz $10.79 • 16 oz $20.99
½ cup jar refill (net wt 1.5oz) $3.74 in a jar $4.99
MULLED WINE SPICE Whenever we mix up this blend, we think of the angel in It’s a Wonderful Life asking the crabby bartender for a glass of mulled wine, “heavy on the cinnamon, easy on the cloves!” He knew what he was talking about: a mulled wine can easily be overpowering by pungent cloves, in contrast to the sweetness of rich, sweet China cinnamon. We think our formula is just right. To spicce one bottle of red wine (750 ml) or brandy, simmer 1 Tbsp mulled spice in water for 20 mins to release flavors. Pour off water, and replace with wine, leaving in spice bag, simmer until wine is warm. An insulated carafe of this beverage is our traditional family refreshment when attending outdoor football games during our Midwestern winters: our typical beer-drinking companions are skeptical at first (what are these spice people trying to get us to try now?!) but at the freezing half-time they’re begging to try a cup because it truly warms you through and through. This is one of the rare occasions when the quality of your wine or brandy is not so important, since subtle nuances will be overpowered by the spices. For a non-alcoholic treat, try making spiked apple cider following the procedure above, using 3 Tbsp. spices per gallon of cider. Mulled wine spices also make a terrific spiced sun tea. A festive holiday house is enhanced by simmering mulled wine, in our minds this is the smell of Christmas! Hand-mixed from Kosher flake salt, Tellicherry pepper, green peppercorns, lemon peel, white onion, minced green onions.

CHANTERELLE cantharellus cibarius. This variety is known as the “true” chanterelle. These are favorites of wild mushroom pickers, perhaps because nature chose not to camouflage them by giving them a golden hue. They are more flower-like than earthy in nature, with a flavor reminiscent of apricots. The delicate flavor of chanterelles pairs off best with lighter foods such as fish, chicken, and white sauces.

PORCINI EXTRA AA whole or powdered. This high-quality variety of porcini mushroom, produces the best flavor when dried and distilled. The liquid remaining is where the mushroom magic lies: the dark, strong, woody flavor is a great base for stock or sauce. The leftover mushrooms can be chopped and used for duxelles, the classic French mushroom paste, or in any dish calling for chopped mushrooms. Powdered porcini have the same wonderful flavor in the form of a fine powder. It is a simple, convenient way to add porcini flavor to anything – sauces, salad dressings, rice, soups, and vegetables. Often people like the flavor of mushrooms but just don’t care for their texture – here is the solution!

PORCINI MUSHROOM SEA SALT please see pg. 31.

SHIITAKE The Japanese lentinus edodes grow wild on the Shii tree. Shiitake mushrooms are among the few dried mushrooms which can be reconstituted into a substitute for fresh. They have a strong, almost smoky flavor and can be paired with stronger flavors and spices, which will absorb their character.

MUSKEGO AVENUE (RUTH ANN’S) SEASONING This seasoning is an Ethnic Milwaukee blend which was developed by the founding Spice House patriarch, William Penzey, Sr. and named in honor of the founding Spice House matriarch, Ruth Penzey, using the spice flavors to which she was most partial. (My Dad made this seasoning for my Mom, what a spicy romance!) They started the business in 1957, and their small shop outside of the trendy village of Wauwatosa continues to operate to this day. We were not sure whether to relocate this seasoning from Milwaukee to our new Chicago store, but we wanted to pay tribute to Patty’s parents, and just could not bear to remove it from our product line. We have a great deal of respect for the mentors they have been and for all we have learned from them, as they challenged us to continually learn more. This seasoning is named after the south side neighborhood where Ruth grew up. Flavorful but not hot, the whole family can enjoy this seasoning – from toddlers to grandparents. In today’s world we take care not to eat as much fried food, (think special request night!) so you’ll find this seasoning equally good for baking, grilling, or sautéing fish or chicken. Muskego Avenue seasoning is also a great blend for potatoes: roll new potatoes in olive oil, then in this seasoning; place in foil and grill. When they are done, the skin is the best part! Great in potato or macaroni salad, over vegetables, eggs. Hand-mixed from Kosher flake salt, Tellicherry pepper, green peppercorns, lemon peel, white onion, minced green onions.

MUSLIN BAGS These food-grade, unbleached 3”x4” drawstring bags allow you to flavor your foods with whole spices or herbs without having to strain them out before serving. Can be washed a few times before discarding.

MUSTARD On a long ago trip to the Mustard Museum in Middleton, WI we were astonished to discover over 2000 types of prepared mustards. We could taste any mustard we wanted with a little spoon. The part we find amazing is that every single one of these 2000 jars of different mustards uses a base of yellow, Chinese or brown mustard plus a liquid and herbs or spices. Et voila, you’ve made your own family mustard! If you like your mustard milder, store at room temperature; to stop the mellowing process, refrigerate. Mixing ground mustard with hot liquid also produces a milder mustard; for maximum heat, mix with cold liquid.
MUSTARD POWDER mild yellow, regular, or Chinese style hot. The mildest of the three mustard powders is our yellow mustard powder. The Chinese style mustard powder is the sharp, hot mustard of the variety that comes with your egg rolls in an Asian restaurant that makes your eyes water. Our regular powder is a cross between the two mustard powders above; comparable to Coleman’s English mustard in flavor.

Please specify: Mild Yellow, Regular, or Chinese Style.

1 oz $0.69 • 4 oz $2.59 • 8 oz $3.99 • 16 oz $6.99
½ cup jar refill (net wt 1.5oz) $1.24 in a jar $2.49

MUSTARD SEED yellow, Chinese hot, or brown. The yellow seeds are the most commonly sold mustard seeds. They are used in pickling, sausage-making, and for boiling vegetables such as cabbage. The Chinese hot seeds give off a sharp heat. The brown seeds (also known as black mustard) are hot and pungent, and often used in Indian cooking. The seeds, often combined with cumin seeds, are fried in oil until they pop, then added to various vegetables dishes.

Please specify: Yellow, Chinese Style, or Brown Seeds

1 oz $0.69 • 4 oz $2.59 • 8 oz $3.99 • 16 oz $6.99
½ cup jar refill (net wt 3oz) $1.74 in a jar $2.99

NIGELLA Please see Charnushka, pg. 6.

NUTMEG The nutmeg tree (which also produces mace) played an important role in the development of various cultures and their dominance of the spice trade. Nutmeg was one of the last spices introduced to Europe, generating extremely high profits for the Portuguese, who had discovered the nutmeg’s natural habitat in the Moluccas. They controlled the nutmeg and mace trade for almost a century until driven out by the Dutch, who proved to be even more ruthless in their efforts to monopolize the nutmeg trade. They allowed nutmeg to be grown only on certain islands that they could easily protect with their forces. Each nutmeg that left the island was limed, a form of sterilization which ensured that the nutmeg would not grow if planted elsewhere. The death penalty was enforced upon anyone caught smuggling nutmeg. The French explorer Pierre Poivre (the real Peter Pepper) was able to smuggle a few plants to transplant outside of the Moluccas. When several years passed without the trees bearing fruit, it was discovered that nutmeg shared with us the mystery of the sexes. In addition to a very specific growing climate, at least one male tree is needed for the trees to grow. In 1770, Amsterdam official sent orders that the number of nutmeg trees should be reduced and replaced by mace trees! In 1770, production of nutmeg overcame demand and a year’s supply of nutmeg and mace was burned, making Amsterdam one of the best-scented cities of all time.

Nutmeg has a long history of acclaimed healing and magical powers. Most of these were for inducing romance or enhancement of beauty or popularity. Nowadays, the use of nutmeg is pretty much limited to the food industry! Its flavor is quite strong; in small amounts it blends in with great subtlety. You will find it called for in many vegetable recipes such as squash, spinach, and sweet potato pie. In addition to its uses in desserts, breads, or pound cake, nutmeg is often a wonderful secret ingredient in stews, soups (especially cream soups) sauces, preserves and meatballs. Old fashioned pork sausage calls for nutmeg. We have a much loved Christmas Eve family tradition of making real eggnog the old-fashioned way, topped off with nutmeg grated in Grandma’s antique nutmeg grater.

Whole: Bulk Only $0.99 each • 5 for $3.49
Ground: 1 oz $3.99 • 4 oz $12.99 • 8 oz $23.99 • 16 oz $33.99
½ cup jar refill (net wt 2.25oz) $6.74 in a jar $7.99

OLD WORLD THIRD STREET SEASONING Named after the picturesque cobblestone street where the original Spice House in Milwaukee, Wisconsin, resides. This central European style seasoning combines a strong Hungarian paprika base with 31 other herbs and spices for a very flavorful mixture. Use on fried or baked chicken or fish, hamburgers, sliced tomatoes, potatoes, steamed vegetables, steaks, ribs, chicken soup, goulash, beef stew, pork roast, raw beef sandwiches, eggs, spanferkel. Use about 1 tsp per pound for meats, 1 tsp per cup for soups or stews. We take great care to mix this old world seasoning the old-fashioned way: each batch is mixed individually, by hand, 1500 times and triple sifted to ensure just the right flavor and color for your cooking.

Original recipe ingredients: Hungarian sweet paprika, salt, ground celery seed, garlic, sugar, black pepper, onion, ground gill, ground fenugreek, ground caraway, turmeric, scallions, dill weed, powdered bay leaves, cumin, coriander, ginger, cinnamon, fennel, nutmeg, white pepper, basil, chervil, marjoram, parsley, savory, tarragon, thyme, rosemary, cloves and cardamom. Salt free versions also contains: shallots, and citric acid.

Regular (with salt):
1 oz $1.99 • 4 oz $4.69 • 8 oz $9.29 • 16 oz $16.99
½ cup jar refill (net wt 2.5oz) $4.24 in a jar $5.49

Salt Free:
1 oz $2.49 • 4 oz $6.99 • 8 oz $10.79 • 16 oz $20.99
½ cup jar refill (net wt 2.5oz) $4.74 in a jar $5.99

ONION, DEHYDRATED (California) One of the best shortcuts you can use to save time. Use them anywhere you would use fresh onions; add them “as is” to dishes containing liquid such as gravies, soups, sauces, stews, meatloaf, meatballs, hamburgers, omelets, chili, sour cream dips. To rehydrate, simply soak in an equal volume of water for about 15 minutes, then drain off any excess water. *5 tsp dehydrated minced onion equals ¼ cup rehydrated onion. * Available in white or toasted: the toasted pieces are heated until light brown, giving them a “sautéed” flavor, no oil or butter. Three sizes available: minced (1/8” bits), chopped (¼” bits), or sliced (1-½” slices).

Please specify white or toasted and size:
White: Minced, Chopped or Sliced • Toasted: Minced or Sliced

Bulk Only: 1 oz $1.19 • 4 oz $2.79 • 8 oz $5.29 • 16 oz $9.99

The fruit of the nutmeg resembles an apricot. When you break the flesh open, you discover an outer covering, scarlet in color, known as mace. Mace dries to a light brown color; and, since it is only the thin outer covering of the shell, each fruit produces far less mace than nutmeg. Thus, mace has always been more expensive than nutmeg; in the fifteenth century a pound of
ONION POWDER Available in white, toasted (see previous paragraph) or white organic. This granulated powder adds true onion flavor without salt.

Please specify:
Regular (California): White or Toasted, Organic (China): White Only
Regular: 1 oz $1.19 • 4 oz $2.79 • 8 oz $3.29 • 16 oz $9.99
½ cup jar refill (net wt 2.5oz) $2.24 in a jar $3.49
Organic: 1 oz $2.29 • 4 oz $5.59 • 8 oz $9.99 • 16 oz $18.99
½ cup jar refill (net wt 2.5oz) $3.24 in a jar $4.49

ONION SALT regular or fancy. Our regular blend is our granulated onion powder with fine-grained salt; in our fancy blend we use coarse Kosher flake salt and add green onions. Sprinkle on bread or bagels as an alternative to garlic salt.

Please specify: Regular or Fancy Blend
1 oz $0.69 • 4 oz $2.59 • 8 oz $3.99 • 16 oz $6.99
½ cup jar refill (net wt 4oz) $2.74 in a jar $3.98

ORANGE EXTRACT Has a wonderful full, fruity flavor useful wherever you like orange. While Grand Marnier has a distinctive and wonderful essence all its own, our orange extract produces a similar flavor in desserts and sauces at far less cost. Produce a similar flavor in desserts and sauces at far less cost. Some people feel more comfortable rehydrating by adding water, and then using the exact measure the recipe calls for. Add to breads, cookies, pies, and marinating customers! Also known as bitter orange and "Exquisite Delicacy." It is the paprika of choice for such classic European dishes as goulash, chicken paprikash, stuffed bell peppers; a flavorful garnish for deviled eggs, potato or egg dishes.

Please specify type:
Greek or Mexican, broken leaf:
1 oz $2.49 • 4 oz $6.99 • 8 oz $10.79 • 16 oz $20.99
½ cup jar (net wt 0.5oz) $2.49
Mexican, powdered:
1 oz $2.49 • 4 oz $6.99 • 8 oz $10.79 • 16 oz $20.99
½ cup jar refill (net wt 1.5oz) $3.24 in a jar $4.49
Organic Greek Type (California grown), broken leaf:
1 oz $3.49 • 4 oz $9.19 • 8 oz $17.29 • 16 oz $28.99
½ cup jar (net wt 0.6oz) $2.99

ORRIS ROOT POWDER organic. Orris root is from a species of iris grown in Dalmatia. It has a fragrance similar to violets; while it was a popular flavor in the 1800s, it’s used today to scent and preserve pomander balls, spice wreaths, or sachets. A pomander ball is a citrus fruit or small apple into which cloves have been inserted in even rows, after which it is rolled in a mixture of equal parts cinnamon and orris root powder. The later adds greatly to the fragrance and, due to the preservative nature of orris root, the ball will hold its marvelous scent quite a bit longer. Not edible; for craft use only.

½ oz $2.49 • 1 oz $4.29 • 4 oz $12.99
½ cup jar refill (net wt 1.75oz) $6.24 in a jar $7.49

PAPRIKA, HUNGARIAN SWEET • Voted favorite paprika among Cook's Illustrated magazine taste testers! • Quoting the magazine, “This specialty brand outshone the competition with the complexity of its “earthy,” “fruity” flavors and “toasty” aroma.” This very high quality paprika from the Kalocsa region of Hungary bears the name Csemege, or “Exquisite Delicacy.” It is the paprika of choice for such classic European dishes as goulash, chicken paprikash, stuffed bell peppers; a flavorful garnish for deviled eggs, potato or pasta salads, baked chicken. HUNGARIAN HALF SHARP PAPRIKA has more hot inner seeds left in when ground, resulting in a much spicier, hotter version, same prices.

Please specify: Hungarian Sweet or Half Sharp Paprika
1 oz $1.59 • 4 oz $3.59 • 8 oz $6.69 • 16 oz $12.99
½ cup jar refill (net wt 2.5oz) $3.24 in a jar $4.49

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1 oz $1.59 • 4 oz $3.59 • 8 oz $6.69 • 16 oz $12.99
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Please specify: Hungarian Sweet or Half Sharp Paprika
1 oz $1.59 • 4 oz $3.59 • 8 oz $6.69 • 16 oz $12.99
½ cup jar refill (net wt 2.5oz) $3.24 in a jar $4.49

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Please specify: Hungarian Sweet or Half Sharp Paprika
1 oz $1.59 • 4 oz $3.59 • 8 oz $6.69 • 16 oz $12.99
½ cup jar refill (net wt 2.5oz) $3.24 in a jar $4.49

24

414.272.0977 • www.thespicehouse.com
Organic paprika is grown in Israel, where paprika chilies have the ideal herb for both flavor and garnish. Parsley is very light in green color; this herb, along with its sweet flavor, makes it the best pepper for grinding fresh!

1 oz $1.79 • 4 oz $4.49 • 8 oz $7.99 • 16 oz $14.99
½ cup jar refill (net wt 2 oz) $2.74 in a jar $3.99

PAPRIKA, SWEET (ISRAEL) organic. This organic paprika is grown in Israel, where paprika chilies have been cultivated since they were introduced to Spain by the conquering Turks.

1 oz $1.99 • 4 oz $4.69 • 8 oz $9.29 • 16 oz $16.99
½ cup jar refill (net wt 2.5 oz) $3.74 in a jar $4.99

PAPRIKA, SMOKED SPANISH • SWEET or HOT aka Pimenton, de La Vera, dulce or picante. This spice has been a trendy favorite among food writers and chefs for many years now. There is no "hotter" spice out there, figuratively. Anyone from Spain swears by this paprika (of course, anyone from Hungary swears by Hungarian paprika!) The peppers are dried slowly over an oak-burning fire for several weeks. The result is a sweet, cool, smoky flavor. Popular in dishes such as gratin de champignons, duck confit, soups, seafood, or bean dishes. Paprika Smoked Spanish Hot, or Pimenton, de La Vera, picante, is the same process as above with a different hotter pepper. Tasty in soups, chorizo, add to garlic flavored mayonnaise to use as a spread for grilling chicken.

Please specify: Sweet or Hot Smoked Paprika
1 oz $2.29 • 4 oz $5.59 • 8 oz $9.99 • 16 oz $18.99
½ cup jar refill (net wt 2 oz) $4.24 in a jar $5.49

PARISIAN BONNES HERBES salt-free. A delicate, yet sweet, blend of French herbs from one of the world’s culinary capitals. One of our favorite quick dinner treats is to sauté shrimp or scallops in butter, white wine, fresh garlic, a large pinch of these herbs, and serve over a bed of rice. Add to lighter soups and sauces, steamed vegetables, over salads, baked chicken or fish, in sour cream or yogurt for dip or potato dressing. Hand-mixed from French tarragon, chervil, basil, dill, chives, ground white pepper.

1 oz $2.69 • 4 oz $7.99 • 8 oz $14.29 • 16 oz $22.99
½ cup jar refill (net wt 0.5 oz) $2.49

PARSLEY FLAKES fancy California. The rich forest green color of this herb, along with its sweet flavor, makes it the ideal herb for both flavor and garnish. Parsley is very light in weight: one ounce will give you almost two cups of parsley.

1 oz $2.49 • 4 oz $6.99 • 8 oz $10.79 • 16 oz $20.99
½ cup jar refill (net wt 0.25 oz) $1.99

PEPPERS, SWEET BELL see Chile Peppers, pg. 7.

* WHOLE PEPPERCORNS *
Pepper is known to us as “the King of spice” or “The Master spice.” We consume more black pepper than any other spice. Pepper was one of the ancient commodities of trade between the Orient and Europe; eventually it became used as money. There were times when one pound of pepper was as valuable as one pound of gold, and considered a more stable form of exchange on the international markets. Returning soldiers received pepper as their share of the booty. Landlords welcomed rent payment in pepper, as did tax collectors. One could even offer a bribe in the form of pepper! In 408 AD, Rome ransomed herself from Alaric, King of the Visigoth, with 5000 pounds of pepper. In the late 15th century, Vasco da Gama discovered a route to the Malabar coast of India, the area where the world’s finest pepper grows. This enabled Portugal to develop a monopoly of the spice trade which brought the wealth and power of Alexandria, Genoa, and Venice tumbling down. The Dutch were eventually able to drive out the Portuguese, but by then the regions of pepper production had expanded. With all monopolies broken, the ordinary working man could finally afford pepper.

BLACK PEPPERCORNS, Tellicherry Considered the finest pepper in the world, these extra-large berries come from the Malabar Coast of India. They are left on the vine as long as possible before picking, in order to develop a deep, rich, peppery fruitiness. The best pepper for grinding fresh!

1 oz $1.99 • 4 oz $4.49 • 8 oz $7.99 • 16 oz $14.99
½ cup jar refill (net wt 2 oz) $2.74 in a jar $3.99

BLACK PEPPERCORNS, Lamppong These peppercorns from Indonesia are picked earlier in the ripening process. They do not have the depth of the Tellicherry pepper but they do have a sharpness and heat that many find appealing.

1 oz $1.49 • 4 oz $3.29 • 8 oz $6.29 • 16 oz $11.99
½ cup jar refill (net wt 2 oz) $2.74 in a jar $3.99

ORGANIC BLACK PEPPERCORNS, Kerala organic. The state of Kerala on India’s fabled Malabar coast has been producing g some of the world’s finest peppercorns for centuries. These organic peppercorns are picked still green, then sun-dried and steam sterilized to preserve the pungent oils. They have a sharp heat, with fragrant notes of pine and citrus and an earthy finish.

1 oz $2.49 • 4 oz $6.99 • 8 oz $10.79 • 16 oz $20.99
½ cup jar refill (net wt 2 oz) $3.74 in a jar $4.99

Cambodia has a long history of growing fine peppercorns. A Chinese explorer, Tcheou Tu-Kouan, described their cultivation in the 13th century. In the late eighteenth hundreds, in the Aceh region of Indonesia, several wars were taking place and the Sultan of Aceh was defeated by Dutch troops. Rather than leave his valuable pepper crops to the victors, he burned them. It was at this time that part of his pepper production moved to Cambodia. Not long after, French colonists arrived, and with their helpful knowledge of mass production, pepper production grew rapidly to the point of producing 8000 tons at the beginning of the next century. Another byproduct of the French being there was, of course, they would export the crop to France, where French Gourmands including Escoffier embraced it as the finest pepper in the world. This all came crashing down with the takeover of the Khmer rouge in the 1970s. This was a very dark period in Cambodia’s history, with 2 million people disappearing, among them Cambodia’s intellectual elites. Pepper production came to a halt over the next 35 years as finally the Khmer rouge were pushed out but 30 years of civil war followed. In the last dozen years or so, generations old pepper farming families that fled the country have made their way back. With the help of some business development organizations along with private supporters, the pepper cultivation is beginning to get back on track.

PEPPERCORNS, Kampot, Cambodia. *NEW* Kampot black pepper is newly available as an export crop, following a slow and painful forty year rebuilding process after the fall of the Khmer Rouge. The story to this product is very moving, and we would like to do all we can to support these fifth generation farmers and their exceptional crop. There is a strength to these peppercorns that is in keeping with the people that grow it. The people of this region are very proud to produce the

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first Cambodian product to receive a Protected Geographical Indication. You may be more familiar with a similar type of certification, known as AOC, or appellation d’origine contrôlée, in France that protects regional products like Champagne. In a nutshell, or a peppercorn, this makes the crop extremely special! It is a flavor sure to stand out in your cooking.

Kampot black pepper has a lovely complexity to it. It starts off with fruity and floral notes, a bit on the sweeter side, and then transforms into a spicy heat. The spicyness continues to grow, with fruity and floral notes, a bit on the sweeter side, and then a lingering cooling, makes this a very interesting spice to play with. It pairs well with all sorts of meats, many vegetables, stews, even spicy, fruity dessert dish. While you can infuse its flavor by using it whole in a stew or slow roasted lamb dish, it typically is ground before using, much like black pepper, to bring out its essential oils and flavors.

1 oz $2.69 + 4 oz $8.99 + 8 oz $16.99 + 16 oz $26.99
½ cup jar refill (net wt 1.5oz) $4.74 in a jar $5.99

PEPPERCORNS, SANSHO Please see pg. 32.
GROUND BLACK PEPPER, FINE GRINDS Unlike the dustless ground pepper, these grinds still have the fine pepper mixed in. More economical pepper due to less labor. Fine shaker grind: 30/60 mesh; a basic table shaker size. Extra fine grind: very fine 60 mesh; a little hotter, as it is more a product of the light inner core and less of the black outer shell. Preferred for sausage making because of its fine size.

Please specify: Fine Grind or Extra Fine
1 oz $1.79 • 4 oz $4.49 • 8 oz $7.99 • 16 oz $14.99
½ cup jar refill (net wt 2oz) $3.24 in a jar $4.49

GROUND WHITE PEPPER Ground white. Our current crop of white pepper is a stunningly beautiful crop from Malaysia that is known as SUPER WHITE. Which it is! White pepper is often preferred because it virtually disappears in most dishes, allowing the introduction of fine flavor without marring the presentation of light-colored sauces and dishes. Milder than black Tellicherry, this fresh-ground pepper still adds a nice zing. 1 oz $2.49 • 4 oz $6.99 • 8 oz $10.79 • 16 oz $20.99
½ cup jar refill (net wt 2oz) $3.74 in a jar $4.99

PEPPER SEASONINGS, HAND-MIXED

PEPPER-LEMON SEASONING This is the best-selling of all of our all-purpose pepper blends because it’s good on just about everything! This blend is good on virtually any type of fish or poultry, cooked by any method from frying to baking. Breathes new life into the blander categories of vegetables. Add to eggs, sliced tomatoes, pork chops, veal, steaks, hamburgers, or for making your own snack crackers. Hand-mixed from Tellicherry pepper, salt, citric acid, powdered lemon peel, MSG, garlic, onion. For salt & MSG-free version, see Sunny Spain, page 45.
1 oz $1.99 • 4 oz $4.69 • 8 oz $9.29 • 16 oz $16.99
½ cup jar refill (net wt 3oz) $4.24 in a jar $5.49

PEPPER-ORANGE SEASONING A subtle variation of pepper-lemon, for those who prefer orange. Use just like the pepper-lemon seasoning above. Pepper-orange is great for roast duck! Hand-mixed from Tellicherry black pepper, flake salt, orange peel, garlic, onion, citrus acid, lemon peel.
1 oz $1.99 • 4 oz $4.69 • 8 oz $9.29 • 16 oz $16.99
½ cup jar refill (net wt 2.25oz) $4.24 in a jar $5.49

PEPPER-SHALLOT SEASONING Back by popular demand! As often is the case, when we decide to discontinue a seasoning, its dedicated fans come out and declare they can not live without this seasoning. And in this case they were a force to be reckoned with and we decided we should cater to them! Delicate freeze-dried purple shallots and robust freshly ground black Tellicherry peppercorns are the signature flavor in this lovely all-purpose blend. Use to add a gourmet touch to hamburgers, fish, chicken, eggs, vegetables, pork or veal cutlets, sauces homemade salad dressings. Hand mixed from Tellicherry black pepper, Kosher flake salt and freeze dried shallots.
1 oz $2.29 • 4 oz $5.59 • 8 oz $9.99 • 16 oz $18.99
½ cup jar refill (net wt 2.75oz) $4.24 in a jar $5.49

SPICE HOUSE SALT-FREE PEPPER BLENDS Please see California Seasoned Pepper, pg. 5. Florida Seasoned Pepper, pg. 15. Sunny Spain Seasoning, pg. 36.

PEPPER AND SALT MILLS

While we might sneek any occasional Peugeot model or two into our pepper mill line, most of the mills we carry are made by Fletcher’s Mills of Maine Wood Concepts. Peugeot makes some of the best mills out there, particularly if you buy their U-Select grind, yet these can be quite expensive. So we stock a really great mill that works just fine at a much lower price. Owned by the Fletcher Family for over 40 years, Maine Wood Concepts shares a commitment to quality and woodworking expertise. Their mills use the finest American hardwoods to ensure a virtually flawless finish. All the mills are turned out of Newport, Maine, and use only the finest solid maple and cherry wood. The mills have a lock and grind grinding system which produce a wide range of grinds. They are fitted with a stainless steel 2-step mechanism which first crushes the peppercorns for enhanced flavor, then grinds the peppercorns to the chosen grind size. Easily pop out the grinding mechanism to clean.

BORDER-GRILL STYLE PEPPER MILLS A nice body style which fits easily into the hand and has a solid balance to it. A few turns produce a really nice output of pepper, no need to keep at it!

Lifetime warranty.
- Natural Cherry Wood $39.95
- Pepper mills $37.95 each • Salt mills $37.95 each • Set of Salt & Pepper Mills $65.95

ENCHANTMENT STYLE SALT & PEPPER MILLS We really like these mills for their traditional beauty. See above paragraph for more mill details. They stand 8 inches tall and are available in both pepper and salt mills. Check our website at www.thespicehouse.com for stain/color availability.

Lifetime warranty.
- Pepper mills $37.95 each • Salt mills $37.95 each • Set of Salt & Pepper Mills $65.95

SPICE HOUSE LOGO SALT & PEPPER MILLS We would love these even if they did not say The Spice House! Also made by the Vic Firth Company, they are about 11 inches tall, and fit perfectly to the hand. Originally we bought these to give out as a thank you gifts to our special chef customers. However, after some thought, we decided it was only fair to give all of our customers the opportunity to have one of these unique mills. The picture does not do them justice, so be sure and stop in the shop and give one a try. Same great qualities in description above.

Lifetime warranty.
- $45.95 each • Set of Salt & Pepper Mills $79.95

PUMP & GRIND PEPPER MILL Some food preparation tasks make it difficult to have both hands free for grinding pepper, so we’re offering this easy to use one-handed peppermill. Just a simple press of the thumb gives you freshly ground pepper. The sleek stainless steel design is perfect for the kitchen or the grill.

Lifetime warranty.
- $19.95 each
tomatoes and mozzarella cheese. Hot peppers optional!

In blender, pulse 1 cup blend and 1/3 cup pine nuts until nuts are finely ground. Add 1/3 cup warm water, mix with a spoon; cover and let stand about 10 minutes. Now add 1/2 cup olive oil and blend to your desired consistency... from a thick paste to a thinner sauce, depending on planned use. Serve over hot, freshly-cooked pasta. Left thick, this paste also makes a wonderful sandwich spread that’s much lower in fat than mayonnaise. For a delicious, filling lunch, try a toasted

PEPPER MILL

At just 4” high, the “Mario Batali” peppermill is perfect for grinding fresh pepper right at your dinner table or even your TV table. Made of American hardwood, this sturdy little mill has locking adjustable grind sizes and a solid steel grinding mechanism. The natural maple and dark walnut stained maple both look great with any kitchen or table decor.

* Natural Maple or Walnut Stained Maple Pepper or Salt Mills $29.95

**PEPPERMINT EXTRACT**

This product is extremely strong, so you need only use a few drops to flavor cake or donut icing. Used mostly for candy making. Also useful in dessert sauces and in flavoring homemade ice cream or frozen yogurt. Add a drop to hot cocoa.

* 4 fl oz bottle $5.65

**PEPPERMINT LEAVES**

See Mint Leaves pg. 21.

**PESTO PASTA SEASONING**

With a little preparation, you can make a pesto as good as what are in those very expensive little grocery store bottles! Our recipe appears below. Hand-mixed from Parmesan cheese, Romano cheese, sweet basil, extra-fine black pepper, garlic, salt (only 2%) and sugar (only 1%). For best flavor, keep refrigerated.

1 oz $2.49 • 4 oz $6.99 • 8 oz $10.79 • 16 oz $20.99
½ cup jar refill (net wt 2 oz) $4.24 in a jar $5.49

**PESTO SAUCE OR SPREAD**

In blender, pulse 1 cup blend and 1/3 cup pine nuts until nuts are finely ground. Add 1/3 cup warm water, mix with a spoon; cover and let stand about 10 minutes. Now add 1/2 cup olive oil and blend to your desired consistency... from a thick paste to a thinner sauce, depending on planned use. Serve over hot, freshly-cooked pasta. Left thick, this paste also makes a wonderful sandwich spread that’s much lower in fat than mayonnaise. For a delicious, filling lunch, try a toasted sandwich made with hearty slices of Italian bread, pesto spread, sliced tomatoes and mozzarella cheese. Hot peppers optional!

**PICKLING SPICE**

whole mixed. We are thrilled with the resurgence of what was becoming a lost art. Chefs and home cooks alike have really embraced this trend. Lots of rich, premium spices mixed with mustard seeds make this pickling blend special. We use our richest cracked cassia bark; lots of sweet cloves and allspice berries; some hand-broken star anise; and a few gIn the upcoming season of our popular hot sauce and spice line, we introduce a new flavor that’s sure to please: Cayenne pepper. This fiery condiment is made from dried red chilies, which are carefully roasted and ground to create a high-quality product that’s perfect for adding a kick to your dishes. Whether you’re a seasoned chef or just looking to spice up your cooking routine, our new Cayenne pepper blend is sure to make your meals more exciting. So why wait? Try our Cayenne pepper now and experience the bold flavors of the upcoming season!e Ginny juniper berries. Use 2 tsp per quart jar for pickles; can be used for other vegetables such as onions or even pickled eggs. Sprinkle several teaspoons over a pork roast for wonderful flavor, simply brush off the spices before serving. Hand mixed from: yellow and brown mustard seeds, cassia buds, allspice, cloves, cracked bay leaves, dill seeds, cracked ginger, Tellicherry peppercorns, star anise, coriander seeds, mace, juniper berries, red chili peppers, cardamom seeds.

1 oz $1.49 • 4 oz $3.49 • 8 oz $6.29 • 16 oz $11.99
½ cup jar refill (net wt 2 oz) $2.74 in a jar $3.99

**POMERAGNATE MOLASSES**

100% natural, Lebanon.

We quote Paula Wolfert, a fine cookbook author: “Pomegranate molasses is an essential ingredient...has a wonderful flavor and a heady aroma, and its thickness and dark color make food look very appealing. It keeps almost indefinitely in the refrigerator. The uses for this thick, tangy, piquant syrup are many. It blends well with walnuts, adds a tart and pungent flavor to beans, sharpens the taste of poultry, gives a clean, tart taste to fish, gives an astringent edge to salads and vegetables, and is a great tenderizer for lamb and pork. It can also be diluted and used for sharp drinks and tart sorbets.” Contains sugar.

* 4 fl oz bottle $3.99

**POPPY SEED**

whole Dutch blue. This high-quality Holland, A-1 Extra Fancy poppy seed has become increasingly difficult to find in recent years. This is because the local governments have limited the planting of poppies, from which opium is derived. (Not to worry, opium is present in poppies only before they form seeds!) Our Dutch poppy seed has a very fresh, nutty flavor: refrigerate your seeds to maintain freshness. Many cultures have traditional special Christmas cakes and tortes using poppy seeds. One of our most vivid Christmas memories will always be of two wonderful breads our Gram made for us as a special breakfast treat on Christmas morning. One was cinnamon nut bread; the other, of course, was poppy seed. We will always miss you Gram.

1 oz $1.19 • 4 oz $2.79 • 8 oz $5.29 • 16 oz $9.99
½ cup jar refill (net wt 2.5 oz) $2.74 in a jar $3.99

**POPPY SEED, Dutch ground.** We grind your poppy seed to order, in an antique roller mill. The mill simply crushes the seeds, splitting them open to release their flavor. We grind this only as you need it, and the old-time grinder is VERY slow. If you are making a special trip for some please call so we can grind it for you the day before instead of making you wait!

1 oz $1.49 • 4 oz $3.29 • 8 oz $6.29 • 16 oz $11.99
½ cup jar refill (net wt 2 oz) $2.74 in a jar $3.99

**PORK CHOP SEASONING aka Historic Pullman Pork Chop Seasoning.** This blend was named for the historic area of Chicago where they developed an experimental city for the employees of the Pullman train car company. The beautiful Florence hotel was frequented by the management staff more than the working man, but with enough of his earnings saved up, the working man could splurge on a delicious pork chop dinner (as replicas of their menus in the early part of the century indicate). For our old-time customers this is a much improved version of our original pork chop seasoning, no MSG, way less salt and the addition of our best, ground fresh weekly Tellicherry black pepper. Hand mixed from: coarse black Tellicherry pepper, garlic, fine salt, onion powder, freshly ground white pepper, tenfold hickory smoke powder & ground ginger.

1 oz $1.99 • 4 oz $4.69 • 8 oz $9.29 • 16 oz $16.99
½ cup jar refill (net wt 3 oz) $4.24 in a jar $5.49

**POT HERBS**

A traditional soup stock mixture, named for the large soup pot, or calderone, which this combination of herbs was added to flavor simmering stocks and stews. Also a very nice salt-free herb seasoning to add to baked chicken or fish, steamed, grilled or roast vegetables. Hand mixed from: parsley, chives, chervil, thyme, marjoram, bay leaves.

1 oz $2.49 • 4 oz $6.69 • 8 oz $10.79 • 16 oz $20.99
½ cup jar (net wt 0.5 oz) $2.99

**POULTRY STUFFING SEASONING** This is a really tasty, traditional stuffing seasoning. It saves you the time and expense of purchasing all the separate spices and herbs called for in most stuffing recipes. Heavy on sage and white pepper (both of which we grind here at The Spice House weekly). Use
½ to 1 tsp. per cup of stuffing of any sort: from chicken, duck or turkey to pork chops. This seasoning also makes a great salt-free rub for the outside of a pork roast, poultry or lamb chops. Hand mixed from: Dalmatian sage, Muntok, white pepper, minced red and green bell peppers, minced lemon peel, sauvory, powdered rosemary, dill weed, allspice, thyme, marjoram and ginger.

1 oz $2.69 • 4 oz $7.99 • 8 oz $14.29 • 16 oz $22.99
½ cup jar refill (net wt 1.5oz) $3.24 in a jar $4.49

PRESERVED LEMONS please see pg. 20.

ROSEMARY “There’s rosemary, that’s for remembrance; pray you, love, remember!” Ophelia lamented in Hamlet. Rosemary has a history of being associated with remembrance: Greek students in ancient times would wear rosemary wreaths during exams; bridesmaids would present the bridegroom with a ribboned bunch of rosemary on the morning of his wedding so he would remember to be faithful. French, Spanish and Italian cultures use rosemary in abundance in their cooking; we now embrace it in American cooking as well.

Please specify: Whole, Cracked, Ground, or Organic
Regular: 1 oz $2.29 • 4 oz $5.59 • 8 oz $9.99 • 16 oz $18.99
½ cup jar refill (net wt 1oz) $2.24 in a jar $3.49
Organic (Whole only)
Organic: 1 oz $2.49 • 4 oz $6.99 • 8 oz $10.79 • 16 oz $20.99
½ cup jar refill (net wt 1oz) $3.49

ROSE WATER Rose water is called for in some unusual dessert dishes. Used in Victorian days to flavor icings, it is fun to attempt to replicate recipes from the culinary past. Used in desserts in India and the Middle East. Product of Lebanon.

“Saffron’s rising scent imparts venerable dreams of feasts to come; the ruddy hue staining weary fingertips a pale reminder of summer’s sunsets to toast chilling bones.”

~ Pat Willard

SAFFRON The most expensive of all spices, saffron may well be the oldest of all cultivated spices— as depicted on the ruins of the walls of the palace of Knossos, Crete dating from 1700 BC! Saffron’s history is laden with unusual uses. The reason saffron is the highest-priced of spices is because of the intensive hand labor required to cultivate and harvest it. Saffron is the stigma of a small purple crocus flower; it takes about an acre of land and 75,000 flowers to yield one pound of saffron. Each flower blooms for only about one week of the year, during which time the stigmas must be hand-picked and dried.

We love how creative people have become with home brewing and craft cocktails, which is why we have added some new extract to our line. Root beer is brewed with a complex blend of ingredients like wintergreen, vanilla, licorice and other flavors. In addition to beverages, this flavor blend is also wonderful in baking to flavor cakes, sugar cookies, and frosting. If you make your own ice cream, Root Beer extract makes a delicious variation! One teaspoon is sufficient for your typical cake or cookie recipe. Ethyl alcohol, natural flavor & water.

* 4 fl oz bottle $8.95 *

Rocky Mountain Seasoning Powdered green bell peppers and delicate purple shallots enhance the versatility of this flavorful Parmesan cheese blend. Great in pasta salads, garden salads, omelets, quiche. Sprinkle over steamed cauliflower or broccoli, or mix 2 Tbsp. per cup of sour cream or yogurt for vegetable dip or potato dressing. Very good over baked chicken or steaks or chops sautéed in butter. Hand mixed from: dehydrated Parmesan cheese, sweet green bell pepper powder, coarse flake salt, whole sesame and poppy seeds, shallots, arrowroot and green peppercorns.

1 oz $2.49 • 4 oz $6.99 • 8 oz $10.79 • 16 oz $20.99
½ cup jar refill (net wt 2oz) $4.74 in a jar $5.99

Rocky Mountain Seasoning

Preserved Lemons please see pg. 20.

Pumpkin Pie Spice Use 2-3 tsp. per 9” pie. In addition to pumpkin pie, this blend enhances any type of vegetable bread, including pumpkin or zucchini bread, carrot cake, banana bread, fruit tarts or muffins, coffee cakes, fruit pies, sweet potato or winter squash pie, spice cakes; use about ½ tsp. per cup of batter. Very nice sprinkled lightly over French toast. Hand mixed from: sweet China cinnamon, Jamaican allspice, powdered cassia buds, ground nutmeg, ginger powder, ground mace, and ground cloves.

1 oz $2.49 • 4 oz $6.99 • 8 oz $10.79 • 16 oz $20.99
½ cup jar refill (net wt 2oz) $4.24 in a jar $5.49

Quebec Beef Spice A traditional coarse-grind French-Canadian roasting spice mixture. Great on pork or beef roast, chicken or turkey; use to coat prime rib roast. One of our favorite grilling dishes is to marinate New York strip steaks in red wine and a heavy coating of Quebec Beef Spice for half an hour before grilling...delicious! Hand mixed from: coriander, black Tellicherry pepper, sugar, minced garlic, white pepper, mixed herbs.

1 oz $1.99 • 4 oz $4.69 • 8 oz $9.29 • 16 oz $16.99
½ cup jar refill (net wt 3oz) $4.24 in a jar $5.49

Ras El Hanout This is a spice blend that continues to increase in popularity year by year. It also helps that a recent issue of Saveur magazine listed The Spice House as their recommended source for this blend. It was called for in their recipe for the Moroccan Mrouzia (honey braised lamb shanks). Ras el honout translates to “top of the shop” or the best spices your spice merchant has to offer. The recipe writer affectionately known as the “Queen of Couscous”!

The issue of Saveur magazine listed The Spice House as their recommended source for this blend.

½ cup jar refill (net wt 3oz) $4.24 in a jar $5.49

Ratatouille Seasoning Who would think a rat named Remy could be responsible for the resurgence of a classic French country dish?! This vegetable dish can be an easy, one-pot dish or a complicated, use-all-the-dishes-in-the-kitchen extravaganza, but either way, it’s delicious. We’ve created a savory blend of herbs that’s perfect for any vegetable dish, including a quick and easy ratatouille. Shake this onto your veggies at the beginning of cooking, or as a garnish right before serving.

Also great to spice up bland soups and tomato sauces. Hand mixed from Italian herbs, French basil, parsley, onion powder, garlic powder, red bell peppers, tomato powder.

1 oz $2.49 • 4 oz $6.99 • 8 oz $10.79 • 16 oz $20.99
½ cup jar refill (net wt 1oz) $2.24 in a jar $3.49

Ratatoille Seasoning

Saffron The most expensive of all spices, saffron may well be the oldest of all cultivated spices— as depicted on the ruins of the walls of the palace of Knossos, Crete dating from 1700 BC! Saffron’s history is laden with unusual uses.

The reason saffron is the highest-priced of spices is because of the intensive hand labor required to cultivate and harvest it. Saffron is the stigma of a small purple crocus flower; it takes about an acre of land and 75,000 flowers to yield one pound of saffron. Each flower blooms for only about one week of the year, during which time the stigmas must be hand-picked and dried.

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SAFFRON, GENUINE SPANISH SUPERIOR GRADE
Although other substitutes can provide a rich golden color, saffron has a distinctive flavor for which there simply is no substitute. Most recipes need only a few threads of saffron, so our one-gram package (consisting of several hundred threads) will serve for many dishes. The uses of saffron are varied: chicken soup, rice dishes, and saffron bread are the most common. Any good bouillabaisse (fish stew) will feature saffron.

- 1 gram jar $9.49
- 1/4 oz jar $54.95
- 1/2 oz jar $94.95
- 1 oz tin $149.95

GENUINE SPANISH COUPÉ GRADE
This is rare, high quality saffron from the Spain. The threads have been hand-selected to contain only the most flavorful red threads. One of our fondest memories is enticing Julia Child into opening a one-pound tin for us during a visit to Milwaukee. Immediately upon opening, the exotic scent of these delicate flowers filled the air with rare perfume, enchanting all of us!

- 1 gram jar $10.79
- 1/4 oz jar $59.95
- 1/2 oz jar $99.95
- 1 oz jar $169.95

SAFFRON, SPANISH SUPERIOR GRADE
Powdered. Since this saffron is powdered, remember it will be more concentrated and you need to use far less if your recipe calls for a teaspoon of threads. If you use a fair amount of saffron, the price on these little vials is unbeatable; they contain five grams worth, and are far and away the best price per gram.

- five grams $24.99 * (sold by vial only) *

“...the view of life is, after all, elaborated mainly in the kitchen.”
~ Joseph Conrad

SALESEASONINGS
These versatile seasonings are described in more detail in our alphabetical listing.

Blue Cheese pg. 4 • Buttermilk pg. 5 • Creamy Peppercorn pg. 12 • Garden Salad pg. 15 • Italian pg. 18 • Rocky Mountain pg. 29 • Salad Elegant pg. 30 • Spicy Sesame pg. 35

SAFON SEASONING Due to constant requests for a specific “salmon seasoning,” we created this blend to complement the stronger flavors of salmon and tuna. A salmon company in Wisconsin buys this in bulk, a very good sign indeed! Rub on fillets before cooking, then fry, broil or grill. Also works well as a seasoning for breadcrumbs. Hand-mixed from Kosher flare salt, white & toasted sesame seed, dill seed, minced garlic, black, white, and green pepper, mustard seed, onion, rosemary, dill weed, lemon peel, caraway, cayenne.

- 1 oz $1.99
- 4 oz $4.69
- 8 oz $9.29
- 16 oz $16.99
- 1/2 cup jar refill (net wt 2oz) $3.74 in a jar $4.99

SALT OF THE EARTH (AND SEA)!
The mining of salt has played a huge part in shaping the history of the world. The oldest salt mine in Europe is believed to have been used by Neolithic man in the latter part of the Stone Age, around 10,000 B.C. When Pompey defeated Mithridates, he found in the palace an antidote for poison along with the instruction, “to be taken fasting, a grain of salt being added”.

Hence our modern expression to take something with a grain of salt. Roman soldiers received salt as pay. If they were not in the area of a salt mine, they received some kind of currency with which to buy salt. The term for this was salarium, from which comes our modern word, salary.

In the restaurant world, chefs are no longer content with one form of salt. Keep in mind that chefs look to varied salts only partially in respect for the flavor. Equally important are the texture and shape of the salt crystals. We could very easily stock dozens and dozens of salt variations, but it is not our desire to become The Salt House!

SALT, CURING Also known as Prague Powder No. 1, this is a standard 6.25% basic cure for any meat that requires cooking, smoking or canning. One ounce cures 25 pounds of sausage. Ingredients: salt, sodium nitrite, glycerin and FD&C #3 used to color cure accordance with MDI Bulletin 656 of 4/1/74.

NOT EDIBLE. Keep out of the reach of children.

- 1 oz $0.69
- 4 oz $2.59
- 8 oz $3.99
- 16 oz $6.99

SALT, ENGLISH SEA, MALDON organic.
This fabulous pure crystal salt comes from Essex, England. The family run business has been panning salt since 1882. It is known for its pyramid-shaped soft flaky crystal and stunning white color. There is something very aesthetically appealing about its appearance and its flavor is also quite delightful. It is drier than French sea salts.

- 8.5 oz box $8.99

SALT, MALDON SMOKED organic.
Same great flaky Maldon sea salt crystals, except dried with oak wood, and a special blend of hardwoods derived from sustainable sources. While some smoked products can be overwhelming, this has a subtle smokiness.

- 4.4 oz box $7.99

SALT, FRENCH SEA “LA BALEINE” This is a sea salt, evaporated to a sparkling white by sun and sea breezes, then washed in Mediterranean sea water. Available in “gros”
(coarse for grinding) or “fin” (fine for shaking out of a shaker).
Ingredients: Sea Salt, Magnesium Oxide.

Please specify: Fine or Coarse

- 26 oz container $5.99

SALT, FRENCH SEA, FLEUR DE SEL
Translation: The Flower of Salt. This salt is considered the “caviar of salt” even though they have been hand-harvested for centuries. When harvested, only the very top premium layer of salt is raked from the salt bed. Unlike processed industrial salt, this salt is a natural source of potassium, calcium, magnesium, copper, zinc and iodine. We offer two top French brands:

K Esprit Du Sel - Island of Ré
“Harvested by hand on the Atlantic island of Ré, France, since the 7th century. Gathered in summer and smelling of the sea and violets, this fine white natural seasoning adds bright aroma and flavor to food. The Esprit du Sel brand is your guarantee of purity and the most intense sea salt produced in France.” Uniformly clean and sparkling.
* 5.64 oz plastic container $13.95

K Malandel Fleur de SEL
The Paludier who harvests this salt describes it as “made of the finest salt crystals floating at the surface of the marsh, and has been traditionally hand-harvested for centuries. This delicacy is produced in very small quantities every year.”
* 16 oz bag $18.99

K SALT, FRENCH GREY, Sel Marin de Guerande Bretagne. At long last we’ve found a sea salt we can buy in bulk. (Hence making it much more reasonable.) This is a damp, grey salt, coarse & unrefined, it’s scent is of the ocean!
8 oz $4.00 • 16 oz $8.00 • ½ cup jar (net wt 4.5oz) $3.29

K FUMÉE DE SEL (Chardonnay Oak Smoked Sea Salt) To dry, the salt is smoked over fires made from the burning seaweed and flowers of the sea and violets, this fine white natural seasoning adds bright aroma and flavor to food. The Esprit du Sel brand is your guarantee of purity and the most intense sea salt produced in France.” Uniformly clean and sparkling.

* 7.5 oz jar $18.95

K SALT, HAWAIIAN SEA, BLACK OR RED
This salt is hand harvested by artisan salt farmers in Hawaii. Pristine ocean water is purified and the salt evaporated by the sun and wind. The black salt is dried with black lava rock, while the red salt is dried with red Alae clay. Both of these serve to add valuable healthy minerals. The salt is then evaporated in above ground pools and greenhouses to ensure retention of these essential trace minerals. Natural sea salt is the most complex mineral element on Earth. The flavor of this exceptional salt is truly wonderful: a sparkling burst of bright salt flavor followed by a delicate sweet flavor.

Please specify: Red or Black
1 oz $1.79 • 4 oz $4.49 • 8 oz $7.99 • 16 oz $14.99
½ cup jar refill (net wt 3.5oz) $3.74 in a jar $4.99

K SALT, HIMALAYAN PINK Fine or Coarse Grain. This unique salt comes from the foothills of the Himalayan Mountains. Its origins are Marine fossils over 200 million years old. Rich in the healthful minerals found in ocean water, this salt is as pure as the prehistoric seas from which it came. The delicate pink color makes the fine grains a dramatic finishing salt, or the coarse grain salt is perfect for your salt grinder.

Please specify: Coarse or Fine Grain
1 oz $1.19 • 4 oz $2.79 • 8 oz $5.29 • 16 oz $9.99
½ cup jar refill (net wt 4.5oz) $2.74 in a jar $3.99

K SALT, KOSHER FLAKE diamond crystal. The flakes of this salt are larger than your average table salt. In most marinade recipes, this type of salt is specifically called for; it seems to bind well with other ingredients. Kosher salt has a clean, crisp flavor preferable for vegetables and salads. No additives.
* sold only in 3 pound box $3.99 each

K SALT, PORTUGUESE SEA #HIGHLY RECOMMENDED# organic. Now here is a salt that we are genuinely proud to offer you. It is a fabulous sea salt, whiter and cleaner than the French, delicate and slightly sweet in flavor. This salt has an interesting origin story - two young men in Portugal going for their aquaculture degree wanted to produce large amounts of algae, rich in beta-carotene, which food manufacturers favor as a natural, safe, orange dye. A part of their commitment to the environment entailed taking care of old salt pans. These pans must be closely attended, to keep them from drying out - a great deal of work goes into this process. The seawater is allowed to evaporate into smaller and smaller pools until the salt is so dense it can be scooped out by hand. The very top layer will be skimmed off with a net; it can be seen only when glinting in the sun at the proper angle. If not harvested quickly, it melts like snow. This area of Portugal has much more sunshine than the areas of France where salt is harvested. With faster drying times and fewer storms stirring up the bottom of the ocean, the salt produced here is much whiter than its French counterparts. Slow Food, an organization we believe strongly in, has awarded the gentleman that started all this the Slow Food Award for the Defense of Biodiversity.

K PORTUGUESE TRADITIONAL SEA SALT, organic. Comparable to French Grey Salt, but cleaner and whiter with a more delicate crystal.
4 oz bag $2.59 • 8 oz $3.99 • 16 oz $6.99
½ cup jar refill (net wt 4.5oz) $2.24 in a jar $3.49

K PORTUGUESE SALT CREAM (The Portuguese equivalent of Fleur de Sel) organic. This is the top layer of delicate salt crystals, or cream of the crop,
which is skinned off. Really delicious salt at a terrific price
compared to the French.

1 oz $1.39 • 4 oz $4.29 • 8 oz $7.49 • 16 oz $13.99
½ cup jar refill (net wt 3oz) $3.24 in a jar $4.49

SALT, ROCK, TIDMAN’S Extracted from ancient salt
deposits, this coarse salt is ideal for a salt grinder.

17.63 oz box $5.99

SALT, TRUFFLE please see pg. 37.

SALT, HICKORY SMOKE please see pg. 34.

SALT, VULCAN’S FIRE please see pg. 39.

SANS HO PEPPERCORNS It is very rare for us to come
across anything new in the spice world, so this is our best find
in many years. Right around the time we initially received
these, we did a Podcast with Alton Brown for Nerdist, and
we had lots of fun watching his expression as he chewed one.
“Okay this is interesting but now I want it to stop because I
am afraid I won’t be able to talk!” Food science writer Harold
McGee describes it quite well: “they produce a strange, tingling,
buzzing, numbing sensation that is something like a mild
electrical current. Sansho appears to act on several different
kinds of nerve endings at once, induce sensitivity to touch and
cold in nerves that are ordinarily nonsensitive, [causing] a kind
of general neurological confusion.” Hand-harvested in Japan’s
Kochi Prefecture and quickly air-freighted to The Spice House,
they have a sharp, citrusy taste, with an electrifying tingling
numbness that can linger for more than ten minutes. Related to
Sichuan peppercorns, but far stronger and more numbing, sansho
is used in Asian cuisines to add dimension to broths and sauces
for fish, pork and vegetable dishes. It’s a common seasoning for
chicken yakitori and broiled eel. We are still experimenting with
this new product, and we would love to hear feedback from you
all as to what you come up with.

Whole: Bulk Only 1/4 oz $5.25 • 1/2 oz $10.50 • 1 oz $21.00

SASSAFRAS LEAVES See Gumbo File Powder, pg. 17.

SAUCE/SOUP/STOCK HELPERS please see pg. 34.

SAUERBRATEN SPICE Sauerkrauten, a treat from our
German heritage, is worth the three-day marinade to develop
the traditional, intense flavor. Please see our own recipe in
the box below. Hand-mixed from mustard seed, juniper berries,
allasspice, cassia, dill seed, bay leaves, cloves, ginger, star anise,
peppercorns, coriander, mace, cardamom, red chiles.

1 oz $2.29 • 4 oz $5.29 • 8 oz $9.99 • 16 oz $18.99
½ cup jar refill (net wt 1.5oz) $3.24 in a jar $4.49

SAUERBRATEN
Season a 4-5 lb chuck, rump, or round of beef roast with salt and pepper. Place
in a large ceramic or glass dish; add 2 cups of cider vinegar, 2 cups of water, and
2-3 tbsp. Sauerkraut Spice. Cover and refrigerate for 3 days, turning meat twice
daily. Remove meat from marinade; reserve marinade. Brown meat in about 2
lbs. bacon drippings in a large pot. Add 1 cup of marinade and simmer covered
for 2½-3 hrs (until tender). If necessary, add a little more marinade from time to
time. Remove meat, let stand 15 mins then slice. Meanwhile, add ½ cup brown
sugar and 4-6 crumbled gingersnaps to liquid in pot. Stir until gravy thickens;
add a little arrowroot or flour if desired. Pour gravy over sliced meat and serve.
This recipe is from our own “Smiling Al” Meyer; he says, “Das ist GUT!”

SAUERBRATEN

SAUERBRATEN

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BRATWURST SAUSAGE SEASONING

A Midwest favorite, these sausages are plump and somewhat spicy. Grill them with sauerkraut (with or without
caraway seed – that is a big controversy!) or braise them
in beer, finish them off with a grainy mustard. Hand-mixed
from salt, white pepper, nutmeg, mustard powder, white
onion powder.

1 oz $0.69 • 4 oz $2.59 • 8 oz $3.99 • 16 oz $6.99
½ cup jar refill (net wt 4oz) $2.74 in a jar $3.99

CHORIZO SAUSAGE SEASONING

This spicy blend of traditional Mexican flavors you’ll be making
bold, fresh Mexican sausage in minutes. Generously spiced
and with a satisfying heat, it’s delicious for tacos, burritos,
enchiladas, with eggs or any way you can imagine. Hand
mixed from: Kosher salt, ancho chile, guajillo chile, chipotle
chile, garlic, cumin, oregano, black pepper, cayenne, bay
leaf, cinnamon and clove.

1 oz $1.79 • 4 oz $4.49 • 8 oz $7.99 • 16 oz $14.99
½ cup jar refill (net wt 4oz) $3.74 in a jar $4.99

ITALIAN SAUSAGE SEASONING Spicy, but not too hot, perfect for making ground pork into pizza
sausage. Hand-mixed from salt, cracked fennel seed, ground
Tellicherry black pepper, msg, ground fennel, sugar. Use 3
TBS per pound of meat.

1 oz. $1.49 • 4 oz $3.29 • 8 oz $6.29 • 16 oz $11.99
½ cup jar refill (net wt 3oz) $2.74 in jar $3.99

Merguez Sausage Seasoning

This pungent and spicy blend is your passport to the rich
flavors of North Africa. Merguez is a delicious Berber
sausage traditionally made with lamb or beef and has
become incredibly popular in recent years in Southern
Europe. To make merguez take 3 Tbsp. of seasoning per
pound of your favorite ground meat, preferably lamb. Mix
thoroughly, form into patties or links and let it rest for full
flavor development or cook it right away if you can’t wait!

FANTASTIC FOR TAGINES OR WITH HARISSA. Hand mixed from:
Paprika, ground chiles, coriander, cumin, onion, garlic,
tomato, caraway, fennel, kosher salt, pepper, and lemon.

1 oz $1.99 • 4 oz $4.69 • 8 oz $9.29 • 16 oz $16.99
½ cup jar refill (net wt 2.5oz) $4.24 in a jar $5.49

POLISH SAUSAGE SEASONING New formulation.
for a more authentic flavor. Hand-mixed from lactose, salt,
garlic, black pepper, onion mustard powder, sugar, nutmeg
and marjoram.

1 oz $1.49 • 4 oz $3.29 • 8 oz $6.29 • 16 oz $11.99
½ cup jar refill (net wt 3oz) $2.74 in a jar $3.99
1 cup jar $5.99

SAUSAGE SEASONINGS

The residents of the Milwaukee area share a tradition of
fine sausage making. We believe this continues on through
the generations because of the enjoyment one gets in sharing
something special with family and friends. If you come from a
family where one of the weathered old uncles makes sausage
a few times a year, don’t let the family sausage making day become
a lost art. Spend a day with an older member of the family
learning something new, you might be surprised that what starts
out as a charitable activity lends you to something precious. Not
just the actual sausage making but the stories you hear about
your family predecessors that you might never have taken the
time to absorb otherwise. Just add 1 Tablespoon per pound of
meat, salt is already included.

BRATWURST SAUSAGE SEASONING

A Midwest favorite, these sausages are plump and somewhat spicy. Grill them with sauerkraut (with or without
caraway seed – that is a big controversy!) or braise them
in beer, finish them off with a grainy mustard. Hand-mixed
from salt, white pepper, nutmeg, mustard powder, white
onion powder.

1 oz $0.69 • 4 oz $2.59 • 8 oz $3.99 • 16 oz $6.99
½ cup jar refill (net wt 4oz) $2.74 in a jar $3.99

CHORIZO SAUSAGE SEASONING

This spicy blend of traditional Mexican flavors you’ll be making
bold, fresh Mexican sausage in minutes. Generously spiced
and with a satisfying heat, it’s delicious for tacos, burritos,
enchiladas, with eggs or any way you can imagine. Hand
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chile, garlic, cumin, oregano, black pepper, cayenne, bay
leaf, cinnamon and clove.

1 oz $1.79 • 4 oz $4.49 • 8 oz $7.99 • 16 oz $14.99
½ cup jar refill (net wt 4oz) $3.74 in a jar $4.99

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½ cup jar refill (net wt 3oz) $2.74 in jar $3.99

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FANTASTIC FOR TAGINES OR WITH HARISSA. Hand mixed from:
Paprika, ground chiles, coriander, cumin, onion, garlic,
tomato, caraway, fennel, kosher salt, pepper, and lemon.

1 oz $1.99 • 4 oz $4.69 • 8 oz $9.29 • 16 oz $16.99
½ cup jar refill (net wt 2.5oz) $4.24 in a jar $5.49

POLISH SAUSAGE SEASONING New formulation.
for a more authentic flavor. Hand-mixed from lactose, salt,
garlic, black pepper, onion mustard powder, sugar, nutmeg
and marjoram.

1 oz $1.49 • 4 oz $3.29 • 8 oz $6.29 • 16 oz $11.99
½ cup jar refill (net wt 3oz) $2.74 in a jar $3.99
1 cup jar $5.99

414.272.0977 • www.thespicehouse.com
**PORK/BREAKFAST SAUSAGE SEASONING**
A nice blend with a zippy bite. Hand-mixed from salt, Hungarian sweet paprika, very finely ground Tellicherry black pepper, sugar, nutmeg, cayenne pepper, thyme, sage.

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<th>Size</th>
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<tbody>
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<td>½ cup jar</td>
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**VENISON SAUSAGE SEASONING**
Naturally, our biggest seller during deer hunting season. Good on any large wild game, including elk. Hand-mixed from salt, Tellicherry pepper, nutmeg, coriander, red pepper, paprika. Use 1 Tbsp. per pound of meat. A four-ounce package is enough to make about 10 pounds of sausage.

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**SAVORY LEAVES** whole, Croatian. This variety of savory is known as Summer Savory; it is more delicate and sweeter than Winter Savory, which tends to be rather bitter. Savory’s flavor is reminiscent of thyme; many also describe it as peppery. It is the most popular herb for beans and peas, giving rise to the German title of Bohnenkraut, or “bean herb.” Savory can replace sage in poultry stuffing and can be found quite often in sausage-making recipes. Also pleasing in soup.

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<td>½ cup jar</td>
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**SCALLIONS** freeze-dried. Scallions, from a non-bulb-forming onion, are similar in their delicate, mild flavor to young green onions. They make an attractive garnish: add to soups, sauces, salads, eggs, vegetable medleys.

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<tr>
<td>½ cup jar</td>
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**SESAME SEEDS, White Or Toasted**
This name in Southern cookbooks. Sesame seeds, with their “benne” seeds in Africa, you might see them called for under this name in Southern cookbooks. Sesame seeds, with their high oil content in sesame, are similar in their delicate, mild flavor to young green onions. They make an attractive garnish: add to soups, sauces, salads, eggs, vegetable medleys.

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**SHAWARMA, STREET CART SHAWARMA SEASONING**
Salt free. If you have ever traveled in the Middle East, you can recall fragrant street carts serving a multitude of varieties of Shawarma on a spit. The word *Shawarma* means “turning” in Arabic, referring to the preparation of the meat, as opposed to the finished dish. Spices are a huge part of that preparation, as they form the flavor base for the marinade or dry rub used with the meat. You can make a marinade with a variety of ingredients; typically you would use olive oil, or you could also use yogurt. You might also add garlic, lemon juice or vinegar, or fresh parsley. The flavor is so delicious it is no surprise that this dish is readily available at most Middle Eastern restaurants in this country, some of whom prefer to use the description of Mediterranean cuisine. Once the meat is roasted and shaved, it is placed on pita bread or laffa and smothered with toppings including tabbouleh, hummus, vegetables, and sometimes a yogurt based sauce. Hand mixed from coriander, sumac, cumin, cinnamon, cardamom, black pepper, turmeric, cloves, allspice.

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**SHRIMP & CRAB BOIL SPICE**
Very flavorful traditional blend for boiling shrimp, crab or lobster. To make 2-3 pounds of shrimp, add 3-4 TBS spice to 4 quarts of water. Simmer, covered for about 15 mins. to allow the spices time to release their flavors. Add shrimp, bring water to a boil, and cook about 2 mins. after boiling begins. Immediately strain shrimp out of the hot water to avoid overcooking. This combination of spices also works wonderfully to flavor baby back ribs when parboiling. Because the ribs simmer for a longer time, you need not simmer the spices first. For 2-3 pounds of baby back ribs, put 4-5 TBS spices in a 5 quart pot; add the ribs and cover them with cold water. Bring to a boil; simmer 45 mins. after boiling begins. At this point, the ribs will need only about 10 mins. on the grill, flip several times after two minutes per side. Hand-mixed from Jamaican allspice, brown and yellow mustard seed, coriander, Zanzibar cloves, Turkish bay leaves, cracked ginger, chiles.

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**SICHUAN PEPPERCORNS**
Sichuan pepper (*xanthoxylum peperitum*) is native to northern China and is not related to black pepper (*piper nigrum*), which is native to India. This pepper is quite aromatic but not very hot. Before Asian cultures were introduced to chile pepper, Sichuan was used along with ginger to give heat to many dishes. The heat in modern Sichuan cooking comes instead from red chile pepper (*capsicum annuum*), introduced to Asia in the 15th century. Sichuan pepper is still called for in many traditional Chinese recipes. They have a unique flavor and numbing property known in China as “ma.”

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**SMOKE HOUSE SEASONING**
Old Virginia style – hickory taste with full, rounded flavor. Sprinkle 1 tsp per pound for chicken, chops, ribs, steaks. Kosher salt, paprika, celery, hickory smoke salt, garlic, onion, sugar, pepper, turmeric,

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curry, caraway, dill, bay leaf, fenugreek, thyme, savory, basil, marjoram, tarragon, chervil, parsley, rosemary, dill weed.

1 oz $1.99 * 4 oz $4.69 * 8 oz $9.29 * 16 oz $16.99
½ cup jar refill (net wt 3 oz) $4.24 in a jar $5.49

* SMOKED POWDERS *

Hickory or mesquite. Quite simply, the smoke from a burning fire (either hickory or mesquite wood) is captured and spray-dried onto one of a variety of bases, or carriers. Intense flavor.

*All smoke powders are Gluten Free.*

**K** HICKORY SMOKE ON A MALTO-DEXTRIN BASE This is a strong hickory smoke flavor on a barley malt base. It has a ten-fold strength and is intensely strong, - one jar seasons 75 to 100 lbs of meat.

* ½ cup jar $4.99 *

**K** HICKORY SMOKE SALT This is a natural smoke flavor on a dendritic (fine) salt base. Great for beef jerky. Also imparts a nice smoky flavor when added to barbeque sauce, soups, cheese dips, nut meats, gravy, stuffing.

* ½ cup jar $3.99 *

**K** MESQUITE SMOKE POWDER Mesquite has a lighter, sweeter flavor than hickory. Adds nice flavor to gravy, salad dressing, baked beans, snack crackers, trail mix, nuts, and barbeque sauce. Mesquite’s delicate, sweeter savor lends itself to rich meats such as lamb, goose, duck, thick cuts of beef.

½ cup jar $6.49 * 1 cup jar $11.99 * 2 cup jar $22.99

Of all the items on the menu, soup is that which exacts the most delicate perfection and the strictest attention.

~ Escoffier

* SOUP/SAUCE MAKING PRODUCTS *

More Than Gourmet Product Line

These products are made in the classic old world tradition of Escoffier. The stock is slowly reduced in a very time-consuming manner (over 24 hours). Only the freshest and finest ingredients (no chemicals or msg) are incorporated. Just a few years ago, this product was available only to the world’s finest chefs, in bulk. Comes with sauce recipes.


* 1½ ounce container $5.49 *

ESSENCE DE CHAMPIGNON GOLD (Classic Mushroom Essence) Can be used as a light-bodied sauce or stock for adding flavor to soups, risottos, pasta, salad dressings. If you prefer a stronger rich mushroom flavor for your sauces, use it full strength. Makes 4 cups of mushroom stock. Ingredients: Mushroom stock, sherry wine, tapioca starch, salt, spices, natural garlic extract.

* 1½ ounce container $5.99 *

GLACE D’AGNEAU GOLD (Classic Roasted Lamb Stock) We love lamb for special occasion dinner menus. Makes 4 cups. Ingredients: lamb & veal stock, Madeira & red wine, salt, modified food starch, gelatin, tomato paste, mirepoix stock, natural flavors, spices, garlic extract.

* 1½ ounce container $5.49 *


* 1½ ounce container $5.99 *

GLACE DE FRUITS DE MER GOLD (Classic Seafood/Fish Stock) Made from a unique blend of the finest “fruits of the sea:” lobster, shrimp, crab and fish. Makes 4 cups of stock. Ingredients: lobster stock, shrimp stock, white wine, Mirepoix stock (carrot, onion and celery) fish stock, dried shrimp meat, salt, fish powder (made from white meat fish) gelatin, tomato paste, crab powder (made from blue crab) and garlic extract.

* 1½ ounce container $7.99 *

GLACE DE VOLAILLE GOLD (Classic Roasted Turkey Stock) One question here - how important is your Thanksgiving Day turkey gravy? Ingredients: turkey stock, chicken stock, turkey fat, salt, modified food starch, mirepoix stock, gelatin, natural flavors, sugar and spices.

* 1½ ounce container $6.49 *

JUS DE POULET GOLD (Classic Roasted Chicken Demi-Glace) Makes 1 cup sauce. Delicious sauce recipes included. Ingredients: chicken stock, mirepoix stock, modified food starch, salt, water, white wine, gelatin, chicken fat, natural flavors and chicken.

* 1½ ounce container $4.99 *

VEGGIE GLACE GOLD Flavorful vegetarian substitute for veal demi-glace. Use in Mediterranean-mushroom-olive sauce, Southwestern penne, spicy ginger-garlic sauce, and vegetarian chili. Ingredients: Burgundy wine, onion stock, modified food starch, celery stock, natural flavors, carrot stock, tomato paste, lemon juice (from concentrate), mushroom stock, salt, garlic powder, herbs. Makes 1 cup sauce.

* 1½ ounce container $4.99 *

* SOUP & STOCK BASES *

There is no substitute for homemade soups or stocks, but most of us just can’t fit this time consuming process into our busy lives. Thankfully these soup and stock bases can be stored in the refrigerator for at least a year, and the product is far superior to those little bouillon cubes you find in the grocery store –twice the flavor and half the salt. Not only do they serve as a substitute for stock, 1/2 teaspoon can bring out the flavor in so many other dishes. If you prefer making homemade stock, a small amount of soup base can add that missing flavor. You can also use these bases to add flavor to rice, vegetables, pasta, stir fry, & gravies.

The high quality bases we are offering are from Redi-Base. From their website “Redi-Base is made from cooking the finest USDA inspected meats, seafoods, and poultry into a meat-first concentrate that delivers a flavor packed foundation which retains the flavor, aroma, color, body, and nutritive value of the highest quality, and will stay fresh unopened for months on your shelf. No chemical preservatives are used in Redi-Base. Only natural products give the base its long shelf life. All soup bases have NO ADDED MSG and are GLUTEN FREE.”
BEEF BASE Of this product Cooks Illustrated wrote, “Tasters agreed on the presence of a deep, dark, and hearty character.” Ingredients: Roasted beef, sea salt, sugar, potato flour, onion powder, beef stock (contains salt), yeast extract, flavor (flavor, beef fat, salt), canola oil, caramel color, dried carrot juice, spices, garlic powder, and extractives of celery, onion and garlic.

½ tsp makes 8 oz stock • 15 calories, 0.5g fat, 610mg sodium • 8 fl oz jar $8.49

CHICKEN BASE Hardy a day goes by that we do not use this product at home. Any sauce, vegetable dish, or stock that is “missing” something gets 1/4 tsp of this base - it fixes everything! Ingredients: Cooked chicken meat, sea salt, sugar, chicken fat, potato flour, onion powder, yeast extract, flavor (chicken broth, salt, flavoring), dried carrot juice, spices, turmeric, extractives of celery, and garlic powder.

¾ tsp makes 8 oz of stock • 15 calories, 0.5g fat, 580mg sodium • 8 fl oz jar $7.49

VEGETABLE BASE Ingredients: Dehydrated vegetables (onion, tomato, sweet corn, carrot, celery, pumpkin, carrot juice, bell pepper, green leek and garlic), sea salt, sugar, yeast extract, canola oil, spices, and extractives of celery, onion and garlic.

1 tsp makes 8 oz of stock • 10 calories, 0g fat, 570mg sodium • 6 fl oz jar $8.49

SOUTHWESTERN SEASONING Flavorful and tangy yet not overly bold. Southwestern seasoning adds zip to grilled chicken or pork chops, ribs, spicy beef dishes, sautéed shrimp or scallops, fresh tomato and cilantro sauce, any type of grilled chicken or pork chops, ribs, spicy beef dishes, sautéed vegetables. Shake onto scrambled eggs or dust grilled veggies. Great for oven slow and low roasted tomatoes. Because it has no salt, you can add as much flavorful spice as you'd like and then salt for oven slow and low roasted tomatoes. Because it has no salt, you can add as much flavorful spice as you'd like and then salt to taste, or leave out the salt entirely! With pungent herbs and a nice base of red wine vinegar and lemon, you won’t miss the salt at all. Hand mixed from: Greek oregano, marjoram, dill, lemon grass, garlic, paprika, leafy basil, Mr. La's cayenne, oregano.

1 oz $2.29 • 4 oz $5.59 • 8 oz $9.99 • 16 oz $18.99
½ cup jar refill (net wt 2.5oz) $4.24 in a jar $5.49

SPICY SESAME SEASONING This salt-free seasoning features lots of fresh, crunchy, sesame seeds in addition to herbs, making it an ideal salad sprinkle. Also zips up a stir fry or cold pasta salad. Perfect for sautéing asparagus, winner of Chinese Five Spice Powder (see pg. 9).

Hand Selected Whole: Bulk Only
1 oz $4.49 • 4 oz $14.99
8 oz $22.99 • 16 oz $39.99
Broken Pieces: Bulk Only
1 oz $1.99 • 4 oz $4.69
8 oz $9.29 • 16 oz $16.99
Powdered:
1 oz $2.29 • 4 oz $5.59
8 oz $9.99 • 16 oz $18.99
½ cup jar refill (net wt 2oz) $3.74 in a jar $4.99

SUMAC Sumac’s popularity skyrocketed when Alton Brown, of The Food Network fame, named it “Spice of the Year” for 2012. Where do we go into 2013 to follow sumac? (If only Alton would call us and tell us ahead of time so we could be sure to be stocked up!) Powdered Sumac is used in the Middle East, in the same manner as we use lemon juice or vinegar. Sumac has a very nice, fruity-tart flavor which is not quite as overpowering as lemon. The Romans used sumac frequently before lemons were available to them. In addition to their very pleasant flavor, flakes from the berry are a lovely deep red color and make an attractive garnish. Very nice sprinkled on fish, chicken, over salad dressing, rice pilaf, or over raw onions. Try substituting in any dish on which you might squeeze fresh lemon juice. Ingredients: powdered sumac leaves.

1 oz $2.29 • 4 oz $5.49 • 8 oz $9.99 • 16 oz $18.99
½ cup jar refill (net wt 2oz) $3.74 in a jar $4.99

* SUNNY SEASONINGS *

Back when we were a fledgling shop and my folks were creating new blends, my Dad came up with the idea of calling salt free blends “Sunny”, which he thought of as good, clear, bright. We continue that tradition to this day, and all seasonings with SUNNY in the title continue to be salt free mixes.

SUNNY GREEK ISLANDS SEASONING salt-free. The Greek Islands are known for intensely flavored food, using native ingredients like herbs such as oregano and dill, lemon and garlic as well as exotic imports like cinnamon and pepper. This tangy, salt-free blend incorporates many of these traditional flavors. It is an excellent choice for seafood and vegetables. Mix with olive oil for a simple, delicious poultry marinade. Great for oven slow and low roasted tomatoes. Because it has no salt, you can add as much flavorful spice as you’d like and then salt to taste, or leave out the salt entirely! With pungent herbs and a nice base of red wine vinegar and lemon, you won’t miss the salt at all. Hand mixed from: Greek oregano, marjoram, dill, spearmint, garlic, lemon peel, lemon juice, Tellicherry pepper, red wine vinegar and cinnamon.

1 oz $2.49 • 4 oz $6.99 • 8 oz $10.79 • 16 oz $20.99
½ cup jar refill (net wt 1.75oz) $4.24 in a jar $5.49

SUNNY OAXACA SEASONING salt-free. The Southern Mexican state of Oaxaca is known for its diverse and excellent cuisine, based on the vast array of products grown and farmed in its mountainous terrain. This earthy, salt-free meat

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rub is based on two of the more common flavors: sweet, raisiny ancho chilies and rich dark coffee. Balanced by bitter Mexican oregano and a little sweet brown sugar and cinnamon, this rub is delicious on traditional Oaxacan specialties like barbecue goat. Hand mixed from ancho chili powder, cumin, Mexican oregano, garlic, coffee, cinnamon, brown sugar, thyme, pepper.

1 oz $2.49 • 4 oz $6.99 • 8 oz $10.79 • 16 oz $20.99
½ cup jar refill (net wt 3 oz) $4.24 in a jar $5.49

**SUNNY PARIS SEASONING** salt-free. This blend is one of our hidden gems. It is extremely difficult to make, so we don’t talk it up as much as we should! This exquisite seasoning is rich in elegant freeze-dried shallots, which seem to induce a salt-like satisfaction in the taste buds. We’ve added Mysore green peppercorns and some top-quality French herbs to blend this premium seasoning which (though a bit expensive) has a loyal following among our customers. The lighter, more delicate nature of this seasoning makes it fabulous for fish (we especially love it on fresh lake perch), seafood, vegetables of any sort, baked chicken, omelets and other egg dishes, potatoes. Try it in chicken, tuna, or shrimp salads, or mix in with sour cream for dip or baked potato dressing. Hand-mixed from freeze-dried shallots, ground Mysore green peppercorns, dill weed, freeze-dried scallions, French basil, French tarragon, French chervil, minced parsley flakes, ground white pepper.

**Sold in jars only.**
½ cup jar $7.99 • 1 cup jar $14.49 • 2 cup jar $24.49

**SUNNY PARIS SEASONING** salt-free. Named after the city that combines the best of both the Western and Eastern worlds, we like to think this seasoning does the same by combining a citrusy pepper flavor with many curry spices. The twang from the lemon makes the omission of salt barely discernible. This is a terrific seasoning to shake on chicken wings before grilling. Also good for chicken or tuna salad, egg dishes, rice, steamed vegetables, stir fry, steaks, baked pork chops, mix 1 Tbsp. per cup sour cream for salad dressing. Hand-mixed from black pepper, turmeric powder, powdered lemon peel, citric acid, coriander, cumin, ginger, fenugreek, garlic, fennel, nutmeg, cinnamon, white pepper, onion powder, red pepper, cloves, cardamom.

1 oz $2.49 • 4 oz $6.99 • 8 oz $10.79 • 16 oz $20.99
½ cup jar refill (net wt 2.75 oz) $4.24 in a jar $5.49

**SUNNY SPAIN SEASONING** salt-free. Based on our Pepper-Lemon Seasoning, a timeless classic, but minus the salt. It’s good on just about everything, packing a tremendous amount of flavor. And you can always add your own salt should you be a salt lover. Fried chicken or fish are wonderful seasoned with this blend, you can sprinkle on or use it to mix into your breading. Excellent on eggs cooked in any manner. Very nice on chops, steaks, steamed veggies. Hand-mixed from Tellicherry black pepper, powdered lemon peel, citric acid, garlic & onion.

1 oz $2.49 • 4 oz $6.99 • 8 oz $10.79 • 16 oz $20.99
½ cup jar refill (net wt 2.5 oz) $4.24 in a jar $5.49

**THYME** broken leaf. Thyme was added to the straw bale that was the bed of the newborn Jesus; it was thought to provide protection against demons and nightmares. The herb was reported to have an aphrodisiac quality; to ensure successful parties, a clever host would strew his palace with thyme before his party guests arrived. The Romans associated thyme with parties, a clever host would strew his palace with thyme before the city that combines the best of both the Western and Eastern worlds. Thyme has been mildly spiced and slow-cooked in a tandour, or hot clay oven. This seasoning gives a close approximation of the exotic, aromatic flavor without the actual clay oven. The seasoning is also good with baked shrimp, seafood steaks; chicken or shrimp pasta salad. Hand-mixed from Moroccan coriander, cumin, garlic, powder, paprika, ginger, cardamom and Spanish saffron.

1 oz $2.69 • 4 oz $8.29 • 8 oz $14.29 • 16 oz $22.99
½ cup jar refill (net wt 2 oz) $4.74 in a jar $5.99

**TANDOORI SEASONING** Tandoori is food which has been mildly spiced and slow-cooked in a tandour, or hot clay oven. This seasoning gives a close approximation of the exotic, aromatic flavor without the actual clay oven. The seasoning is also good with baked shrimp, seafood steaks; chicken or shrimp pasta salad. Hand-mixed from Moroccan coriander, cumin, garlic, powder, paprika, ginger, cardamom and Spanish saffron.

1 oz $2.49 • 4 oz $6.99 • 8 oz $10.79 • 16 oz $20.99
½ cup jar refill (net wt 2.5 oz) $4.24 in a jar $5.49

**THAI CURRY POWDER** please see pg. 13.

**SWEET CHILE GARLIC SEASONING** We take the dynamic flavors of Sriracha, maple and mesquite to come up with this wholly unique Asian-influenced blend. It has a wonderful juxtaposition of both sweet and hot flavors and is very low on salt. Rub it on chicken wings, pork loin or beef kabobs. Stir-fry it with shrimp, vegetables or tofu. Mix it with a plum jam for an instant dim sum dipping sauce. Blended by hand from Sugar, Sriracha powder, garlic, onion, pepper, salt, mesquite oil and maple extract.

**SUNNY SINGAPORE SEASONING** salt-free. This blend is based on two of the more common flavors: sweet, raisiny ancho chilies and rich dark coffee. Balanced by bitter Mexican oregano and a little sweet brown sugar and cinnamon, this rub is delicious on traditional Oaxacan specialties like barbecue goat. Hand mixed from ancho chili powder, cumin, Mexican oregano, garlic, coffee, cinnamon, brown sugar, thyme, pepper.

1 oz $2.49 • 4 oz $6.99 • 8 oz $10.79 • 16 oz $20.99
½ cup jar refill (net wt 2.5 oz) $4.24 in a jar $5.49

**TACO SEASONING** Turn hamburger meat into flavorful taco or burrito meat. It also works great for ground turkey, chicken, pork or steak tacos. To season one lb. of meat, mix 4 Tbsp. of seasoning into 6 oz water. Add to one pound of slightly-browned ground meat and simmer 10 minutes or until sauce starts to thicken. This blend we describe as “family style” meaning it has no hot stuff in it. If you want to zip up your tacos, please see our chile section on pages 7-8. Recipe recently revised to be gluten free. Hand mixed from paprika, salt, onion, masa, dextrose, arrowroot, tomato powder, cumin, Mexican oregano, garlic, red bell pepper, cinnamon, allspice.

1 oz $1.99 • 4 oz $4.69 • 8 oz $9.29 • 16 oz $16.99
½ cup jar refill (net wt 3 oz) $4.24 in a jar $5.49

**TAMARIND CONCENTRATE** This is a pure concentrate of tamarind, the pod of a tree native to Africa but now mostly cultivated in India. Tamarind contains natural sugar, but also contains 12% tartaric acid, which makes it extremely tart. It is the souring agent commonly used in Indian curries and chutneys, also popular in Thai, Mexican and Mediterranean cuisine. In the West Indies, where tamarind also grows, it is used frequently in fruit drinks. Great in barbeque sauce and marinades.

**Sold by 14 oz container only.**
+ $5.19 each

**TARRAGON, FRENCH** Tarragon became popular in the 1600s in France; you will find it in many classic French sauces including Béarnaise, Hollandaise, tartar and béchamel. It is often used in salad dressings, especially vinaigrettes, and in flavored mustards and mayonnaise. It is commonly used for making herb butters, and added to many soups (especially cream soups). It is a wonderful herb for sole, shrimp and other seafood, even lake fish.

1 oz $4.29 • 4 oz $13.49 • 8 oz $24.99 • 16 oz $36.99
½ cup jar refill (net wt 0.5 oz) $2.74 in a jar $3.99

**THAI CURRY POWDER** please see pg. 13.
continue to receive exceptional French Thyme, with a deep green color and a fresh, smooth aroma. Highly recommended! Ground time for those who like the flavor but not the texture of thyme leaves in their food.

**Mediterranean Thyme**
- 1 oz $2.49 + 4 oz $6.99 + 8 oz $10.79 + 16 oz $20.99
- ½ cup jar (net wt 1oz) $3.74

**French Select Thyme**
- 1 oz $3.49 + 4 oz $9.19 + 8 oz $17.29 + 16 oz $28.99
- ½ cup jar (net wt 0.75oz) $2.99

**Organic Thyme (California)**
- 1 oz $3.49 + 4 oz $9.19 + 8 oz $17.29 + 16 oz $28.99
- ½ cup jar (net wt 1oz) $3.99

**TRUFFLE SALT, WHITE**
Made in Perugia, Italy, from the finest Guerande grey salt and pico, this rare, highly aromatic salt is just unbelievable. It is made from the sweetest red tomatoes, spray-dried into a fine powder. This product is a huge favorite among our customers that are in the Weight Watchers program. It just adds SO much flavor when sprinkled on, salads, eggs, vegetables, casseroles, baked chicken or fish. It also works great for those times when you need just a little bit more tomato sauce or paste. No mess tubes or half used cans. For tomato sauce, mix 1 part tomato powder with 4 parts water, for paste use 2-3 parts water. If you make your own pasta, tomato powder adds a lovely flavor and color when you mix it in the dough. Makes a terrific sauce for home made pizza or pizza bread. Also serves as a flavorful thickener for sauces, stews and gumbos.

**Sold in jars only:**
- Refrigerate to keep from caking.
- ½ cup jar (net wt 3.5oz) $4.99
- 1 cup jar (net wt 7oz) $8.99
- 2 cup spoon out jar (net wt 14oz) $15.99

**TRUFFLE OIL, BLACK OR WHITE**
Truffle oil is a lovely way to experience the flavor of fresh trifles without taking out a second mortgage. Nice added to marinades and vinaigrettes. The oil compliments any dish containing mushrooms. White truffle oil will get stronger if added to a dish before cooking, whereas, the black truffle oil is strong enough to add as you finish a dish.

**Sold only in 1.86 fl oz bottles**
- Black $12.49
- White $12.95

**TRUFFLE SALT, WHITE**
Also known as Tuber magnatum pico, this rare, highly aromatic salt is just unbelievable. It is made in Perugia, Italy, from the finest Guerande grey salt and precious white truffles. Use sparingly to give an earthy, gourmet flavor to just about any dish. Great way to upscale French fries or popcorn! Also wonderful on eggs, tomatoes, chicken, beef tenderloin. You will find many dishes that just cry out for this salt, once you taste! Very pungent!

- **Sold only in ¼ cup jars** (net wt 2.4oz) $17.99

**TURKEY BRINING BLEND**
We resisted this mix for quite awhile as it is one of those seasonings that we thought should be a “your choice” blend. The salt and the water make the brine; you really can add any aromatics you would like for the spice flavor. HOWEVER, sometimes life is less complicated when the choice is made for you, so we caved in to our customer’s request and made this blend! It flies off the shelf for holiday turkeys but keep in mind that other meat, such as pork can be brined before cooking with the same luscious results. You use one cup mix per gallon of water. In the case of a medium size turkey, you will need two cups to two gallons of water, which means you will need a pound of this spice mixture. Hand mixed from French sea salt, sugar, orange peel, French style peppercorns, toasted onions, chopped garlic, basil, rosemary, thyme, oregano, savory, rubbed sage, and cracked bay leaves.

**Bulk Only:** 8 oz $5.29 + 16 oz $9.99

**TURMERIC**
Finely ground. Turmeric, essential to curry powder, is a member of the ginger family. It has a light, musty flavor. Its brilliant golden-orange color made it a source for dyes and it replaced the much more expensive saffron, at least as a dye. (You can get similar color from turmeric but there is a world of difference in flavor.) Turmeric has recently been the beneficiary of some fantastic PR due to test results. It essential compound, curcumin, has been shown to be an antioxidant, an anti-inflammatory, and have anti-proliferative properties.

**Please specify:**
- Regular: 1 oz $1.49 + 4 oz $3.29 + 8 oz $6.29 + 16 oz $11.99
- ½ cup jar refill (net wt 2.5oz) $2.74 in a jar $3.99
- Organic: 1 oz $1.79 + 4 oz $4.49 + 8 oz $7.99 + 16 oz $14.99
- ½ cup jar refill (net wt 2.5oz) $3.74 in a jar $4.99

**VADOUVAN FRENCH MASALA CURRY**
This is a French interpretation of an Indian Masala. It has a rich savory flavor that is more familiar to Western palates than many Indian spice mixtures. Traditional Indian curry is given a sophisticated French twist with the addition of grated shallots. Use this spice wherever you would use regular curry powder. Hand blended from: curry, curry leaves, white and toasted onion and garlic powders, brown mustard seeds, shallots, and kosher salt.

- 1 oz $2.49 + 4 oz $6.99 + 8 oz $10.79 + 16 oz $20.99
- ½ cup jar refill (net wt 2.75oz) $4.74 in a jar $5.99

**VANILLA PRODUCTS**

*Unfortunately, several components are working together to make the current price of vanilla sky high, and very unstable. Please check our website for accurate, real time pricing: www.thespicehouse.com*

**VANILLA BEANS**
Madagascar, Mexican or Tahitian
Most spices, which require tropical climates to flourish, call the Eastern Hemisphere home. Vanilla, however, is a fine
representative of the Western world. It was discovered by the Spanish conquistadors in Mexico when they were served a drink by the emperor Montezuma called chocalatl, made from cocoa beans, ground corn, honey, and ground vanilla beans. When Cortez conquered the capital, he hoped to find a mountain of gold in the treasury coffers. What he found, instead, was actually a mountain of cocoa and vanilla beans! Cocoa beans were so valuable that they were actually used as currency. When the Spanish took this drink recipe home, along with both cocoa and vanilla beans, it gained instant popularity. A German physician really increased the popularity of vanilla by publishing a research article “proving” that vanilla drinks changed impotent men into wonderful lovers! Although vanilla beans are grown in several locations today, until the 1800s Mexico maintained a monopoly on the beans, in spite of the fact that explorers constantly uprooted the vines to replant in their native lands. Transplanting met with no success. The reason was that the pollinators, melipone bees, native only to Mexico, were not surviving the trip. A refuge on the island of Reunion discovered that the pointed stick of a bamboo shoot could be used to hand-pollinate the flowers. This allowed the French to plant vanilla on the tropical islands they controlled. To this day, former French colonies within 25 degrees of the equator produce 80% of the world’s vanilla.

The vanilla flower, an orchid, is the only one of 350 species of orchids to produce an edible fruit. Vanilla pods are harvested after 3 years and peak after 8 years. The flower is hand-pollinated the day it blossoms. It takes 4-9 months for the vanilla pods to mature. They are picked just as they change from green to yellow. So valuable, the beans are branded for identification while still green. Each farmer has his own “brand” formed by inserting pins into a cork, then imprinting the vanilla bean. When the green beans are initially picked, they are flavorless. The process for curing the beans varies in different locations: this results in subtle differences in the flavor of the vanilla bean. In Mexico, the beans are stored in sheds until they start to shrivel, at which point they are transferred to wooden “sweat boxes” during the day and are cooled at night. This maintains just the right amount of enzymatic reaction to produce the desired color and flavor. Much like wine making, this is really an art that a master must practice. Whole vanilla beans are indispensable to a quality crème brulée, crème anglaise, dessert sauces and custards, in making really good ice cream or frozen yogurt, or infusing your own liqueurs. In making custard, the bean is usually cut in half and then allowed to steep in the milk or cream. Then the seeds are scraped out and added to the custard, while the remaining pod is removed. The “leftover” pod can be rinsed and dried, then added to your sugar canister for wonderful vanilla-flavored sugar. Slice the bean down the middle, into ¼ inch pieces, so the inner seeds become exposed and impart greater flavor to the sugar. It lends fine flavor to butter cream frosting.

**K** VANILLA BEANS, MADAGASCAR “BOURBON ISLANDS” Madagascar produces 80% of the world’s vanilla beans. Consequently, they are masters of flavor development, producing a rich, smooth-bodied flavor. At the time of this printing we are very excited to have word of some premium Madagascar beans being harvested and making their way to us mid Summer, please stay tuned.

- single bean $5.95 • three beans $15.95

**K** VANILLA BEANS, MEXICAN Mexican beans have a marvelous deep vanilla flavor, and they also have a hint of spiciness that is adds a little different complexity to the final flavor finish. Due to weather growing conditions, this year’s crop has produced smaller beans, and while the flavor is still wonderful, we have reduced the price per bean to reflect the shorter length vanilla beans.

- single bean $5.95 • three beans $15.95

**K** VANILLA BEANS, TAHITIAN These beans are a little more expensive, but they are much plumper and have many more seeds per bean. Their flavor has a stronger heliotrope, meaning heavily perfumed with a fragrant, flowery note. *These beans are highly favored for their depth and complexity of flavor by our pastry chef customers.*

- single bean $6.50 • three beans $17.95

* **VANILLA EXTRACT**
  We have a variety of extracts made from vanilla beans of several origins. Our vanilla extracts are made using a slow, gentle extraction, which is time consuming and expensive. Slower extraction produces a finished result with far more depth and intensity of flavor. We add vanilla bean to each bottle to add flavor to the finished product. Use this leftover bean to add flavor to your sugar, powdered sugar or coffee canister.

**K** VANILLA EXTRACT, MADAGASCAR
  Single or Double Strength. The flavor of this vanilla is full, rich and purely VANILLA. The single strength is made from 100 vanilla beans to the gallon and is around 20% stronger than the ordinary store-bought vanilla. The double strength is made from 200 beans per gallon, which means you need only use half of what the recipe calls for. Many of our chefs and bakers do use this extract full strength for the best vanilla flavor.

  **Single Strength:**
  - 4 fl oz bottle $15.95
  - 8 fl oz bottle $28.95 • 16 fl oz bottle $54.95

  **Double Strength:**
  - 4 fl oz bottle $25.95
  - 8 fl oz bottle $48.95 • 16 fl oz bottle $84.95

**K** VANILLA EXTRACT, MEXICAN This vanilla is good in a variety of tomato-based dishes where it tends to cut acidity. Add a dash to your next chili or tomato sauce.

- 4 fl oz bottle $15.95 • 8 fl oz bottle $28.95 • 16 fl oz bottle $54.95

**K** VANILLA EXTRACT, TAHITIAN With the sweet flowery nature of the Tahitian vanilla bean, this is a natural for fruit-based desserts. Great in chilled peach or strawberry soups.

- 4 fl oz bottle $20.95 • 8 fl oz bottle $39.95 • 16 fl oz bottle $73.95

**K** VANILLA BEAN PASTE A convenient, easy-to-use replacement for vanilla beans. Since you can see the vanilla bean seeds, it adds a gourmet appearance & flavor to homemade ice creams, custards, crème brulée, cakes, icsings, etc. A vanilla bean is replaced by one Tbsp. of vanilla paste. Each jar contains 12 Tbsp. paste, you do the math! Ingredients: sugar, water, vanilla extract, vanilla beans, gum tragacanth (a natural thickener).

- 4 fl oz jar $24.95

**K** VANILLA POWDER No alcohol. Made from pure Madagascar Bourbon vanilla bean extractives on a malt-dextrin base. Ideal for those who want rich vanilla flavor without the alcohol found in extract. Add to frosting, sauces, ice cream, coffee, shakes and malts. Substitute equal amount of powder for vanilla extract.

  **Sold in jar only**
  - ½ cup jar (net wt 2.5oz) $26.95
**VANILLA SUGAR** This vanilla-flavored sugar is made with our premium hand-chopped Bourbon Island Vanilla beans, our richest, most intense vanilla extract and the finest pure cane sugar. Sprinkle on toast, hot cereals, to sweeten tea, cocoa or coffee, French toast, oatmeal, cream of wheat.

Sold in jars only.

½ cup jar (net wt 3oz) $5.99 * 1 cup jar (net wt 6oz) $10.99

**CHICAGO OLD TOWN PREMIUM SPICED SUGAR** A delightful variation of VANILLA SUGAR, enhanced with our freshly ground China cassia cinnamon and cardamom. Great for breakfast. Sprinkle on your cereal, toast, oatmeal, granola, and grapefruit. A customer made us chuckle with this story. She did not have time to bake from scratch for a party so she bought the Pillsbury frozen sugar cookies, sprinkled them with this sugar, and popped them in the oven. Everyone wanted the recipe and she was too embarrassed to confess!

Sold in jars only.

½ cup jar (net wt 3oz) $6.99 * 1 cup jar (net wt 6oz) $12.99

**VULCAN’S FIRE SALT** This new hot salt is so terrific, we decided to name it in honor of the Roman God of fire, Vulcan. As the name implies, Vulcan’s Fire Salt is designed to be HOT. Everyone knows what they expect out of a hot salt. A wonderful tongue burn, maybe a little eye watering! What you may not expect is the rich depth of flavor that this blend offers. This spice combination has influences from Caribbean and eastern Central American recipes, though it doesn’t fall into any ethnic or regional tradition. Hence, it can be used on any meat, vegetable or fish. We LOVE it on popcorn. Great eye opener for both your Sunday morning eggs and Bloody Marys! Sprinkle on pizza. Make a variation of your normal garlic bread by using both your Sunday morning eggs and Bloody Marys! Sprinkle on your cereal, toast, hot cereals, to sweeten tea, cocoa or coffee, French toast, oatmeal, cream of wheat.

Sold in jars only.

½ cup jar (net wt 3oz) $6.99 * 1 cup jar (net wt 6oz) $10.99

**WALKER’S POINT SEASONING** This seasoning is named for the beautifully redeveloped area of Walker’s Point, an area of Milwaukee with Hispanic influence. This blend is a zesty, spicy seasoning dancing with the flavors of hot red chiles. In our Chicago location we honor the analogous neighborhood by calling this seasoning PILSEN LATINO SEASONING. The strong, robust nature of this seasoning makes it an excellent dry rub for grilled meats. Rub for grilled meats. Rub on 1 tsp. per pound for chicken, ribs, hamburgers, steaks, pork chops. Also great added to salsa or guacamole for that south of the border flavor. Not for the wimpy!

½ cup jar refill (net wt 2.25oz) $3.74 in a jar $4.99

**ZAMBI POWDER, PURE NAMIDA** In Japanese, Namida means tear, as in what will flow from your eyes when you eat it! This is real, 100% pure wasabi powder, very expensive because it is flown in from New Zealand. To fully release flavor, add to liquid and allow 15 minutes for heat/texture development. Also goes well with avocado, beef, raw fish, rice, seafood, sushi and sashimi.

Sold in bags in airtight jar.

½ oz $8.69 * 1 oz $14.99 * 4 oz $39.99

**WAUWATOSA VILLAGE SEASONING** This ethnic blend is a tribute to Wauwatosa, Wisconsin, the city which the Penzey family calls hometown and for which we maintain a sentimental attachment. The original founders of The Spice House, Ruth and Bill Penzey, Sr. ran a shop here for many years after selling The Spice House. It was tiny but somehow magical. When we first opened our second location outside of Chicago, we thought about dropping this blend from our line, as it didn’t fit into our “Chicago” theme, but oddly enough, there seem to be an almost karmic connection between Evanston and Wauwatosa. The photographer shooting our shop for our first mention in the Tribune grew up on the same block that we did, and when he snapped a shot of one of our first customers, guess where she was from as well? Hardly a week goes by without a customer in our store mentioning that they used to live, work, or go to school in Wauwatosa! So it remains, Wauwatosa Village Seasoning, a nice medley of ground celery seed, grated shallot powder and zesty ground green peppercorns. It makes a wonderful coating for the outside of a prime rib, and is equally good sprinkled on hamburgers, or over vegetables. The celery base blends well in any tomato-based dish including Bloody Marys. Hand-mixed from Kosher flake salt, ground celery seed, sugar, Tellicherry black pepper, toasted onion, shallots, arrowroot, green peppercorns.

½ cup jar refill (net wt 3oz) $4.24 in a jar $5.49

**XANTHAN GUM** A popular molecular gastronomy ingredient, Xanthan gum is used to thicken liquids, such as sauces, cream, juices, soups, and pastes. It essentially works like a more traditional starch or flour, but it also has the wonderful ability to thicken acid based solutions or alcohol. Another property of xanthan gum thickened mixtures is that they seem somewhat firm until you pour them, at which point they become free flowing. Vegan and gluten free cooks will find xanthan gum particularly helpful, as it can aid in the rising of baked goods and give them a tender crumb.

Sold only in ¼ cup jars (net wt 2oz) $1.99

**ZA’ATAR** Used frequently in the Middle East and the Mediterranean to mix with olive oil and spread on bread at the table. Za’atar also works as a seasoning to sprinkle on vegetables, salads, meatballs or kebabs. Our particular blend is Israeli in style. Hand-mixed from sumac, thyme, sesame seeds, hyssop, oregano.

½ cup jar refill (net wt 2oz) $3.74 in a jar $4.99
IN ADDITION TO THE SPICES AND BLENDS DESCRIBED IN EACH GIFT, WE INCLUDE “COOKABLE” PACKING MATERIALS, INCLUDING:

- **Pieces of Cinnamon:** Simmer in water to give your home a lovely holiday-like fragrance. Use to stir hot cocoa, apple cider.

- **Hand-Picked Turkish Bay Leaves:** Add to soups, stews, or rice pudding. Also a favorite for pickling and for brining.

- **Two Whole Nutmegs:** Strong and sweet. Perfect for grating fresh over ice cream, drinks, smoothies, or holiday eggnog.

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**OUR SIGNATURE MILWAUKEE SPICE BLENDS**

*Packed With Tradition And Flavor!*

**ETHNIC MILWAUKEE I ORIGINAL SEASONING GIFT BOX $23.95**

This box features our four most popular seasonings, each created to reflect a Milwaukee neighborhood and its ethnic background. All seasonings are mixed here in our store fresh weekly, to give you the highest quality flavor. Each blend is designed for versatility in its cooking uses—between the four, you can make delicious beef, poultry, fish, pork, pasta, rice, vegetable, eggs, salad, or soup dishes. A complete brochure accompanies this box, listing ingredients, suggestions for use, and an explanation for the ethnic name.

**OLD WORLD THIRD STREET SEASONING** Central European style seasoning blended from thirty-two ingredients. Great for seasoning vegetables, chicken soup, paprikash, potatoes, steak, hamburgers, or goulash. Triple sifted and mixed 1500 times by hand for full flavor development.

**BRADY STREET CHEESE SPRINKLE** Named for Milwaukee’s oldest Italian neighborhood, this blend features garlic, rich Romano cheese and Italian herbs, heavy on the basil. Makes heavenly garlic bread! Toss with pasta and butter, sprinkle on garden salads, or mix in sour cream for potato dressing. Blend with bread crumbs for Sicilian-style breaded chops, chicken, eggplant, or mozzarella.

**FOX POINT SEASONING** A luxurious seasoning made from herbs that have been freeze-dried rather than dehydrated. This sophisticated process gives them a fresh, light, delicate flavor and texture. A wonderful seasoning for steamed or broiled fish or chicken. Great for tuna, shrimp, or chicken salads. A favorite for omelets and other egg dishes as well as vegetable medleys. Mix with sour cream for a vegetable dip with rich, full flavor. Yogurt is a great low fat substitute that also works very well.

**GALENA STREET RIB RUB** Named after the original home of The Spice House, where our transplanted Southern neighbors shared their secrets of “down home” barbecued ribs with us. This mixture is a Southern-style seasoning that makes the best dry rub for baby back ribs you have ever tasted. Fantastic on chicken and an excellent blend for those who make their own barbecue sauces from scratch. Really great for turkey legs or wings on the grill.

**ETHNIC MILWAUKEE II GIFT BOX $23.95**

A second selection of ethnic seasonings because spice is the variety of life! A descriptive brochure included.

**DOWNER AVENUE SEASONING** One of our best vegetable seasonings, this versatile blend features Parmesan cheese, powdered green bell peppers and shallots. Excellent as a salad sprinkle or mixed in sour cream or yogurt for dressing. Great over steamed vegetables such as cauliflower or broccoli. A really tasty seasoning for omelets, baked chicken.

**WAUWATOSA VILLAGE SEASONING** Named for our home town, this blend is a celery based seasoning that is great for prime rib, steaks, hamburgers, for mixing with fresh dill and sour cream for dill dip. Great for rimming Bloody Marys.

**OLD CEDARBURG SEASONING** Our favorite all-purpose vegetable seasoning. A blend of the old-country standbys of black pepper, onion, salt, and garlic mixed with a touch of the new-country red and green bell peppers. Delicious on eggs and chicken. Mix with buttermilk and sour cream for delicious ranch-style salad dressings. Great in potato salad. Roll new potatoes in oil and Old Cedarburg seasoning, and the potato skins become really delicious!

**WALKER’S POINT SEASONING** Named for an area of Milwaukee which houses a strong Hispanic/Latino population, this blend can be described as a spicy adobo seasoning with some zest! A good amount of chile seeds enhance this mixture, making it terrific for salsa, chicken, beans, burritos, rice, pork chops or ribs, enchiladas.
Our signature spice blends, packed with tradition and flavor!

- **ETHNIC CHICAGO GIFT BOX $23.95**

  As great as the city of Milwaukee is, our swanky neighbor to the South of us also has some wonderful things to offer. Chicago’s ethnic heritage is far deeper and more eclectic than ours due to the larger number of diverse immigrants who migrated to the Windy city. Since The Spice House now has three shops in the Chicago area, we borrowed a great idea from our Milwaukee shop and created a whole selection of ethnic Chicago seasonings to reflect their ethnic neighborhoods and came up with some seasonings that are pretty darn good.

  **CHICAGO DEEP DISH PIZZA PIZZA** Everything you might want to enhance your pizza, all mixed into one blend. Lots of cheese powder, with just the right amount of Italian herbs, onion & garlic along with a crushed red chile pepper zing.

  **HISTORIC PULLMAN PORK CHOP SEASONING** Our best pork chop seasoning, also great on baby back ribs, hamburgers, roast turkey or cold turkey sandwiches. A working man’s hearty basic smoky blend!

  **ARGYLE STREET ASIAN BLEND** Mixed from the ingredients most loved in Asian cooking, with the chile heat toned down for our less heat tolerant American palates. Just spicy enough. Especially good in stir fry.

  **GREEKTOWN “BILLYGOAT” SEASONING** Make roast chicken the way they do at the Greek Church festivals, or make a great marinade for lamb shish-ka-bob (instructions on jar label). Also try on fish, chops, and steaks.

- **JUMBO ASSORTMENT OF ETHNIC MILWAUKEE SEASONINGS $55.95**

  This box contains TEN DIFFERENT BLENDS, an exceptional value! Packed with extra cinnamon sticks, nutmegs, and Turkish bay leaves, this impressive box contains the seasonings in Ethnic Milwaukee I and II boxes featured on the previous page PLUS: these two tasty additions:

  **MITCHELL STREET STEAK SEASONING** Named for a street with a strong Polish/Slavic affiliation, this blend has a nice smoky garlic pepper flavor for beef. Some of our customers like to make beef jerky with this.

  **MUSKEGO AVENUE SEASONING** Named for the area on the South side of Milwaukee where Ruth Penzey, the Spice House matriarch, grew up. It was a rare treat when her family got to go out for a local Friday night fish and chicken fry, and this was the type of seasoning they used. Also great for potato, tuna, chicken or shrimp salad. Roll new potatoes in olive oil and this seasoning and throw on grill.

- **PORK PIT MASTERS GIFT BOX $24.95**

  We don’t feel we need to sell this box to you, all things pork are pretty much delicious. If you are smoking your own ribs, chops, brisket, wings and more, here are our favorite seasonings with which to experiment.

  **GALENA STREET RIB RUB** Four blocks north of our store, is Galena Street, home of the world-famous Joseph Schlitz Brewery. It was also home to the original Spice House for 20 years. When we were still back on 33rd and Galena, we were taught by some of our transplanted Southern customers how to make an authentic Southern-style rib rub. Galena street rib rub is very tasty on pork roasts, chops, chicken, duck or turkey. To make a spicy barbeque sauce, mix 1 Tbs. Seasoning in one cup ketchup or tomato sauce.

  **GATEWAY TO THE NORTH MAPLE GARLIC SEASONING** Sweet and savory, this is one of our most interesting blends. A staff favorite, this blend is delicious on pork and salmon, in sloppy Joes and barbecue sauce, sprinkled on green beans or in baked beans, as a seasoning for breakfast sausage, on popcorn.

  **BAVARIAN SEASONING** A different type of rub; rather than a pepper base, this Bavarian style mixture has a base of mustard, rosemary and sage. In addition to pork, this rub is great for a traditional leg or rack of lamb, turkey.

  **GARY WIVIOTT’S BARBECUE SEASONING** Chances are if you are a local Chicagoan, you have rubbed elbows with Gary, or his barbecued ribs. Folks are always happy when he shows up at any backyard barbecue, because we know where Gary goes, great barbecue follows - usually cooked by Gary! We were lucky he got tired of giving his seasoning away to all of his friends and now he sends them to The Spice House where they can actually purchase his secret recipe already mixed up.

- **STEAK/BEEF LOVER’S GIFT BOX $23.95**

  The question we are asked more than any other in our shop is “What do you have that is good on steak?” Here is our answer, times four. Seasonings included are:

  **CRACKED BLACK PEPPER, MEDIUM CRACKED** Never underestimate the natural pairing of beef and black pepper. We take great pride in our ground black pepper, which we grind weekly in our in house grinders.

  **ENGLISH PRIME RIB RUB** Makes a delicious seasoning crust for prime rib or pork roast. Several pubs in town stock it both for hamburgers and Bloody Marys! Pairs well with any tomato dish.

  **MITCHELL STREET STEAK SEASONING** Adds nice hickory smoke flavor to roasts, burgers, steaks, chops.

  **QUEBEC BEEF SPICE** A simple delicious seasoning, GREAT for strip steaks, t-bones, filet mignon, prime rib.
This seasoning selection is ideal for the old-fashioned family barbecue. The seasonings work with a great variety of foods and types of cooking, from gas or charcoal grilling to oven broiling. This selection is so versatile; it even works for people who think they can’t cook.

**JAMAICAN JERK SEASONING** An exotic mix of the baking spices (such as allspice, nutmeg and cinnamon) along with the potent flavors of garlic and onion; all heated up by the addition of the hottest pepper known to man - the fiery little habanero. Delicious authentic marinade recipe on jar label. This is our best selling blend during the summer grilling season.

**TRINIDAD STYLE LEMON-GARLIC MARINADE** A uniquely simple blend of garlic, salt and lemon with just a pinch of cloves which will delight you. Great on chicken, fish, even fried eggs.

**CAJUN STYLE BLACKENING SEASONING** From our friends in Louisiana comes this classic American Cajun blend. Some people even use this seasoning rather than salt. You may think that Cajun is so yesterday, but were surprised to find this blend is still in our top ten most popular blends.

**GALENA STREET RIB RUB** Our best-selling seasoning for baby back pork ribs, bar none! Also, great on pork chops, pork tenderloin, grilled chicken, and roast turkey.

**GRILL AND BARBECUE DELUXE SEASONING BOX $55.95**

A really nice 10 jar version which includes the above four seasonings and the following six seasonings:

- **KING CREOLE SEASONING** Tasty all purpose blend for many grilled items: chicken, pork chops, steaks, seafood.
- **WEST INDIES BARBECUE SEASONING** A nice dry rub or add to tomato sauce to make homemade barbecue sauce.
- **BACK OF THE YARDS GARLIC PEPPER** Our number one best selling rub, our customers’ favorite for beef.
- **QUEBEC BEEF SPICE** Our tastiest blend for really good steaks.
- **MILWAUKEE IRON SEASONING** Our commemorative Milwaukee motorcycle blend, smoky, earthy and spicy.
- **WALKER’S POINT SEASONING** Our zippy Hispanic adobo seasoning great on ribs, chops or chicken.

**BUTCHER’S RUBS SEASONING GIFT BOX $24.95**

If your happy childhood memories are anything like ours, you remember the special Sunday slow-roasted dinner. The delicious aromas wafting from the oven would have mouths watering well before the meal was even close to being finished. The ideal seasonings for this slower method of roasting are coarser, since they need time to release their flavors. When you want to cook the slow, old-fashioned way, try one of these butcher’s rubs. We began to like these blends so much, we wanted to use them daily. Much to our pleasure, we found that mixing them into a marinade with vinegar and oil and steeping the mixture for 15 minutes or so allowed a quicker release of the flavors was ideal for grilling.

**BACK OF THE YARDS GARLIC PEPPER (Butcher’s Rub)** Named after the area of Chicago famous for its meat packing plants, where thousands of new Irish and German immigrants found jobs and homes in the 1800’s, this is our best selling blend. Great on turkey, chicken, duck, ribs, chops, hamburgers, veal, lake perch, eggs. Our first answer when customers ask us what’s good on steak.

**QUEBEC BEEF SPICE** To make the best steak, mix a little red wine with some olive oil, shake on about 1-2 tsp. Quebec Beef Spice per pound and let marinate 20 minutes. When you throw the steak on the grill, add some beef stock to the remaining marinade and boil 5 minutes for au jus. THE BEST!

**BICENTENNIAL SEASONING** Our best blend for your holiday turkey. Great on wings or grilled chicken. Roast duck is wonderful seasoning with Bicentennial seasoning, along with any sort of eggs.

**SMOKY FLAVORS GIFT BOX $26.95**

When we introduced this box, our thoughts were to make a box based on the current popularity that smoky flavors seem to be enjoying. While we seem driven to remove smoke from all of our bars and restaurants, ironically, smoky flavors in food seem to be all the rage. Go figure! Sure enough, right out of the gate, this became one of our top three best selling boxes.

**BRISKET OF LOVE BBQ RUB** Great on not just brisket but also pork chops, ribs and hamburgers. Brisket recipe included on the jar. We notice the popularity of brisket making has really increased in the last few year, why not try it?

**PULLMAN PORK CHOP SEASONING** You will enjoy the hickory smoke that flavors this seasoning, not just on pork chops, but also on burgers, steaks, vegetables, eggs.

**MITCHELL STREET SEASONING** Named for an old Polish part of Milwaukee, this seasoning is a staff favorite for steaks, Burgers, chops, for homemade barbecue sauce, beef jerky, ribs, assorted vegetables.

**CHIPOTLE CHILE PEPPER, Ground** The chipotle chile pepper is a jalapeno pepper that has been smoked, so you will taste both the heat and smoke, a fantastic combination. This is one of the easiest ways to add a delicious smoky heat to any dish.
When we think of Asian flavorings, our minds conjure up exotic, unusual ingredients. We have many wonderful Asian blends, and the decision of what to put in this box was based on which are the most popular among our customers. You can use them in a variety of ways - from exotic Asian dishes to a simple stir-fry with terrific results.

**CHINESE FIVE-SPICE POWDER** A balanced mixture of flavors: sweet, warm, cool, and spicy. Jar label holds a tasty recipe for stir fry marinade; this blend is also good for grilled chicken or vegetables.

**ARGYLE STREET ASIAN BLEND** Inspired by a Chicago neighborhood where a variety of Asian cultures reside and enjoy a eclectic mixture of groceries, bakeries and restaurants. One of the most colorful parts of town. With this seasoning, all areas of the palate spring to attention with this Thai-inspired blend – first you’ll taste the citrus flavor, then the warm pungency of ginger, followed by a faint bitter herb flavor, finishing with a chile heat emerging. Great in stir fry, added to cold pasta or Thai noodle salads. Wonderful for encrusting chicken or fish, seasoning sushi or spring rolls.

**JAPANESE SEVEN SPICE** (aka Shichimi Togarashi) This is an all purpose table condiment in Japan, used to add both heat and flavor to things such as soba noodles, udon, beef tataki, jasmine rice.

**THAI CURRY BLEND** This blend contains all the ingredients needed to make a medium hot Thai curry paste, just add fish sauce, or for the Americanized version, water. Instructions found on jar label. A variety of other ingredients may be added to adjust for personal taste preferences.

**ITALIAN FOOD LOVER’S GIFT BOX $23.95**

Who doesn’t have their favorite Italian restaurant? But homemade Italian, mmm, better yet. This box contains four seasonings good for Italian cooking. While relatively simple to use, your end results will be so authentic your friends might think you are hiding Grandma Giordano in the kitchen!

**LITTLE ITALY NEW YORK CITY STYLE HERBS** We’ve taken the best combination of herbs frequently used in Italian cooking (basil, oregano, thyme, marjoram, and savory) and given it a “New York City” sophistication by adding a little dehydrated minced garlic and lemon peel. This is a super herb blend to add to any dish which contains tomatoes.

**BRADY STREET CHEESE SPRinkle** Just sprinkle over Italian Bread with a little butter or olive oil, then toast it for the most delicious garlic bread. Makes a wonderful Sicilian-style breading when mixed with crumbs; also makes an Alfredo sauce when mixed with butter and/or cream. Mix with sour cream or yogurt for yummy potato dressing.

**PESTO PASTA SEASONING** Mix together with olive oil and pine nuts, and you have a remarkable sauce for any pasta dish. Use less olive oil to make a delightful spread for sandwiches or as an alternative to tomato sauce on pizza. The blend is so good that most people can’t believe the basil is dried and not fresh.

**PURE TOMATO POWDER** This spray-dried product is made from pure, sweet cherry tomatoes and nothing else. Mix with water to make a true-flavored tomato sauce or paste. Unlike the cans of tomato paste, this product keeps indefinitely after opening (store in a cool, dry place).

**MIDDLE EASTERN FLAVORS GIFT BOX $25.95**

The cookbook Jerusalem: A Cookbook, written by Chef Yotam Ottolenghi a few years back, has most certainly increased the enthusiasm for experimenting with this cuisine at home. Also, in 2012 Alton Brown named sumac the spice of the year, and its popularity has been on the rise every since. This box contains our staff’s top four selections. It is always hard to limit an entire cuisine to four choices, we have many more good offerings for this cuisine available we can direct you to if you want to explore further.

**SUMAC** is considered essential for cooking in the Middle East. This ground berry has a fruity-tart flavor in addition to a lovely deep red color which makes a very attractive garnish. Nice sprinkled on fish, chicken, rice pilaf, raw onions, and hummus.

**RAS EL HANOUT** Ras El Hanout translates to “top of the shop”, and represents the best blend a spice merchant has to offer. This is a traditional Arabic blend, common to Muslim and Sephardic cuisines, made with the spices their culture prefers. Recipe courtesy of Kitty Morse.

**ZA’ATAR** is typically mixed with olive oil and spread on bread; sometimes this is done at the table, other times the mix is spread on the bread rounds which are then baked. Za’atar also serves as a seasoning to sprinkle on vegetables, salads, meatballs or kebabs. This blend is Israeli in style but each country has a distinctive style of Za’atar; most families develop their own special blend

**STREET CART SHAWARMA** Our newest blend, this shawarma seasoning recreates the Middle Eastern treat where flavorfull shaved meats are piled on top of pita bread and smothered with toppings. The meat is first marinated in spices and slow roast on a pit, the smell alone is amazing.
SPICY MEXICAN GIFT BOX $23.95
What was once considered to be only a trend in cooking now seems to have become a mainstay of the family menu. Great for making quick and easy to prepare meals, using inexpensive ingredients, while producing quite tasty results.

FAJITA SEASONING Mixed from flavors basic to Mexican cooking: garlic, cumin, Mexican oregano, California paprika, and cayenne pepper. This blend makes a tasty marinade for chicken, beef, pork, and turkey (or any meat!). Tasty for grilled veggies as well. In addition to marinade recipe on the bottle, we have found this mix to be a very versatile seasoning salt.

ADOBO SEASONING This is an authentic Mexican spice mixture, full-flavored but not hot, that forms the base for many Mexican recipes. Use 1/2 teaspoon per pound to give meats a South of the Border flavor, add to bean dips or chili. Great in guacamole. We also love it for grilled chicken or pork chops.

CHILI CON CARNE SEASONING A sweet, Tex-Mex style chili mixture which couples sweet ancho chile pepper with rich tomato powder, then adds minced red and green bell peppers, garlic, onion, and a few of the sweet spices for that special touch. Makes an extremely flavorful family-style chili.

TACO SEASONING Containing less salt than commercial mixes, this taco seasoning is very flavorful, but not hot, so all ages can enjoy it. Instructions for use on jar label; great in dips, burritos, tacos.

SOME LIKE IT HOT! $23.95
Given the title of this gift box, little further explanation is required! Great for all those “hot heads” in your life, these four fiery seasonings will heat up any dish.

HOT CHILI POWDER We start with the full, rich flavor of our regular chili powder and then turn up the heat with cayenne pepper and hot crushed red peppers. Works great as a dry rub for baked ribs.

VULCAN’S FIRE SALT This is truly a HOT salt, with a wonderful tongue burn, maybe a little eye watering! What may surprise you is the rich depth of flavor that this blend offers. It is truly tasty on anything, but we love it most on popcorn.

EXTRA HOT CAJUN SEASONING This blend takes you over the edge and straight into the fire, yet delivers a solid, full-bodied flavor. Great on any grilled meat or to use for blackening.

BLACK AND RED SPICE In its own subtle way, this may be one of the best all-purpose seasonings we carry. A very simple, fast way to add zip to any food; just sprinkle on and feel your mouth begin to water.

SALAD/VEGETABLE LOVER’S SEASONINGS GIFT BOX $24.95
Who doesn’t love a really good salad with freshly made salad dressing!? So much better than store bought bottles.

BUTTERMILK SALAD DRESSING BASE Turn this into everyone’s favorite ranch-style dressing by mixing with buttermilk and mayonnaise. There’s more to this blend than meets the eye, because it’s also great just sprinkled on steamed vegetables or mixed into breadcrumbs for fried chicken.

ITALIAN DRESSING BASE Make traditional or creamy-style Italian dressing by combining with vinegar and oil or sour cream and mayonnaise. Makes a great marinade for grilled chicken or vegetables.

SALAD ELEGANT We start with sweet Hungarian paprika, then blend in zesty Parmesan cheese; add some poppy and sesame seeds, a little garlic; spike with pepper, cumin and ground celery seed and voila! Our very first cheese salad sprinkle. Don’t confine this one to salads; use on baked potatoes, popcorn, eggs.

ROCKY MOUNTAIN SEASONING Ground green bell peppers add loads of flavor and a mountain spring green color to this Parmesan cheese blend. Freeze-dried shallots add a tasty sophistication. A perfect accompaniment to salads and pasta. Mix with sour cream or yogurt for tasty dressing or dip. Very nice for seasoning steamed cauliflower or broccoli.

POPCORN SEASONINGS GIFT BOX $23.95
Popcorn has been America’s national snack since it was brought to the Pilgrims at the first Thanksgiving. It’s been popped over hearth fires and campfires, in air poppers, microwaves, and expanding foil-topped pans. It’s munchen at ball games and movie theaters and given in giant tins for holidays. Make popcorn in four different delicious flavors. Keep popping!

CHEDDAR CHEESE POWDER This premium dehydrated cheddar cheese is perfect for making your own cheese popcorn, without commercial additives. Shake it directly onto plain or buttered popcorn, or mix it with dried herbs, mustard powder, or any other flavor you like!

BRADY STREET CHEESE SPRINKLE Make a more sophisticated cheese popcorn with this blend of Romano cheese and Italian flavors. It’s the classic taste of Alfredo sauce in a handy powdered form, perfect for popcorn!

GATEWAY TO THE NORTH MAPLE GARLIC SEASONING This sweet and savory blend makes a delicious kettle-corn style popcorn that’s delightfully addictive. Shake it directly onto premade popcorn, or if you’re popping your corn on the stovetop, add it in to the kernels before popping to slightly caramelize the sugar.

VULCAN’S FIRE SALT If you like your popcorn spicy, this is the salt for you! There’s plenty of kick from dehydrated chili mash and powdered habanero peppers, and lots of other flavors such as shallots, lime peel, smoked paprika and more.

414.272.0977 * www.thespicehouse.com
SPECIALTY SALTS BOX $28.95

People that really know their way around the kitchen have a great deal of fun experimenting with these specialty salts. Their unusual flavors add an extra depth to your cooking and it is fun to work with the different textures.

HAWAIIAN SEA SALTS, BLACK AND RED Hand harvested by artisan salt farmers from pristine ocean water that is purified and then evaporated by the sun and wind in above ground pools and greenhouses. All of the valuable trace minerals remain in the salt and the finished product is also organic. The salt is then further dried with either red alae clay or black lava rock; both add even more valuable minerals. The resulting flavor has a wonderful salt intensity, followed by a sweet aftertaste. Their unusual color makes these wonderful garnishing salts.

PORTUGUESE SEA SALT The Portuguese call this salt “Salt Cream” because it is the top layer of salt that has been skimmed off the top of the salt pile, much like cream is skimmed. This is Portuguese version of the French Fleur de Sel, where less rain and more sunshine results in a beautifully white, pristine salt with the most wonderful flavor. The salt is hand harvested so carefully that it is 96% sodium chloride and 4% of the valuable trace minerals

HIMALAYAN PINK SALT, FINE GRAIN This beautiful pink salt is harvested from ancient sea beds in the foothills of the Himalayas. In addition to its delightful appearance, this salt is valued for its high mineral content and trace elements.

FISHERMAN’S BOX $23.95

This gift box is a gift made especially for the fisherman (or woman!) in your life. Even if you never set foot near water, these seasonings were chosen as our finest to enhance fish; two for lake or river variety, two oriented a bit more to seafood.

PEPPER-LEMON SEASONING Among the many seasonings custom blended at The Spice House, this is our number one most popular choice among our customers for fish. Just sprinkle on about 1 tsp. per pound before cooking. Great for vegetables, eggs, steaks, hamburgers and great on fried or grilled chicken, pork or lamb chops.

SPICY CAJUN SEASONING Whether you hail from New Orleans or just like to dine there, this is the blend you need to “Cajun Up” anything from catfish to crawfish, red snapper to tuna steaks. Add to dirty rice or jambalaya. Great for Southern fried chicken, turkey, to zip up fries or hash browns. One of our best all purpose seasonings a tad on the spicy side.

CHESAPEAKE BAY SEASONING This seasoning is mixed in the East Coast Bay Area manner to be used for any variety of crab, but especially Maryland Blue crab. Really quite nice on any type of fish or seafood, and is a must if you make your own crab cakes. Due to the complexity of its ingredients, Chesapeake bay seasoning also blends nicely with barbecue or seafood cocktail sauce, and seasons beef or poultry.

SHRIMP & CRAB BOIL SPICES A very flavorful, traditional blend for boiling shrimp, crab or lobster. You will find it so simple to make your shrimp at home as good as any fine restaurant’s shrimp cocktail. Instructions on jar label. If you parboil ribs, this is an excellent way to season the pork before grilling.

SPECIAL BOXES FOR THE BAKER IN YOUR LIFE

BAKER’S BOX $49.95

This is an extremely thoughtful gift for the person who loves to bake and still makes those special treats that you remember from your childhood. Your box comes packed with stick cinnamon, ginger root, whole nutmeg and Turkish bay leaves.

SAIGON CASSIA CINNAMON This rich, vibrant cinnamon has a strong, sweet nature which makes it ideal for baking. The legendary Saigon is our most popular cinnamon, and consequently we grind about a hundred pounds of this fresh weekly. The man that comes out of the grinding room smells about the best smelling a man will ever be! Sprinkle over cereal, oatmeal, waffles, French toast, apples.

EAST INDIES NUTMEG, Ground In addition to baking, nutmeg is called for in such vegetable recipes as squash, spinach, and sweet potato pie. Nutmeg makes a good secret ingredient for stews, cream soups, sauces, preserves, and meatballs. A tradition sprinkled over holiday eggnog.

CHINA NO. 1 GINGER, Powdered This beautiful, high-grade ginger has a fresh lemony scent to enhance its rich cream color. Gingerbread cookies are always a holiday favorite. Oriental and Pacific rim cooking use ginger quite often in foods other than bakery, including stir fry, sweet & sour dishes, fish, and curries.

DOUBLE-STRENGTH PURE VANILLA EXTRACT Made with 200 Madagascar Bourbon Island vanilla beans per gallon and a slow-compress extraction, this is the best vanilla available in the US. It is so strong you need use only half of what your recipe calls for. (However, if you love vanilla, it’s even more marvelous when used full-strength!)
**FLAVORINGS FOR COFFEE, TEA & BEVERAGES BOX $23.95**

Add a small sprinkle of any one of these ground powders to a good roast coffee, and you will have the same wonderful flavor of a high priced gourmet coffee! These spices can also be used to flavor whipping cream, milk shakes, fruit smoothies, homemade ice cream, hot chocolate...use your imagination!

**HOT COCOA MIX** Adds a delicious mocha flavor when added to coffee in addition to just plain great rich hot cocoa!

**KORINTJE CINNAMON** This is a mellow cinnamon, ground from a cassia bark which consistently produces a sweet, smooth flavor. Some of the stronger cassias we carry have a sharp bite a bit too strong for coffee flavoring. This is a good cinnamon for sprinkling on toast, cereal, cream of wheat, waffles, French toast.

**VANILLA SUGAR** This vanilla-flavored sugar is made with our premium hand-chopped Bourbon Island Vanilla beans, our richest, most intense vanilla extract and the finest pure cane sugar. It’s so good you can eat it by the spoonful! Sprinkle on toast, hot cereals, to sweeten tea, cocoa or coffee, add to French toast, oatmeal, or cream of wheat.

**MULLED WINE SPICE** To spic[e one standard bottle of red wine or brandy, first simmer 1 tablespoon mulling spice in water for 20 minutes to release flavors. For convenience, contain the spices in a muslin bag or a tea ball or cheesecloth pouch. Remove spices from water. Discard water and add spices to the wine. Gently heat until wine is warm. Remove spices from wine and serve. For a non-alcoholic treat, try making spiced apple cider using 3 tablespoons mulling spice to one gallon of apple cider. As the craft cocktail ideas now abound, we have several customers using this to infuse a lovely spiced simple syrup.

**INTERNATIONAL SALT-FREE GIFT BOX $26.95**

The second of our salt-free boxes, created to fulfill customers’ requests for a greater variety of salt-free blends. This gift box takes your taste buds around the world with four terrific blends.

**SUNNY PARIS SEASONING** A delightful blend of delicate chives, shallots, and scallions to enhance fish, veal, salads, vegetables, chicken salad and eggs. A touch of summer for the winter months.

**SUNNY SPAIN SEASONING** A no-salt, no-MSG version of lemon pepper. Probably the most versatile of all the salt-free blends, as it is good on virtually all types of poultry, pork, vegetables, and fish.

**ADOBO SEASONING (RURAL STYLE)** For that south-of-the-border, hearty Latin American style seasoning, adobo is perfect in taco meat, beans, fajitas and salsa. Add a touch to your guacamole for pleasing results.

**SUNNY SINGAPORE SEASONING** Like the city of Singapore, this seasoning combines the pepper-lemon of the Occident with the beautiful curries of the Orient. This combination produces a flavorful, all-purpose mixture good on rice, chicken, fish, pork chops and steamed vegetables.

**CURRY LOVER’S GIFT BOX SALT-FREE $27.95**

Most of what we know about curry has come not from books, but from many years of listening to and learning from our Indian customers. These blends contain no salt, sugar, MSG, or preservatives. We seek each spice from its top country of origin; then we grind the whole form of the spice here at our store, hand-sift the curry mixture, and mix it 1500 turns. Since our curry blends are intensely fresh, they are much stronger than those typically available at the grocery.

**SWEET CURRY POWDER** A subtle way to enhance fish and fowl; can also be added to brown rice to make a terrific stuffing for Cornish hens. A sophisticated seasoning choice for traditional pasta salad. This curry powder is used in many of the best Midwest restaurant kitchens. We think this quite a testimonial as rarely do chefs of this caliber use any seasonings but those which they hand-blend themselves. When your recipe calls for CURRY powder, try this one.

**HOT CURRY POWDER** Similar to sweet curry, but with more cayenne and China ginger. Great for potato dishes and pork. Hot curried chicken salad is a spicy alternative to the traditional mayonnaise version. Adds spice and zip to any recipe.

**GARAM MASALA CURRY POWDER** In contrast to our other curry powders, Garam Masala is mixed in whole form and then ground. This process melds together the Punjabi-style base of cardamom, coriander, and black pepper. The powerful aroma of cumin is replaced by the much subtler kalonji. Adds a marvelous flavor to Basmati rice.

**TANDOORI CHICKEN SEASONING** Containing sophisticated saffron and sweet coriander, the jar label provides the recipe for making a tandoori marinade. Make tandoori kabobs with pork, beef, chicken or lamb.
**SPICES AND HERBS STARTER SET! $44.95**

For those just starting out in the wonderful world of home cooking or those leaving the nest for the first time. This box includes the herbs and spices used frequently in everyday cooking. Have lots of fun experimenting!

**GRANULATED GARLIC AND ONION POWDERS** A wonderful convenience when you do not have fresh on hand. Also, a great way to add onion or garlic flavor that your finicky children won’t be able to see!

**GREEK FANCY OREGANO** This oregano is considered the finest in the world. Cookbook writers always tell you that dried oregano is better than fresh as it is much more potent. Use for all your Italian cooking needs.

**BASIL** This is a very high quality California grown basil that you would swear was fresh when used in cooking.

**THYME** Add to stews, soups, stuffing, gumbo, heartier dishes, vegetables, and fish.

**ROSEMARY** A favorite herb in German, French, Spanish and Italian cooking. Nice for lamb, and rosemary chicken. Also well know for its place in foccacia bread and Italian tomato sauces.

**FRESHLY GROUND DUSTLESS BLACK PEPPER** Ground fresh weekly on the premises of The Spice House, this is the freshest pepper you will ever use without grinding your own! Great on EVERYTHING.

**REGULAR CHILI POWDER** Our chile powders are hand mixed 1500 stirs and triple sifted to ensure the highest quality, most developed color and flavor you will find in a chile powder.

**HUNGARIAN SWEET PAPRIKA** Many people think that paprika only adds color, but when you have fresh paprika, it is one of the finest flavors you can use to enhance your cooking. Very fresh high grade paprika.

**BACK OF THE YARDS GARLIC PEPPER (Butcher’s Rub)** OUR BEST SELLING RUB! Good on just about everything! Steaks, chops, burgers, fish, eggs, veggies, even poppy seed salad dressing.

**SPICY WEDDING GIFT BOX $34.95**

This box is always well-received at weddings, anniversaries, or as a shower gift. It contains four versatile, easy-to-use fresh seasonings plus WEDDING CHARMS in a beautiful little hand crafted container made from natural bamboo. In China, the points of a beautiful star anise which join in the center, represents all the attributes of both individuals joining in the bonds of marriage. A German tradition says you will have a sound marriage provided you have a sound nutmeg in the kitchen. These two charms are nestled on a bed of rosemary, which according to Shakespeare, is for remembrance. The descriptive brochure explains the significance.

**BACK OF THE YARDS GARLIC PEPPER (Butcher’s Rub)** Our number one best selling blend, this is a great rub for steaks, burgers, chops.

**HERBS DE PROVENCE** Now our No. 1 best selling herb blend. This sophisticated herb blend is a sure hit on any vegetable dish, especially eggplant or zucchini. Add to fish, chicken, lamb.

**PORTUGUESE TRADITIONAL SEA SALT** In many countries it is an ancient custom to bring a gift of salt and bread to newly married couples. This signifies that they should never want for the necessities in life. Also, this salt is a particularly delicious salt.

**VANILLA SUGAR** A nice way to start out with your sweet, add this to coffee or tea, fruits, cereal, French toast, bakery.

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**HERBS & SPICES: THE COOK’S REFERENCE by Jill Norman $30.00**

This book by Jill Norman is so beautifully done you could classify it as a coffee table book, but that would diminish its educational value. This is the most comprehensive book on herbs and spices that we have come across. The author recently updated Encyclopedia Britannica’s online entries on herbs and spices (she really knows her stuff!). It contains recipes for spice mixtures from all over the world, along with detailed identification and usage information, and gorgeous pictures.

No kitchen should be without this reference book! Covering an enormous range of international ingredients, this culinary reference will help you choose which spices use and how to get the most from them. This new edition includes spices that have become more available in recent years, a new section on sea salts, exotic new spice blends, and 25 new recipes.
THE SPICE HOUSE ORDER FORM
1031 N. Old World Third Street, Milwaukee, WI 53203
or The Milwaukee Public Market, 400 N Water Street, Milwaukee, WI 53202
shop phone 414.272.0977 • market phone 414.431.0835 • fax 414.272.1271
www.thespicehouse.com • email • spices@thespicehouse.com

Please note that our newest upgrade to our website offers postal shipping options also. The most
accurate prices are found online, where our site will calculate cost based on weight and zip code.

If you are planning on placing a large order for pick-up, you can fax or email this form to us and
we can have your order waiting for you. We now have five locations so please send or fax to
the shop you plan on visiting!

CUSTOMER NAME:

ADDRESS:

CITY: ST: ZIP:

PHONE: day ( ) -

OR EMAIL ADDRESS:

NAME OF SPICE, BLEND OR GIFT

SPECIFY: BAG, JAR, OR REFILL

OZ QTY TOTAL

Gift card: can be redeemed online or in store (please list card # and amount)

TOTAL of items on following page (if any):

PAYMENT: We accept Visa, Mastercard, Discover and American Express credit cards, as well as checks or money orders.

Please provide the information below for credit card orders:

Expiration Date: / security code

Account Number:

Signature:

SHIPPING AND HANDLING: UPS Ground Service or Parcel Post to the “lower 48” states: use chart below Next-Day, 2nd Day, Priority Mail, Alaska or Hawaii, or International shipments; credit card required. You will be billed actual shipping costs plus $2.00 to cover handling.

SHIPPING/HANDLING (PER PACKAGE, PER ADDRESS) BASED ON ORDER SUBTOTAL

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If shipping to a different address, please fill in the following:

TO SEND TO A SEPARATE ADDRESS:

NAME:

ADDRESS:

CITY: ST: ZIP:

☐ Check if card enclosed, or note for us to enclose:

Subtotal $ Shipping/Handling $ Total Cost $