



F E B R U A R Y

SPICE CLUB

THIS MONTH'S SPICE IS



4-PEPPERCORN BLEND

FOR MOST OF HISTORY, THESE FOUR PEPPERCORN VARIETIES TRAVELED ALONG SEPARATE TRADE ROUTES. BLACK AND WHITE PEPPER FLOWED FROM INDIA AND SOUTHEAST ASIA INTO EUROPE THROUGH THE ANCIENT SPICE TRADE, WHILE GREEN PEPPER REMAINED A REGIONAL DELICACY. PINK PEPPER MADE ITS DEBUT CENTURIES LATER THROUGH SOUTH AMERICAN EXPORT CHANNELS.

IT WASN'T UNTIL MODERN GOURMET COOKING EMBRACED VISUAL PRESENTATION AND LAYERED FLAVORS THAT THE IDEA OF COMBINING THESE PEPPERCORNS EMERGED. THE BLEND WAS A PERFECT MARRIAGE OF CONTRASTS – PUNGENT BLACK, EARTHY WHITE, FRESH GREEN, AND FRUITY PINK – OFFERING BOTH DEPTH AND AESTHETIC APPEAL.