

NOT JUST A CARD, IT'S A CULINARY ADVENTURE!

SPICE PACK AND RECIPE INSIDE!



Life of Spice

Around the World

Shrimad Mussels Bourne Blanc (100g)

Ingredients:
100g mussels, shells
100g white wine
100g cream
100g butter
100g flour
100g onions
100g garlic
100g shallots
100g mushrooms
100g carrots
100g celery
100g leeks
100g fennel
100g dill
100g parsley
100g basil
100g oregano
100g thyme
100g rosemary
100g sage
100g lavender
100g basil
100g oregano
100g thyme
100g rosemary
100g sage
100g lavender

Method:
1. Wash and clean the mussels. Discard any that do not close when tapped. Add to a pot with 100g white wine and 100g butter. Simmer for 5 minutes. Strain and discard the liquid. Add 100g cream and 100g flour. Simmer for 5 minutes. Add 100g onions, 100g garlic, 100g shallots, 100g mushrooms, 100g carrots, 100g celery, 100g leeks, 100g fennel, 100g dill, 100g parsley, 100g basil, 100g oregano, 100g thyme, 100g rosemary, 100g sage, 100g lavender. Simmer for 10 minutes. Add 100g mussels. Simmer for 5 minutes. Garnish with parsley, lemon and olive oil.

Preparation: Cook from freezing.
Cooking time: 10 minutes.

Your Message Here



- Travel Greeting Cards with recipe and spice packet inside
- Artisan Spice Blends

ABOUT US...

What happens when an adventure-seeking artist partners with a like-minded gourmet chef? They combine their world travel experiences and talents into an incredible new venture –

Life of Spice!

Chef Danae is an award winning, Certified Executive Chef with the American Culinary Federation. Her deep appreciation for a variety of cuisines and flavors was developed at a young age. Growing up in San Francisco, in a mixed heritage family of Filipino, German, Italian and Hawaiian, she was exposed to a variety of dishes and flavors that would fuel her passion for cooking. Her global travels to Africa, South America, Europe, Asia, The Caribbean (just to name a few) are infused in the flavors of her food and spice blends.

During COVID, she had to close her catering business and, like everyone else, was no longer able to work, dine out or travel. This constraint inspired her to start “Life of Spice” as a way for people to still enjoy sharing new cultures and flavors from around the world.

Sandra Hovancik is a accomplished and highly versatile illustrator and graphic designer from New York City, who relocated to the San Francisco Bay area 25 years ago. With over 30 years of experience in textile and graphic design, illustration and fine art, she has developed a wealth of eclectic styles. Her love of travel has also led her all over the world.

Looking for something exciting to do after retirement, she was thrilled to partner with Danae on this “adventure” and is the driving force behind all the artwork and packaging for Life of Spice. In developing the style and “personality” of each piece, she approached every destination like a new journey, listening to the music of each country for inspiration, digging through her own and Danae’s travel photos, as well as researching points of historical interest to depict the essence of the specific place. The artwork was hand drawn, digitally in Photoshop and Illustrator.



An Earth Friendly, Women Owned Business

ABOUT LIFE OF SPICE...

These specialty cards are the perfect gift for travel-lovers who enjoy exotic flavors. Each unique card features hand drawn, original digital artwork that transports you around the globe. Open it up to find an artisan spice packet with a corresponding chef created recipe on the inside. Life of Spice cards are gifts that keep on giving, with new recipes to enjoy for a lifetime and art designs worthy of framing. Blank inside to use for any occasion or just to say, “Hi!”

Our cards are professionally printed in a “carbon-neutral” domestic facility, on premium 100% recycled fiber stock, PCW, certified FSC, Ecologo, Chlorine Free, Bio Gas Energy, Ancient Forest Friendly. Inks are soy and vegetable based.

Each card is 5”x7” and is packaged with a 100% recycled paper envelope and protected in a full “cello” bag.

HOW THEY SHIP:



FRONT



INSIDE



BACK

Our spices are sourced from around the world in whole form and organic whenever possible. We grind our spices in small batches and mix them regularly to keep them fresh. Our blends are crafted with care in a commercial kitchen using equipment that is soy free, dairy free, nut free and gluten free. There is no salt, MSG, chemical additives or preservatives grain free, corn free, dairy free, soy free, nut free - ONLY GOOD STUFF! Our packaging is also Eco Friendly!

Our salts are gluten free, non GMO, vegan, no MSG, no chemicals, no preservatives, grain free, corn free, dairy free, soy free, and nut free - MORE GOOD STUFF!

SPICES: 1/4 CUP



FRONT

BACK

Made in the USA
Inspired by the world!

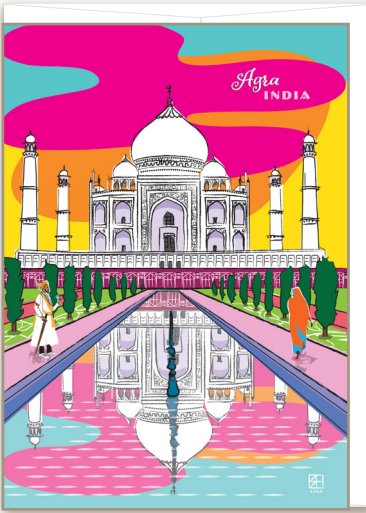
SEASONING SALTS: 1/3 CUP



FRONT

BACK

NOT JUST A CARD, IT'S A CULINARY ADVENTURE!

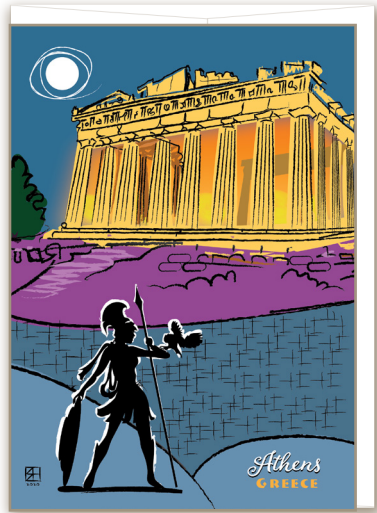


#1

Agra, India

Spice: Vadouvan

Recipe: Steamed Mussels Beurre Blanc



#2

Athens, Greece

Spice: Greek Blend

Recipe: Cashew Chicken

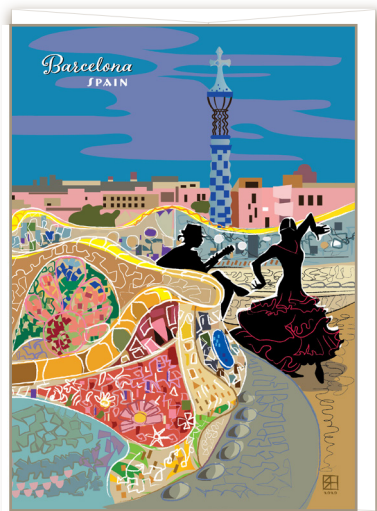


#3

Bangkok, Thailand

Spice: Thai Spice

Recipe: Coconut Shrimp Soup

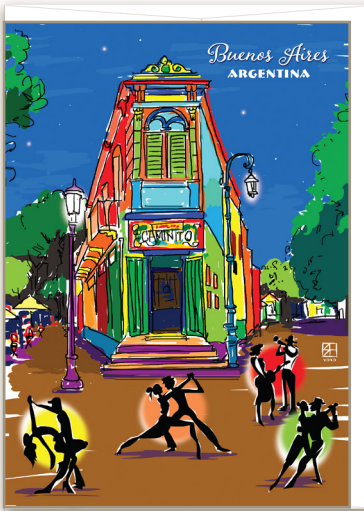


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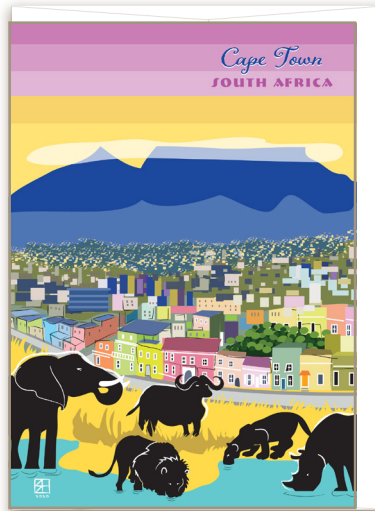
Barcelona, Spain

Spice: Sazon

Recipe: Arroz Con Pollo



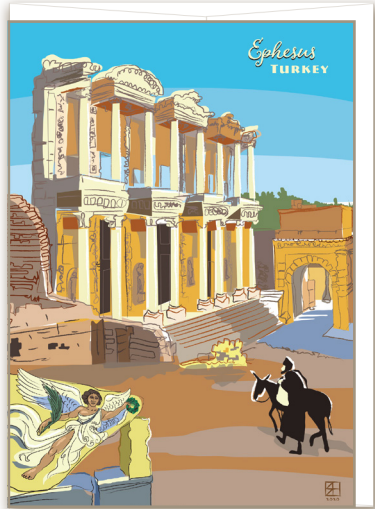
#5
Buenos Aires, Argentina
 Spice: Chimichurri
 Recipe: Skirt Steak w/ Grilled Sweet Potatoes



#6
Cape Town, South Africa
 Spice: Piri Piri
 Recipe: Shrimp w/ Lemon Mint Couscous



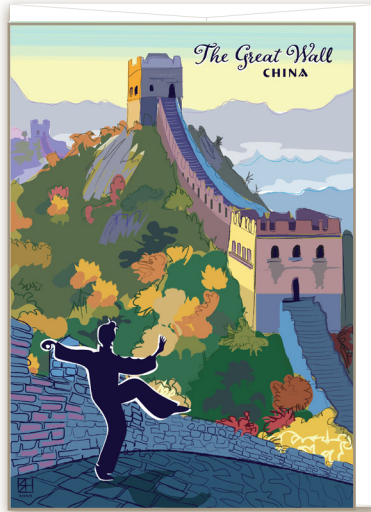
#7
Chefchaouen, Morocco
 Spice: Ras el Hanout
 Recipe: Shrimp w/ Lemon Mint Couscous



#8
Ephesus, Turkey
 Spice: Turkish Spice Mix
 Recipe: Beef and Lamb Meatballs w/ Flatbread



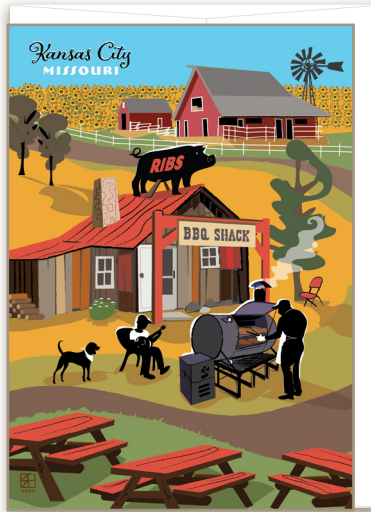
#9
Florence, Italy
 Spice: Tuscan Blend
 Recipe: Pappa al Pomodoro



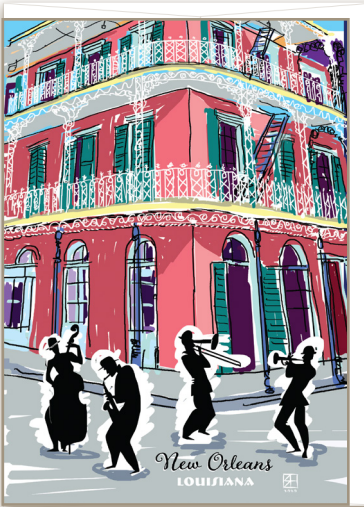
#10
The Great Wall, China
 Spice: Stir Fry Blend
 Recipe: Cashew Chicken



#11
Fujiyoshida, Japan
 Spice: Shichimi Togarashi
 Recipe: Charred Edamame



#12 ★USA★
Kansas City, Missouri
 Spice: Kansas City BBQ Rub
 Recipe: BBQ Bacon Cheesburger
 Sloppy Joes

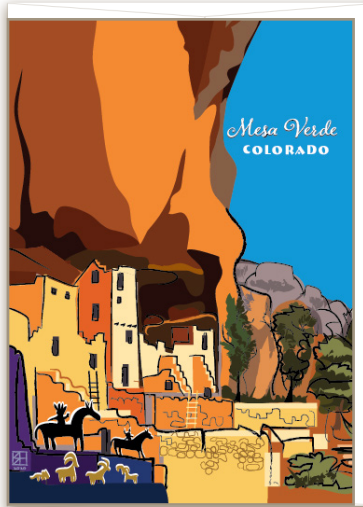


#13 ☆USA☆

New Orleans, Louisiana

Spice: Hot Cajun Rub

Recipe: Baked Salmon and Quick Cheddar Grits

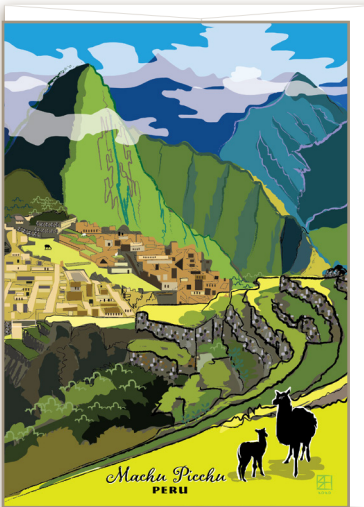


#14 ☆USA☆

Mesa Verde, Colorado

Spice: Smoky Chipotle Rub

Recipe: Chipotle Chicken Fajitas



#15
Machu Picchu, Peru

Spice: Cocoa Rub

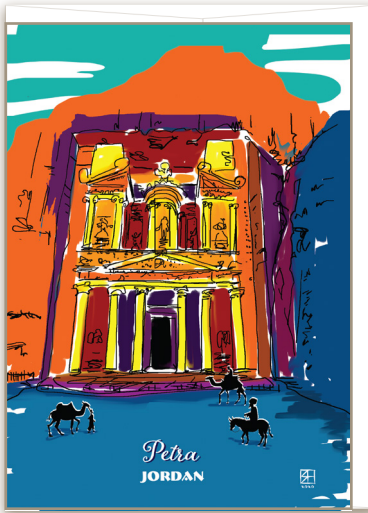
Recipe: Bacon Wrapped Cacao Meat Loaf



#16
Paris, France

Spice: Bouquet Garni

Recipe: French Onion Soup



#17

Petra, Jordan

Spice: Baharat

Recipe: Pappa al Pomodoro



#18

☆ USA ☆

San Francisco, California

Spice: San Francisco Bay Seasoning

Recipe: Crab Cakes w/ Lemon Dijonaise

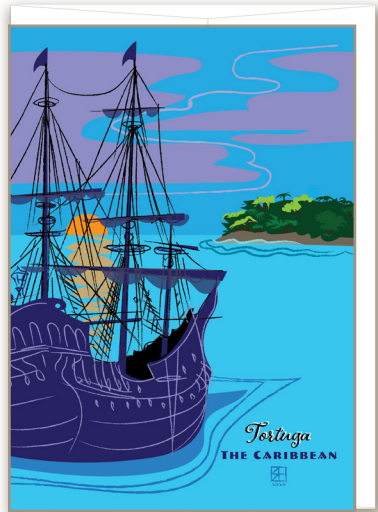


#19

Stone Town, Zanzibar

Spice: Zanzibar Curry

Recipe: Beans and Rice with Shrimp

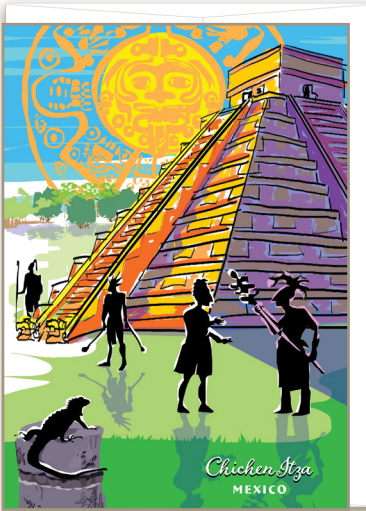


#20

Tortuga, The Caribbean

Spice: Caribbean Citrus Rub

Recipe: Pulled Pork



#21

Chichen Itza, Mexico

Spice: Mexican Adobo

Recipe: Cilantro Lime Shrimp Street Tacos



#22

Shanghai, China

Spice: Five Spice

Recipe: Five Spice Chicken Wings



#23

Mercato, Ethiopia

Spice: Berbere

Recipe: Braised Chicken and Lentils



#24

★USA★

New York City, New York

Spice: East Coast Spice

Recipe: Manhattan Clam Chowder



#S17
Baharat
Petra, Jordan



#S23
Berberere
Mercato, Ethiopia



#S3
Bouquet Garni
Paris, France



#S4
Cacao Rub
Machu Picchu, Peru



#S20
Caribbean Citrus Rub
Tortuga, The Caribbean



#S5
Chimichurri
Buenos Aires, Argentina



#S22
Five Spice
Shanghai, China



#S2
Greek Blend
Athens, Greece



#S13 **USA**
Hot Cajun Rub
New Orleans, Louisiana

LOVED THE RECIPE?
ORDER MORE SPICES FROM OUR CORRESPONDING SPICE BAG COLLECTION!



#S12 ☆USA☆
Kansas City BBQ Rub
Kansas City, Kansas



#S21
Mexican Adobo
Chichen Itza, Mexico



#S6
Piri Piri
Cape Town, South Africa



#S7
Ras El Hanout
Chefchaouen, Morocco



#S18 ☆USA☆
San Francisco Bay Seasoning
San Francisco, California



#S4
Sazon
Barcelona, Spain



#S11
Shichimi Togarashi
Fujiyoshida, Japan



#S14 ☆USA☆
Smoky Chipotle Rub
Mesa Verde, Colorado



#S10
Stir Fry Blend
The Great Wall, China

THE ADVENTURE CONTINUES!





#S3
Thai Spice
Bangkok, Thailand



#S8
Turkish Spice Mix
Ephesus, Turkey



#S9
Tuscan Blend
Florence, Italy



#S1
Vadouvan
Agra, India



#S19
Zanzibar Curry
Stone Town, Zanzibar



#S24 ★**USA**★
East Coast Blend
New York City, New York

OUR SPICES
are
Gluten Free - Non GMO
Vegan - No Salt - No MSG
No Chemicals - No Preservatives
Grain Free - Corn Free
Dairy Free - Soy Free - Nut Free

ONLY GOOD STUFF!

BAGS ARRIVE FACTORY SEALED WITH A RECLOSEABLE ZIP-LOCK TOP
CONTENTS: 1/4 CUP EACH



Introducing

ALL PURPOSE SEASONING SALTS

"The busy cooks secret weapon!"

These seasoning salts are the perfect blend of all-natural Kosher sea salt, freshly ground herbs, spices and black pepper. They are great as a rub, finishing salt or added to your favorite soups, stews and sauces.

Our salts are

- Gluten Free
- Non GMO
- Vegan
- No MSG
- No Chemicals
- No Preservatives
- Grain Free
- Corn Free
- Dairy Free
- Soy Free
- Nut Free
- **ONLY GOOD STUFF!**



#SS25
Thinking of Moo!
Beef Seasoning Salt



#SS26
What the Cluck!
Poultry Seasoning Salt



#SS27
Hot for Ya!
Spicy Seasoning Salt



#SS28
You Reeka!
Garlic Seasoning Salt



#SS29
I'm Hooked!
Seafood Seasoning Salt

BAGS ARRIVE FACTORY SEALED WITH A RECLOSABLE ZIP-LOCK TOP
CONTENTS: 1/3 CUP EACH



Life of Spice
 126 Vasona Oaks Drive
 Los Gatos, CA 95032-7602
 Phone: 408-890-0144
 Email: chefdanae@lifeofspiceshop.com

EFFECTIVE JUNE 1ST, 2022

OPENING ORDER \$100 - MINIMUM REORDER \$50

<p>4 Packs Are 4 Of One Card Design - 2 Packs Are 2 of One Spice or Seasoning Salt 5" x 7" Cards Are Individually Cello-packed With Card, Envelope, Spice Pack, Recipe Spice Bags Are Factory Sealed With Reclosable Zip-Lock Top, Contents: 1/4 Cup Seasoning Salts Are Factory Sealed With Reclosable Zip-Lock Top, Contents: 1/3 Cup</p>			ORDER DATE:	
SHIP TO:	SHIP DATE:	TERMS:	P.O. NO.:	SOLD BY:
	CONTACT:			PHONE:
	EMAIL:			FAX:
	CREDIT CARD #:			
	EXPIRATION DATE: MM/YY		CVV:	ZIP:

REETING CARDS \$15.40 - 4 PACK	QUANTITY	AMOUNT
#1 AGRA - VADOUVAN		
#2 ATHENS - GREEK BLEND		
#3 BANGKOK - THAI SPICE		
#4 BARCELONA - SAZON		
#5 BUENOS AIRES - CHIMICHURI		
#6 CAPE TOWN - PIRI PIRI		
#7 CHEFCHAUEN - RAS EL HANOUT		
#8 EPHESUS - TURKISH SPICE		
#9 FLORENCE - TUSCAN BLEND		
#10 GREAT WALL - STIR FRY BLEND		
#11 FUJIYOSHIDA - SHICHIMI TOGARASHI		
#12 KANSAS CITY - KANSAS CITY BBQ RUB		
#13 NEW ORLEANS - HOT CAJUN RUB		
#14 MESA VERDE - HOT CAJUN RUB		
#15 MACHU PICCHU - CACAO RUB		
#16 PARIS - BOUQUET GARNI		
#17 PETRA - BAHARAT		
#18 SAN FRANCISCO - SF BAY SEASONING		
#19 STONE TOWN - ZANZIBAR CURRY		
#20 TORTUGA - CARIBBEAN CITRUS RUB		
#21 CHICHEN ITZA - MEXICAN ADOBO		
#22 SHANGHAI - FIVE SPICE		
#23 MERCATO - BERBERE		
#24 NEW YORK CITY - EAST COAST BLEND		
SPECIAL PKG. 2 OF EACH CARD \$168		
TOTAL		
Freight charges Will be added to total		

SPICE BAGS \$7.70 - 2 PACK	QUANTITY	AMOUNT
#S1 VADOUVAN		
#S2 GREEK BLEND		
#S3 THAI SPICE		
#S4 SAZON		
#S5 CHIMICHURI		
#S6 PIRI PIRI		
#S7 RAS EL HANOUT		
#S8 TURKISH SPICE		
#S9 TUSCAN BLEND		
#S10 STIR FRY BLEND		
#S11 SHICHIMI TOGARASHI		
#S12 KANSAS CITY BARBEQUE RUB		
#S13 HOT CAJUN RUB		
#S14 SMOKY CHIPOTLE RUB		
#S15 CACAO RUB		
#S16 BOUQUET GARNI		
#S17 BAHARAT		
#S18 SAN FRANCISCO BAY SEASONING		
#S19 ZANZIBAR CURRY		
#S20 CARIBBEAN CITRUS RUB		
#S21 MEXICAN ADOBO		
#S22 FIVE SPICE		
#S23 BERBERE		
#S24 EAST COAST BLEND		
SPECIAL PKG. 2 OF EACH SPICE \$168		
TOTAL		
Freight charges Will be added to total		

SEASONING SALTS \$3.85 - 4 PACK	QUANTITY	AMOUNT
#SS25 THINKING OF MOO!		
#SS26 WHAT THE CLUCK!		
#SS27 HOT FOR YA!		
#SS28 YOU REEKA!		
#SS29 I'M HOOKED!		
SPECIAL PKG. 4 OF EACH 5 PACK \$73		
TOTAL		
Freight charges Will be added to total		

TERMS AND CONDITIONS

ORDERING OPTIONS:

1. Use the direct link on Faire: lifeofspiceshop.faire.com
2. By Phone: 408-890-0144 (YES! It's a real person!)
3. Via email: chefdanae@lifeofspiceshop.com

Opening Order \$100 - Minimum Reorder \$50
See order sheet for price details

PAYMENT:

All orders are charged in full at the time of shipment. Payments may be paid by credit card (Visa, Master Card or American Express) or Venmo.

SHIPPING:

Orders ship within 3 - 5 business days on in stock items. Via USPS, UPS or FedEx. Shipping charges will be included on your final invoice. If any items are out of stock we will contact you to give you the option of shipping a partial order, waiting for the full order or replacing the out of stock item with an in stock item.

RETURNS:

Due to the nature of our product all sales are final. Incorrect items or damaged items may be exchanged. Please notify us within 5 days of receiving your order if there are any problems. Returned items must be in their original packaging.

CANCELLATIONS:

Cancellations may be made in writing via email within 24 hours of your original order date.

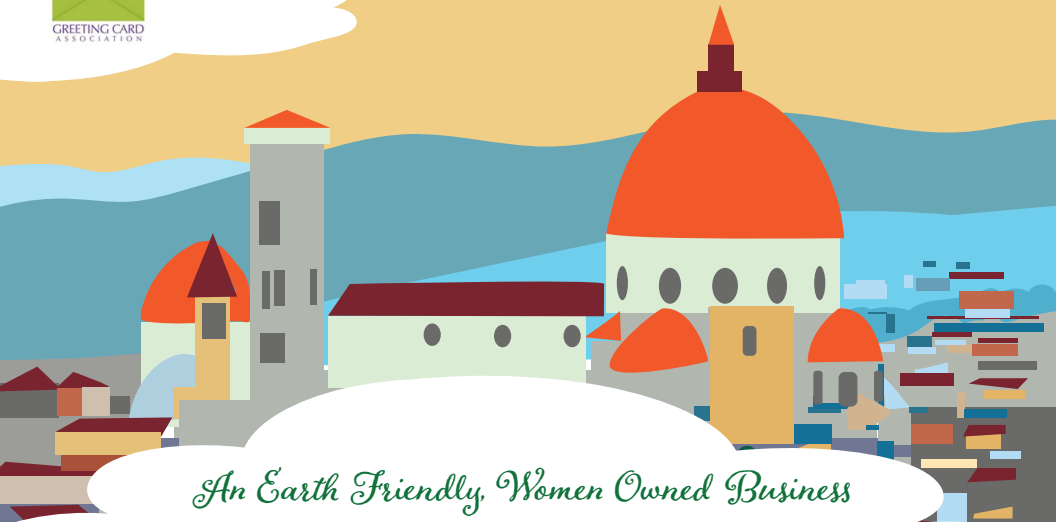
QUESTIONS?

Please reach out to us through email or phone. We would love to hear from you!
Email: chefdanae@lifeofspiceshop.com
Phone: 408-890-0144



Made in the **USA**
Inspired by the world!

Follow us from
Agra to Zanzibar
and discover the
Life of Spice!



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www.lifeofspiceshop.com



info@lifeofspiceshop.com