

Peppers: The Domesticated Capsicums

Jean Andrews

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Jean Andrews : Peppers: The Domesticated Capsicums before purchasing it in order to gage whether or not it would be worth my time, and all praised Peppers: The Domesticated Capsicums:

0 of 0 people found the following review helpful. Worth at least twice the money being askedBy Michael CornforthIf you are into chiles, this is *the* classic book to have. The illustrations are beautifully artsy/botanical, something that a naturalist might have painted. Rich with historical perspective as well.17 of 18 people found the following review helpful. A Beautiful BookBy A CustomerFirst published in 1984, Peppers is one of the most beautiful books about any food plant we've ever seen. Author Jean Andrews is not only the artist behind 34 full color plates of the world's capsicums, she is also a thorough historian of food whose work has influenced many books about capsicums that followed hers. Peppers is to the capsicum family what Redcliffe Salaman's The History and Social Influence of the Potato is to solanum tuberosum, with the bonus of color illustrations. Andrews' book explores the origins of the plant, its travels beyond South America, its biological and economic story, its multiple varieties, its most recent high tech implications, and ends with several recipes, and a photographic glossary of botanical terms. Any student of food plants will find repeated value in this book.4 of 4 people found the following review helpful. An agronomist's capsicum manual... mostlyBy Patrick W. CrabtreeAndrew's text is a terrific technical work on domesticated peppers of all sorts, tecnically referred to as capsicums. While the work is not specifically designed for use by cooks and chefs, my opinion is that any chef would have a void in his or her professional training if they fail to read it.This is a "coffee table book," very large, and 186 pages in length. The Table of Contents reveals much about what the reader can expect to find in

the text:-- Historical Background-- Pre-Columbian Domestication-- Early European Observers-- Review of the Literature-- Diagnostic Descriptions-- Biology-- Agronomy-- Economic and Other Uses-- Thirty-four Cultivars-- Preparing and Serving There are also two appendices which include Events Featuring Peppers, and Seed Sources. The 34 cultivars mentioned in the Contents are beautifully illustrated (full-page) at the beginning of the book, yielded up in color plates. There is also a nice Illustrated Glossary near the end of the book with actual photographs of the pepper fruits and blossoms. This 1995 "New Edition" would make a terrific gift book for nearly anyone (that's how I got my copy) because it is intelligently-written and profusely illustrated. By reading this volume I learned more about peppers and their uses than I will probably ever get to generate in practice. Dr. Andrews was well-qualified to publish this work and readers will be pleased to find that she has even included medical uses for the various peppers. Highly recommended.

Since its original publication in 1984, *Peppers* has become the complete and classic source for the history and dispersion, biology and taxonomy, cultivation, and medicinal, economic, and gastronomic uses of the domesticated capsicum. In this new edition, Jean Andrews updates each section with new material gathered over the last ten years. Particularly interesting are her descriptions of recent medicinal uses of peppers (including a recipe for pain-relieving capsaicin cream) and the inclusion of two additional cultivars, Datil and Scotch Bonnet. Like the first edition, this volume is illustrated with botanically accurate, yet aesthetically pleasing paintings that show the blossoms, buds, young peppers, and mature specimens of 34 cultivars in full color. Dr. Andrews also provides a recipe for the most typical dish in which each pepper is used, recipes that she herself has tested and served to grateful friends. With its up-to-the-minute, encyclopedic text and beautiful illustrations, *Peppers* remains a botanical natural history par excellence.