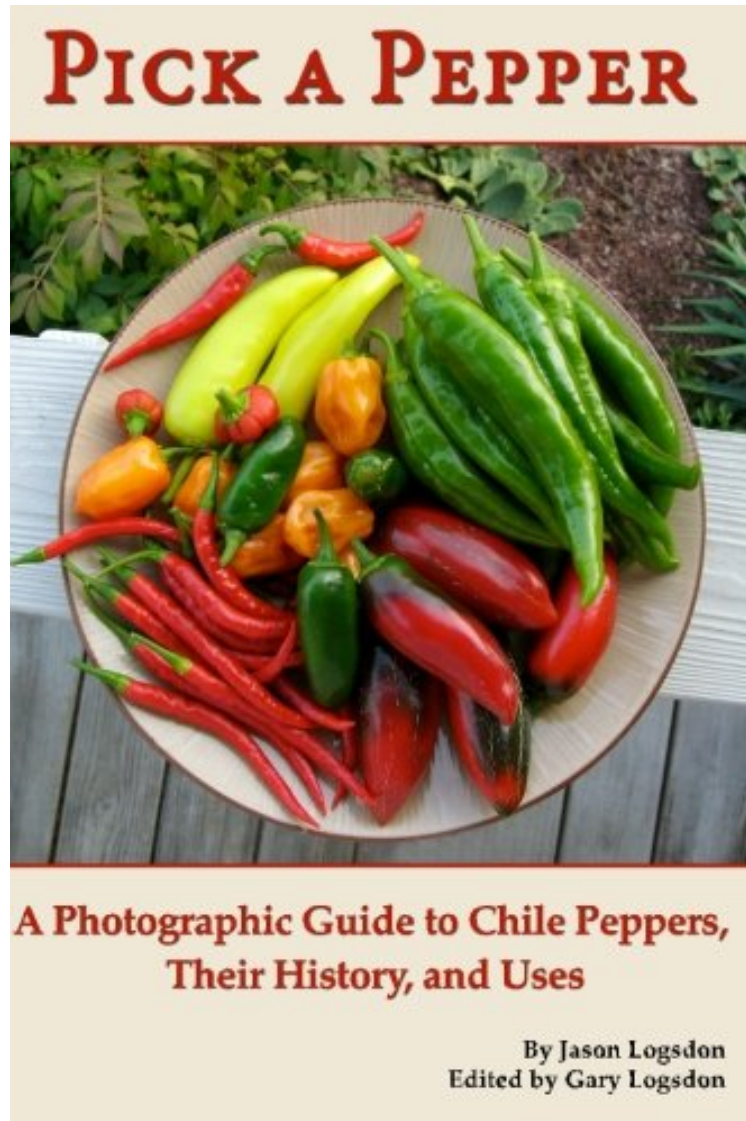


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Pick a Pepper: A Photographic Guide to Chile Peppers, Their History, and Uses

Jason W Logsdon

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Jason W Logsdon : Pick a Pepper: A Photographic Guide to Chile Peppers, Their History, and Uses before purchasing it in order to gauge whether or not it would be worth my time, and all praised Pick a Pepper: A Photographic Guide to Chile Peppers, Their History, and Uses:

0 of 0 people found the following review helpful. Homework By K. Harwell My son used this for his research paper. It

is a very interesting book and gives lots of information about peppers and their history. 1 of 1 people found the following review helpful. Don't be afraid of peppers! By Dan S. Jepperson This was a great tool for me to, frankly, stop being afraid of hot peppers. I have to admit that I've always been kind of a wimp when it comes to hot peppers, but I was very happy to come across something that provided me with a wealth of information about where these peppers come from, how hot they are and what I can do with them. It gave me the confidence to start experimenting with them in the food I make and, now, amazingly, I'm a fan. This is a good tool to help you if you're someone like me, or if you've long been a lover of the hot pepper and are looking for more information. Well done! 0 of 0 people found the following review helpful. Hot Hot Hot By D. A. Reid Jason has a great handle on writing. His explanations are well explained and very clear.

Chile peppers have long fascinated people and are thought to have been consumed by humans as far back as 7500BC. They originated in the Americas and once discovered by explorers quickly spread throughout the world. Chiles spread by many means ranging from European explorers and merchants to the Africans ensnared in the slave trade. As the chile peppers changed and evolved they became very important in local cuisines and assumed lofty places in the culture of many countries. Some cuisines are known for their use of peppers like Jamaican jerk seasonings, Mexican Chiles en Nogada, early American Creole, and the ever present Indian curries. Here is a look at 39 different chile peppers. Some, like the jalapeno, are well known and common while others are obscure and specific to their region. Some are mild like the Anaheim and some are so hot they are literally being used as weapons. Regardless of the properties, each one of these peppers plays an important part in at least one culture around the world. This book contains 90 full color pages with text and photographs of 39 different peppers. We hope you enjoy learning about all of these exciting peppers!