

Gourmet Spices in Tins

(U.S. only)

Consumption of spices in North America is at an all-time high. In fact, spice consumption in North America has increased by 50 percent in the past decade. We are not only using spices more frequently and in greater volume, but in a much wider variety; approximately 28 spices are used in the average North American home.

America's original natural products company has been the pioneer in premium herbs and spices for over 100 years. Today, our spice line has grown and diversified to accommodate a growing appetite for spices, while retaining the same high quality.

- **Quality raw materials:** We buy the pick of the world's herb and spice crop—each selected from the best growing region.
- **Strict quality control:** We select our spices for taste, color, and appearance; then more thorough tests are made to further determine the quality.
- **Trademark gold medal tin:** Packed in our custom tin.

Product Listing

Black Pepper (Granulated)

Article No. 00581 (113 g/4 oz.)

Article No. 60396 (56 g/2 oz.)

(Sri Lanka)

We have searched the globe and found the most flavorful pepper from Sri Lanka. Black pepper is the world's most popular and important spice. It is used in virtually every cuisine in the world.

Chili Powder

Article No. 00583 (48 g/1.69 oz.)

(blend)

Our balanced blend of Chili Powder will be superior in any dishes you cook. Blended with quality spices from around the world.

Use in chili, Mexican dishes, eggs, omelets, sauces, soups, cottage cheese, rice, meat, fish, cocktail sauce, gravies, stews, and vegetables.

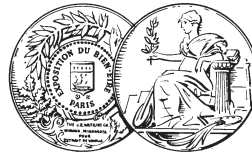
Cinnamon

Article No. 60397 (56 g/2 oz.)

(Indonesia)

Our flavorful cinnamon from Indonesia is the best quality available anywhere. The best cassia available today is from the Indonesian island from Sumatra.

Use in all types of baked goods, such as pies, cakes, rolls and cookies. Excellent with fruit desserts, especially apples and peaches. Use sparingly in meat, poultry and game dishes.



Originally introduced in 1895, Watkins ground spices were awarded the Grand Prize with Gold Medal for Highest Quality at the International Exposition, Paris in 1928.



Cumin

Article No. 00584 (48 g/1.69 oz.)

(Turkey)

The best seeds from Turkey are carefully sorted and ground to create the best-finished product for your kitchen. Cumin is indispensable to Mexican and Southwestern cooking, and is widely used in Indian, Middle Eastern, and North African cuisines. It is a primary ingredient of chili powder and curry powder.

Excellent in cheese dishes, with rice and corn dishes such as curries or tamales; use in soups, stews, salad dressings, barbecue sauces, ground meat dishes; also good with sauerkraut, lentils, potatoes, cabbage, and dried beans of all kinds.

Ginger

Article No. 00587 (56 g/2 oz.)

(Indonesia)

We have found the very finest ginger roots from Indonesia. They have been carefully dried to preserve their warm, spicy flavor.

Used primarily for baking in the West and for savory dishes in the East. Gingerbread, cookies, cakes, pumpkin pie, orange/yellow vegetables, pickles and preserves, baked beans, and Asian stir-fries. Many people put powdered ginger in capsules as a natural remedy for motion sickness.

(continued)

Mustard (Dry)

Article No. 00588 (54 g/1.9 oz.)

(United States)

The pungency of the mustard is not released until it is added to water or another liquid. Watkins only uses the finest oil-rich North American mustard seed.

Use in white sauces for macaroni, corn, seafood, potato or egg dishes, salad dressings, butter sauces, omelets, and stewed oysters.

Nutmeg

Article No. 60398 (56 g/2 oz.)

(Indonesia)

The hard kernel of the peach-like fruit imparts a rich nut-like flavor. Watkins selects only the finest seed from Indonesia.

Use in baked goods, eggnogs, custards, cheese, eggs, fish and poultry dishes, whipped cream toppings, fruits, ice cream, coffee cakes and applesauce.

Oregano

Article No. 00586 (18 g/.63 oz.)

(Turkey)

Watkins has chosen only select Turkish oregano, which has a strong flavor.

Best known for its use on pizza; also excellent in pasta sauces, pork, veal, fish, vegetables, dressings, gravies, seafood, poultry, grilled tomatoes and all tomato dishes.

Paprika

Article No. 00585 (55 g/1.94 oz.)

(Mexico)

Paprika is ground from dried red chilies. Watkins selects only the best Mexican variety, which is a brilliant color and is sweeter in taste.

Use as a garnish and flavor for creamed foods, such as deviled eggs, mayonnaise dressings, white potatoes, cauliflower, salads, dips, canapés, and chowders.