



SPICE OF THE MONTH

AT THE CROTON FREE LIBRARY

July's spice is Vadouvan curry!

For the third installment of our Curry Quarterly series, we've selected a curry that mixes the classic flavors from Southeast Asia with a distinctive French influence.

Curry spread across the globe not in a single wave but for centuries, and it made the biggest impact on cooking in areas where emigrants from India settled, Raghavan Iyer explains in *On the Curry Trail: Chasing the Flavor that Seduced the World*. The spice “reinforces lasting connections among diverse cultures wherever it goes,” Iyer writes — and that includes Europe, where curry gained a foothold through many different immigration routes from many different areas of the globe.

Vadouvan curry is also called “French curry.” Some sources claim it springs from the late 1600s, when the French East India Company set up shop in Pondicherry in Southern India (but these librarians were unable to fully confirm or deny that assertion with a primary source, so take it with a grain of salt...) Colonialism meant the French exerted their influence in many parts of Africa as well, and some of that in turn spilled over to influence African-American cooking in the early days of America.

The specific blend in this month's kit includes a pantry's worth of ingredients: fenugreek, cumin, cardamom, fennel, nutmeg, cayenne pepper, cloves, black pepper, thyme, rosemary, onion, garlic, turmeric, and ground mustard seed. It lends both sweetness and smokiness to a dish.

For our final Curry Quarterly installment in November, we are planning an in-person spice-making workshop! Stay tuned for details.



**Croton
Free
Library**

All books listed here are available to check out from the Croton Free Library!

Our sources:

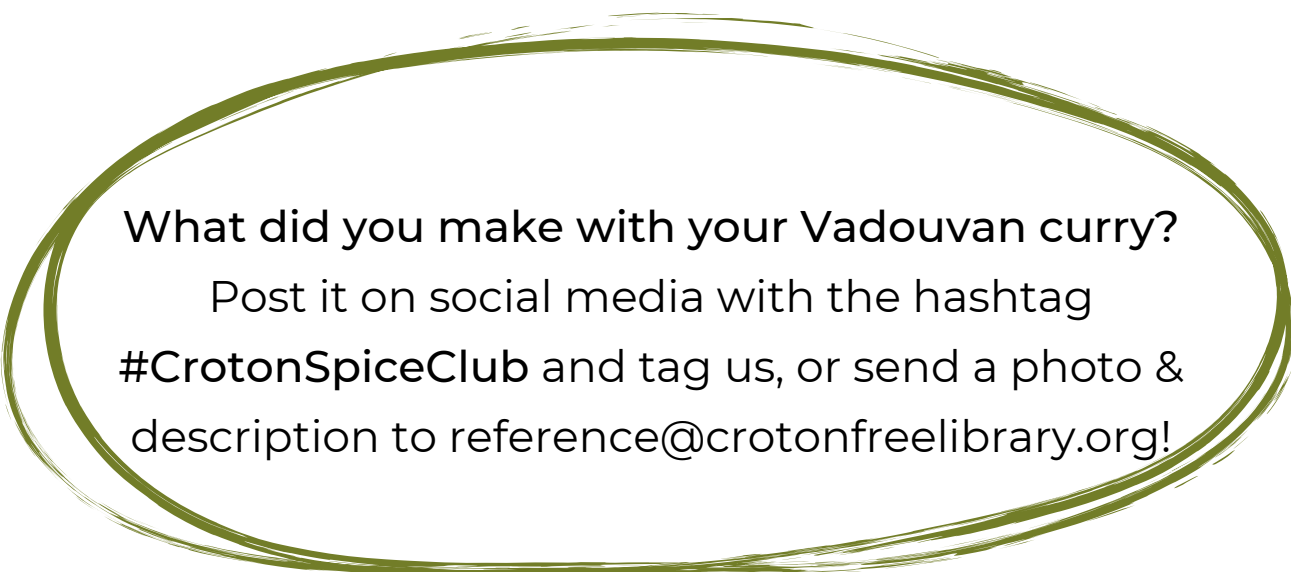
- *On the Curry Trail: Chasing the Flavor that Seduced the World* by Raghavan Iyer
- “Vadouvan Curry” from Spice House: thespicehouse.com/products/vadouvan-curry
- “Vadouvan Curry Spice” from My Spice Sage: myspicesage.com/products/vadouvan-curry-spice?variant=31865090277437

The recipes in this kit are:

- Curried Lima Bean Chowder from *Blue Corn & Chocolate* by Elisabeth Rozin (p. 146)
- Trini Doubles from *Sweet Home Cafe* (p. 121)

See our cookbook collection for additional info & recipes, like:

- Cream of Pumpkin Soup from *Quick & Simple* by Jacques Pepin (p.74)
- Jamaican Beef Patties from *The Great Meat Cookbook* by Bruce Aidells (p.150-1)



What did you make with your Vadouvan curry?
Post it on social media with the hashtag
#CrotonSpiceClub and tag us, or send a photo &
description to reference@crotonfreelibrary.org!

Vadouvan curry purchased from My Spice Sage.