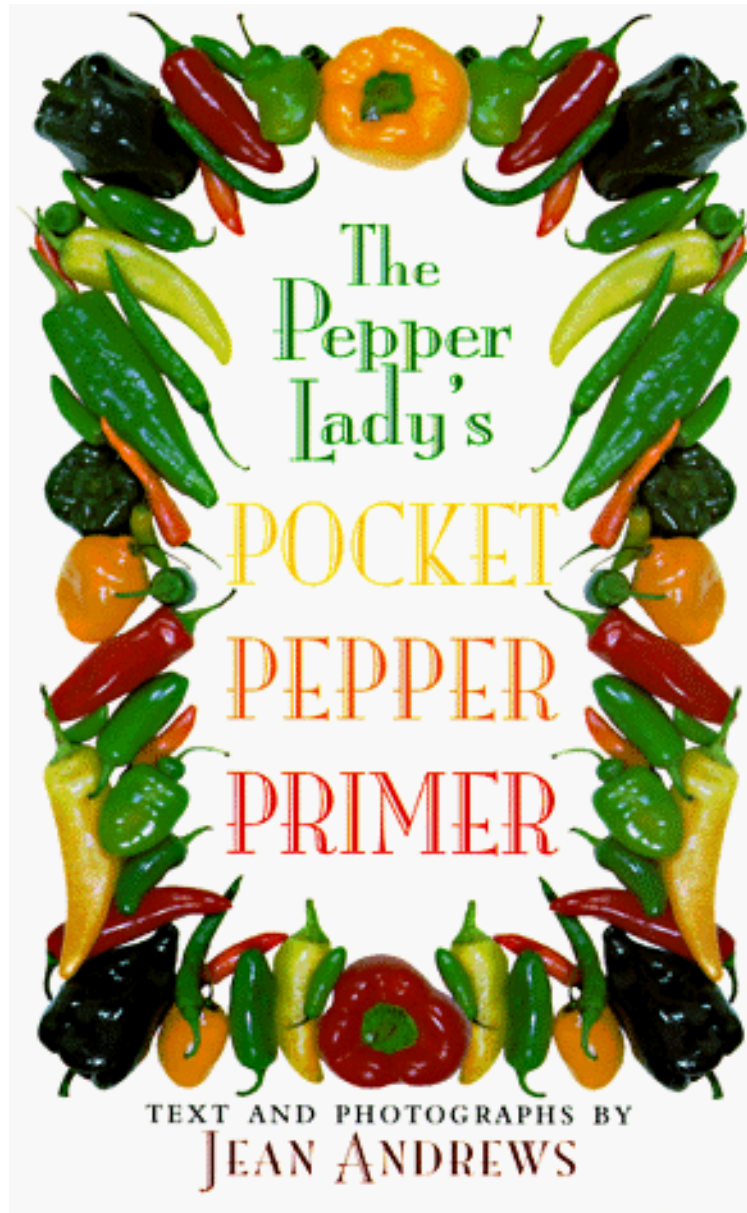


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The Pepper Ladys Pocket Pepper Primer

Jean Andrews

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Jean Andrews : The Pepper Ladys Pocket Pepper Primer before purchasing it in order to gage whether or not it would be worth my time, and all praised The Pepper Ladys Pocket Pepper Primer:

0 of 0 people found the following review helpful. The Pepper Lady's Pocket Pepper PrimerBy GTThe book arrived in a timely fashion, in excellent condition, and I am very happy with the purchase.The book contains great

images, descriptions and does seem complete. 9 of 9 people found the following review helpful. Hot Stuff! By Graeme Caselton A must for the dedicated Chile-Head. As well as the background and the variety classification of Chile peppers, Jean's book also presents the reader with dozens of stunning photographs. Each is accompanied by details of shape, colour, size, heat levels and interesting remarks.

More than a quarter of the people on earth eat peppers every day of their lives, and true pepper lovers are always looking for better-tasting, hotter peppers. This handy, reliable guide makes finding them easy, as capsicum expert Jean Andrews shows you how to identify and use 42 peppers, both fresh and dried, commonly available in North American markets. Andrews describes each pepper in detail, starting with its size, color, fruit shape, flesh, and pungency. She gives its common names, sources, and uses, and indicates other peppers that can substitute for it in recipes. Drawing on her vast store of pepper lore, she also includes notes and anecdotes about each pepper. Her color photographs illustrate all of the peppers. In addition to the species descriptions, Andrews offers practical guidance on selecting and storing, roasting and rehydrating, and growing and harvesting peppers. She explains pepper nomenclature, describes the pungency factor, and notes the significance of color, aroma, flavor, and nutrition.

"[Jean Andrews] mixes wit with wisdom as she concisely explains more than you've dreamed of asking about capsicum with and without heat. There is helpful information about nomenclature, cultivars (varieties and hybrids), family groupings, and how to choose and store peppers. Color photographs show relative sizes of 46 peppers (39 fresh) accompanied by the basics of each: multiple names, average sizes, colors, shapes, uses, and substitutes." (Sunset) About the Author Since the publication of her major work *Peppers: The Domesticated Capsicums* in 1984, Jean Andrews has been widely acclaimed as The Pepper Lady. A resident of Austin, Texas, she is the author of several books, including the recently revised and updated edition of *Peppers*.