



CLOVES

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HOW LONG HAD CLOVES BEEN KNOWN FOR IN EUROPE?



WHAT WERE THEY USED FOR?



HOW MUCH DID THEY COST IN MEDIEVAL TIMES?



WHERE DID THEY COME FROM?



MEDIEVAL RECIPE



1 large onion, chopped
2 slices of whole wheat
bread
1.5 cups of white wine
1 tablespoon of white-wine
vinegar
2 sprigs of parsley
1/4 tsp. ground black
pepper
1/4 tsp. galingale
1/4 tsp. ground cloves

MEDIEVAL RECIPE; WILD BOAR IN BOAR'S TAIL SAUCE



Pork Loin Roast, 4 - 6 lb. (or wild boar)

2 tablespoons of bread crumbs

salt to taste

1/2 cup hot water

1/2 cup red wine

1/4 cup wine vinegar

16 cloves: or enough to stud the roast

1/4 tsp. ground cloves

1/4 tsp. ground nutmeg

Roast the park, with cloves studded in the pork loin; then make a sauce with the roast drippings, the above ingredients, and 1/2 cup of boiling water.

WHY WAS FERDINAND MAGELLAN MOTIVATED TO TRAVEL?

