

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?

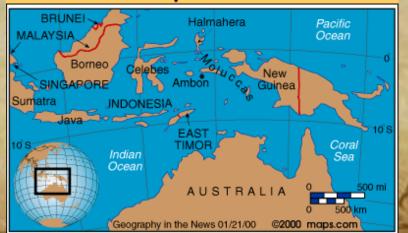








The Spice Islands







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

" cup hot water

" 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 "cup of boiling water.

WHY WAS FERDINAND MAGELLAN MOTIVATED TO TRAVEL?



