

# HERBS AND SPICES ORDER FORM

HERBS AND SPICES	Price/lb.	Qty.	Total	HERBS AND SPICES	Price/lb.	Qty.	Total
Allspice Powder	\$8.25			Ginger Root Powder	\$6.50		
Basil (Sweet Calif.) C/S <b>8 OZ</b>	\$9.30			Mace---Powder <b>4 OZ</b>	\$11.25		
Basil (Egyptian) C/S <b>8 OZ</b>	\$3.95			Marjoram---cut and sifted	\$6.05		
Bay Leaves - Whole <b>4 OZ</b>	\$2.50			Mustard Seed (Brown) Whole	\$3.10		
Caraway Seed--Whole	\$4.95			Mustard Seed (Yellow) Whole	\$3.25		
Cardamom Seeds Powder	\$13.05			Mustard Seed Powder (Yellow)	\$4.80		
Cayenne (40 heat unit) Domestic	\$5.70			Nutmeg Powder	\$20.75		
Cayenne (60 heat unit) Imported	\$5.25			Nutmeg---Whole ( ≈90 per lb)	\$21.00		
Cayenne (90 heat unit) Imported	\$6.00			Onion (Chopped) 1/4 inch pieces	\$5.60		
Celery Seed----Powder	\$3.90			Onion Granules	\$5.50		
Celery Seed – Whole	\$3.85			Onion Powder	\$7.10		
Chili Flakes- 1/4 Pieces	\$5.85			Oregano C/S (Mexican) <b>8 OZ</b>	\$6.35		#REF!
Chilis Ground ---Ancho	\$7.20			Paprika Powder	\$7.35		
Chilis Ground---Chipotle (hot smoky-flavor, perfect for Southwest/Mexican dishes)	\$15.50			Paprika Smoked	\$9.95		
				Parsley Flakes <b>4 OZ</b>	\$3.50		
Chives cut and sifted----- <b>4 OZ</b>	\$6.35			Peppercorn Mix (4 pepper) (black-Lampong, white, green, pink)	\$17.00		
Cilantro cut and sifted <b>8 OZ</b>	\$8.60			Pepper – Table Grind ( Black)	\$14.95		
Cinnamon Powder	\$4.90			Pepper---Fine Grind (White)	\$21.15		
Cinnamon Sticks – 1 inch	\$8.00			Rosemary cut and sifted <b>8 OZ</b>	\$2.25		
Cloves--- Powder	\$19.45			Rosemary --Powder	\$4.85		
Cloves – Whole	\$19.65			Sage (Fine) Powder	\$7.10		
Coriander Seed--Powder	\$4.60			Sesame Seed (Black) Whole	\$5.90		
Cumin Seed Powder	\$6.85			Sesame Seed (Hulled) Whole	\$4.70		
Dill Seed Whole	\$3.70			Tarragon Leaf <b>8 OZ</b>	\$16.70		
Dill Weed (Egyptian) Cut <b>8 OZ</b>	\$3.95			Thyme Leaf cut/sifted <b>8 OZ</b>	\$5.50		
Fennel Seed Whole	\$4.60			Thyme – Powder	\$7.50		
Garlic Granules (Chinese)	\$7.45			Vanilla Beans Whole (≈25 beans per <b>4 oz</b> unit)	\$48.85		
Garlic Pieces 1/8 inch (Calif.)	\$7.50						
Garlic Powder	\$9.85						

EXTRACTS	Price	Qty.	Total	PLASTIC CONTAINERS	Price	Qty.	Total
Almond Extract (1 pint)	\$15.50			Spice Jars 3.5 fl. oz.	\$0.70		
Lemon Extract (1 pint)	\$15.35			Spice Jars 8 fl oz	\$1.00		
Maple Flavor (1 pint)	\$15.45			Spice Jars 16 fl oz -- 6 per unit	\$9.70		
Pure Vanilla Extract (1 pint)				Mortar & Pestle--3 1/2" diam	\$4.90		

**NAME:**

**PHONE:**

<b>BAKING ITEMS</b>	<b>Price</b>	<b>Qty.</b>	<b>Total</b>
<b>Citric Acid Granules</b> ---used for making "Refreshing Water"	\$5.60		
<b>Coconut Milk Powder</b> -- (dehydrated coconut milk, maltodextrin, milk proteins)	\$10.50		
<b>Cream of Tartar</b>	\$7.60		
<b>Lemon Juice Powder</b> (corn syrup solids, lemon juice, lemon oil & BHT)	\$9.75		
<b>Lemon Peel Granules</b> (to rehydrate: 1/2 t. peel + 1/2 t. water = 1 tsp grated lemon peel)	\$14.75		
<b>Lime Juice Powder</b> ---- (corn syrup solids, lime juice & lime oil)	\$9.00		
<b>Orange Peel Granules</b> (to rehydrate use 1/2 tsp peel + 1/2 tsp water = 1 tsp orange peel)	\$6.95		
<b>Palm Sugar Granules</b> ---from Coconut Palm Blossoms			
<b>Sea Salt - Coarse</b> (Calif.) Pretzel Cut	\$1.20		
<b>Tapioca Pearls</b> (Medium) Whole	\$4.90		
<b>Turbinado Sugar Granules</b>			
<b>Vanilla Powder</b> (dextrose & vanilla extractives)	\$17.90		
<b>Vegetable Broth Powder</b> (maltodextrin, salt, onion, carrot, aurolyzed yeast extract, garlic, tomato, natural flavor, xanthan gum, parsley, spice extractives)	\$9.05		
<b>Vegetable Soup Blend</b> (carrots, onion, tomatoes, spinach, celery, red/green bell peppers)	\$8.90		
<b>Vegetable Stew Blend</b> (potatoes,cabbage,onion,carrots,celery,red/green bell peppers, tomatoes)	\$8.90		
<b>Zesty Salt Free</b> (onion, garlic, pepper, carrot, tomato, orange, basil, citric acid, celery seed, mustard, parsley, lemon, coriander, cumin, lemon oil, vegetable oil, red pepper, oregano, - marjoram and bay leaf.)	\$11.85		
<b>SPICE BLENDS</b>	<b>Price</b>		<b>Total</b>
<b>Barbeque Spice</b> -- Powder (salt, paprika, spices, dextrose, garlic, onion, rauch oil, turmeric)	\$10.15		
<b>Bay Spice Blend (Old Bay)</b> -- Powder (celery salt, mustard, red pepper, black pepper, bay leaves, cloves, allspice, ginger, mace, cardamom, cinnamon, paprika)	\$6.35		
<b>Cajun Spice Blend</b> ---Powder (salt, dextrose, garlic, citric acid, paprika, soy flour, chili powder, corn starch, sesame seed, red pepper, celery seed, onion, tri-calcium phosphate, parsley, bell peppers, lemon oil, natural hickory smoke flavor)	\$8.85		
<b>Chicken Seasoning</b> ----(Garlic, salt, onion, spices, orange peel, paprika, green bell peppers, tricalcium phosphate)	\$10.25		
<b>Chili Powder</b> (chili peppers, cumin, garlic powder, salt, oregano, coriander, allspice, cloves)	\$5.95		
<b>Curry Powder- Regular Blend</b> (turmeric, coriander, cumin, fenugreek, black pepper, ginger, mustard, fennel allspice, cayenne)	\$7.00		
<b>Curry Powder - Hot Blend</b> (same as Reg. but hotter cayenne)	\$7.35		
<b>Herbs de Provence 8 OZ</b> -- (rosemary, thyme, savory, fennel seed, basil, lavender, marjoram)	\$4.90		
<b>Italian Seasoning</b> – Cut and Sifted (oregano, basil, rosemary, thyme, sage, marjoram)	\$9.35		
<b>Lemon Pepper Blend</b> --Powder (salt, black pepper, garlic, dehydrated honey, wheat germ, citric acid, onion, lemon juice powder, hydrolized cereal solids, sesame seed, parseley, lemon oil)	\$8.05		
<b>Mesquite Seasoning Blend</b> --(garlic, onion, paprika, tomato powder, cumin, chili powder, black pepper, mustard, sage, rosemary, sugar, salt.)	\$6.90		
<b>Mulling Spice Blend</b> -- (cinnamon chips, orange peel, allspice, cloves) (simmer 1/4 cup in gallon of cider for about 30 minutes)	\$9.25		
<b>Pizza Blend</b> ---(onion, garlic, oregano, anise seed, rosemary, green bell peppers, basil)	\$7.80		
<b>Poultry Seasoning</b> – Powder (salt, thyme, sage, marjoram, celery seed, black pepper, onion powder, cayenne)	\$6.90		
<b>Pumpkin Pie Blend - Powder</b> - (cinnamon, allspice, nutmeg, coriander, cloves, caraway)	\$15.05		
<b>Steak Spice</b> -- (salt, garlic, black pepper, coriander seed, mustard seed, dill seed, red pepper)	\$8.65		
<b>Taco Seasoning</b> – Powder (spices, chili peppers, salt, garlic, dextrose, onion, silicon dioxide)	\$8.06		
	<b>TOTAL</b>		<b>#REF!</b>