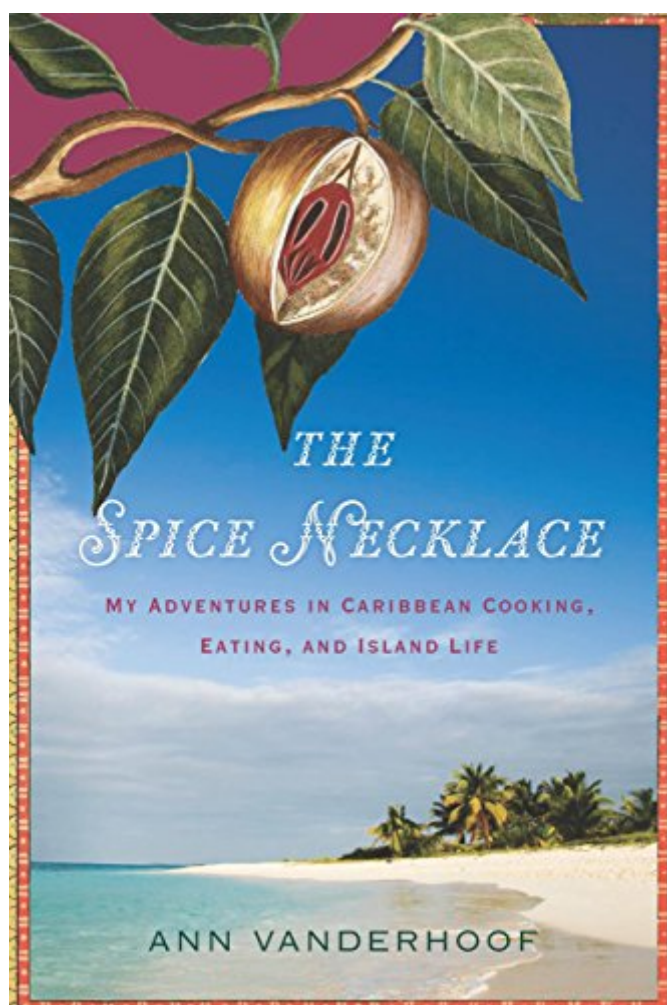


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The Spice Necklace: My Adventures In Caribbean Cooking, Eating, And Island Life



Synopsis

While sailing around the Caribbean, Ann Vanderhoof and her husband Steve track wild oregano-eating goats in the cactus-covered hills of the Dominican Republic, gather nutmegs on an old estate in Grenada, make searing-hot pepper sauce in a Trinidadian kitchen, cram for a chocolate-tasting test at the University of the West Indies, and sip moonshine straight out of hidden back-country stills. Along the way, they are befriended by a collection of unforgettable island characters: Dwight, the skin-diving fisherman who always brings them something from his catch and critiques her efforts to cook it; Greta, who harvests seamoss on St. Lucia and turns it into potent Island-Viagra; sweet-hand Pat, who dispenses hugs and impromptu dance lessons along with cooking tips in her Port of Spain kitchen. Back in her galley, Ann practices making curry like a Trini, dog sauce like a Martiniquais, and coo-coo like a Carriacouan. And for those who want to take these adventures into their own kitchens, she pulls 71 delicious recipes from the stories she tells, which she places at the end of the relevant chapters. The Spice Necklace is a wonderful escape into a life filled with sunshine (and hurricanes), delicious food, irreplaceable company, and island traditions.

Book Information

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Customer Reviews

This book is essentially a sequel to *An Embarrassment of Mangoes*. The author and her husband return to sailing around the Caribbean. The book revolves around their travels to various islands. It contains witty and funny stories about the people they encounter, the differences of the islands, and most of all the food. The writing reveals a deep longing and fondness for the experience they had. The recipes are delicious and, if you cook them while reading the book, more deeply connect you to the experiences and people described. It is not quite as good as the original, partly because it is missing the subtext of the original departure from their busy lives, the authentic conflict of learning to live on a boat, and the newness of visiting the places that *Embarrassment of Mangoes* presented us with; however it does contain more deep character development, more detailed descriptions of places, and is eloquently told. If you like the escape of *An Embarrassment of Mangoes* then this is a good choice. If you haven't read it, read it first.

I wish they talked more about the boat and voyage just as much as the food. I love the descriptions of the cooking and spices and perrpers of the islands. I think they could have squeezed a small page before each country about the summary of the voyage and conditions in between. The author(s) cultural idiosyncrasies are amusing and apparently proper polite Canadian dialects. The dialect adds to the clear picture of polite Canadians in unique cultural situations. Pretty entertaining.

I have really enjoyed the book. Here first books was a very entertaining read about their travels in the caribbean. This books takes un into the kitchens of the people they met. Vanderhoof has taken the time to get to know the people in her travels. They have shared with her how they create those dishes. My wife and I have traveled the caribbean for the past 10 years but we have never been in one place more than a week to get to know the people to the same depth that Vanderhoof has. She recreates those recipes which I have tried and found to be very good. I'm currently making the pepper rum from the recipe in this book and am excited to try it. I love the culture, food, rum, and people of the caribbean. The food and flavors of the caribbean are rich and spicy. Vanderhoof takes the time to show where some of the flavors have originated from. Then those flavors are infused into there own national dishes. Vanderhoof gives people an insight into those cultures through food. I have thoroughly enjoyed the book.

This is a good mixture of human nature, customs, cultures and of course, food! I am not one that can sit down and read a cookbook but give me a story with the food and I am very satisfied. I have thoroughly enjoyed the travels and knowledge that are included in this book! I plan on revisiting

several of the recipes that are included and I now have a few more islands on the bucket list to explore!

Bought this for my mom to read while she was on vacation in Grenada and she said it was wonderful.

I loved, Loved, LOVED An Embarrassment of Mangoes, and waiting impatiently for another wonderful Journey with Ann and Steve. However this one left me a bit cold. It just didn't seem to have either the passion or the heart of the other book, and often seemed disjointed. Maybe I wanted more of the sailing life, and this one is definitely more the eating life. While her food descriptions and recipes remain top-notch, I guess I was looking for more stories and relationships.

This is the second part of a memoir about a Canadian couple's solo journey through the Caribbean on a small sailboat. Both are "foodies," and each chapter ends with a recipe using seasoning and ingredients native to the island they're visiting -- moreover, the "flavor" of the islands permeates the story as well as the food. The first volume, "An Embarrassment of Mangos," is the more adventurous story -- because they were such novices (such uptight novices) that it's easy to relate to two people on a 42-foot boat who see the dentist and the lawyer (to write their wills) before leaving Ontario.

It's snowing here, but we have tried several of the recipes as we prepare to move aboard our boat and head south. The people, the places, the tastes -- all are vividly presented. Cannot wait for our own adventure to begin so we can savor some of the more exotic tastes of the Islands.

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