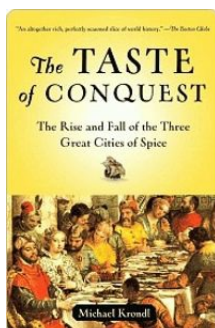


THE TASTE OF CONQUEST: THE RISE AND FALL OF THE THREE GREAT CITIES OF SPICE

The smell of sweet cinnamon on your morning oatmeal, the gentle heat of gingerbread, the sharp piquant bite from your everyday peppermill. The tales these spices could tell: of lavish Renaissance banquets perfumed with cloves, and flimsy sailing ships sent around the world to secure a scented prize; of cinnamon-dusted custard tarts and nutmeg-induced genocide; of pungent elixirs and the quest for the pepper groves of paradise. The Taste of Conquest offers up a...



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Peek Inside the Book

The introduction of oranges, lemons, eggplant, and other fruits and vegetables to the West is generally ascribed to Arab intervention. Pasta as we know it seems to have been invented in Moorish Sicily. Michael Krondl, The Taste of Conquest: The Rise and Fall of the Three Great Cities of Spice //

Reader's Opinions

This book is an account of the very important spice trade that drove commerce of major cities about 400 years ago. Instead of covering the topic broadly, the author focuses on three major cities that were pivotal to the spice trade: Venice, Lisbon, and Amsterdam. Such an approach is...

Mostly I think Krondl couldn't decide what kind of a book he wanted this to be. Economic history? Military? Cultural? He was trying to be all three at different points and I think he could have done all three if the