

bibliography

- Achaya, K. T. *Indian Food: A Historical Companion*. Delhi: Oxford University Press, 1998.
- Alford, Jeffrey and Naomi Duguid. *Hot Sour Salty Sweet: A Culinary Journey Through Southeast Asia*. New York: Artisan, 2000.
- Anderson, E. N. *The Food of China*. New Haven: Yale University Press, 1988.
- Anderson, Jr. E. N. and Marja L. Anderson. "Modern China: South." In *Food in Chinese Culture: Anthropological and Historical Perspectives*. K. C. Chang, ed. New Haven: Yale University Press, 1977. Pp. 317-82.
- Andrews, Jean. *Peppers: The Domesticated Capsicums*. Austin: University of Texas, 1984.
- . *The Pepper Trail: History & Recipes from Around the World*. Denton: University of North Texas Press, 1999.
- Andrews, Kenneth R. *Trade, plunder and settlement: Maritime Enterprise and the Genesis of the British Empire, 1480–1630*. Cambridge: Cambridge University Press, 1984.
- Anthimus. *De obseruatione ciborum* (On the Observance of Foods). Mark Grant, ed. and trans. Totnes: Prospect, 1996.
- Apicius. *The Roman Cookery Book: a critical translation of The Art of Cooking by Apicius for use in the study and the kitchen*. Barbara Flower and Elisabeth Rosenbaum, trans. and eds. London: Peter Nevill, 1958.
- Ashtor, Elihayu. "Investments in Levant Trade in the Period of the Crusades." *The Journal of European Economic History* 14, no. 3 (1985): 427–41.
- . "Profits from Trade with the Levant in the Fifteenth Century." *Bulletin of the School of Oriental and African Studies* 38, part 2 (1975): 250–75.
- . "The Volume of Mediaeval Spice Trade," *Journal of European Economic History* 9, no. 3 (Winter 1980): 753–63.
- Atwood, Mary S. *Adventures in Indian Cooking*. Bombay: Jaico, 1972.
- Banerji, Chitrita. *Bengali Cuisine: Seasons and Festivals*. London: Serif, 1997.
- Barth, Heinrich. *Travels and Discoveries in North and Central Africa*. 3 vols. London: Cass, 1965.
- Bastin, John. *The Changing Balance of the Early Southeast Asian Pepper Trade*. Papers on South-east Asian Subjects No.1. Kuala Lumpur: University of Malaysia, 1960.
- Bayless, Rick with Deann Groen Bayless. *Authentic Mexican: Regional Cooking from the Heart of Mexico*. New York: William Morrow, 1987.
- Bencini, Marina Carcea. *Post-Harvest and Processing Technologies of African Food Staples: A Technical Compendium*. James P. Walston, ed. FAO Agricultural Services Bulletin 89. Rome: Food and Agricultural Organization of the United Nations, 1991.

- Bernard, Carmen. *The Incas: People of the Sun*. Paul G. Bahn, trans. Discoveries. New York: Harry N. Abrams, 1994.
- The Book of Duarte Barbosa: An Account of the Countries Bordering on the Indian Ocean and of Their Inhabitants Written by Duarte Barbosa and Completed about the Year 1518 A. D.* Mansel Longworth Dames, ed. 2 vols. N.p.: The Hakluyt Society, n.d.
- Bouayed, Fatima-Zohra. *La cuisine algérienne*. Paris: Messidor/Temps Actuels, 1983.
- . *The Dutch Seaborne Empire 1600–1800*. London: Penguin, 1990.
- Boxer, C. R. *The Portuguese Seaborne Empire 1415–1825*. Hammondsworth: Penguin, 1973.
- Brennan, Jennifer. *The Original Thai Cookbook*. New York: Perigee, 1984.
- Brothwell, Don and Patricia Brothwell. *Food in Antiquity: A Survey of the Diet of Early Peoples*. Baltimore: Johns Hopkins, 1998.
- Brouk, B. *Plants Consumed by Man*. London: Academic, 1975.
- Celsus. *De medicina*. W. G. Spencer, trans. Loeb Classical Library. 3 vols. Cambridge: Harvard University Press, 1935–38.
- Chandra, Smita and Sanjeev Chandra. *Cuisines of India: The Art and Tradition of Regional Indian Cooking*. New York: HarperCollins, The Ecco Press, 2001.
- Clair, Colin. *Of Herbs and Spices*. London: Abelard-Schuman, 1961.
- Cobo, Bernabe. *History of the Inca Empire: An account of the Indians' customs and their origin together with a treatise on Inca legends, history, and social institutions*. Roland Hamilton, ed. and trans. Austin: University of Texas, 1979.
- Coe, Sophie. *America's First Cuisines*. Austin: University of Texas Press, 1994.
- Crone, Patricia. *Meccan Trade and the Rise of Islam*. Princeton: Princeton University Press, 1987.
- Crosby, Alfred W., Jr. *The Columbian Exchange: Biological and Cultural Consequences of 1492*. Contributions in American Studies 2. Westport: Greenwood Press, 1972.
- Cummings, Joe. *World Food: Thailand*. Victoria: Lonely Planet, 2000.
- Dalby, Andrew. *Dangerous Tastes: The Story of Spices*. Berkeley: University of California Press, 2000.
- de Andrade, Margarete. *Brazilian Cookery: Traditional and Modern*. Rio de Janeiro: A Casa do Livro Eldorado, 1975.
- Det Benítez, Ana M. *Pre-hispanic Cooking/ Cocina Prehispánica*. Mexico City: Ediciones Euroamericanas, 1988.
- de la Vega, Garcilaso. *The Incas: the Royal Commentaries of the Inca Garcilaso de la Vega 1539–1616*. Maria Jolas, trans. New York: Orion, 1961.
- de' Medici Stucchi, Lorenza. *Cuisines de la méditerranée*. Marina Gagliano, trans. Paris: Flammarion, 1988.
- DeMers, John. *The Food of Jamaica: Authentic Recipes from the Jewel of the Caribbean*. Boston and Singapore: Periplus, 1998.
- der Haroutunian, Arto. *North African Cookery*. London: Century, 1985.
- de Velasco, Emilia Romero and Carola Guttentag de Muzevich. *Cocina Tradicional Boliviana*. 2nd ed. La Paz: Los Amigos del Libro, 1993.
- DeWitt, Dave. *The Chile Pepper Encyclopedia: Everything You'll Need to Know About Hot Peppers, with More Than 100 Recipes*. New York: William Morrow, 1999.
- Disney, A. R. *Twilight of the Pepper Empire: Portuguese Trade in Southwest India in the Early Seventeenth Century*. Cambridge: Harvard University Press, 1978.
- Dunlop, Fuchsia. *Land of Plenty: A Treasury of Authentic Sichuan Cooking*. New York: W. W. Norton, 2003.

- Elbert, George A. and Virginie F. Elbert. *Down-Island Caribbean Cookery*. New York: Simon & Schuster, 1991.
- Eshbaugh, W. Hardy. "A biosystematic and Evolutionary Study of *Capsicum baccatum* (Solanaceae)." *Brittonia* 22, no. 1 (January-March 1970): 31–43.
- Eshbaugh, W. Hardy, Sheldon I. Guttman, and Michael J. McLeod. "The Origin and Evolution of Domesticated *Capsicum* Species." *Journal of Ethnobiology* 3 (1) (May 1983): 49–54.
- Fischel, Walter J. "The Spice Trade in Mamluk Egypt: A Contribution to the Economic History of Medieval Islam." *Journal of the Economic and Social History of the Orient* 1, part 2 (April 1958): 157–74.
- Flandrin, Jean-Louis. "Dietary Choices and Culinary Technique, 1500–1800," and "Seasoning, Cooking, and Dietetics in the Late Middle Ages." In *Food: A Culinary History from Antiquity to the Present*. Jean-Louis Flandrin and Massimo Montanari, eds. and Albert Sonnenfeld, Eng. ed. Clarissa Botsford, et al., trans. New York: Columbia University Press, 1999.
- The Four Voyages of Columbus: A History in Eight Documents, Including Five by Christopher Columbus, in the Original Spanish with English Translations*. Cecil Jane, ed. and trans. 2 vols in 1. New York: Dover, 1988.
- Freeman, Michael. "Sung." In *Food in Chinese Culture: Anthropological and Historical Perspectives*. K. C. Chang, ed. New Haven: Yale University Press, 1977.
- Friedlander, Judith. *Being Indian in Hueyapan: A Study of Forced Identity in Contemporary Mexico*. New York: Bedford/St. Martins, 1975.
- Further Selections from The Tragic History of the Sea 1559–1565: Narratives of the shipwrecks of the Portuguese East Indiamen Aguia and Garça (1559) São Paulo (1561) and the misadventures of the Brazil-ship Santo António (1565)*. C. R. Boxer, ed. and trans. Cambridge: Cambridge University Press for the Hakluyt Society, 1968.
- Geddes, Brian. *World Food: Caribbean*. Victoria: Lonely Planet, 2001.
- . *World Food: Mexico*. Victoria: Lonely Planet, 2000.
- Goitein, S. D. "New Light on the Beginnings of the Karim Merchants." *Journal of the Economic and Social History of the Orient* 1, part 2 (April 1958): 175–184.
- Grey, Winifred. *Caribbean Cookery*. London and Glasgow: Collins, 1975.
- Hachten, Harva. *Best of Regional African Cooking*. New York: Hippocrene Books, 1998.
- Hadjiat, Salima. *La cuisine d'Algérie*. Paris: Publisud, 1990.
- Hahn, Emily and the editors of TIME-LIFE BOOKS. *The Cooking of China. Foods of the World*. New York: TIME-LIFE BOOKS, 1968.
- Hansen, Eric. "The Nonya Cuisine of Malaysia: Fragrant Feasts Where the Trade Winds Meet." *Saudi Aramco World* (September-October 2003): 32–39.
- Harris, Jessica B. *Sky Juice and Flying Fish: Traditional Caribbean Cooking*. New York: Simon & Schuster, 1991.
- Haxton, H. A. "Gustatory Sweating." *Brain* 71, part 1 (1948): 16–25.
- Heimberg, Ursula. *Gewürze, Weihrauch, Seide Welthandel in der Antike*. Waiblingen: D. Kärcher, 1981.
- Heiser, Charles B., Jr. "Peppers: *Capsicum* (Solanaceae)." In *Evolution of Crop Plants*. N. W. Simmonds, ed. London and New York: Longman, 1979.
- . *Seed to Civilization: The Story of Food*. Cambridge: Harvard University Press, 1990.
- . "Systematics and the Origin of Cultivated Plants." *Taxon* 18 (February 1969): 36–45.
- Heiser, Charles B., Jr. and Paul G. Smith "The Cultivated *Capsicum* Peppers." *Economic Botany* 7 (1953): 214–27.

- Heiser, Charles B., Jr. and Barbara Pickersgill. "Names for the Cultivated Capsicum Species (Solanaceae)." *Taxon* 18 (June 1969): 277–83.
- Henkin, Robert. "Cooling the Burn from Hot Pepper." *Journal of the American Medical Association* 266, no. 19 (November 20, 1991): 2766.
- Hepinstall, Ho Soo Shin. *Growing Up in a Korean Kitchen: A Cookbook*. Berkeley: Ten Speed Press, 2001.
- Ho, Ping-ti. "The Introduction of American Food Plants into China," *American Anthropologist* 57, no. 2, part 1 (April 1955): 191–201.
- Hsiang, Ju Lin and Tsuifeng Lin. *Chinese Gastronomy*. London: Nelson, 1969.
- Hughes, Martin with Sheema Mookherjee. *World Food: India*. Victoria: Lonely Planet, 2001.
- Ifergan, Jeanne. *Savoir préparer la cuisine juive d'Afrique du Nord*. Paris: *Idées Recettes*, 1990.
- Isnard, Léon. *L'Afrique gourmande: Encyclopédie culinaire de l'Algérie de la Tunisie et du Maroc*. 2nd ed. Oran: L. Fouque, n.d.
- Jackson, Elizabeth A. *South of the Sahara*. Hollis: Fantail, 1999.
- Jacquat, Christine. *Plants from the Markets of Thailand*. Bangkok: Duang Kamol, 1990.
- Jaffin, Leone. *150 recettes et mille et un souvenirs d'une Juive d'Algérie: récit culinaire*. Paris: Encre, 1987.
- Jaffrey, Madhur. *Madhur Jaffrey's Indian Cooking*. Woodbury: Barron's, 1983.
- Johnson, Pableaux with Charmaine O'Brien. *World Food: New Orleans*. Victoria: Lonely Planet, 2000.
- Kaak, Zeinab. *La sofra ou l'art de préparer la véritable cuisine Tunisienne*. Tunis: STD, 1976.
- Kaimal, Maya. *Savoring the Spice Coast of India: Fresh Flavors from Kerala*. New York: Harper-Collins, 2000.
- Karrer, T. and L. M. Bartoshuk. "Effects of Capsaicin Desensitization on Taste in Humans." *Physiology and Behavior* 57 (1995): 421–29.
- Kennedy, Diane. *The Art of Mexican Cooking: Traditional Mexican Cooking for Aficionados*. New York: Bantam, 1989.
- . *The Cuisines of Mexico*, rev. ed. New York: Harper & Row, 1986.
- Kijac, Maria Baez. *The South American Table: The Flavor and Soul of Authentic Home Cooking from Patagonia to Rio de Janeiro with 450 Recipes*. Boston: The Harvard Common Press, 2003.
- Kouki, Mohamed. *Cuisine et pâtisserie Tunisiennes*. Tunis: Dar Ettourath Ettounsi, 1993.
- . *La cuisine Tunisienne d'"ommok sannafa"*. Tunis: *Maison Tunisienne de l'Édition*, 1971.
- La cuisine Tunisienne*. Tunis: *Société Tunisienne de Diffusion* and Paris: Jean-Pierre Taillandier, 1974.
- Lane, Frederic C. "The Mediterranean Spice Trade," *American Historical Review* 45 (1940): 581–86.
- . "Pepper Prices Before Da Gama." *The Journal of Economic History* 28, no. 4 (December 1968): 590–97.
- . "Venetian Shipping during the Commercial Revolution," *American Historical Review* 38 (1933): 228–29.
- Lawless, H., P. Rozin, and J. Shenker. "Effects of Oral Capsaicin on Gustatory, Olfactory, and Irritant Sensations and Flavor Identification in Humans Who Regularly or Rarely Consume Chili Pepper." *Chemical Senses* 10 (1985): 579–589.
- Lee, Hwa Lin. *Chinese Cuisine Szechwan Style*. Taipei: Chin Chin, 1993.
- Lee, T. S. "Physiological Gustatory Sweating in a Warm Climate." *Journal of Physiology* 124 (1954): 528–542.
- Leonard, Jonathan Norton and the editors of *TIME-LIFE BOOKS*. *Latin American Cooking. Foods of the World*. New York: TIME-LIFE BOOKS, 1968.

- Lesberg, Sandy. *The Art of African Cooking: The Original "Soul Food"—307 Recipes from the New African Nations*. New York: Dell, 1971.
- Levi, Zion and Hani Agabria. *The Yemenite Cookbook*. New York: Seaver Books, 1988.
- Lewicki, Tadeusz. *West African Food in the Middle Ages: According to Arabic Sources*. London: Cambridge University Press, 1974.
- Loane, Helen Jefferson. "Vespasian's Spice Market and Tribute in Kind." *Classical Philology* 39, no. 1 (1944): 10–21.
- Loha-Unchit, Kasma. *It Rains Fishes: Legends, Traditions, and the Joys of Thai Cooking*. San Francisco: Pomegranate Artbooks, 1995.
- Long-Solís, Janet. *Capsicum y cultura: La historia del chilli*. Mexico City: Fondo de cultura económica, 1986.
- MacNeish, R. S. "Ancient Mesoamerican Civilization." *Science* 143 (3606): 531–537.
- Mahindru, S. N. *Spices in Indian Life (6500 b.c.–1950 a.d.): A Comprehensive and Critical Narration about the Role of Spices in Indian Life*. New Delhi: Sultan Chand, 1982.
- Manniche, Lise. *An Ancient Egyptian Herbal*. Austin: University of Texas Press with British Museum Publications, 1989.
- Mars J. A. and E. M. Tooleyo. *The Kudeti Book of Yoruba Cookery*. 3rd ed. Lagos: C.S.S. Bookshops, 1979.
- Mathew, K. S. *Portuguese Trade with India in the Sixteenth Century*. New Delhi: Manohar, 1983.
- Maurizio, A. *Histoire de l'alimentation végétale depuis la préhistoire jusqu'à nos jours*. F. Gidion, tran. Paris: Payot, 1932.
- McDermott, Nancy. *Real Thai: The Best of Thailand's Regional Cooking*. San Francisco: Chronicle Books, 1992.
- McLeod, M. J., Sheldon I. Guttman, and W. Hardy Eshbaugh. "Early Evolution of Chili Peppers (Capsicum)." *Economic Botany* 36, no. 4 (1982): 361–68.
- Meilink-Roelofs, Marie Antoinette Petronella. *Asian Trade and European Influence in the Indonesian Archipelago Between 1500 and About 1630*. The Hague: Martinus Nijhoff, 1962.
- Mendonsa, Gilda. *The Best of Goan Cooking*. New York: Hippocrene Books, 1997.
- Mendy, Rose-Marie, Assiatou Beh-Diallo, Jacqueline Bebey et al. *Le merveilles de la cuisine Africaine*. 5th ed. Paris: Jaguar, 1993.
- Mingkwon, Chat. *The Best of Regional Thai Cuisine*. New York: Hippocrene, 2002.
- Naj, Amal. *Peppers: A Story of Hot Pursuits*. New York: Vintage, 1993.
- Nasrawi, C. W. and R. M. Pangborn. "Temporal Effectiveness of Mouth-Rinsing on Capsaicin Mouth-Burn." *Physiology and Behavior* 47 (1990): 617–23.
- Norman, Jill. *The Complete Book of Spices*. New York: Viking Studio, 1991.
- Obejda, Khadidja. *253 recettes de cuisine Algérienne*. Paris: Jacques Grancher, 1983.
- Odarty, Bill (Bli Odaatey). *A Safari of African Cooking*. Detroit: Broadside, 1971.
- Olaore, Ola. *Traditional African Cooking*. London: Foulsham, 1990.
- Otoo, David & Tamminay Otoo. *Authentic African Cuisine from Ghana*. Colorado Springs: Sankofa, 1997.
- Owen, Sri. *Indonesian Regional Cooking*. New York: St. Martin's, 1995.
- Panikkar, K. M. *Asia and Western Dominance*. New York: Collier, 1969.
- Patil, Vimla. *A Cook's Tour of South India*. New Delhi: Sterling, 1988.
- The Periplus of the Erythraean Sea: by an unknown author With some Extracts from Agatharkhidis 'On the Erythraean Sea'. G. W. B. Huntingford, ed. and trans. London: The Hakluyt Society, 1980.

- Piault, Colette. Contribution à l'étude de la vie quotidienne de la femme Mauri. *Études nigériennes* 10. Niamey: IFAN, 1965.
- Pickersgill, Barbara. "The Archeological Record of Chili Peppers (*Capsicum* spp.) and the Sequence of Plant Domestication in Peru." *American Antiquity* 34, no. 1 (January 1969): 54–61.
- . "The Domestication of Chili Peppers." in Peter J. Ucko and G. W. Dimbleby, eds. *The Domestication and Exploitation of Plants and Animals*. Chicago: Aldine, 1969.
- . "Migrations of Chili Peppers, *Capsicum* spp., in the Americas." In *Pre-Columbian Plant Migration: Papers Presented at the Pre-Columbian Plant Migration Symposium 44th International Congress of Americanists*, Manchester, England. *Papers of the Peabody Museum of Archeology and Ethnology, Harvard University*. Vol. 76. Doris Stone, ed. Cambridge: Peabody Museum of Archeology and Ethnology, Harvard University, 1984.
- . "Relationships Between Weedy and Cultivated Forms in Some Species of Chili Peppers (genus *Capsicum*)." *Evolution* 25, no. 4 (December 1971): 683–91.
- Pilcher, Jeffrey M. ¡Que Vivian los Tamales! Food and the Making of Mexican Identity. Albuquerque: University of New Mexico Press, 1998.
- Pinedo, Encarnación. Encarnación's Kitchen: Mexican Recipes from Nineteenth Century California, Selections from Encarnación Pinedo's *El cocinero español*. Dan Strehl, ed. and trans. Berkeley: University of California, 2003.
- Plummer, G., comp. *The Ibo Cookery Book*. Port Harcourt and Lagos: C.M.S. Bookshops, 1959.
- Prudhomme, Paul. *Chef Paul Prudhomme's Louisiana Kitchen*. New York: William Morrow, 1984.
- Quinn, Lucinda Scala. *Jamaican Cooking: 140 Roadside and Homestyle Recipes*. New York: Macmillan, 1997.
- Quintana, Patricia. *The Taste of Mexico*. New York: Stewart, Tabori & Chang, 1986.
- Rebora, Giovanni. *Culture of the Fork: A Brief History of Food in Europe*. Albert Sonnenfeld, trans. New York: Columbia University Press, 2001.
- Recipes and Reminiscences of New Orleans*. New Orleans: The Ursaline Academy Cooperative Club, The Ursaline Alumnae Association, 1971.
- Reid, Anthony. "An 'Age of Commerce' in Southeast Asian History," *Modern Asian Studies* 24, part 1 (February 1990): 1–30.
- Renfrew, Jane M. *Paleoethnobotany: The Prehistoric Food Plants of the Near East and Europe*. London: Methuen, 1973.
- Rojas-Lombardi, Felipe. *South American Cooking*. New York: HarperCollins, 1991.
- Rosengarten, Frederic, Jr. *The Book of Spices*. New York: Pyramid, 1975.
- Rozin, Paul. "Getting to Like the Burn of Chili Pepper: Biological, Psychological, and Cultural Perspectives." In *Chemical Senses*, vol. 2: Irritation. Barry G. Green, J. Russell Mason and Morely R. Kare, eds. New York: Marcel Dekker, 1990.
- . "Human Food Selection: The Interaction of Biology, Culture and Individual Experience." in *The Psychobiology of Human Food Selection*. Lewis M. Barker, ed. Westport: Avi, 1982.
- . "The Use of Characteristic Flavorings in Human Culinary Practice." In *Flavor: Its Chemical, Behavioral, and Commercial Aspects*. Charles M. Apt, ed. *Proceedings of the Arthur D. Little, Inc., Flavor Symposium*, 1977. Boulder: Westview, 1978.
- Rozin, Paul and Deborah Schiller. "The Nature and Aquisition of a Preference for Chile Peppers by Humans." *Motivation & Emotion* 4, no. 1 (1980).
- Rozin, Paul, Lori Ebert, and Jonathan Schull. "Some Like It Hot: A Temporal Analysis of Hedonic Responses to Chili Pepper." *Appetite: Journal for Intake Research* 3 (1982).

- Sahni, Julie. *Indian Regional Classics: Fast, Fresh, and Healthy Home Cooking*. Berkeley: Ten Speed Press, 2001.
- Sandler, Bea. *The African Cookbook*. New York: World Publishing, 1970.
- Sass, Lorna J. "Religion, Medicine, Politics and Spices." *Appetite: Journal for Intake Research* 2, no. 1 (March 1981).
- Schrecker, Ellen with John Schrecker. *Mrs. Chiang's Szechwan Cookbook: Szechwan Home Cooking*. New York: Harper & Row, 1987.
- Scully, Terence, ed. *The "Viandier" of Taillevent: an Edition of All Extant Manuscripts*. Ottawa: University of Ottawa, 1988.
- Shulman, Martha Rose. *Mexican Light: Exciting Healthy Recipes from the Border and Beyond*. New York: Bantam, 1996.
- Simmonds, N. W. ed., *Evolution of Crop Plants*, London and New York: Longman, 1979.
- Simoons, Frederick J. *Food in China: A Cultural and Historical Inquiry*. Boca Raton: CRC, 1991.
- Smith, C. E. "Plant Remains." In *Environment and Subsistence. Vol. 1: The Prehistory of the Tehuacan Valley*. D. S. Byers, ed. (Austin: University of Texas, 1967).
- Sobers, Yvonne McCalla. *Delicious Jamaica! Vegetarian Cuisine*. Summertown: Book Publishing Company, 1996.
- Solanke, Toriola F. "The Effect of Red Pepper (*Capsicum frutescens*) on Gastric Acid Secretion." *Journal Surgical Research* 15, no. 6 (December 1973): 385–90.
- Steensgaard, Niels. *The Asian Trade Revolution of the Seventeenth Century: The East India Companies and the Decline of the Caravan Route*. Chicago: University of Chicago Press, 1974.
- Stallard, Louise. *Cooking Szechuan-Style*. New York: Drake, 1973.
- Sturtevant, Edward Lewis. *Sturtevant's Notes on Edible Plants*. U. P. Hedrick, ed. New York: Dover, 1972.
- Style, Sue. *Larousse Mexican Cookbook*. New York: Larousse, 1984.
- The *Suma Oriental* of Tome Pires: an Account of the East, from the Red Sea to Japan, Written in Malacca and India in 1512-1515 and *The Book of Francisco Rodrigues: Rutter of a Voyage in the Red Sea, Nautical Rules, Almanack and Maps, Written and Drawn in the East before 1515*, Armando Cortesao, ed. and trans. 2 vols. New Delhi: Asian Educational Services, 1990.
- Super, John C. *Food, Conquest, and Colonization in Sixteenth-Century Spanish America*. Albuquerque: University of New Mexico Press, 1988.
- Tamzali, Haydee. *La cuisine en Afrique du Nord*. Paris: Vilo, 1986.
- Thompson, David. *Classic Thai Cuisine*. Berkeley: Ten Speed Press, 1993.
- . *Thai Food*. Berkeley: Ten Speed Press, 2002.
- T'ien, Ju-kang. "Chêng Ho's Voyages and the Distribution of Pepper in China." *Journal of the Royal Asiatic Society of Great Britain and Ireland*, no. 2 (1981): 186–97.
- Traditional Food Plants: A Resource Book for Promoting the Exploitation and Consumption of Food Plants in Arid, Semi-arid and Sub-humid Lands of Eastern Africa*. *FAO Food and Nutrition Paper 42*. Rome: Food and Agriculture Organization of the United Nations, 1988.
- Ts'ao, Yung-ho. "Pepper Trade in East Asia." *T'oung Pao* 68, livr. 4–5 (1982): 221–47.
- Turner, Jack. *Spice: The History of a Temptation*. New York: Alfred A. Knopf, 2004.
- Tzabar, Naomi and Shimon Tzabar. *Yemenite & Sabra Cookery*. Gerald Sevel, trans. 2nd ed. Tel-Aviv: Sadan, 1966.
- Uphof, J. C. Th. *Dictionary of Economic Plants*. 2nd ed. Lehre: J. Cramer, 1968.
- van der Post, Laurens, and the editors of *TIME-LIFE BOOKS*. *African Cooking*. New York: TIME-LIFE BOOKS, 1970.

- Van Harten, A. M. "Melegueta Pepper." *Economic Botany* 24, no. 2 (April–June 1970): 208–16.
- Vavilov, N. I. *The Origin, Variation, Immunity, and Breeding of Cultivated Plants*, no. XII. Waltham: *Chronica Botanica*, 1951.
- Vehel, J. *La cuisine Tunisienne*. Tunis: J. Saliba, n.d.
- Velazquez de Leon, Josefina. *Mexican Cook Book for American Homes: Authentic Recipes from Every Region of the Mexican Republic Adapted for Use in the United States, Central and South America / Libro de Cocina Mexicana para el Hogar Americano*. 12th ed. Mexico City: Velazquez de Leon, 1979.
- Wake, C.H.H. "The Changing Pattern of Europe's Pepper and Spice Imports, ca 1400–1700." *Journal of European Economic History* 8, no. 2 (Fall 1979): 361–403.
- . "The Volume of European Spice Imports at the Beginning and End of the Fifteenth Century." *Journal of European Economic History* 15, no. 3 (Winter 1986): 621–635.
- Warmington, E. H. *The Commerce Between the Roman Empire and India*. New Delhi: Munshiram Manoharlal, 1995.
- Watt, George. *A Dictionary of the Economic Products of India*. Calcutta: Superintendent of Government Printing, India, 1889–99. 7 vols. Vol. 2: Cabbage to Cyperus.
- Welch, Jeanie M., comp. *The Spice Trade—A Bibliographic Guide to Sources of Historical and Economic Information*. *Bibliographies and Indexes in World History*, no. 37. Westport: Greenwood Press, 1994.
- Wilson, Ellen Gibson. *A West African Cook Book: An Introduction to Good Food from Ghana, Liberia, Nigeria and Sierra Leone with Recipes Collected and Adapted by Ellen Gibson Wilson*. New York: M. Evans, 1971.
- Witton, Patrick. *World Food: Indonesia*. Victoria: Lonely Planet, 2002.
- Wolfe, Linda and the editors of TIME-LIFE BOOKS. *The Cooking of the Caribbean Islands*. *Foods of the World*. New York: TIME-LIFE BOOKS, 1970.
- Wright, Clifford A. *A Mediterranean Feast: The Story of the Birth of the Celebrated Cuisines of the Mediterranean from the Merchants of Venice to the Barbary Corsairs*. New York: William Morrow, 1999.
- Yu, Su-Mei. *Cracking the Coconut: Classic Thai Home Cooking*. New York: William Morrow, 2000.

Internet Sources

- www-ang.kfunigraz.ac.at/~katzer/engl/generic_frame.html?Murr_koe.html (Gernot Katzner's Spice Dictionary)
- www.fao.org/docrep/t0646e/T0646E00.htm#Contents (Neglected crops 1492 from a different perspective)
- www.pbs.org/safarchive/3_ask/archive/qna/3294_peppers.html (Interview with Linda Bartoshuk, a professor in the Ear, Nose, and Throat section of the Surgery Department at the Yale University School of Medicine)
- www.congocookbook.com
- www.famsi.org/research/christensen/anon_con/section01.htm (Foundation for the Advancement of Mesoamerican Studies, The Anonymous Conqueror, *Narrative of Some Things of New Spain and of the Great City of Temestitan, México*, Written by a Companion of Hernán Cortés, Edited by Alec Christensen)