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Check out these resources for more  
recipes and information about  
spices!

Cookbooks can be found at 641.5 in  
the non-fiction section.

Books about spices can be found at  
641.338 in the non-fiction section.

This month's spice was  
purchased at  
Bins and Bins  
at 107 Shirreff Ave.,  
North Bay, ON.

*bins & bins* 

Tell them the NBPL  
sent you!  
Receive 10% off your  
purchase at Bins and  
Bins when you  
mention our  
Spice Club!

## SHOW US WHAT YOU'VE MADE!

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Post your photos and tag us  
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northbaypublib@gmail.com.



## Spice Club

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SEPTEMBER  
2026:  
BEAU MONDE  
SEASONING



## THIS MONTH'S SPICE: BEAU MONDE SEASONING

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### BEAU MONDE DIP

#### INGREDIENTS

- ⅔ cup sour cream
- ⅔ cup mayonnaise
- 2 large green onions, minced
- 1 tablespoon dried parsley
- 1 teaspoon dried dill
- 1 teaspoon Beau Monde Seasoning

#### INSTRUCTIONS

- Combine sour cream, mayonnaise, onions, parsley, dill, and Beau Monde in a medium bowl. Mix well.
- Chill dip for at least one hour. Don't skip the chilling time! This allows the dried herbs to soften and the flavors to blend.
- Serve with chips and veggies for dipping.
- Enjoy!

Double this recipe if serving at a party!

This month's recipe is from  
<https://hellolittlehome.com>

Tag us on Facebook or @north\_baypl  
on Instagram to show us what you  
make!

#### DID YOU KNOW?

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Though the origins of Beau Monde Seasoning are uncertain, the company Spice Islands has been producing this spice blend since the 1950's.

Its main ingredients include salt, onion powder, and celery salt. Other versions include garlic, clove, bay leaf and more.

Sources:

"Beau Monde seasoning"

[https://en.wikipedia.org/wiki/Beau\\_Monde\\_seasoning](https://en.wikipedia.org/wiki/Beau_Monde_seasoning)

"This Vintage Seasoning Is Mostly Forgotten Outside The South, But It's Perfect For Dips"

<https://www.tastingtable.com/1979489/vintage-seasoning-southern-dips-beau-monde/>