



## FIND MORE RECIPES AT THE NBPL!

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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.

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 @north\_baypl or email us at northbaypublib@gmail.com.



## Spice Club

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OCTOBER  
2023:  
GROUND  
CLOVE



## THIS MONTH'S SPICE: GROUND CLOVE

### HOMEMADE PUMPKIN PIE SPICE BLEND

#### INGREDIENTS

- 4 tablespoons ground cinnamon
- 1 tablespoon ground ginger
- 2 teaspoons ground cloves
- 2 teaspoons ground allspice
- 1 teaspoon ground nutmeg

#### INSTRUCTIONS:

- Place all spices in a small bowl and whisk until combined and clumps are broken up.
- Place in an airtight jar and use all season long.

If stored in a cool, dark place this will keep for up to three months.

This blend can be used in many ways - add it to baking (especially pumpkin pie), sprinkle over oatmeal or other hot cereal, or add to hot chocolate or other seasonal drinks (be sure to mix well and strain before drinking).

This month's recipe came from  
Flavor the Moments  
(<https://flavorthemoments.com/>)

## DID YOU KNOW?

Cloves are the dried unopened buds of an evergreen tree from the myrtle family and can come in ground or whole form. The name comes from the Latin "clavus" meaning "nail" which a whole cloves resembles.

It is the most pungent of all spices, and originates from the eastern Indonesian Islands.

(from *The Spice Bible* by Jane Lawson and *The Complete Book of Spice* by Jill Norman)