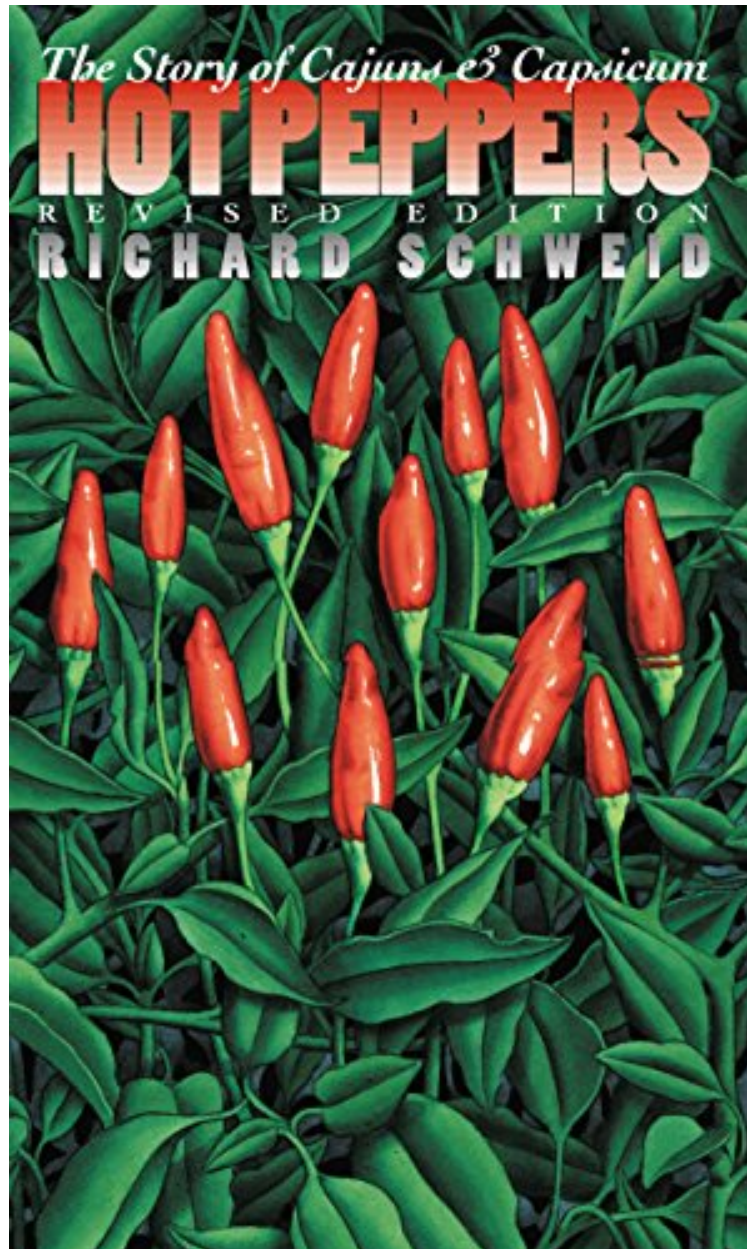


(Download pdf) Hot Peppers: The Story of Cajuns and Capsicum (Chapel Hill Books)

## Hot Peppers: The Story of Cajuns and Capsicum (Chapel Hill Books)

*Richard Schweid*

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**Richard Schweid : Hot Peppers: The Story of Cajuns and Capsicum (Chapel Hill Books)** before purchasing it in order to gauge whether or not it would be worth my time, and all praised Hot Peppers: The Story of Cajuns and

Capsicum (Chapel Hill Books):

1 of 1 people found the following review helpful. So so bookBy David OwensThis was a mildly interesting observation of that part of Louisiana where Tobasco brand pepper sauce is made.Interviews of locals, some info on pepper harvesting, but exactly nothing on the manufacture ofTobacco Sauce. And that is why I bought the book.Fortunately for me, there was an episode of "How It's Made" I watched that showed me how.I cannot recommend this.1 of 2 people found the following review helpful. not exactly what I expectedBy B. JusticeGiven the sub-title I was expecting historical information about the Cajun's use of peppers. What I got was the author's travelog of a trip to SW Louisiana and couple of interviews with hot sauce maker executives. The book was an interesting read but very shallow.0 of 1 people found the following review helpful. Five StarsBy R. ElamAs described. Will do business with this seller again.

Smitten by a love of hot peppers, journalist Richard Schweid traveled to the capital of the U.S. hot sauce industry, New Iberia, Louisiana. This is Cajun country, and capsicum (as hot peppers are known botanically) thrive in the region's salty, oil-rich soil like nowhere else. At once an entertaining exploration of the history and folklore that surround hot peppers and a fascinating look at the industry built around the fiery crop, Schweid's book also offers a sympathetic portrait of a culture and a people in the midst of economic and social change.This edition of Hot Peppers has been thoroughly updated and includes some twenty-five recipes for such deliciously spicy dishes as crawfish etouffee, jambalaya, and okra shrimp gumbo.

Entertaining and informative."Library Journal"A publishing event to celebrate."The Southern Register""[An] informal, eminently readable book."Los Angeles Times Book ""There is an ease and charm to Schweid's reporting, rather like that of Calvin Trillin of the "New Yorker.""Newsday""It no doubt contains more information about the culture, processing and use of red peppers than any other single source."New Orleans Times-Picayune""An informal, eminently readable book."Los Angeles Times Book "It no doubt contains more information about the culture, processing and use of red peppers than any other single source."New Orleans Times-Picayune"[An] informal, eminently readable book."Los Angeles Times Book "There is an ease and charm to Schweid's reporting, rather like that of Calvin Trillin of the "New Yorker"."Newsday" Like [John] McPhee, Schweid proves that, for those willing to look, behind the smallest of subjects may lurk a complex, far-reaching story.--Philadelphia InquirerAn easy-going, easy-reading history, examination, and celebration of the hot peppers grown in the oily, salty soil around New Iberia, La. This biography of a remarkable spice is salted with plenty of fact and anecdote about the Cajun culture of the pepper belt and recipes to tempt the pepperphile.--Denver PostSchweid is a fine writer, blessed with keen powers of observation . . . but his true forte is in telling the stories of New Iberia's working-class Cajuns. . . . with compassion and grace. . . . A publishing event to celebrate.--The Southern RegisterMy mama, a fine Louisiana Frenchwoman, taught me to cook. She used to say, 'When the Lord made Louisiana, he must have been laughin'. . . . It's filled with so many wonderful things.' Like the hot peppers that thrive in our rich delta soil, life in Louisiana has a flavor like nowhere else.--Justin Wilson, Cajun cook and humoristEntertaining and informative.--Library JournalHot Peppers blends facts, humor and history; its casual but informative narrative style is so enjoyable, one wonders how such a (seemingly) small subject could possibly turn out to be so interesting.--Seattle Post-Intelligencer[An] informal, eminently readable book.--Los Angeles Times Book In addition to offering entertaining reading . . . it no doubt contains more information about the culture, processing and use of red peppers than any other single source.--New Orleans Times-PicayuneThis is a very special travel book packed with information and even a few good recipes. There is an ease and charm to Schweid's reporting, rather like that of Calvin Trillin of the New Yorker.--NewsdayFrom the Inside FlapA newly revised edition of Richard Schweid 's memorable account of the history and folklore of hot peppers and the hot sauce industry in the Cajun country of Louisiana. Includes some twenty-five recipes for such deliciously spicy dishes as crawfish touff, jambalaya, and okra shrimp gumbo.