



We bring you a rich heritage of the finest spices from all over the world. You can find our kiosks in grocery and specialty stores all over the country, or you can order directly from this Web site. We are dedicated to providing spices of exceptional quality and variety.

Discover a whole new world of flavor: look for an Outlander Spices kiosk in a store near you!

In The News

The first 100% natural curry sauce to hit the market. Outlander Spice's curry sauce is an all-natural blend of onions, crushed tomatoes, mustard oil, and authentic spices. It's the perfect answer for easy, delicious home-cooked meals.

According to a recent study, if you add more spice to your cooking, you kill more microorganisms. So, go ahead and spice up your food.

Announcing classes on the therapeutic healing and protective effects of the herbs and spices we use in cooking and food preparation. These classes will also help you prepare a complete holiday meal that heals and tastes amazing!



Featured Product

Since 600 B.C., the brilliantly yellow-colored turmeric has been widely used for dyeing, medicines, and flavoring. It comes from the root of *Curcuma longa*, a leafy plant in the ginger family. The root has a tough brown skin and bright orange flesh.



Outlander Spices has won the prestigious ISO 9000 certification for producing quality spices. This award reflects the company commitment to provide consumers with good quality and nature-fresh spices.

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All Spiced Up

Outlander Spices opened its doors in 1989 and has since become one of the largest spice companies in the world. We provide the highest quality spices from all over the world and select gourmet foods. We serve restaurants and retailers throughout the United States and Europe. We are one of the first spice companies to have our own Web site. Customers from various corners of the world can now purchase our products directly via the Internet. We have twenty kiosk locations within gourmet grocery stores in the West. There are plans to expand the kiosk operations into stores on the East and the Midwest over the next two years.

Outlander Spices currently has 40 employees. 30 of them are based in the home location, Portland, Oregon, and there are 10 remote sales people based in 4 regions (East, South, West, North). The company has five divisions with a VP in charge of each division.

The buyers at Outlander Spice pride themselves in locating premium "pure vegetarian" products. Nearly every one of our spice blends is vegetarian. These spices will enhance any vegetarian meal, because the ingredients are fresh and blended in small batches.

All products listed in our vegetarian section are guaranteed not to contain any meat or meat byproducts.

About our spices

For years we've been involved in food service and manufacturing where the finished product must be consistent week in and week out. All major food manufacturers buy their spices from premier importers. So do we!! Every Outlander spice is of premium quality. Outlander spices not only excel in quality, flavor, and freshness but also are priced much lower than spices in retail stores.

About our spice blends and sausage making supplies

Our spice blends are carefully prepared from authentic family recipes unique to ethnic groups or geographic areas of the world. You'll find that everything you prepare using Outlander spices is more flavorful and enjoyable. We have sausage making supplies for the deer hunter, home hobbyist, and sausage Meister. Premium quality seasonings and supplies that guarantee perfect, jerky, brats, summer sausage, and 50 more products. We are the catalog industry leader in spice blend variety!

About our other products

Hot sauces and salsas from around the world. A large selection to suit every taste and certainly something for the collector to check out. Our specialty products section contains Amish jams and jellies, fine pancake mixes and a host of delicious and flavorful items. Look at the dried fruits and vegetables

section for the largest selection of dried beans, vegetables, and fruits. World's strongest, richest Vanilla... 3X Vanilla for the tastiest treats, plus Clear Vanilla for baking. We carry only pure flavoring oils. Our selection is unmatched by other retailers. A large selection of premium soup mixes, ready for you to create a quick lunch or an appetizer for your seven-course dinner. We strive to locate only the purest vegetarian items. Our vegetarian soups have absolutely no meat broth or meat flavorings. We carry hundreds of items that are certified safe for all vegetarian diets. The world's hottest horseradish, fresh ground, made from premium selected horseradish roots...tamer varieties too. We guarantee our hottest to be the hottest you will ever taste. Our buyers carefully search for truly old-fashioned type candies. Our candy will bring back fond memories of days gone by. Only the finest candies make it to Outlander Spice.

Old world recipe mustards...Traditional and unusual blends from family recipes. All the Amish Pantry Brand mustards are created specially by us from a collection of old time recipes. We also carry more than 100 other premium quality gourmet mustards. Kitchen-tested marinades and rubs...great for grilling! Made with all-natural premium ingredients.

About our bulk packages

We offer the majority of our products in money-saving bulk packages. These are usually 16-ounce packages that are sealed in vacuum bags to ensure freshness. Our bulk products have excellent shelf life because we are a direct grinder and blender of foods. You can be sure that the bulk packages you buy from Outlander Spice will have a very long shelf life.

Expansion Project

Our valuable customers have a reason to rejoice! Over the next two years, we are planning to expand our kiosk operations to the East and Midwest of the country to reach out to more customers. So, many stores in the East and Midwest will shortly have Outlander spices conveniently available to their customers.

We are also planning to launch a dedicated spice market on the Web. This spice market will help us cater to the increasing demand for our spices from various parts of the world. Buyers will be able to place orders easily on the Web site. They can select from our vast range of spices, spice blends, and other products and the premium products will be delivered to their doorsteps.

Our team of dedicated and efficient professionals has a focused plan in place and will ensure that Outlander Spices remains the market leader in quality spices.

The Project Team

Ann Salinski	VP Financial Services
Jack Thomas	VP Sales
Elise Sechan	Manager, Information Technologies
Aileen MacElvoy	Director of Marketing

Ron Timmons

Senior Buyer

Kathy Sinclair

Project Management Consultant

Susan Gianni

Business Consultant

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Nevada

Plaza Givo, Las Vegas
All U Need, Reno

California

Shopper's Paradise, Los Angeles
Fantasy Island, San Francisco
Shopping Plaza, San Diego
Santa Barbara Stores, Santa Barbara
Plaza Pasadena, Pasadena

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Product	Description	Price
	Cinnamon is one of the most popular of our spices, due to its sweet flavor and prominent role in baked goods and candies. Cinnamon is also wonderful in stews and sauces.	\$10.75
	Nutmeg comes from the seed of a tropical tree. It has a sweet, rich and aromatic flavor that complements meats, vegetables, tomato sauces, and baked goods .	\$3.95
	Bay leaf is a versatile herb goes extremely well with soups, stews, roasts, and anything that is simmered or cooked slowly.	\$5.75
	Cloves are dried flower buds of an evergreen tree in the myrtle family, found natively in Madagascar, Brazil, and Panang. The use of cloves in cuisine and even medicine dates back to ancient times. Cloves are strong in flavor and aroma and are commonly used in cookies and cakes.	\$8.75
	Cumin is common to Indian and Middle Eastern cuisine. With its strong flavor and pungency, it's a prominent ingredient in curries.	\$5.00
	Star anise has a powerful, licorice-like flavor. It is native to many eastern countries including China, Vietnam, and Japan.	\$4.75
	Pepper is a popular flavoring for sauces, meats and marinades, pepper is one of the most common spices used in cuisines across the globe.	\$6.75



Coriander is a great spice for all kinds of things. It can be used as salad dressings and a sweet spice to go with apples, cauliflower, cabbage, or in a curry.

\$3.75

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Princely Potatoes

Ingredients

Potatoes, washed and quartered 2 ½ cups
 Yoghurt 1 / 2 cup

Dry roast and grind to a paste with a little water:

Almonds, blanched peeled and sliced 3 tbsp

Outlander Spices Cinnamon powder 1 ½ tsp
Outlander Spices Nutmeg powder 1 ½ tsp
Outlander Spices Coriander powder 1 ½ tsp
Outlander Spices Red chilli powder 3 tsp

Oil 1 / 2 cup
 Onions chopped 1 / 2 cup
 Ginger paste 2 tsp
 Garlic paste 2 tsp

Method:

1. Whisk the yoghurt with the roasted paste. Mix well.
2. Heat the oil: reduce the heat, add onions, ginger and garlic pastes. Fry until golden brown.
3. Add the potatoes and fry until golden brown. Add the yoghurt and mix the salt. Cook for 5 minutes and then add ¾ cup of warm water. Bring to a boil, reduce heat, and cook until the potatoes are tender and the gravy is thick.



Chicken Stuffed with Spices

Ingredients

Chicken whole 21-24 ounces
 Skinless 1

For the stuffing:

Oil 0.63 pints/
 2 tbsp

Outlander Spices Cloves 4
Outlander Spices Cinnamon sticks, 1" each 2
Outlander Spices cardamoms 2
Outlander Spices Bay leaves 2
 Onions, sliced 2
Outlander Spices Ginger powder 3 tsp
 Cashew nuts, ground to a paste with a little water 2
Outlander Spices Coriander powder 2 tsp
 Salt to taste

Almonds, blanched, peeled and sliced 0.28 ounces
 Sultanas/Raisins, chopped 0.42 ounces

For the chicken:

Clarified butter/refined oil 0.21 pints
 Onions, sliced 8
Outlander Spices Garlic powder 2 tsp
Outlander Spices Ginger powder 2 tsp
 Salt to taste

Milk 0.63 pints
 Yogurt 0.63 pints

Method

1. For the stuffing: Heat the oil. Add the cloves, cinnamons, cardamoms, and bay leaves to it. Remove the spices from the oil and grind them together with a little water. Keep aside.
2. Add the ginger powder, cashew nut paste, coriander powder, and salt to the oil. Sauté until light brown in color.
3. Add the sliced almonds and sultanas. Stir. Add the ground spices and onions. Stir well.
4. Remove the pan from the heat and stuff the chicken with this mixture. Close the cavity with cocktail sticks. Lace the chicken with string, so that it does not lose shape and holds the stuffing in place.
5. For the chicken: Heat the oil in a large pan. Add the sliced onions and fry until transparent. Then, add the ginger and garlic powder and fry until the water has evaporated. Add the chicken and fry carefully, browning it all over. Put in salt and milk. Bring to a boil. Simmer, keeping the pan covered, until the chicken becomes very tender and a little gravy is left. Whisk the yogurt and add it to the gravy. Stir and cook on very low heat until the gravy thickens.



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