

THE HISTORY OF FOODS **CONDIMENTS**



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CHAPTER 1

FIRST CONDIMENTS

Do you put ketchup on your fries? Tomato ketchup is a **condiment**. It was **invented** more than 200 years ago! Condiments **add flavor**. They **make** foods **taste** better.



ketchup

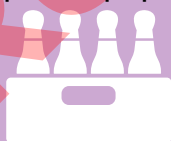
In 1812, James Mease created a tomato sauce **recipe**. In 1876, H.J. Heinz made his own **version**. The Heinz company now sells more than 650 million bottles of ketchup a year!



John Wheeley Lea and William Perrins lived in Worcester, England. In 1837, they created a sauce. It had anchovies. It smelled bad! They put it in the **cellar**. They forgot about it. It **fermented**. A year later, it had turned into a tasty sauce. They named it Worcestershire sauce. Today, people put it on meats.

DID YOU KNOW?

Lea and Perrins shipped their sauce. The bottles were wrapped in paper. This kept them from breaking. The bottles are still wrapped in paper today!





anchovy







Edmund McIlhenny lived
in Louisiana in the 1860s.
He thought food there lacked
flavor. He had a garden.
He grew peppers. He made
a spicy sauce with them.
He called it Tabasco.
It is now sold in more
than 195 countries!

WHAT DO YOU THINK?

Tabasco is named after a Mexican state. Why? It is where the peppers to make the sauce were originally grown. What would you name a hot sauce? Why?

