

SPICE OF THE MONTH

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May's spice is marjoram!

One of the nicest parts of preparing each Spice of the Month is the enticing aroma of the little containers of a new-to-us herb or spice.

And marjoram — our May spice — has a long history of being used specifically for its beautifully herbal scent. Historical records going as far back as 1 CE include marjoram in a list of ingredients used in a scented oil prepared for the king of the Parthian Empire. In 3 CE, marjoram was identified as a prized aromatic.

Marjoram is native to the Mediterranean region of Europe, where it is primarily used in richly spiced dishes such as stews, soups, and casseroles.

It is very closely related to oregano; the most significant difference is that marjoram has a milder and more delicate flavor. *Simply Recipes* calls it “a spice that plays nice” because it’s so frequently used in blends with many other compatriots.

It’s a perennial plant, closely related to mint, and grows easily for home gardeners in many climates — including our own here in Croton.



**Croton
Free
Library**

All books listed here are available to check out from the Croton Free Library!

Our sources:

- “What Is Marjoram?” from *Simply Recipes*: [simplyrecipes.com/what-is-marjoram-uses-taste-and-more-7104220](https://www.simplyrecipes.com/what-is-marjoram-uses-taste-and-more-7104220)
- *Dangerous Tastes: The Story of Spices* by Andrew Dalby
- *Foraging by David Squire* by Judy Gilliard
- *The Encyclopedia of Herbs, Spices & Flavorings: A Cook's Compendium* by Elisabeth Lambert Ortiz

The recipes in this kit are:

- Cock-a-Leekie Stew, from *The Soupbox Cookbook* by Jamie Taerbaum and Dru Melton (p. 168)
- Marjoram-flavored Ricotta and Zucchini Tart from *La Tartine Gourmande* by Beatrice Peltre (p. 157)

See our cookbook collection for additional info & recipes, like:

- Herb-Garden Lasagna from *The Herbal Kitchen* by Jerry Traunfeld (p.132-3)
- Pappardelle with Wild Rabbit, Olives & Marjoram from *Cook with Jamie* by Jamie Oliver (p.96)

What did you make with your marjoram?
Post it on social media with the hashtag
#CrotonSpiceClub and tag us, or send a photo &
description to reference@crotonfreelibrary.org!

Marjoram purchased from Penzey's Spices.