

Spices of mars

Notable absences: Ginger, pepper, nutmeg, curry, cloves, cinnamon, cayenne pepper, cardamom, liquorice, sesame, truffles, peanuts. Most tropical spices do not exist on Mars



Spice	Description
Alta	Genetically modified mugwort growing in Argyre. The leaves have a very pleasant smell and extracts are used for flavourings.
Angelica	
Anise seed	
Antoil	Xanthian oil made from certain ant species.
Basil	
Bay leaves	The leaves from the laurel tree, growing in limited numbers in Midgaard, Marineris and near the Eastern Worldhouse. Exclusive and in Xanthian cuisine a symbol of respect.
Borage	Fresh leaves are used. The blue flowers are often used as decorations on food, and in Xanthe denote government power (due to their fivefold symmetry).
Braintree Marrow	One of the most unusual ingredients ever invented: fresh marrow from brain trees mixed with sugar water and various spices. The result is random neural firing, sending out garbled information packets that can be sensed by some nanoists. Some nanoists experience the signal barrage as pleasant and hold a bowl of marrow to savour the effect. Others find it disgusting, annoying or just plain weird.
Calamus	The pickled root is used as a ginger-like spice.
Caraway	A very widespread spice, farmed almost everywhere.
Celery	Both the plant and seeds are used. An interesting variant is the burning celery of Nilosyrtis that is so rich in photosensitizer that it causes burns if the sap gets onto skin in sunlight; it is used by North Arabians instead of whipping.
Chervil	
Chives	
Chuan-chiao	Szechwan pepper, dried berries of a tree in the prickly ash family. The wood is used for wooden bowls, mortars and pestles that impart some flavour to the food. Mostly found in the Arabian and Olympian woodlands.
Cicely	Used instead of liquorice.
Cilantro	Chopped leaves from coriander.
Citrus	Various citrus species are grown in the warmest parts of Mars, some of which are mainly used as spices rather than fruits. Relatively rare.
Cleangrass	Genemod grass-like plant with antibacterial properties and little taste. Used as a preservative, as part of soaps and for various wound dressings. In Xanthian cooking a symbol for the truthfulness of the simple person.
Cnicine	A tonic oil extracted from thistles with alcohol in Elizateel.
Coprates moss	Moss used in tenderising meat and to give it a more gamy taste.
Coriander	
Cumin	A wide range of cumin seeds have developed, some used in traditional Aeolian confectionery. .
Dill	
Dragon tea	Tea brewed from a modified silverweed (often called Silverdragon); it is a disinfectant/preservative and stimulant that is often added to other foods.
Fennel seed	
Fenugreek	“Martian curry”, the seeds of a beanlike plant. Used dried or roasted both for their yellow colour and aromatic taste. Grows mainly in Eos and Isidis.

Gale	Mainly grown in Arabian swamps. Aromatic and bitter, it is used to spice beers and meats.
Garden cress	The unripe fruit are used instead of capers.
Ground ivy	The leaves of this ground-covering plant has a taste similar to mint and thyme.
Heliotrope	The flowers have a heavy, vanilla-like flavour that is used in pastries and desserts.
Horseradish	In Xanthe mostly produced along the north Xanthian coast, also known as "Iceberg spice".
Huacatay	Mint marigold, <i>Tagetes minuta</i> . Has a spicy fresh flavor when used fresh. Olympia exports huacatay pesto that keeps the flavor for some time.
Juniper berries	
Mint	The classical Alexandrian spice; the best mints are grown in east Amazonia.
Mugwort	Aromatic and bitter leaves from a hardy upland plant. Used in salads and with fish.
Mustard seed	Used instead of pepper in many places.
Onions	A wide variety of onions exist. Beside the traditional forms and garlic, there are golden onions (Xanthe), Arelé onions (Cimmeria), mountain onions (Olympia) and Reitaka onions (Elysium).
Oregano	Actually marjoram, but few cooks know the spices were mixed up in the past.
Paprika	
Parsley	
Pepperberries	While the traditional chilli does not grow on Mars, genetically modified <i>Capsicum</i> species exist. Most common are the pepperberries, existing in a variety of forms and grown in the equatorial regions.
Peppermoss	Marinerian spice moss producing capsaicin.
Pine	Pine needles are traditionally associated with Terra Arabia, although the tree is common across the planet. Pine needles and pine resin are used in cooking and for flavouring liquor.
Poppy seeds	
Rosemary	Regarded as a symbol of prudence in Xanthe.
Ruamold	Mold species that thrives on certain mixtures of cheese, fruit rinds and sand. It has an unusual pungent taste that is used in Aeolian cooking.
Saffron	Mainly produced in Midgaard and Isidis from the stigma of the crocus plant. Being expensive it has always been a spice of celebration and exclusivity. Used for executing nobles in Xanthe; in the Xanthian language of spice it has a complex meaning of eroticism, nobility, danger and daring.
Samphire	Sea fennel. Often used in pickles, salads or meat sauces.
Spice heather	Elysian speciality, a strain of heather with a mild aroma.
Spiceapple	Modified form of apple, with a sour and aromatic taste. An Isidian/Amenthian classic.
Stonecrop	(<i>Sedum reflexum</i>) Widespread succulent, used in salads. Some upland tribes have found variants with interesting tastes.
Sumac	Purple-red powder of crushed berries, used to give sourness and astringency. Found mainly in Libya Montes and in Marineris.
Thyme	Produced in Midgaard, Margaritifer, Amenthes and along the Cimmerian coast.
Vanillin	The vanilla orchid does not grow on Mars, but Xanthian chemists at the Guild of Distillation have manufactured vanillin from the lignin of paper pulp manufacturing. In Xanthe it has been a passing fad, but it symbolizes the best aspects of Exnerism. The rest of Mars still views it as an expensive exotic Xanthian novelty.
Wasp sauce	A Xanthian sauce made from a particular wasp species. The wasps are pickled in oil in a clear glass container with a mesh keeping them in when pouring. Symbolically it has martial connotations.
Weirdberries	Tart but sweet dried berries, used as cider, flour or ingredient in pastries.