

Spices to Be Experienced with Every Sense!

In former times, spices were luxury goods, transported to Europe on arduous ways from Asia. Not only for seasoning, but also as means for preservation and as medicine, people soon could not do without. Because of these precious spices, the great discoverers looked for shorter trading trails across the seas. Oriental spice bazaars like the one in the old city of Jerusalem are fascinating even today.

Nowadays we could not do without spices in everyday life. Curry sausage without curry powder? Inconceivable! But what we in Germany call “curry” differs a lot from the Indian “curry”, which is a blend of up to 40 different spices. Here you can find out what may be part of an Indian curry mixture.

Smell, touch and taste – dive into the wonderful world of exotic spices!

1. **First go to the smelling station.** Here you can smell different spices that are part of an Indian curry blend.
2. **Do you still remember** the smell of the individual spices? Now go to the touching station. Try to find out which of our curry spices you are touching right now.
3. **You have smelled and you have touched and felt with your fingers.** Now go to the tasting station. Take a typical Indian lentil *papadam* with curry paste and tick on the sheet you will be given there, which spices you can identify by tasting.

Have fun!