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Hot Sauce Collection - An Anthology Of Delight

By Chris McCarthy

Archimedes had his brainwave while in the bathtub. Newton had his when he was relaxing beneath an apple tree. Great ideas come in flashes. The idea of starting a hot sauce collection came to Hot Sauce Harry's while vacationing in the Caribbeans. Wanting to avoid the stereotype souvenirs, they found the notion of gifting hot sauce quite appealing. Thus were planted the seeds of a massive hot sauce collection.

Hot Sauce Harry's house their formidable hot sauce collection at their flagship store in Dallas Farmers' Market. Greenhorn hot sauce collectors can make their forays from here. The store has sauce collections that span the entire Caribbean, Mexican and Louisiana gamut. Name a hot sauce and get it here.

Hot sauce collectors can begin their sauce collections in two ways. They can go for sheer numbers where the more, the merrier it is. Thus, they can build up a voluminous hot sauce collection in no time at all. Or they may choose to be nitpicky, concentrating only on specific hot sauce types.

There is beauty in numbers. Therefore, you grab every hot sauce that you can lay your hands on. However, have your hot sauce collection catalogued right down to the minute detail. This way you can keep track of where your sauce collections are heading. Carry your list wherever you go so that you do not end up paying a fortune on a duplicate hot sauce.

The hot sauce debutants may start with the Ass Kickin Kit. An assortment of five hot sauces, Ass Kickin' Original, Candy Ass, Kick Yo Ass, Pain In The Ass and Smart Ass, they make great collectibles.

Specialty hot sauce collectors may fancy the limited edition hot sauce. Alternatively, they may go in for representatives from each region, state or province. They may choose to house in their sauce collections only hot sauce mementos like those released for special occasions and festivals or the hot sauce picked up while vacationing. These fastidious people avoid the run-of-the-mill hot sauce.

Fussy hot sauce collectors they may be, but whatever be their sauce of specialization, even they cannot resist the lure of 357 Mad Dog Collectors' Edition. Sporting the tag of The World's Hottest Hot

Sauce Ever Made, this hot sauce is akin to the Penny Black among the philatelists or a Rembrandt among the art collectors.

The specialty hot sauce collectors would do well to purchase some literature on hot sauce. There are some exhaustive guidebooks on the matter like *The Hot Sauce Collector's Guide: A Book for Collectors*, Evans and Dewitt's *The Hot Sauce Bible*. These books will enlighten you on the various hot sauce brands, both the blue-blooded and the off the shelf types, their history and the names and addresses of hot sauce vendors.

Know your hot sauce well before starting on your sauce collections, so that you can distinguish the vintages from the fakes.

Heat up your hot sauce collection. Before you know, you'll have a showstopper in hand.

Chris McCarthy is the owner of

<http://InsaneChicken.com>

. InsaneChicken sells a wide variety of hot

sauce from around the world and was featured on the food network for it's Hot sauce of the month club.

History Of Salsa Sauce - The Mexican Connection

By Chris McCarthy

The history of Salsa sauce originated with the Inca people. Salsa (combination of chilies, tomatoes and other spices) can be traced to the Aztecs, Mayans and Incas. The Spaniards first encountered tomatoes after their conquest of Mexico in 1519–1521, which marked the beginning of the history of Salsa sauce. Aztec lords combined tomatoes with chili peppers, ground squash seeds and consumed them mainly as a condiment served on turkey, venison, lobster, and fish. This combination was subsequently called salsa by Alonso de Molina in 1571.

Charles E. Erath of New Orleans was the first person in salsa sauce history who began manufacturing Extract of Louisiana Pepper, Red Hot Creole Peppersauce in 1916. A year later, La Victoria Foods started Salsa Brava in Los Angeles.

In Louisiana in 1923, Baumer Foods began manufacturing Crystal Hot Sauce and in 1928 Bruce Foods started making Original Louisiana Hot Sauce – two salsa sauce brands that are still in existence.

In 1941, Henry Tanklage formed La Victoria Sales Company to market a new La Victoria salsa line. He introduced red and green taco, and enchilada sauces – the first of salsa hot sauces in US. He took over the entire La Victoria operation in 1946, which manufactures ten different hot sauces now covering the

entire salsa spectrum, including Green Chili Salsa and Red Salsa Jalapeña.

According to the hot sauce history, salsa manufacturing in Texas began in 1947 with David and Margaret Pace and their picante sauce. In 1952, La Victoria Foods introduced the first commercial taco sauce in US and in 1955, La Preferida launched a line of salsas.

In 1975, Patti Swidler of Arizona launched Desert Rose Salsa. Four years later, in Austin (Texas), Dan Jardine began producing Jardine's commercial salsa, giving Austin the reputation in the history of Salsa Sauce as the hot sauce capital of America. Another Texas company, the El Paso Chili Company, was started in 1980 by Norma and W. Park Kerr. In 1986, Miguel's Stowe Away in Vermont launched a salsa line and in April, 1986, Sauces & Salsas Ltd. began manufacturing the Montezuma brand of hot pepper sauces and salsas in Ohio.

Between 1985 and 1990, Mexican sauce sales grew seventy–nine percent; between 1988 and 1992, the percentage of American households buying salsa increased from 16 to 36. By 1992, the top eight salsa manufacturers in the history of salsa sauce were Pace, Old El Paso, Frito–Lay, Chi–Chi's, La Victoria, Ortega, Herdez, and Newman's Own. By 1993, competition from smaller salsa companies was so fierce that Pace, Old El Paso, and six other brands saw Texas sales decline three percent.

The big news in 1994 was the buy out of two of the largest companies in the Fiery Foods Industry. Numero Uno salsa manufacturer, Pace Foods, was sold to Campbell Soup Company for an astronomical USD1.1 billion.

Some of the best sauces ever produced in the history of Salsa Sauce

Jose Goldstein Artichoke Garlic Salsa contains artichokes from Spain with mouth–watering California garlic. A sure hit with a bag of chips or your favorite meat. Great on pasta too!

La Paloma Hot Salsa and La Paloma Mild Salsa are the best of its kind. Once you savor the fresh, robust flavor of La Paloma Salsa, you'll be hooked.

Scorned Woman Salsa has won the 1st Place in Fancy Food Magazine's Hot & Spicy Food Show in 1997.

Chris McCarthy is the owner of InsaneChicken's Hot Sauce and BBQ Sauce Catalog.

<http://www.insanechicken.com>

also has a large selection of salsas.



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