

NUT AND MACE SPICE- NUTMEG

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If black pepper, 'the King of Spices', Cardamom, 'the Queen of Spices' and Vanilla, 'the Princess of Spices' are all single commodity spice plants, nutmeg, the nuttiest spice, is a unique spice that produces two distinct commodities from a single plant i.e. the nut (kernel) and mace, each with its own aroma and taste. In fact, an amusing story concerning the Dutch colonial rulers, going round during their days of monopoly on nutmeg cultivation in Moluccas and its trade was that the Dutch administration has passed strict orders to Moluccas to reduce the number of nut trees and plant more mace trees as the price of the mace was higher than the nut, obviously unaware of the nutty fact!

Nutmeg is the kernel of the

seed and mace or aril the lacy growth which surrounds the seed. Nutmeg seeds are coffee coloured, oval shaped structures with a wrinkled exterior. The scarlet aril turns red-orange or orange yellow once processed. Seed and mace are processed separately.

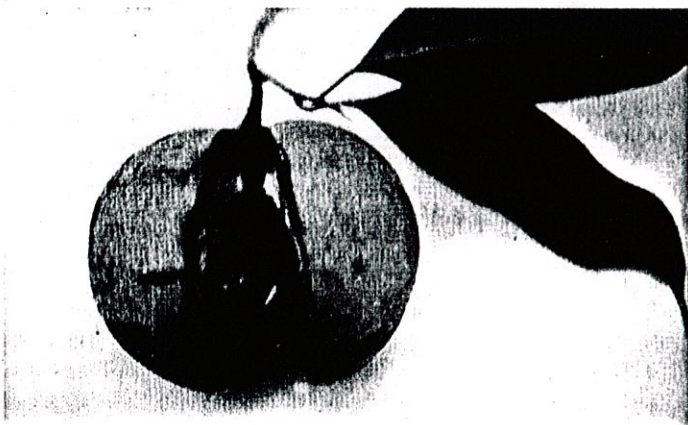
If the nut is put to use as a medicine and spice, the mace is much priced as a spice, medicine and dye, both are considered to be aphrodisiac too. Ripe pericarp is used in making jellies and jams where as immature fruits for pickling.

Originated in the Moluccas Island, nutmeg

was introduced to India during the 18th century by the colonial rulers, reveals history. Today, nutmeg is an important component in Kerala's Spices Cafeteria



Nutmeg is an evergreen tree of 15-20m height having a coniferous growth. The tree bears small dark green leaves and flowers in clusters. Male and female trees separate.



Not Apricot; Nutmeg fruit