

## PEOPLE . PLACES

# THE MAGICAL WORLD OF SPICES III

## 4 × 45' (ENG, GER)

# They may be small in size, but their stories span centuries and continents.

From hand-harvested juniper berries in Albania to the delicate saffron threads picked in Greece, from the salty soil where Italian capers thrive to the golden turmeric roots of India, each spice reveals a unique blend of natural conditions and cultural tradition. We meet the people who grow, gather, and process these botanical treasures, and explore how ancient knowledge and modern techniques come together to preserve their quality and meaning. Alongside these stories, we immerse ourselves in the surrounding nature and local customs, discovering how these spices not only flavor our food, but also connect us to place, heritage, and community.

### See also:

The Magical World of Spices I The Magical World of Spices II

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## 1. Juniper from Albania

In Albania, juniper is considered the country's green gold. Growing in the harsh mountain forests, this hardy shrub thrives with little water and plenty of sun. Its berries are prized not only for culinary and distilling purposes, but also for their remarkable medicinal properties.

#### 2. Saffron from Greece

Known as the spice of the gods, saffron has captivated civilizations for over 3,000 years. Harvested by hand from the delicate crocus flower, its vibrant red threads make it one of the world's most expensive spices. Today, Greece's Kozani region remains a major center of saffron cultivation and heritage.

## 3. Capers from Italy (Delivery: Fall 2025)

#### 4. Turmeric from India

More than just a spice, turmeric is color, medicine, and ritual. In India, the golden root plays a vital role in cuisine, traditional healing, and spiritual ceremonies. In the Haldi wedding ritual, turmeric symbolizes purity, protection, and blessings for the couple.