



## PURE QUALITY

(Pure flavour means meticulous care from start to finish)

# CINNAMON

Warm and sweet with a slightly woody note, cinnamon is one of the most recognizable and beloved spices in the world.

Patrons are going crazy over autumn spices, with cinnamon leading the pack. Its comforting, instantly recognizable flavour can transform baked goods, beverages, snack foods and more into highly-craveable phenomena. On the savory side, cinnamon can add a warm, spicy kick to spice blends, and is prized as a "secret ingredient" for condiments, rubs and sauces. Club House sources premium quality whole cinnamon, which mitigates the chance for added ingredients and contamination that could be encountered by sourcing a pre-ground product.



991211: 550 g Shaker  
903082: 2 kg Jug

## FROM HALF A WORLD AWAY... ...TO YOUR OPERATION

- For more than 125 years, the Club House name has been synonymous with quality. Cinnamon is one of the brand's most popular spices.
- Club House pure cinnamon is primarily sourced and sustainably harvested from the Central Sumatra region in Indonesia.
- It can take up to 20 years for cinnamon trees to develop the high volatile oils that give our cinnamon its warm, sweet and slightly spicy flavour and rich mahogany colour.
- McCormick is the only global brand with on-the-ground operations in Indonesia, ensuring our cinnamon consistently maintains the same high-quality and product integrity.



[CLICK HERE TO WATCH THE CINNAMON JOURNEY](#)



### THE CLUB HOUSE DIFFERENCE

**Look for:** Clump-free powder, not dusty, deep brown with a hint of red.

**Taste and Aroma:** Strong, woody with some "red hot" cinnamon heat; strong aroma.



Other



### FEATURED RECIPE

## Red Curry Noodle Bowl with Spice Rubbed Shrimp

Try a spicy take on spice rubbed shrimp with this combination of Club House Ground Cinnamon, Cayenne Pepper and Ground Ginger. When added to velvety Red Curry Sauce over noodles and fresh garnishes, this dish is just as flavourful as it is beautiful.

[CLICK HERE TO GET THE RECIPE >>](#)

Contact your Club House sales representative today or visit us at [ClubHouseforChefs.ca](http://ClubHouseforChefs.ca) to discover a fresh array of flavour profiles, ingredient combinations, recipes, and more.

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