

BAZAAR SPICES

FLAVOR. HEALTH. SOUL.

Bazaar Spices at Union Market

Ivan Fitzgerald | Monica Grover

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About Bazaar Spices

Ivan Fitzgerald and Monica Grover created Bazaar Spices in 2012 with the goal of building a destination for customers to explore culinary and healing traditions in their own kitchens and homes. Stepping into Bazaar Spices, visitors have the opportunity to travel the world via their senses and experience the many imaginable flavors and colors. Bazaar Spices not only offers a diverse array of high-quality spices, herbs, botanicals, rice, flours, and lentils from around the world, but also brings learning opportunities to visitors, sharing knowledge through their regular schedule of classes and demonstrations about the many uses and benefits of the earth's natural gifts.

Bazaar Spices has been recognized, on both a local and national level, as Washington DC's first locally-owned and operated gourmet spice shop. Bazaar Spices carries the deepest collection of handpicked, small-batch spices, herbs, botanicals, and specialty food items in the DC metro area with products sourced from localities around the world. Their attention to detail and quality ensures that their customers' recipes will have authenticity and an unmatched depth of flavor. Products are offered at their shop located in the newly renovated Union Market in Northeast Washington, DC and via their online spice shop.

About the Leadership

Ivan Fitzgerald and Monica Grover have lived in Washington, DC for over 10 years. In 2012, they left the corporate and nonprofit worlds to pursue their entrepreneurial dreams. Witnessing how local markets contribute to the fabric of a community and how the spice and herb shop, alongside the butcher and the baker form the foundation of these markets, they were inspired to launch Bazaar Spices.

Over the years, being fortunate to have had the opportunity to visit markets around the globe, they gained a deep understanding of the role markets play in cultivating a strong sense of community. Through Bazaar Spices, they seek to replicate this sense of purpose and connectedness in their DC community, sharing their appreciation for authentic regional foods—in particular, the spices and herbs that are used in so many traditional dishes and healing remedies. Coming from families that incorporated holistic traditions and natural gardening practices into their lives, they have a strong connection to nature that they would like to share with their customers.

Awards:

2015 “Best Spice Shop” in Washington, DC (City Paper)

2014 “Top Food Shop” in Washington, DC (Washingtonian)

2013 “16 Food Artisans You Need to Know Around the US” (Zagat)

Bazaar Spices Fast Facts:

- Offers over 300 spices, spice blends, and herbs
- Offers over 80 varieties of botanicals
- Offers over 20 varieties of specialty flours, ancient grains, and heirloom beans
- Piment D'espelette, Dried Limes, and Black Cardamom are some of the rarer spices offered
- Za'atar, Whiskey Rub and Vadouvan (French Curry) are the top three most popular spice blends
- Lavender, Rose, and Valerian root are some of their most popular botanicals
- In October 2015, Bazaar Spices will expand from Union Market to its second location in the Atlantic Plumbing Building at the North End of Shaw in DC.

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