

Grenada's Spicy Secrets

(NAPSA)—Did you know that Grenada, known as “The Spice of the Caribbean,” has more spices per square mile than anywhere else on the planet? Many of them, such as nutmeg, cloves, ginger, saffron and vanilla are said to have powerful aphrodisiacal properties. Behold, Grenada's spicy secrets:



A vacationing couple indulges in one of Grenada's intoxicating spice-laden concoctions.

- The island's principal spice, nutmeg, was used as an aphrodisiac by Asians in the 16th century.

- Cloves were considered an aphrodisiac in China since the 3rd century B.C. The Danish medieval herbalist, H. Harpenstreng, suggested the value of cloves, stating that they “make the man desire the woman.”

- Indian literature recommends a mixture of ginger juice, honey and half-boiled eggs, taken at night for a month as a remedy against impotence. In Europe, young maidens baked and ate ginger bread believing the ritual would bring them a husband.

The effect that this spicy hotspot has on 18 sexy singles can be seen on Fox TV's new *Love Cruise*, featuring Grenada as its first port of call.

For more information on the enchanting island of Grenada, visit www.grenadagrenadines.com.