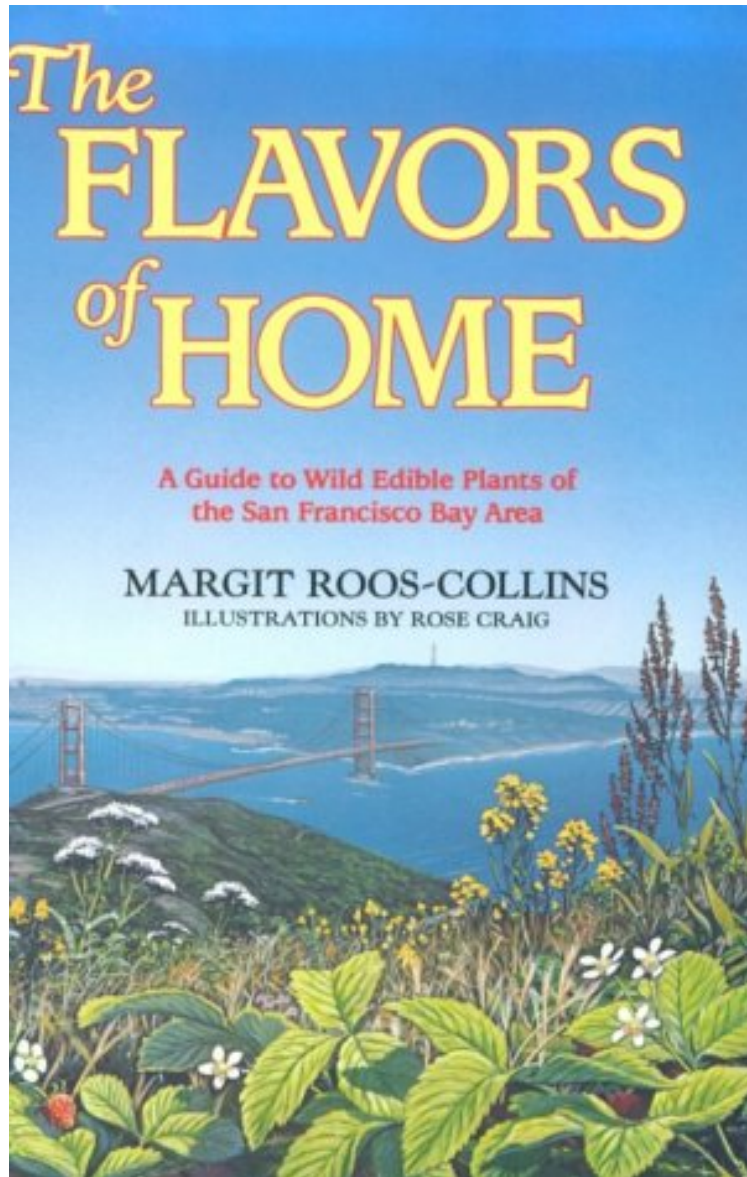


(Mobile ebook) The Flavors of Home: A Guide to Wild Edible Plants of the San Francisco Bay Area

# The Flavors of Home: A Guide to Wild Edible Plants of the San Francisco Bay Area

*Margit Roos-Collins*

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**Margit Roos-Collins : The Flavors of Home: A Guide to Wild Edible Plants of the San Francisco Bay Area** before purchasing it in order to gage whether or not it would be worth my time, and all praised The Flavors of Home: A Guide to Wild Edible Plants of the San Francisco Bay Area:

4 of 4 people found the following review helpful. Foraging for BeginnersBy LoRemzThis book is everything I had hoped for and more. I've been obsessed with foraging since I was a little kid, walking home from school sucking on sour grass or playing on the farm where my dad worked, pretending I was a survivalist. This book is especially amazing because I live in the S.F. Bay Area and it specifically illustrates the plants in my area.I've learned so much from this book so far. Margit provides fantastic recipes, instructions and details on failed or successful experiments. In the spirit of "treading lightly" she never gives away the secret locations of certain rare plants (but hinting at their whereabouts) and always advises us to "take only what you need." I love her spirit, from the magical way she describes oak trees, to her respect and ethical principles. Her voice is honest and direct with a splash of humor here and there.This book is a delightful treat for anyone who is interested in botany, the study of native plants, survivalist skills, native american lore and experimental cooking. Who would have thought that there was such an abundance of wild food in such an urban area? Thank you Margit for preserving and documenting such precious information. I plan on passing this knowledge down to my children and future generations.5 of 7 people found the following review helpful. Almost Useless for Identifying Edible PlantsBy CymryJust received the book. Haven't read it yet, just looked through it. It may have some good information in it, but...I would not recommend this book to anyone who wants to actually go outdoors and find edible plants with the serious intention of eating them.The images of plants are simple line drawings, almost useless for learning what the plants, both edible and poisonous, really look like. I could have started with a simple list of the plant names and found much better info on the web. In fact, that's probably what I will use it for, aside from a doorstop, if that.0 of 1 people found the following review helpful. my first reviewBy judyGood book, great info but too expensive. there are other reference books with similiar info for a much more reasonable price. still nice to have in my library.

A delightful guide, field book, cookbook, and botanical essay rolled into one, The Flavors of Home is ideal for both experienced forages and casual hikers.

"An excellent regional handbook." -- The Gardener's EyeFrom the PublisherPublished in conjunction with Rick Heide.About the AuthorMargit Roos-Collins was educated at Princeton University and Boston University School of Law. She lives in the Bay Area with her husband, Richard Roos-Collins. The Flavors of Home is her first book.