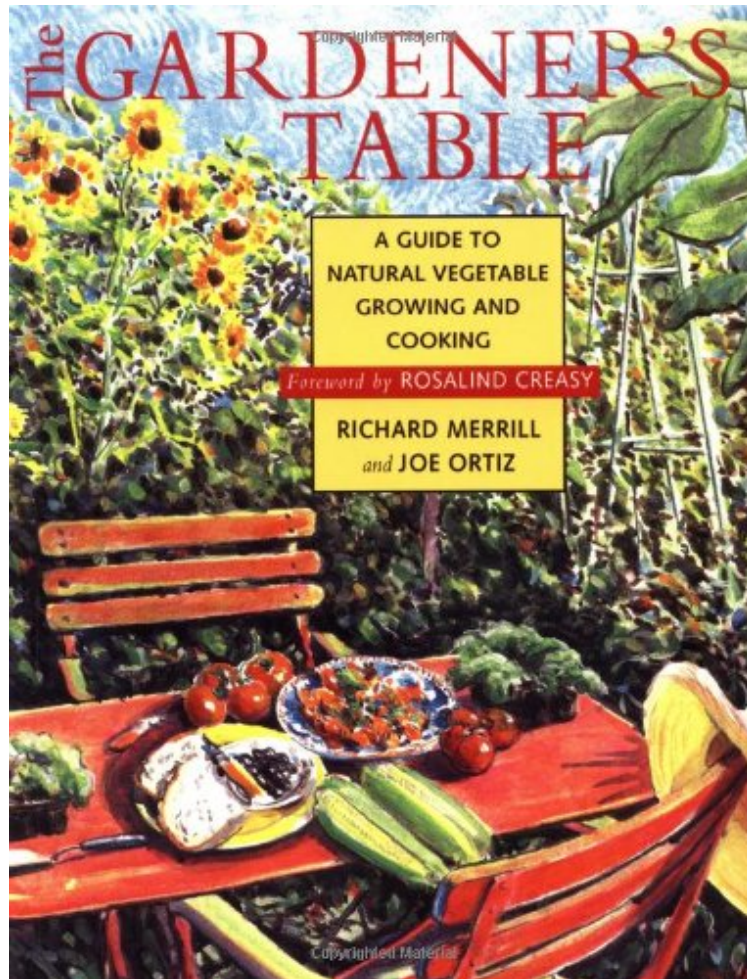


[FREE] The Gardener's Table: A Guide to Natural Vegetable Growing and Cooking

The Gardener's Table: A Guide to Natural Vegetable Growing and Cooking

Richard Merrill

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Richard Merrill : The Gardener's Table: A Guide to Natural Vegetable Growing and Cooking before purchasing it in order to gage whether or not it would be worth my time, and all praised The Gardener's Table: A Guide to Natural Vegetable Growing and Cooking:

1 of 1 people found the following review helpful. Gardeners TableBy PrupipThis is an easy to read book with a great basic gardening beginning. It covers how much product to grow for the family unit, what to do with your soil (amend with compost after a soil test) and how to do all the basic stuff. Even vermicomposting.The vegetables are split into types with all care/problems clearly explained and useful tips/recipes.If I had known what a great book this was, I would have bought sooner. I will probably pass on to the next generation after I have used it for a while.1 of 1 people found the following review helpful. GREAT BOOK!By wengerzThis is just a great book. I personally purchased it for

the recipes but what a great deal to learn how to grow everything as well. The authors are passionate about the topic and it really shows. There is so much in this book and the recipes are very simple. I would say this is so much about the love of slow food! 1 of 1 people found the following review helpful. A perfect book for a new or experienced gardener. By PinkDahlia I am an avid gardener, but was new to vegetable gardening about five years ago. I own a ton of gardening books, many with lots of splashy photos, but this book has been the most helpful. I like the way it is organized and how it describes how to grow as well as harvest and store each type of vegetable. It gave me the background terminology to help me decide what varieties of vegetables to grow. I have found that when I decide to grow, for example, garlic, I'll grab this book and read about garlic before I determine what types to grow. The other nice part of this book is the recipes. I love growing things, but have not always known what to do with what I grow. The recipe section is inspirational. Not every recipe has turned out good for me, but I have found that I can adapt the recipes to fit my taste. I bought this book when it came out in 2000 and it sat on my shelf until I got really into vegetable gardening. I now have a huge kitchen garden and I use this book all the time. I learn something new every time I pick it up. It's a keeper.

The Comprehensive Kitchen Garden Guide. Noted horticulturist Richard Merrill and award-winning cookbook author Joe Ortiz have teamed up to bring you the ultimate no-nonsense guide to cultivating and cooking from a kitchen garden. Exhaustively researched and easy to use, *The Gardeners Table* offers a complete plan for maintaining a kitchen garden and organizing a gardener's kitchen. Detailed information on composting, pest management, soils, fertilizers, and more helps you grow hearty, robust vegetables, while over 50 imaginative, healthful recipes let you make the most of your garden's bounty. *The Gardeners Table* is the most complete guide you'll find to creating and enjoying your own home vegetable garden.

.com Not for the faint-hearted, *The Gardener's Table* requires a commitment to vegetables that starts in an ecologically balanced garden and then proceeds to the table as the fruits of one's labor. Committed cooks who want to understand how their kitchen can interact with the seasons will find that this guide's most compelling revelation is the ancient, long-forgotten understanding that flavor starts in the soil. Opening chapters explain in detail composting, seasonal variation, and ecologically responsible fertilizing and planting methods, while recipe sidebars and pantry suggestions remind the reader that, yes, this is a cookbook too--albeit one whose primary focus is to teach the cook how to be a gardener as well. Once upon a time, these two skills were inextricably related, but all an enlightened cook of today need remember is that if one begins with the best ingredients, 90 percent of the flavor has already been achieved. --Sumi Hahn Almquist
From *Library Journal* The natural link between kitchen gardening and cooking is seamlessly conveyed by Merrill, who directs the horticultural department at Cabrillo College, and Ortiz, who wrote the award-winning *The Village Baker: Classic Regional Breads from Europe and America*. Assuming nothing, they start with basic instructions for designing a garden and outfitting a proper kitchen. Organic methods for building the soil, starting and growing vegetables, and controlling pests dominate the book, but the authors also include instructions for using fresh produce and recipes for condiments, stocks, and vegetable dishes. Finally, a "Grow-It Cook-It Compendium" conveniently lists vegetables by plant family, culinary uses, botanical name, detailed growing information, and harvesting and storage tips. This book isn't as extensive as Anna Pavord's classic, *The New Kitchen Garden* (DK, 1996), which includes fruit and herb information, but it's still a good general guide. Recommended for public libraries. A Bonnie Poquette, Shorewood P.L., WI Copyright 1999 Reed Business Information, Inc. Very impressive a tour de force The integration of kitchen knowledge and garden wisdom really puts the reader back in touch with the essential connection that used to exist between these two ends of the line.--Shepherd Ogden and Ellen Ogden, authors of *The Cook's Garden* An extraordinary guide that I'm betting will become an important reference for both the beginning and advanced gardener and cook. This is one of those few books that should be in every gardener or cook's collection.--John Ash, executive chef, Fetzer Vineyards