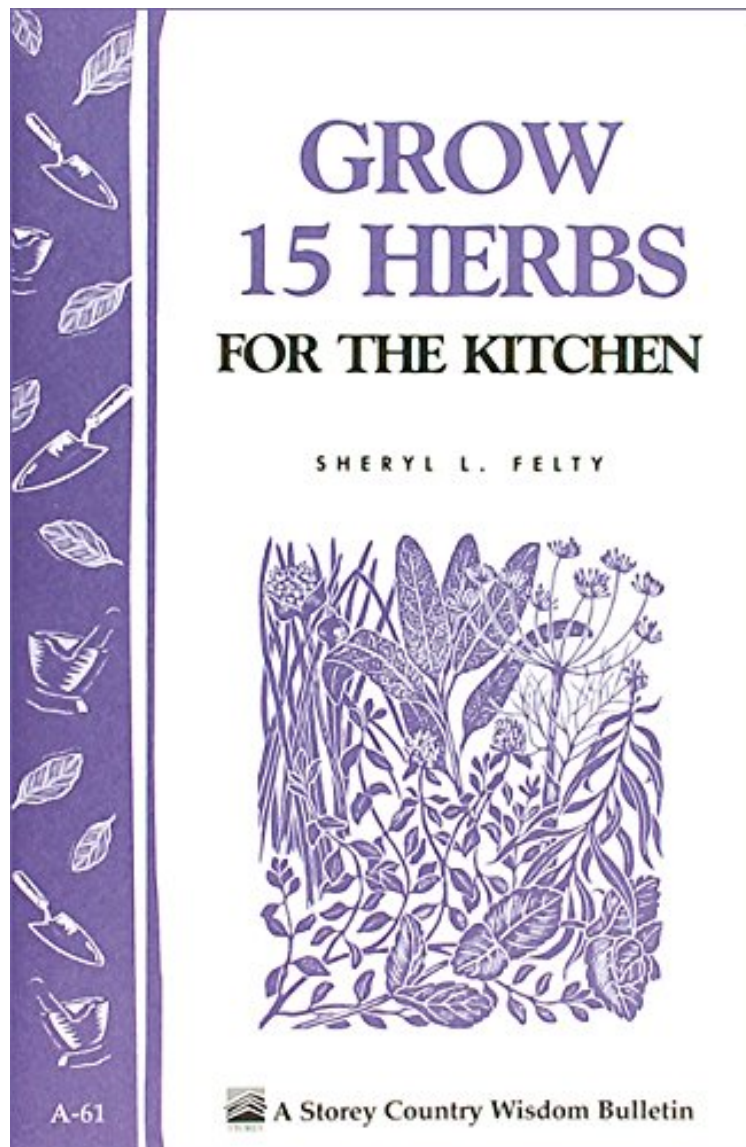


[Pdf free] Grow 15 Herbs for the Kitchen: Storey's Country Wisdom Bulletin A-61 (Storey Country Wisdom Bulletin)

Grow 15 Herbs for the Kitchen: Storey's Country Wisdom Bulletin A-61 (Storey Country Wisdom Bulletin)

Sheryl L. Felty

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#144628 in Books 1983-01-08Original language:EnglishPDF # 1 8.50 x .6 x 5.50l, .10 #File Name: 088266275932 pages | File size: 18.Mb

Sheryl L. Felty : Grow 15 Herbs for the Kitchen: Storey's Country Wisdom Bulletin A-61 (Storey Country Wisdom Bulletin) before purchasing it in order to gage whether or not it would be worth my time, and all praised Grow 15 Herbs for the Kitchen: Storey's Country Wisdom Bulletin A-61 (Storey Country Wisdom Bulletin):

3 of 3 people found the following review helpful. Great guide
By Chips
As a result of this little booklet, we now have a very nice herb garden in the back yard. You do need to experiment with your herbs, however, to find out which do the best in your own location. I find that if you aren't sure, you can plant some in pots and move them around to see where they do best.
10 of 10 people found the following review helpful. Herbs for cooks
By Prupip
This little booklet is very helpful. It tells a tiny history, gives latin name, how to propagate, how to harvest. They make a couple of use suggestions for each herb. Not too good on how difficult it can be to start some of them from seed. For the price, it is a nice introduction to the world of culinary herbs.
45 of 45 people found the following review helpful. Would you like to know *which* 15 herbs?
By camestres
I wish the publisher's review would have given this basic bit of information. Here you go:
1. Angelica
2. Basil
3. Catnip
4. Chives
5. Dill
6. Fennel
7. Marjoram
8. Mint
9. Oregano
10. Parsley
11. Rosemary
12. Sage
13. Savory
14. Tarragon
15. Thyme
This tiny book is a good albeit brief introduction to herb gardening, allocating about one tiny page to each herb. As one reviewer pointed out, much of the information can be obtained on the internet for free.

No kitchen should be without these fifteen beautiful, versatile, aromatic, and savory wonders of the culinary world. These herbs form the backbone of the quintessential kitchen garden and are the flavorful basis for many a delectable dish. If you're looking for simple ways to spice up your cooking, these herbs are your answer. Of course, the best way to get to know herbs--and to guarantee yourself of their fine quality--is to grow them yourself. Whether you own acres in the country or a studio apartment in the city, you can cultivate, harvest, preserve, and use these herbs with minimal effort--and *Grow 15 Herbs for the Kitchen* will show you how!

From the Back Cover
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