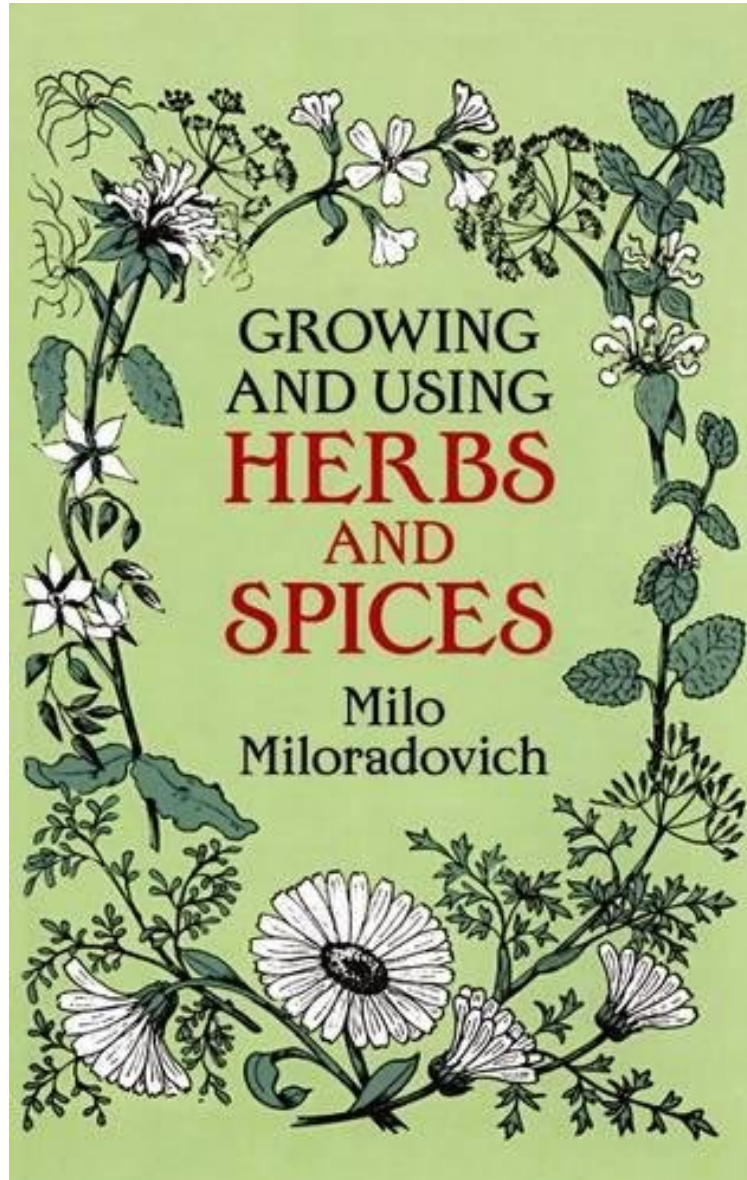


[Ebook free] Growing and Using Herbs and Spices (Dover Books on Herbs, Farming and Gardening)

Growing and Using Herbs and Spices (Dover Books on Herbs, Farming and Gardening)

Milo Miloradovich

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Milo Miloradovich : Growing and Using Herbs and Spices (Dover Books on Herbs, Farming and Gardening) before purchasing it in order to gauge whether or not it would be worth my time, and all praised Growing and Using Herbs and Spices (Dover Books on Herbs, Farming and Gardening):

0 of 0 people found the following review helpful. Great starting book
By Linda
Great reference book I'm new to herbs and such
0 of 0 people found the following review helpful. Five Stars
By Lori K. Clark
Just what I needed
10 of 11 people found the following review helpful. Good Solid Basic Book
By Lisa Shea
Growing Herbs and Spices by Milo Miloradovich has been in my gardening library for quite a while. It's a straightforward book - no glossy photos, no URLs. It's straightforward, black and white advice about what each herb is about, what it's used for, and how to grow it. You get histories, locations, and even mythology. Some of the stories are fascinating. For example, Red bergamot is native to New England. This was the "Oswego" tea from the native American tribe of the same name, and during the tea boycott it's what the colonists drank instead of English tea. Sage, named from the Latin verb "to save", comes from the mediterranean. It's used in meat dishes, stuffings, sauces and cheese. You learn how to grow and harvest the various herbs, how to use them, what to watch out for. The book covers spices as well, and then goes into practical how-tos for a variety of crafts. You learn how to make lotions, moth preventatives, and more. Finally, a thorough index means you can dig through the book and find exactly what you need. Well recommended as a solid primer.

Will delight both the gardener and the cook. Library Journal.
A wonderful compendium for anyone who wants to cultivate them or cook with them as so written as to definitely stimulate the interest of the passing page flipper. Kirkus Review.
Over the years as tastes have changed and fads have come and gone the gentle art of the herbalist has remained a constant, year-round source of joy for an incredible array of connoisseurs from professional horticulturists and accomplished gourmets to enthusiastic suburban gardeners and city-dwelling naturalists. This versatile, handy reference provides these thousands of amateur and professional herbalists with the most compact and complete handbook on culinary herbs and spices possible. Here in a thoroughly delightful labor of love are detailed instructions on how to plant, transplant, cultivate, harvest, use and preserve virtually every herb and spice available in North America today. Ms. Miloradovich takes us step by step through the various stages of herbal development, from preparing seedlings for early transplanting to drying, cutting, and quick-freezing fragrant herbs for potpourri, medicinal lotions, pomanders, and even moth preventives. Hundreds of herbs and spices are included, each introduced with a fascinating anecdote detailing its historical background and legends. Discover the power of cinnamon, one of the oldest spices known to humanity used as a love potion by the Romans and a religious incense by the Hebrews and Ancient Egyptians. Find out why Italians still use basil as a token of love and Hindus still consider it a sacred symbol of reverence for the dead. Ms. Miloradovich has found an intriguing tale for each of the hundreds of herbs and spices she discusses from bitter unblanched celery to delicious roots of love parsley. Whether you'd like to grow perennials, biennials, or annuals in your apartment window box, or you need a convenient guide for preserving rare herbs, or you just want to know more about the romantic histories, mysterious powers, and legends behind your favorite spices and fragrances, you'll find this engaging book a stimulating source, sure to lead to more and more adventures growing and enjoying herbs and spices.