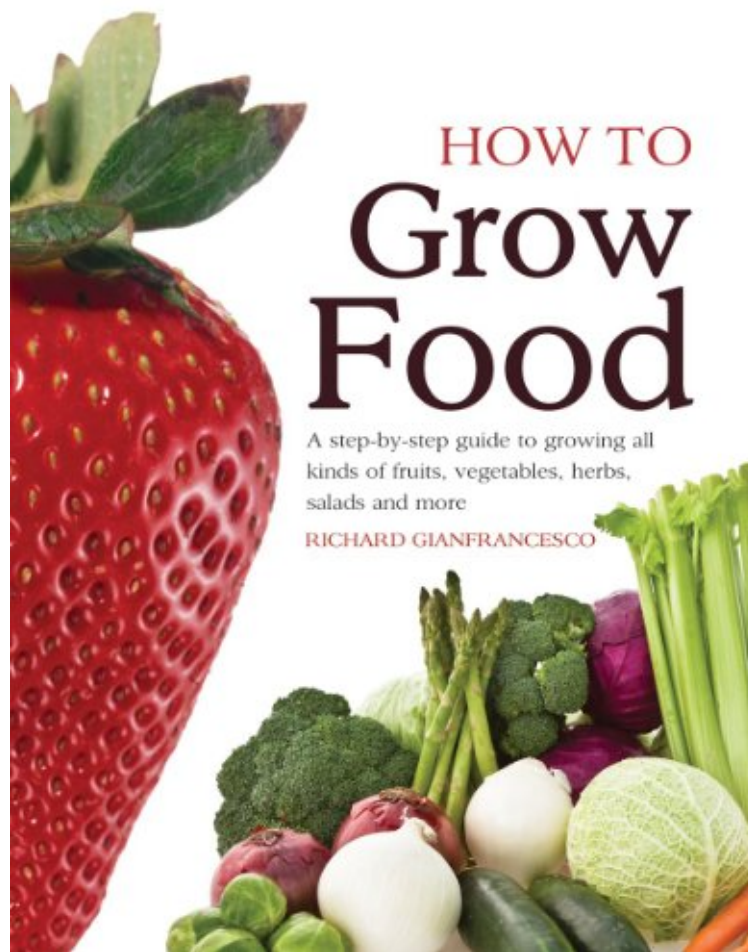


(Library ebook) How To Grow Food: A Step-by-step Guide to Growing All Kinds of Fruits, Vegetables, Herbs, Salads and More

# How To Grow Food: A Step-by-step Guide to Growing All Kinds of Fruits, Vegetables, Herbs, Salads and More

*Richard Gianfrancesco*  
ebooks | Download PDF | \*ePub | DOC | audiobook



#1345413 in Books 2014-03-14 Original language: English PDF # 1 9.50 x .75 x 7.251, 1.70 #File Name: 1770853170256 pages | File size: 67.Mb

**Richard Gianfrancesco : How To Grow Food: A Step-by-step Guide to Growing All Kinds of Fruits, Vegetables, Herbs, Salads and More** before purchasing it in order to gauge whether or not it would be worth my time, and all praised How To Grow Food: A Step-by-step Guide to Growing All Kinds of Fruits, Vegetables, Herbs, Salads and More:

2 of 2 people found the following review helpful. Excellent reference, Clear Concise! By JZI first checked this book out of the community college library. I read most of it and feel that it is an excellent reference book. Primarily information (knowledge) with straightforward author opinions such as plant "value" and preferred varieties. Calendar reminders of what to do when. Beautiful color photos help to maintain interest. Print is a little small for my 65 year old

eyes, but that's why I have a magnifying glass. Great summaries and even recipes. I'm not new to gardening and actually have a horticulture degree. My only complaint is that it did not have a dust cover like the library edition. 1 of 1 people found the following review helpful. Very helpful guide. By farcow Great guide to wide variety of veggies. Plant recommendations, disease/pest solutions, storage recommendations. Had everything in it that I was growing and much much more. 1 of 1 people found the following review helpful. This is great book, gives you plenty of information to grow ... By Candice Reeder This is great book, gives you plenty of information to grow just about anything. Book was bought in used condition, but could barely tell it was used. Shipping was ok speed. Overall, I'm satisfied with my purchase, its a good book to have for any gardener!

A comprehensive, no-nonsense guide to kitchen gardening on any scale. "Filled with rich illustrations and photographs, this book will appeal to a wide range of gardeners, making this a useful book for all types of public libraries." --American Reference Books Annual 2012 "Gianfrancesco's easy-to-understand-and-follow guide provides clearly delineated, step-by-step, fully detailed and remarkably informative instructions for growing an exciting spectrum of edible plants." --Booklist How to Grow Food is a complete, illustrated guide to the hundreds of plants that are easy to grow in the home garden. The author emphasizes gardening techniques that can be applied to any size of garden, from a window box to a small side yard plot to the biggest backyard. This practical book features a comprehensive directory of more than 125 crop plants, from traditional choices to more unusual varieties, to suit all growing conditions in all regions using simple organic and biodynamic gardening methods. Gardeners can choose from roots and tubers; leafy crops; seed and fruit crops; grains; peppers and chilies; stem and flower crops; tree fruits; soft, bush and cane fruits; tender fruits; nuts; herbs; and edible flowers. How to Grow Food features thorough instructions and a month-by-month calendar of tasks, plus: Types of gardens and choosing the best site Designing, preparing and planting a productive garden Maximizing the use of space, such as vertical planting and fruit cages Harvesting, storing and preserving Training and pruning plants for maximum yield Tools, pests, weeds and growing from seed Helpful dos and don'ts Plant ratings related to variety, value, maintenance and season The author's special selection of star plants.

From Publishers Weekly Despite the beautiful, possibly intimidating, photographs of delicately germinating peas, richly-colored plums, and general bucolic abundance, this book offers thorough, practical, and accessible instruction even for those whose crops will be limited to a few hopeful pots on the stoop. While clearly intended for folks with a little land, enough time, and steady patience, Gianfrancesco makes growing real food seem plausible and appealing. Climate ranges, "value for money," and degrees of difficulty in maintenance, harvesting, and storage are all clearly charted. Advice for where to put what in the garden and what to do with the goods once you're back in the kitchen are also crystal clear. City dwellers will be heartened by the range of what's possible for them, too: lettuces, Swiss chard, beans, and cucumbers at least according to this advice can easily accompany the basil and rosemary already growing on the fire escape. Illus. (Feb.) (c) Copyright PWxyz, LLC. All rights reserved. By Richard Gianfrancesco, who is a plant scientist who has co-ordinated hundreds of garden plant tests and trials, which have been published in magazines and online... Here he appeals to those who want to "eat local", whether from their window box or from a large backyard (maybe as much as one-third of the North American population?). He has some good principles about organic gardening, soil management, composting, weeds and pests, pruning, growing from seed, buying plants, and growing in containers. In fact, his title should really be "How to Grow Real Food". The main section is a plant-by-plant analysis for growing. He begins with veggies and salads (potato, sweet potato, onion, lettuces, herbs, etc. -- about 64 in all), continuing with 22 fruits and three nuts. At the end are some ideas on preserving the crop (jams, jellies, pickles, chutneys, drying, and freezing). There's also a sowing summary, a crop selection summary, and a list of hardiness zones. Preparations have their ingredients listed in both metric and avoirdupois measurements... and there is a good explanation on how to use the book, at the front. (Dean Tudor Gothic Epicures 2014-05-18)[ of hardcover edition] Filled with rich illustrations and photographs, this book will appeal to a wide range of gardeners, making this a useful book for all types of public libraries. (Shannon Graff Hysell American Reference Books Annual 2012 2012-04-03)[ of hardcover edition] Gianfrancesco's easy-to-understand-and-follow guide provides clearly delineated, step-by-step, fully detailed and remarkably informative instructions for growing an exciting spectrum of edible plants. (Booklist Spotlight 2011-12-15)[ of hardcover edition] Richard Gianfrancesco, plant scientist, has written a complete book on growing food. With a scientific attention to facts, he has produced a book that covers every aspect of growing fruits and vegetables. The book has four parts: site selection, a growing directory, core information on basic techniques of growing, and preserving your crop. The growing directory, the main portion of the book, rates each beautifully photographed plant on its monetary value, maintenance, and freeze/store capability. A summary of sowing details, and the author's crop ratings are accessible in easy form. The book includes, with appetizing pictures, recipes for chutney, pickles, plum jam, and tarragon and orange jelly. (Adele Kleine Chicago Botanic Garden 2011-06-30)[ of hardcover edition] This practical, highly recommended guide to growing food is impressive: the author has ably taken on the task of detailing how, where, and what to grow in a garden. As a plant scientist, Richard Gianfrancesco speaks with

authority on the culture of a broad range of crops, sorting out those that grow well together under similar soil conditions and in rotation. He advises on choosing the best site, be it on a large plot, in a container, or under cover. The text contains steps on designing the food garden, starting with selecting the right location, placement of permanent structures and vegetable beds, as well as other utilitarian crops. A directory of food crops -- vegetables and fruit plus nuts, with information on their selection contains descriptions of popular crops, which includes the best types, their garden placement, care, harvest, and storage. (National Garden Clubs, Inc.)[ of hardcover edition] Despite the beautiful, possibly intimidating, photographs of delicately germinating peas, richly-colored plums, and general bucolic abundance, this book offers thorough, practical, and accessible instruction even for those whose crops will be limited to a few hopeful pots on the stoop. While clearly intended for folks with a little land, enough time, and steady patience, Gianfrancesco makes growing real food seem plausible and appealing. Climate ranges, "value for money," and degrees of difficulty in maintenance, harvesting, and storage are all clearly charted. Advice for where to put what in the garden and what to do with the goods once you're back in the kitchen are also crystal clear. City dwellers will be heartened by the range of what's possible for them, too: lettuces, Swiss chard, beats, and cucumbers--at least according to this advice--can easily accompany the basil and rosemary already growing on the fire escape. (Publishers Weekly 2011-02-21)[ of hardcover edition] Thorough is the word to describe this user-friendly guide... How to Grow Food combines eminent practicality with great visual appeal. (Helen Chesnut Victoria Times-Colonist 2011-03-12)[ of hardcover edition] This is a gorgeous book, full of photos and drawings both pretty and useful, and Gianfrancesco packs in a lot of textual information as well. (Erica H. Smith Washington Gardener 2011-06-01)About the Author Richard Gianfrancesco is a plant scientist and gardening book author. He has coordinated hundreds of garden plant tests and trials, which have been widely published internationally.