



The Herb Society of America's Essential Guide to Growing and Cooking with Herbs (Hardback)

By -

Louisiana State University Press, United States, 2007. Hardback. Book Condition: New. 236 x 152 mm. Language: English . Brand New Book. Fresh herbs offer a healthy and delicious way to spice up any meal, but growing and cooking with these delectable plants are endeavors fraught with uncertainty. What herbs will grow year-round on my kitchen windowsill? What foods complement rosemary? Which part of a lemongrass plant has the best flavor? Can I really eat the geraniums growing in my flower bed? This indispensable guide from The Herb Society of America takes the guesswork out of using herbs in the garden and in the kitchen by providing detailed information for cultivating a wide variety of herbs, along with easy-to-follow recipes that will surely impress even the most discerning palate. Ranging from Alliums (onions, chives, and garlic) to Zingiber (ginger), the volume's first section provides horticultural information for each of the sixty-three herbs found in the National Herb Garden's Culinary Garden, including common and botanical names, family, place of origin, hardiness, and general light and soil requirements. Botanical sketches accompany many of the entries. Each entry also includes a short history of the herb, gardening basics, and suggestions for using...



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This book is definitely worth acquiring. I have gone through and so I am certain that I will likely to read through again and again in the future. Its been printed in an exceptionally basic way in fact it is only after I finished reading this publication in which actually altered me, change the way in my opinion.

-- Andres Bashirian

Comprehensive guide for publication fanatics. This really is for all who state there had not been a well worth reading through. I discovered this ebook from my dad and I encouraged this book to find out.

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