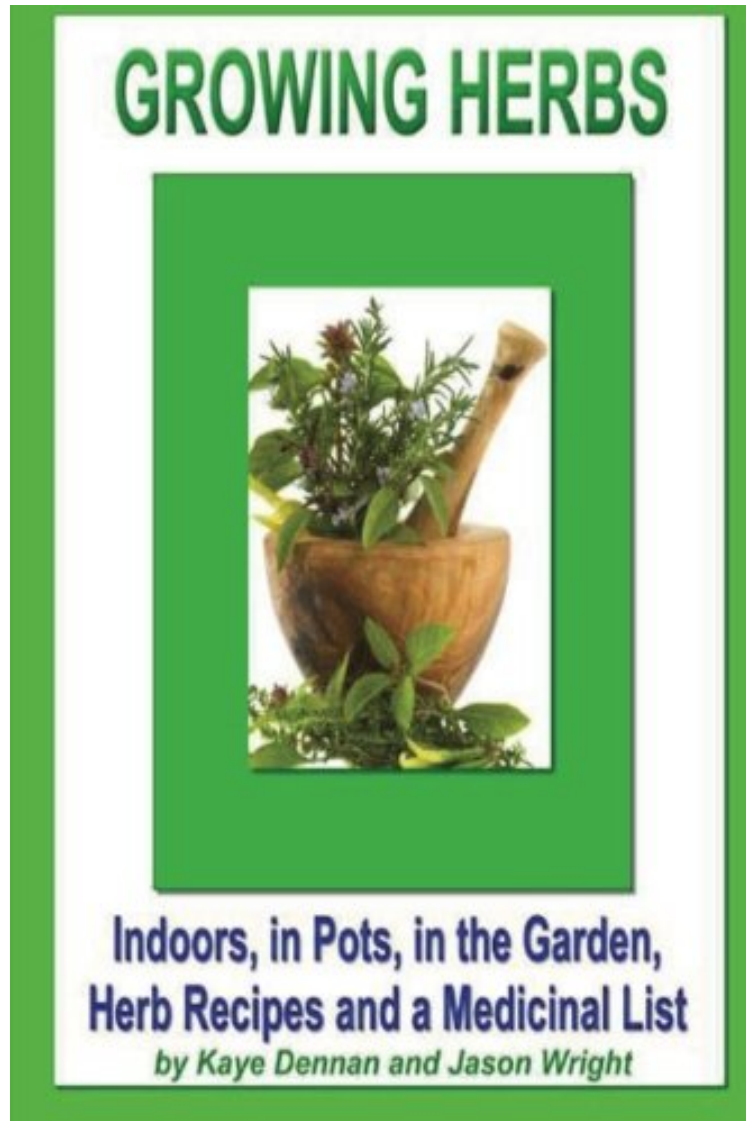


(Read free) Growing Herbs: Indoors, in Pots, in the Garden, Herb Recipes And a Medicinal List

Growing Herbs: Indoors, in Pots, in the Garden, Herb Recipes And a Medicinal List

Kaye Dennan, Jason Wright
*ebooks / Download PDF / *ePub / DOC / audiobook*



DOWNLOAD



READ ONLINE

#1668391 in Books Kaye Dennan Jason Wright 2013-11-20Original language:EnglishPDF # 1 9.00 x .16 x 6.00l, .22 #File Name: 149425001264 pagesGrowing Herbs Indoors in Pots in the Garden Herb Recipes and a Medicinal List | File size: 31.Mb

Kaye Dennan, Jason Wright : Growing Herbs: Indoors, in Pots, in the Garden, Herb Recipes And a Medicinal List before purchasing it in order to gage whether or not it would be worth my time, and all praised Growing Herbs: Indoors, in Pots, in the Garden, Herb Recipes And a Medicinal List:

2 of 2 people found the following review helpful. A Good Herb Growing Guide. Useful Tips on Culinary Medicinal

Uses. By Andy Anderson aka Travis C. This is a useful book for a person wanting to raise herbs for cooking or for use regarding medicinal purposes, despite some slightly awkward writing and a few formatting challenges. What I loved about *Growing Herbs Indoors* was the inclusion of color photographs and the recipes near the end of the book. Nice touch. Also of use were the tables discussing medicinal purposes following the recipes - I had not known the long term use of licorice is harmful to the liver. The writing, however, doesn't flow quite as smoothly as some other books on the topic, but is okay. Also, early in *Growing Herbs Indoors*, the authors plug other books they've written. The conventional wisdom is that such plugs should be inserted at the end. For me, though, this was only a very slight nuisance, almost not worth mentioning. Overall, though, I do recommend buying this 63 page booklet, as it addresses the growing and use of herbs in ways that few other Herb books do.

2 of 2 people found the following review helpful.
OK For the Novice Herb Gardener By Geraldine I use a lot of herbs and spices in my cooking and love the idea of actually growing my own, when time and space permits again. *Growing Herbs* by Kaye Dennan provides some basic information about a variety of herbs and how to grow and preserve them. Nothing much that I hadn't already noted online and elsewhere but it is a Kindle book you might want to check out, if you are planning to start your first herb garden. I have other gardening (print) books already that provide a more comprehensive presentation of herbs but this might be a good starting point for novice gardeners. I did note one thing that I don't think is correct in this book. The author lists: nutmeg, cloves and cinnamon as herbs. I have never heard of this before, for these items, I think they would all be classified as spices. No big deal but I didn't think this sounded correct.

2 of 2 people found the following review helpful.
Great Resource for Growing Herbs By Customer This book is extremely helpful in explaining the uses of many herbs and how to grow them. I was amazed at some of the qualities that certain herbs possessed that I wasn't aware of. I really enjoyed making some of the recipes in the book as well, and I have a nice little section of my kitchen designated to growing herbs now. My ten year old daughter has a lot of fun planting and watching them grow, which is an excellent learning experience for her. This book is very informative about the many aspects of growing herbs, and I highly recommend it. A+

Why Not Grow Your Own Fresh Herbs? You can learn how to grow herbs indoors and outdoors so that you have fresh herbs for your culinary use and/or for medicinal purposes as well. Find out which are the most popular herbs, what to use them for, how to store them through winter and so much more in "*Growing Herbs: For culinary or medicinal purposes, indoors, in winter, on windowsills, in pots or in the garden*". AND your bonus is that you get some herb recipes included. Now also in full color from CreateSpace and you can use the new Amazon MatchBook system and have both.

From the Author I have a passion for preparing tasty meals whether they be hot or cold and I just love to use freshly picked herbs. For this reason I always have my most popular herbs growing in the kitchen and then I have a much larger range in the garden. When you grow herbs don't ignore them, pick them frequently and use them often as this will help keep your plants growing and supplying you with fresh leaves. If you grow enough you will even find out how to store them for winter use in my book '*Growing Herbs*'. With a new MatchBook system you can buy the paperback (which is printed in full color) and also download the ebook.

About the Author Kaye Dennan has a background in catering and that background created a very strong interest in growing fresh food, most especially tomatoes and fresh herbs amongst other produce. With such a strong interest in cooking fresh, Kaye grew fresh herbs for her business but when she went to write this book Kaye approached Jason Wright to get his expert advice on herbs that she was not so familiar with.