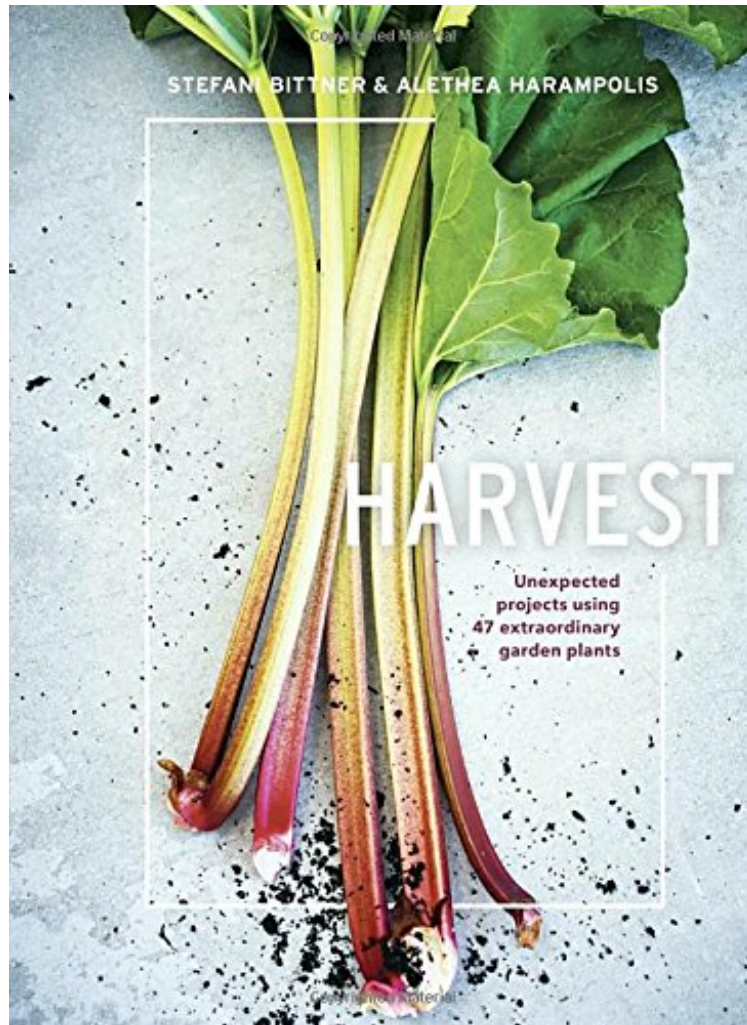


(Free) Harvest: Unexpected Projects Using 47 Extraordinary Garden Plants

# Harvest: Unexpected Projects Using 47 Extraordinary Garden Plants

*Stefani Bittner, Alethea Harampolis*  
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**Stefani Bittner, Alethea Harampolis : Harvest: Unexpected Projects Using 47 Extraordinary Garden Plants**  
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Just as advertised. Great book and excellent service.

A beautifully photographed, gift-worthy guide to growing, harvesting, and utilizing 47 unexpected garden plants to make organic pantry staples, fragrances, floral arrangements, beverages, cocktails, beauty products, bridal gifts, and more. Every garden--not just vegetable plots--can produce a bountiful harvest! This practical, inspirational, and seasonal guide will help make any garden more productive and enjoyable with a variety of projects using unexpected and often common garden plants, some of which may already be growing in your backyard. Discover the surprising usefulness of petals and leaves, roots, seeds, and fruit: turn turmeric root into a natural dye and calamintha into lip balm. Make anise hyssop into a refreshing iced tea and turn apricots into a facial mask. Crabapple branches can be used to create stunning floral arrangements, oregano flowers to infuse vinegar, and edible chrysanthemum to liven up a salad. With the remarkable, multi-purpose plants in Harvest, there is always something for gardeners to harvest from one growing season to the next.

As seen in Time, Vogue, Organic Life, C Magazine, Beekman 1802 Almanac, and on Food52, Mind Body Green, Well+Good, and many more!"Harvest achieves the nearly impossible balance of being aspirational yet totally achievable, tempting me with all the goodness that I can create from even the most common plants (including parts of them I never before thought to use). The projects are fresh and unfussy from bath time to booze time, salads to salves. I plan on showering the people in my life with projects from Harvest; each is infused with love and uses my favorite medium the garden."Johanna Silver, Garden Editor of Sunset magazine and author of The Bold Dry Garden"Homestead Design Collective landscape designers Stefani Bittner and Alethea Haramopolis combine work and play in their artful tome. The two transform the best of the harvest with ideas like quick-pickled rhubarb, and whimsical, French-style lilac-scented cream."Food Wine"An inspiring, instructive book by specialists well-versed in horticulture that manages to be both a very informative garden guide and a source of inspiration for lovely and delicious ways to use your garden bounty."Edible East Bay"47 plants, with notes on growing them and a project for each, including salves, salads, mixed drinks, herb infused oils and casual bouquets."San Francisco Chronicle"Arranged according to seasons, and accompanied by dramatic and intimate color photos, these creative and eclectic projects make a great resource for the earth-minded lover who relishes nature's gifts but needs new ways of cultivating them and deriving their bountiful benefits."Publishers Weekly "One of winter's best books."Modern Farmer"An attractive and inspiring collection good for gardeners of any type."Library Journal"Practical and inspiring all at once, Harvest inextricably weaves together the pleasures of the kitchen and the garden for cooks and gardeners."Samin Nosrat, chef and author of Salt, Fat, Acid, Heat"Harvest is about enjoying ALL parts of our garden's plants. While both beauty and flavor are celebrated, the authors take DIY to even deeper levels. They share innovative projects that nourish our taste buds, nurture our skin, and even feed our soul. But they do this by using every plant part imaginable including roots, seeds and petals. Harvest is a must-have resource for anyone who wants to truly utilize every bit that their garden has to offer."Theresa Loe, Living Homegrown About the Author STEFANI BITTNER and ALETHEA HARAMPOLIS are the owners of Homestead Design Collective, a San Francisco Bay Area landscape design firm. Bittner is co-author of The Beautiful Edible Garden and Haramopolis is co-author of the bestselling The Flower Recipe Book and The Wreath Recipe Book, and a co-founder/owner of the floral design company Studio Choo. Excerpt. Reprinted by permission. All rights reserved. from the INTRODUCTION Harvest is a practical, inspirational, and seasonal guide to living with an edible landscape. In this book, you'll find ways to make your garden more productive and enjoyable with a variety of projects using unexpected and often well-known garden plants, some of which may already be growing in your garden. Discover the surprising usefulness of petals and leaves, roots, seeds, and fruit. Turn turmeric root into a natural dye and calendula into medicinal oil. Use lilacs to create sweet-smelling cream and apricots to create a facial mask. Use crabapple branches to create stunning floral arrangements, oregano flowers to infuse vinegar, and edible chrysanthemum to enliven a salad. The plants in this book are not only remarkably useful, but they make for stunning additions anywhere in your garden. You'll find something exciting to harvest and create from one growing season to the next. \*\*\* POMEGRANATE MARGARITA Classic cocktail meets holiday tradition, compliments of Stefanis mom, Garna, who took the margarita and dressed it with a splash of festive red. Whether you are making a single glass or a pitcher, the ratio of the ingredients stays the same. Use more lime juice if you prefer a tart margarita or more pomegranate juice if you prefer it sweeter. MAKES 4 DRINKS 1 cup of your favorite tequila 1 cup triple sec cup fresh pomegranate juice (from about 2 pomegranates) cup fresh lime juice Large-grained salt such as kosher or flake salt Lime slice Ice cubes Handful of pomegranate seeds, for garnish Combine the tequila, triple sec, and both juices in a pitcher and stir thoroughly. Pour the salt onto a small plate. Rub the lime slice around the rim of each glass, and then dip the rims in the salt. Pour the margarita over ice in the salt-rimmed glasses. For a seasonal festive touch, garnish with the pomegranate seeds. \*\*\* HERB HIVE LIP BALM Its fun to make your own lip balm from the garden. And if you keep bees, this is also a great way to use your beeswax. MAKES 3 TO 5 TINS 3 tablespoons calamintha-infused olive oil 1 tablespoon beeswax Place the calamintha olive oil and beeswax into a heatproof glass measuring cup with a

pour spout. Fill a saucepan with a couple inches of water. Set the measuring cup into the saucepan and gently warm over medium-low heat until the oil and beeswax melt together. Stir occasionally to ensure that the beeswax melts completely. Carefully remove the measuring cup from the pan. Wipe off the water from the outside of the measuring cup so that no water gets into your lip balm while pouring it into its final containers. Pour the lip balm into containers (such as small tins), and secure the lids. Store in a cool place for up to 3 months.