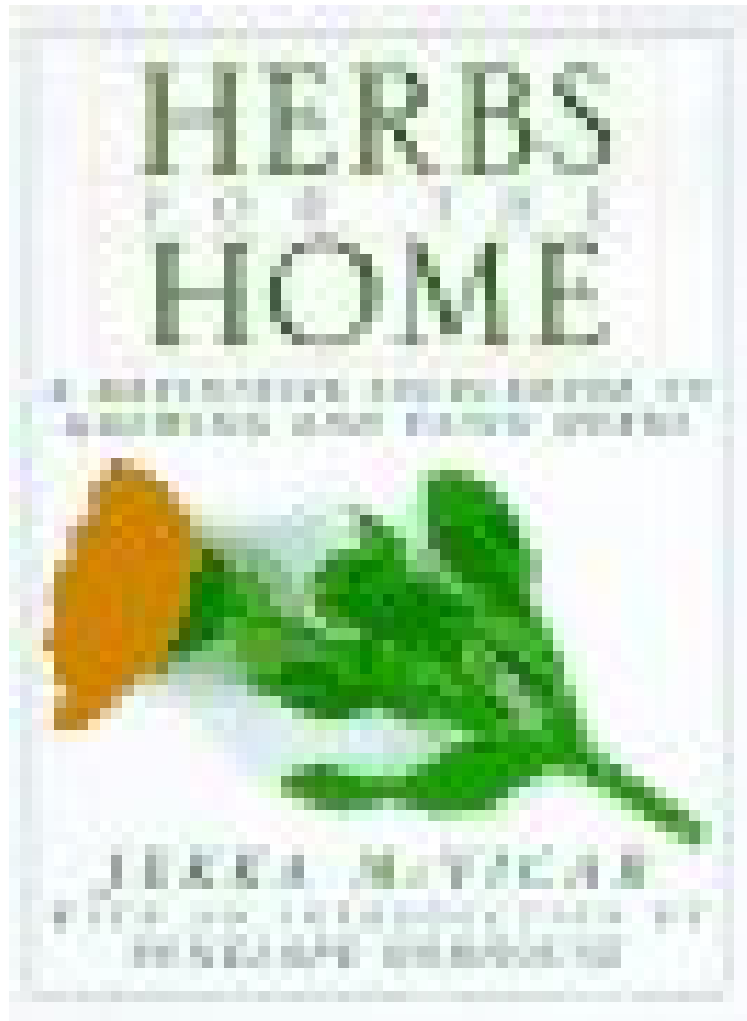


(Read free ebook) Herbs for the Home: A Definitive Sourcebook to Growing and Using Herbs

Herbs for the Home: A Definitive Sourcebook to Growing and Using Herbs

Jekka McVicar

**Download PDF | ePub | DOC | audiobook | ebooks*



[Download](#)

[Read Online](#)

#2164378 in Books Studio 1999-12 1995-05-01Original language:EnglishPDF # 1 10.80 x .86 x 8.041, #File Name: 0670863521256 pages | File size: 37.Mb

Jekka McVicar : Herbs for the Home: A Definitive Sourcebook to Growing and Using Herbs before purchasing it in order to gage whether or not it would be worth my time, and all praised Herbs for the Home: A Definitive Sourcebook to Growing and Using Herbs:

0 of 1 people found the following review helpful. What a great device for teens wanting to cook!By Thomas R. Hit really saves a lot of time and mess in the kitchen. If you have teenagers that are on a cooking binge this product is for you. My daughters have been cooking muffins, pancakes, cakes everything. We have been able to mix and fill with only one source instead of bowls and flour all over the place. It seems to be industrial enough to last, although we never put it in the dishwasher so, I don't know what effect if any it would have on it.Pro's really saves cleaning time,

able to get the mix into muffin pans no problem, and pancake mix same size every-time. Would purchase again. Con's don't know about dishwasher and the opening takes a little cleaning (only reason for 4 stars) Disclosure: I receive this products at a discount for a fair and honest review. I try and review everything as if my family were asking about the product. 1 of 1 people found the following review helpful. Helpful By LAM This is a great book with good pictures as well as how to use the plants. It even have some great recipes! It is a good reference book. 6 of 6 people found the following review helpful. comprehensive and easy to use gardening book By Amanda Pounds Easily one of the best gardening books i own. This book is thoughtfully organized to be useful and intuitive to everyone - even those who have never grown a plant before in their life. The herbs are indexed in both common, family and latin names, with descriptions and numerous photos of many varieties of each herb. Propagation and growing tips (focusing on a natural, organic approach whenever possible) are included for all plants, all of which are specific and helpful. Like whether or not a specific plant grows well in containers; what type of soil and moisture an herb prefers; if the herb flowers beautifully for a week and then gets leggy, ugly and topples over; if it reseeds aggressively; or if it is plagued by one particular pest or another. There are also wonderful histories and descriptions of common uses - whether they be for culinary use, medicinal, fragancing, or fabric dying - as well as any possible usage warnings. Also included are sections devoted to proper soil preparation - with several soil "recipes" for different plant needs, tips on pruning and starting from seed. There are also several garden plans set up by theme and space available (dying garden, kitchen garden, bath garden, etc.) If you grow - or would like to grow - herbs, this book is indispensible for seasoned gardeners or novices.

An A-to-Z guide to using more than 335 different herbs at home includes instructions on cultivation and propagation; culinary, medicinal and decorative uses; the history of each herb; and myths and magic associated with each herb. 30,000 first printing.

From Booklist McVicar gives instructions on growing 335 herbs indoors and outdoors. The illustrated guide includes not only familiar herbs, such as basil, rosemary, onion, garlic, dill, chives, tarragon, chicory, mint, parsley, sage, and thyme, but also lesser-known plants, such as lemon verbena, marsh-mallow, and viper's bugloss, to name just a few. And there are herbs discussed we think of as flowers, including iris, foxglove, lily of the valley, pink, and Jacob's ladder. Each entry has a brief history of the plant and information on cultivation. McVicar includes warnings regarding dosage and handling and offers interesting bits of lore and ancient uses. This profusely illustrated book has more than 1,000 color photographs and more than 200 recipes. George Cohen