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The Cook's Herb Garden

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Synopsis
With a catalog of 150 different culinary herbs and their varieties, more than 30 recipes, step-by-step photographs on how to plant, nurture, harvest, and store, and flavor charts that list the best herbs to partner with popular ingredients, The Cook's Herb Garden shows you how to grow your own supply of herbs whether on a window ledge, in pots, on the patio, or in a vegetable garden.

Book Information
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Customer Reviews
The size of this book is probably what attracted me to it at first. It is a 6" x 8" hardback that feels comfortable in your hands when flipping through it. This lovely compendium has everything you need to have an herb garden that matches your needs. The book is sectioned into four categories; CHOOSE, GROW, HARVEST AND STORE and COOK. Under each category I have had the delight in learning how to companion plant, plant for show, propagate, harvest, store, prepare and cook (just to name a few). The mouth watering recipes will leave no doubt as to what you want to prepare. Herbal teas, cordials, pesto, rosemary garlic and olive toppings, warm tomato and garlic vinaigrette and rosemary oil. These are just a sample of what I have used this book for. I could go on and on. I LOVE this book. It is worthy of your cook shelf.

Wonderful pictures of each herb with explanations including best usage. I really appreciated the first few pages with pictures of containers of herbs and directions on how to set them up. I have made some nice gifts following their advice. I brought this book with me to work and everyone wanted to look at it. It makes a great gift especially if you give it along with some herbs! You won't be
disappointed.

Cox and Moine’s book The Cook’s Herb Garden is beautifully laid out, as you would expect of any book DK publishes. The first 1/3 provides a good catalog of herbs that will appeal to the reasonable and sensible gardener. It leaves out some that will appeal to those determined to find something other people don’t grow. The herbs described here are pictured attractively, and come with simple instructions on how to culture, harvest and cook each one. The middle 1/3 of the book describes gardening practices, covering the basics in a thorough and organized way. The last 1/3 of the book offers a healthy number of vegetable intensive recipes for those who want to make best use of their harvest. Overall, this book makes a good gift to a new gardener or one who wants to add herbs to their normal crop.

This book is well designed and chock full of useful information presented in an attractive format. Provides information all the way through about growing, harvesting and using the herbs. Very comprehensive look at how to grow herbs. A keeper for reference or as a fun little coffee table book.

Great book for selecting herbs to garden, grouping compatible plants together, and using herbs for cooking, etc. Includes recipes.

We looked at this book at a local store and the price was really quite spendy. Then I found the book on and jumped at the chance to buy it! This is a good book for us because we are working to start a retail site for berries, herbs and veggies. This book will help us put together “baskets” of herbs for people that are looking for a certain type of kitchen herb packet. Thank you ~

My sister had this book at her house, borrowed it from her library. I purchased the book from because I really like the description of herbs, the accompanying photos, and the recipes at the back of the book. It’s a good book for someone who wants to learn about herbs and have some visual references.

The book has some pretty pictures, but was not really what I wanted. I expected more recipes (accessible recipes) but mostly had a mini encyclopedia of herbs (that wasn’t in alphabetical order?). It is a confusing book to use. I would have found a more redeeming quality if they had suggested more potting arrangements, or arrangements for different living conditions (indoor v.
outdoor, apartment, city living... etc.) There were some helpful tips here, but mostly the book stays on the shelf. :(  

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