

# The Beginner's Guide to Edible Herbs: 26 Herbs Everyone Should Grow and Enjoy

Charles W. G. Smith

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— The Beginner's Guide to —  
**Edible Herbs**  
*26 Herbs Everyone Should Grow & Enjoy*



INTRODUCTION BY Edward C. Smith, best-selling author of *The Vegetable Gardener's Bible*



Charles W.G. Smith



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#789195 in Books Smith, W. G./ Smith, Edward C. (INT)/ Holt, Saxon (PHT) 2010-04-17Original language:EnglishPDF # 1 9.00 x .38 x 7.00l, .75 #File Name: 1603425284145 pages | File size: 25.Mb

**Charles W. G. Smith : The Beginner's Guide to Edible Herbs: 26 Herbs Everyone Should Grow and Enjoy** before purchasing it in order to gage whether or not it would be worth my time, and all praised The Beginner's Guide to Edible Herbs: 26 Herbs Everyone Should Grow and Enjoy:

0 of 0 people found the following review helpful. Five StarsBy CustomerMy sons liked the book as much as I did!0 of 0 people found the following review helpful. Five StarsBy Cindy LGreat reference book, especially being new to growing my own herbs.0 of 0 people found the following review helpful. gardeningBy CustomerGave me the information I needed

Nothing tastes better than herbs fresh from the garden. Discover how easy and rewarding it is to grow your own!

Simple instructions, tempting dishes, and beautiful full-color photographs will inspire you to grow, harvest, preserve, and cook with 26 of the most popular kitchen herbs, including basil, chives, cilantro, dill, fennel, garlic, lavender, oregano, parsley, rosemary, sage, and tarragon. Your pantry will soon be filled with seasoned salts, Provençal vinegar, and caraway cookies.

From Booklist While there may be a real trick to growing luscious heirloom tomatoes and a necessary dedication to raising a crop of good-for-you beans, herbs are not quite so demanding in terms of time or space; yet these little garden powerhouses can make a big impact in almost any dish. From zesty sauce staples like garlic and oregano to the more nuanced flavors of marjoram and tarragon, herbs are a must in the kitchen as well as in the landscape. And while Smith's beginner's guide may be a gem of simplicity, it's also chock-full of supplemental information including sumptuous recipes and inventive tips for household applications. Each herb's profile covers the many ways it can be harvested and used, and Smith includes helpful at-a-glance charts summarizing pertinent cultural information such as soil and light requirements, mature height, and planting distances. Perfect for novice gardeners, Smith's compact guide can also be appreciated by experienced hands who want to get back to the basics. --Carol Haggas

From the Back Cover  
Grow, Eat, and Preserve 26 Herbs  
Anise Hyssop Basil Bay Laurel Bee  
Balm Borage Calendula Caraway Catnip Chives Cilantro Coriander Dill Fennel Garlic Hyssop Lavender Lemon Balm Lemon  
Verbena Marjoram Mint Oregano Parsley Rosemary Sage Savory Tarragon Thyme