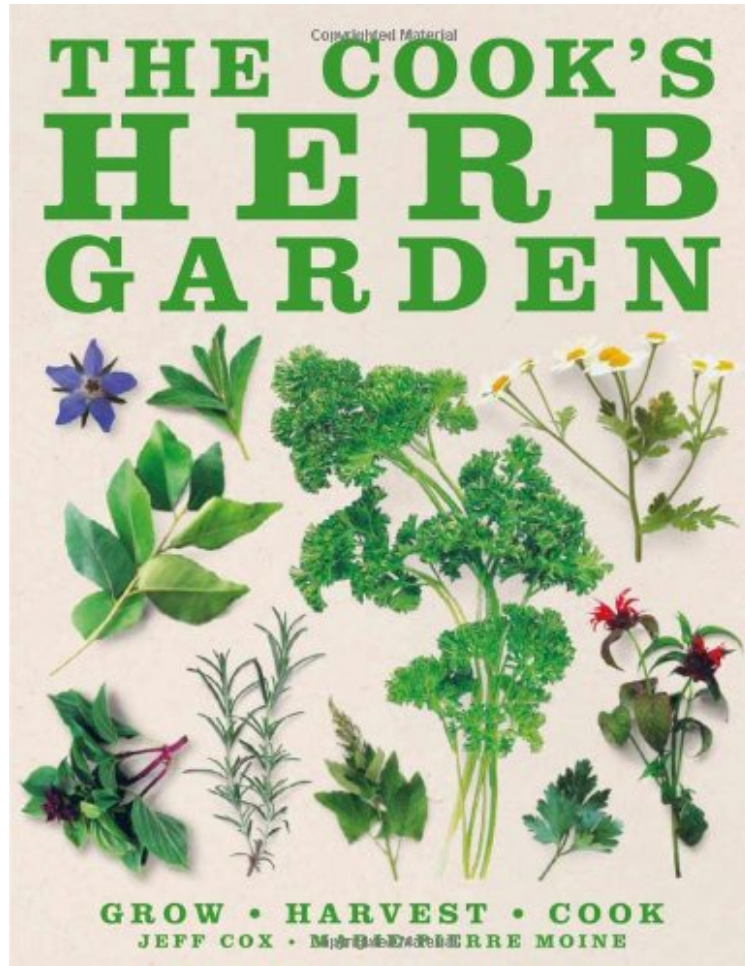


# The Cook's Herb Garden

DK

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#43848 in Books Cox, Jeff/ Moine, Marie-Pierre 2010-02-15 2010-02-15 Original language: English PDF # 1  
7.87 x .91 x 6.18l, 1.13 #File Name: 0756658691192 pages The Cook s Herb Garden | File size: 41.Mb

**DK : The Cook's Herb Garden** before purchasing it in order to gage whether or not it would be worth my time, and all praised The Cook's Herb Garden:

3 of 3 people found the following review helpful. Best book on the topic By John This book is excellent. The printing, the illustrations, the binding, and the paper are all of superb quality; the writing is well-done, clear, and stylistically correct; and the information is broad, yet held to a utilitarian standard. This isn't a scattered text of lots of bits of half-finished chapters; the book provides complete, but basic, coverage on each topic, giving enough information not only to understand that each concept such as growing herbs or preserving them exists, but also enough detail and instruction to do each thing it prescribes. Right up front, it shows a number of diagrams suggesting herbs to grow together in single planters, including their hardiness to cold and tolerance of wet or dry soil conditions, why they grow well together, and how they interact in a culinary aspect. It provides growth and culinary information for a broad library of herbs, as well as general information for growing your own, for storing them in short and long term, and for cooking

with them. This is an essential handbook to have for a home cook who dabbles on any level, as herbs and spices make the difference between being a baked chicken leg and a delicious, fragrant main course. 3 of 3 people found the following review helpful. Compact but Comprehensive Overview of Culinary Herbs for the Home Cook. By Billy B Compact but comprehensive overview of culinary herbs for the home cook. Part well-put together Encyclopedia, part gardening tutorial. Very satisfied with this book. Hundreds color of photos and illustrations, scientifically-sound information and great all around gardening tips for a successful herb garden of any size. 0 of 0 people found the following review helpful. An indispensable, smart little JEWEL! MUST ADD TO YOUR BOOKSHELF/KITCHEN! A classic. By KRBM Perhaps the most definitive, comprehensive little Herb Garden book on earth. From seeds to growing to care/pruning to using in recipes. WE LOVE, LOVE THIS diminutive book. It has probably been overlooked but it is worthy of Julia Childs or an Iron Chef. Indispensable. So intelligent in layout, structure, content and intuition of what a gardener/cook will need to know. If it is available....I recommend it highly!! Fabulous find, a jewel.

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.