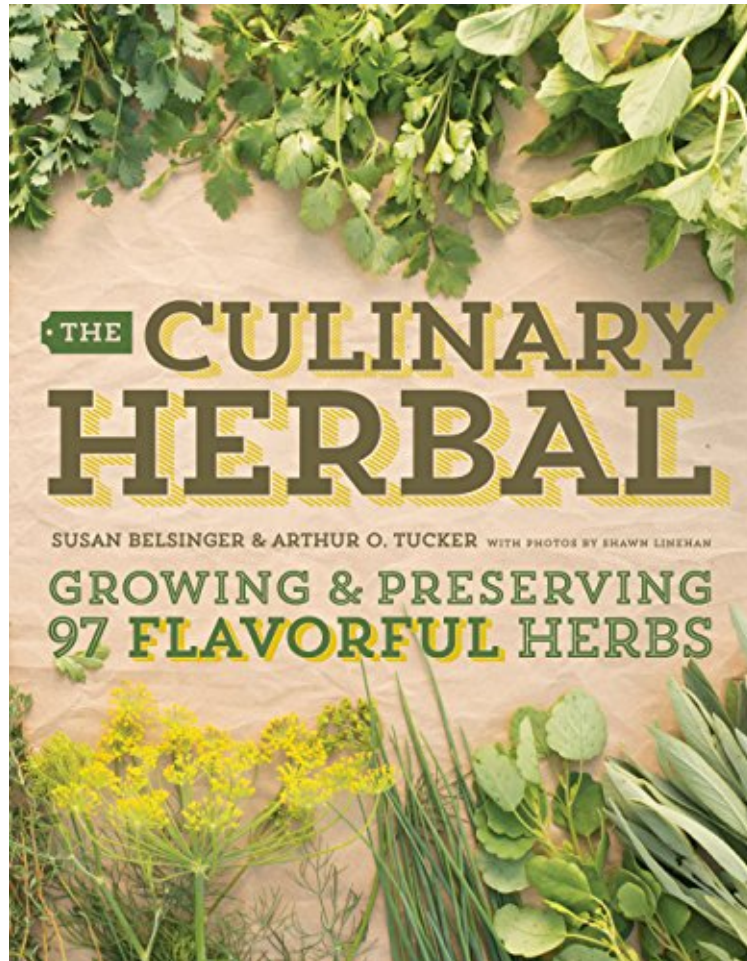


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The Culinary Herbal: Growing and Preserving 97 Flavorful Herbs

Susan Belsinger, Arthur O. Tucker
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Susan Belsinger, Arthur O. Tucker : The Culinary Herbal: Growing and Preserving 97 Flavorful Herbs before purchasing it in order to gage whether or not it would be worth my time, and all praised The Culinary Herbal: Growing and Preserving 97 Flavorful Herbs:

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This fresh new masterpiece excites the senses! Rosemary Gladstar, herbalist and bestselling author Good cooks know that when it comes to herbs, there is nothing better than those that are clipped fresh from the garden. The Culinary Herbal highlights 97 delicious varietieslike black cumin, fenugreek, lemon balm, and sassafras that every food lover

will want to add to their kitchen garden. In this gorgeously photographed guide, home cooks will learn which herbs offer the most flavor, how to grow them at home, and how to put them to use. Plant profiles are organized alphabetically by herb type and include basic growing information, flavor notes, and culinary uses. Additional information includes step-by-step instructions for harvesting, preserving, and storing, along with techniques for making pastes, syrups, vinegars, and butters.

This must-have reference describes the best herbs and their uses in an entertaining, clear, and practical way. Holly H. Shimizu, former executive director of the U.S. Botanic Garden and former curator of the National Herb Garden Herb lovers rejoice: this fine collaboration seamlessly marries both authors comprehensive knowledge, real enthusiasm, and years of hands-on experience in growing, using, and enjoying just about culinary herb you can think of. Renee Shepherd, founder of Renees Garden Susan Belsinger, first lady of flavor, and Arthur Tucker, the wizard of aroma chemistry, are a formidable duo. Together they perform alchemy, turning basic culinary ingredients into pure herbal gold. Deni Bown, past chair of The Herb Society UK and past honorary president of The Herb Society of America Nothing like herbs to punch up those veggies. . . . this guidebook walks you through the propagation, harvesting and preserving of herbs. The New York Times Book With lavish color photographs throughout, this clearly written Culinary Herbal goes beyond sage and thyme. . . . a book with wide appeal. Booklist The Culinary Herbal is a beautiful and appealing addition to the library of any herbal enthusiast. Appropriate for a gardener or a cook, Herbal offers a lovely blending of the senses, and a beautiful glimpse into the possibilities of herbs. NYBGs Plant Talk A wonderful book. . . . If you are looking for a Christmas idea for yourself or someone on your list, you should consider The Culinary Herbal. Midland Daily News This gorgeously photographed guide covers exactly what herb gardeners need to know to grow healthy, flavorful plants. American Herb Association