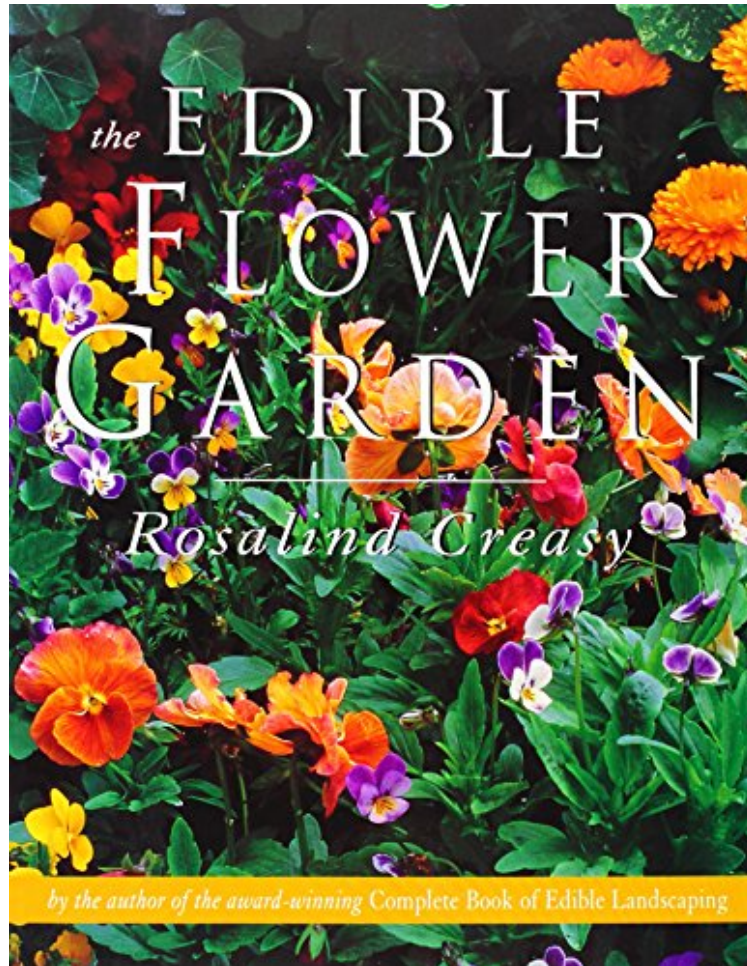


[FREE] The Edible Flower Garden (Edible Garden Series)

The Edible Flower Garden (Edible Garden Series)

Rosalind Creasy

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



DOWNLOAD



+

READ ONLINE

#444593 in Books Tuttle Publishing 1999-03-15 1999-03-15 Original language: English PDF # 1 .43 x .40 x 8.50l, 1.22 #File Name: 9625932933112 pages | File size: 26.Mb

Rosalind Creasy : The Edible Flower Garden (Edible Garden Series) before purchasing it in order to gage whether or not it would be worth my time, and all praised The Edible Flower Garden (Edible Garden Series):

4 of 4 people found the following review helpful. Delicious gardening bookBy skye alexanderWe have been eating tasty nasturtium leaves and flowers in our salads for a few years now, my hubby has long enjoyed his fresh day lily buds, and I have enjoyed making festive ice cubes with embedded viola flowers. Then I found this wonderful book. It has definitely expanded our knowledge and enlivened our table. It has lovely 4-color plant photos, growing advice, plus yummy flower recipes. We had no idea that so many flowers were not only quite lovely, but also delightfully edible. I thought the book was so terrific, I got 2 more copies as gifts!0 of 0 people found the following review helpful. IntroBy Taylor ShmaylorKind of redundant but otherwise a good intro to edible flowers, how to grow many, cook and eat them. Good for the beginner.22 of 25 people found the following review helpful. Create a Garden full of Edible FlowersBy Mom de PlumeUse what is fresh. In this case, that means the flowers too! In The Edible Flower Garden,

Rosalind Creasy shares and explains the beautiful world of cooking with colorful and tasty flowers. Emphasis is given to creating gardens that will supply those flowers. It takes a lot of flowers for most recipes, so it is good to know how many of each to plant and when to harvest. While traditional herbal flowers like lavender and borage are included, there are also selections on vegetable flowers, as well as, some more unusual flowers like lilacs, apple blossoms and begonias. I particularly enjoyed Ms. Creasy's experiences with Alice Waters of Chez Panisse and the edible flower gardens they create to supply fresh flowers for their world renowned restaurant. Of course, the beautiful photos of the Edible Flower Canapes, the Pineapple Sage Salsa and the Rose Petal Sorbet weren't bad either.

Learn how to grow lovely and fragrant flowers then use them create delicious meals with this beautifully illustrated flower gardening and cooking book. Anyone who picks up *The Edible Flower Garden* will be tempted to grow, harvest, and sample at least a few of the more than forty varieties of edible flowers. Among them you'll find more familiar food plants dill and mustard, for example in addition to common flowers, such as tulips or roses. Author Rosalind Creasy's stunning photography and detailed plans for an edible flower garden make this a must-have book for any flower gardener or home chef. Come along with Creasy on a tour in colorful pictures and careful diagrams and descriptions of her own flower gardens. Included is a tour of the edible flower gardens of Alice Waters famed Chez Panisse restaurant. Creasy catalogues each variety of flower and how to grow it, plus gives a myriad of delectable ideas on how to use the flower from candied violets and roses to decorate appetizers and cakes, to nasturtiums for a colorful shrimp salad, to day lily buds, pink clover and wild mustard flowers that are tossed together in a spectacular stir-fry. Favorite Recipes Include: Flower Butters Candied Flowers Tulip and Endive Appetizer Pineapple Sage Salsa Rose Petal Syrup Lavender Ice Cream And many more

.com Author Rosalind Creasy has written extensively on edible gardens: *The Edible Herb Garden* and *The Edible French Garden* are some of her past titles. *The Edible Flower Garden* focuses on plants that not only enhance recipes, but also turn the plate into a painting--a visual as well as gastronomic enterprise. For the reader who thinks such things are only for true gourmets or Metropolitan Home magazine aesthetes, one look at the photographs in this book will seduce you. The images are so beautiful and unusual as to be hypnotic: rose petals served as a bowl of ice cream (Rose Petal Sorbet); salads that look like wildflower meadows. Creasy interviews Alice Waters of Chez Panisse about her use of flowers in meals at her famous Berkeley restaurant; Waters recounts the curious effect cooking with flowers has on diners. "The flowers are a fascination. People really focus on them and are curious." This curiosity stems from a cluster of superstitions: that all flowers are somehow poisonous, that beautiful things should not be touched or consumed, that vegetables are the sturdy, useful plants while flowers are "for show." Reading *The Edible Flower Garden*, I remembered the summer I forgot to pick my artichokes, and they basked in the sun long after they were ripe. One day I looked out and it was as if a spell had been cast: the ugly green artichoke scales were gone, transformed into blinding purple flowers. Color is always hiding somewhere, and it is wonderful to allow it to flourish, like Creasy does, in places where it is not expected. --Emily White "For me, Ros Creasy is the Mother Goddess of a new generation of American Kitchen Gardeners. She inspires us all by showing how the twin passions of gardening and cooking are connected in history and practice. Her extensive research, combined with a personal writing style that reveals her creative zest, make her book absolute essentials for all gardening cooks." Renee Shepherd, Owner of Renee's Garden, Gardening Expert and Seed Supplier "Rosalind Creasy's enthusiasm and knowledge of gardening and cooking never cease to amaze me. Anyone who reads these books will catch Rosalind's enthusiasm and be off running towards a new passion." A. Cort Sinnes, Editor-At-Large, *Gardening How-To* "Whether you are already a flower enthusiast or have never eaten a flower, this book will tempt you. You are drawn into the beautiful and tasty world of edible flowers. Everything you need to know is between the covers of this book from good I.D. photos of each flower and growing information to general ways to prepare the flowers and what foods they are best in. Even after all of my years of eating flowers, Ros has opened my eyes to new uses for many of my favorite edible flowers." Cathy Wilkinson Barash, Author of *Edible Flowers from Garden to Palate* About the Author Rosalind Creasy, a resident of Los Altos, California, is a landscape designer and leading authority on appropriate gardening techniques as well as a widely published garden writer and popular lecturer. Creasy specializes in residential landscapes that include edible, native, and drought-tolerant plants. She is a winner of the Garden Writers of America's award for excellence, and her articles have appeared in *Organic Gardening*, *Family Circle*, *Woman's Day*, *Country Living* *Gardener*, and *Horticulture* magazines. In addition to *Cooking from the Garden*, Creasy is the author of *Earthly Delights: Twelve Distinctive Theme Gardens*, *The Gardener's Handbook of Edible Plants* and a book for young gardeners, *Blue Potatoes, Orange Tomatoes*. Her *Complete Book of Edible Landscaping* received a Garden Writers Association of America's award and has become a contemporary gardening classic.