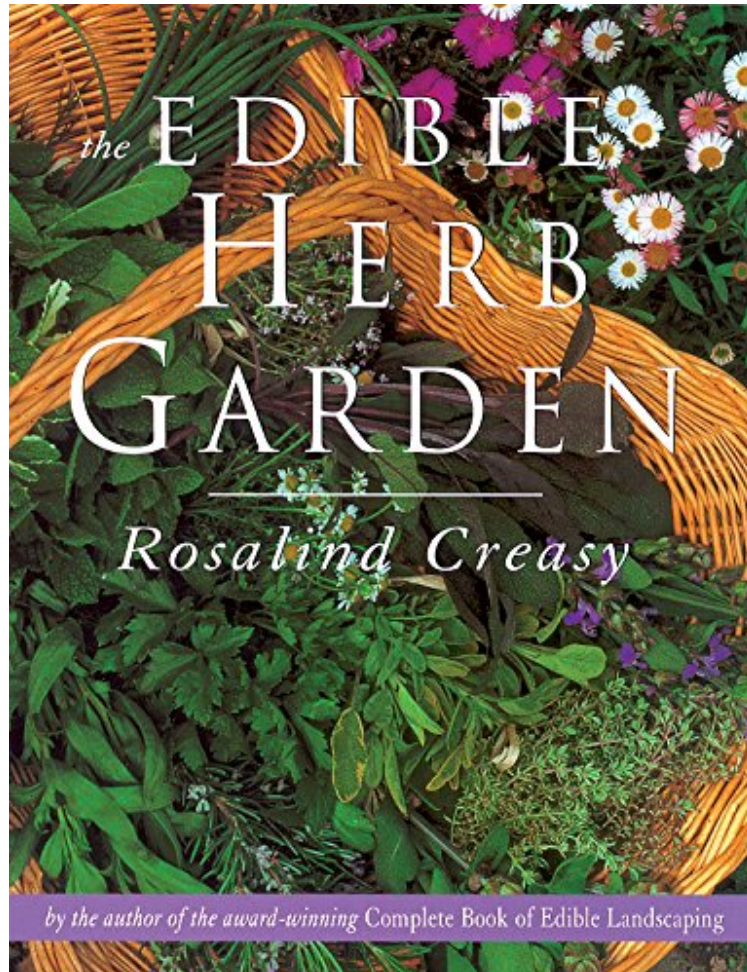


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The Edible Herb Garden (Edible Garden Series)

Rosalind Creasy

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

6 of 6 people found the following review helpful. Beautiful photos, useful information By Janet K Hoadley This is not an in-depth book, but a good overview of how to grow, how to prepare and special notes on different herbs as well as arrangement of them in a garden that is beautiful as well as functional. The use of focal points truly makes it a decorative showpiece that many wouldn't think is feeding you! Once getting through the arranging and how to grow sections there's 'recipes' for herbal blends, dried herbs, herbal vinegars, herb butter, herbed cream, liquors as well as recipes for the table - some simple some easily elegant for those who grow their own food at home. While it's fair to note this is an overview - the photos are inspiring and the information concise. It's sufficient to order and get moving on doing an herb garden. The photos belie the many hours and effort to grow beautiful garden areas but the author writes from having *done* this and shows photos from her own garden areas. An explosion of color for the eye as well

as treats in the home. Take note and don't skim on things like "I included the showy but decidedly not edible, tall graceful foxgloves and blue star creeper in between the boards" (from a caption of one of the photos). Very nice book - I've bought two in this series and will continue to add others if they deliver as this does. 8 of 8 people found the following review helpful. Great pick for the edible gardener

By E. Gaye Mara
I'm a master gardener, and I volunteer for the Speakers' Bureau of my local Master Gardeners' Association. Lately we've been getting more requests for talks on edible gardening. Herb gardening is a logical first step in that direction, because herbs are the least demanding of the edible crops and because most herbs are attractive enough to integrate into an existing ornamental garden.

In researching a recent talk on herb gardening, I came across Creasy's book at the library. It's engagingly written and quite complete. It includes clear, step-by-step instructions for planning and installing an herb garden; an encyclopedia of herbs with a photo and cultural information for each one; a collection of delicious recipes, from simple to sophisticated; and lists of additional resources.

I ended up taking the book with me to my talk and recommending it to the audience. I also bought a gift copy for one of my daughters to use in planning her new patio garden. And as I write this, I'm thinking I really must buy another copy for myself!

0 of 0 people found the following review helpful. Terrific cookbook on herbs

By NancyinLA
Like Ms. Creasy's other books, this one is terrific. I'm a herb docent for a botanical garden, and I can vouch for the great information and beautiful photos here. Herbs can add so much to our food, in terms of healthfulness and appearance.

Learn how to grow hardy and fragrant herbs then use them create delicious meals with this beautifully illustrated herb gardening and cooking book.

Now from the master of edible landscaping comes a comprehensive and accessible guide to cultivating and cooking with herbs. If you have only one book on growing, harvesting, and cooking with herbs, this should be it. Author Rosalind Creasy takes you from seeds to stove top, from preparing soil to elegant dining, with easy-to-follow instructions and inspirational, imaginative ideas for every step of the way, with a complete "Resources" section. There's information on how to design and grow an herb garden just about anywhere from a spacious country plot to a small city balcony, from California to Maine and anywhere in between. With vivid photographs you'll tour various gardens Creasy has created, plus the garden of herb luminary Carole Saville, among others. The comprehensive, fully illustrated "Encyclopedia of Culinary Herbs" section illustrates how to grow and use more than two dozen herb varieties. It includes both old favorites basil, rosemary, sage, and the like as well as more exotic herbs from around the world, including salad burnet, lemon verbena, and Mexican tarragon.

In the "Favorite Herb Recipes" section you'll find delicious recipes as well as instructions for accompaniments herb blends and butters, vinegars and teas; main dishes from cuisines around the world; and even cocktails and desserts.

Favorite Herb Recipes Include:
Fresh Herb Blends
Dry Herb Blends
Herb Vinegars
Herb Oils
Salmon, Cream Cheese, and Chive Torta
Watermelon Salad with Black Grapes and Tarragon
Goat Cheese Cheesecake with Herbs
Roast Lamb with Rosemary
Savory Mashed Potatoes with Garden Herbs
And many more

From Library Journal
A plethora of herb gardening and cooking books is available, some by Creasy herself. But if your collection needs a new one, this work, combining gardening information with recipes, is recommended. The price is a bargain for an attractive, well-designed package with over 70 color photographs and illustrations. Included are sections on growing herbs and designing an herb garden. An appendix addresses pest and disease control, and there is a selection of recipes using fresh herbs. The heart of the book, though, is the "Encyclopedia of Culinary Herbs: From Angelica to Thyme." Here each plant is pictured in color with text explaining how to grow and prepare it. Both Creasy and the "Edible Garden" series are well regarded; Creasy's *The Complete Book of Edible Landscaping* (LJ 5/1/82) was named one of the 75 Great American Garden Books by the American Horticultural Society. Her new book is a visual treat that also offers useful, well-organized, and well-presented information.

Carol Cubberley, Univ. of Southern Mississippi, Hattiesburg
Copyright 1999 Reed Business Information, Inc. "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 and running towards a new passion." A. Cort Sinnes, Editor-At-Large, *Gardening How-To*
"When it comes to herbs, Ros Creasy is the Renaissance Woman skilled in herb garden design, growing in the ground and containers, and in herb cookery. Find a cozy corner and lose yourself in this book." Jim Wilson, television gardening personality and Author of *Landscaping with Herbs*
"Rosalind Creasy is a name we trust in the field of growing and cooking with herbs. This is a rich book, full of practical information, personal experience, with plenty of detail on how to take your herbs from the garden to the table with panache." Kathleen Halloran, Editor, *The Herb Companion Magazine*
"In usual Creasy style, this is an incredibly useful book, well-written with great information as well as essential recipes." Holly Shimizu, Director, Lewis Ginter Botanical Garden
From the Inside Flap