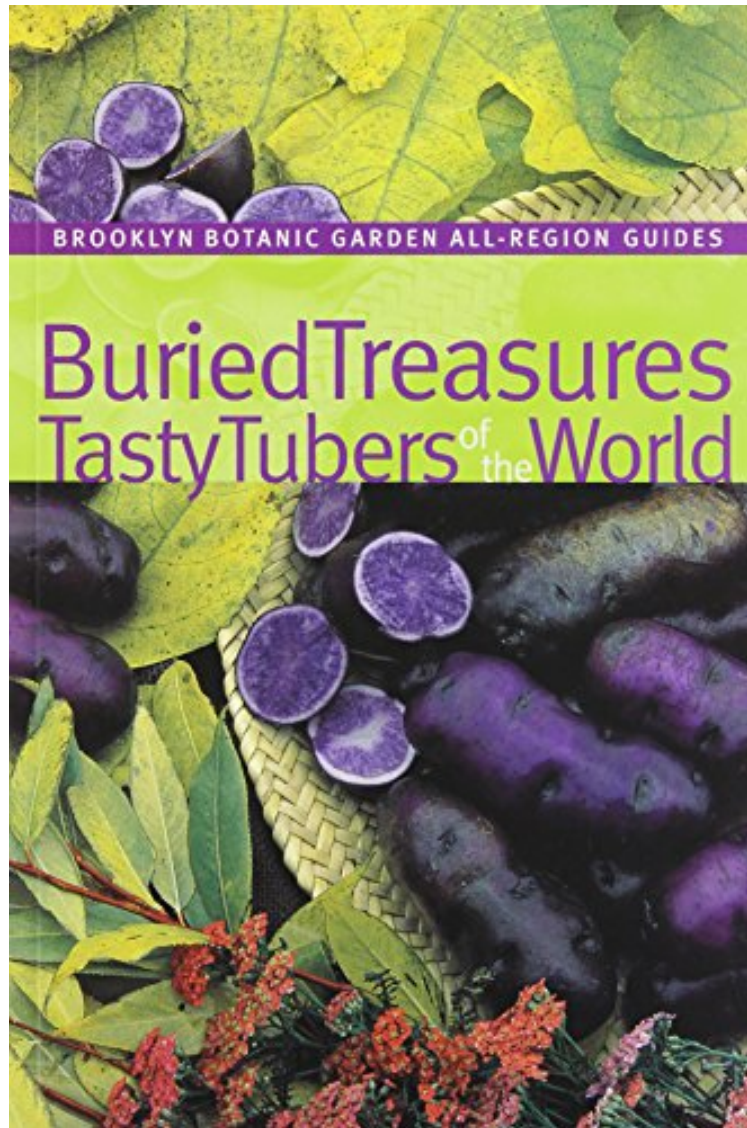


(Free pdf) Buried Treasures: Tasty Tubers of the World (Brooklyn Botanic Garden All-Region Guide)

Buried Treasures: Tasty Tubers of the World (Brooklyn Botanic Garden All-Region Guide)

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#2955598 in Books Brooklyn Botanic Garden 2007-10-01 Original language: English PDF # 1 .25 x 6.54 x 9.011, .56 #File Name: 1889538345120 pages | File size: 74.Mb

From Brand: Brooklyn Botanic Garden : Buried Treasures: Tasty Tubers of the World (Brooklyn Botanic Garden All-Region Guide) before purchasing it in order to gauge whether or not it would be worth my time, and all praised Buried Treasures: Tasty Tubers of the World (Brooklyn Botanic Garden All-Region Guide):

4 of 4 people found the following review helpful. Brooklyn is where the Tuber grows??? By BookAceNot really (LOL!) but this little book is PACKED with information of the tasty and helpful kind. From Purple Potatoes (which I

have enjoyed eating from the first day I found them stocked at my Food Co-Op) to household plants that also bear edible tubers -- to cooking instructions (some with warnings-- not all tubers are initially benign) and recipes, as well as a list of places where you can buy these tubers to plant and grow -- this is a fine book, great for anyone who has a green (purple, in this case?) thumb and loves gardening.0 of 0 people found the following review helpful. Great bookBy fay beckerThis book is exactly what I was after. It has great descriptions and photographs of the tubers and I particularly like the nutritional breakdown on each.1 of 1 people found the following review helpful. Book reviewBy andrewThis book will help out a novice or experienced grower. It has several types and is pretty descriptive on what is edible. In the economy we live in it is a must have for me.

Moving beyond the usual crops of potatoes and yams, this sourcebook offers up a feast of tropical and hardy tubers that are easy to grow, great to look at, and delicious to eat. In addition to being a fascinating culinary history, it provides detailed tips for buying, growing, harvesting, and cooking each of the featured vegetables. Tropical giants like elephant ears and yautia provide exotic accents in a summer border or container, then easily move indoors when the days get cooler. Hardy plants like North American Natives spring beauty and Jack-in-the-Pulpit can stay in the ground all year-round, providing an appealing floral display in spring and hearty nourishment in fall. The dozens of inspired recipes make this a must-have for adventurous gardeners and gourmet chefs alike.