

(Mobile ebook) By Willi Galloway - Grow Cook Eat: A Food Lover's Guide to Vegetable Gardening, Including 50 Recipes, Plus Harvesting and Storage Tips (12/18/11)

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Willi Galloway : By Willi Galloway - Grow Cook Eat: A Food Lover's Guide to Vegetable Gardening, Including 50 Recipes, Plus Harvesting and Storage Tips (12/18/11) before purchasing it in order to gage whether or not it would be worth my time, and all praised By Willi Galloway - Grow Cook Eat: A Food Lover's Guide to Vegetable Gardening, Including 50 Recipes, Plus Harvesting and Storage Tips (12/18/11):

5 of 5 people found the following review helpful. lovely book for cooks and/or gardenersBy audrey francesThis is a book for gardeners and cooks. It begins with a chapter on gardening fundamentals (soil, planting, watering, fertilizing and pest control), and then moves on to chapters based on plant type -- herbs, greens, legumes, squash, cabbage, roots and bulbs, warm-season vegetables, and fruit. Each chapter covers 4-12 specific plants; for example, in the chapter on warm-season vegetables, several pages each are devoted to corn, eggplant, peppers, tomatillos and tomatoes. Each entry has one or two color photographs and a paragraph on planting, growing, harvesting, storing, cooking ideas and varieties, followed by a recipe using that ingredient. The pictures are beautiful and the recipes seem interesting. (I've made two and they both were very good.) The gardening information has already been quite helpful, and is detailed enough that there are some plants I haven't worked with before but I may try. A beautiful and valuable book, it is on the large side, about 8-1/2 by 11", typical for a gardening book. 18 of 19 people found the following review helpful.

Beautiful and Practical! By Katy Gilmore "Grow, Cook, Eat" is a gorgeous, practical guide - enhanced by Jim Henkens's photographs of enticing vegetables and the author at work in her garden. The book describes the pleasures and satisfactions of eating what you grow - and tells you how. Many people know Willi Galloway from KUOW's popular Seattle radio show "Greendays," her website (digginfood.com), and her many guest appearances at gardening events. In the book's introduction she says: "So think of the guides and advice in these pages as a recipe you can make your own - add a cup more here, a pinch less there - and have as much fun as possible." The first chapter of the book is a perfect guide for new gardeners, and chock-full of hints for more experienced ones. In a solid, readable way, she covers the gardening fundamentals from planning and planting to dealing with weeds. Then the book divides into sections on herbs, greens, legumes, squash, cabbage, roots, tubers, and bulbs, warm-season vegetables, and fruit. Each category gets specific by describing the vegetables, their cultivation preferences, and when and how to harvest. But what makes this book stand out is what comes next: past the growing and the harvesting of each vegetable to the cooking. After reading about basil, turn the page and encounter Willi's "Nona's Pesto," or learn about growing shallots on one page, followed by their use in "Everyday Vinaigrette" on the next. It's a handsome book with an elegant, inviting design beginning with the cover - a well-used pan full of roasted carrots on a weathered blue table. It will inspire, encourage, and make you hungry to try her "Butternut Squash Tacos with Spicy Black Beans" - "also Rhubarb Chutney"! 0 of 0 people found the following review helpful. such a great book By RMW great resource for all veggies. Gives you how to grow, harvest and cook with! what book does that?!?!? gave me some ideas on new things to try and grow as well. recommend this book to all gardeners and foodies!