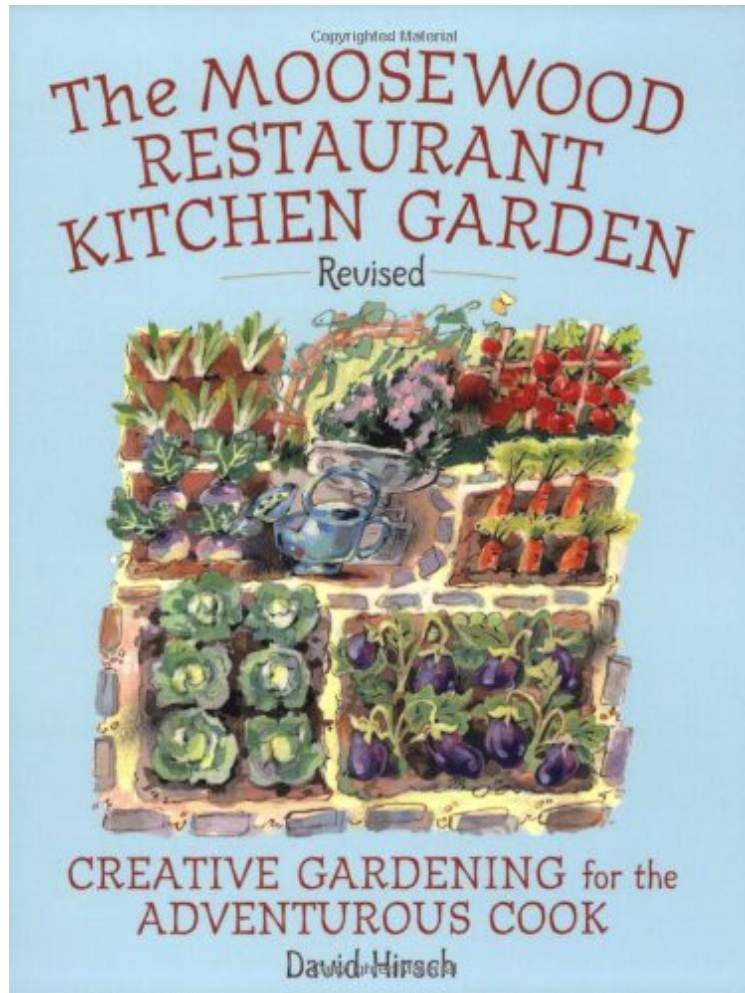


(Ebook pdf) Moosewood Restaurant Kitchen Garden: Creative Gardening for the Adventurous Cook

Moosewood Restaurant Kitchen Garden: Creative Gardening for the Adventurous Cook

David Hirsch

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David Hirsch : Moosewood Restaurant Kitchen Garden: Creative Gardening for the Adventurous Cook before purchasing it in order to gauge whether or not it would be worth my time, and all praised Moosewood Restaurant Kitchen Garden: Creative Gardening for the Adventurous Cook:

7 of 7 people found the following review helpful. South TexasBy Poodlelady48I am a fan of the Moosewood cookbooks and an ardent gardener. I thought this book would be an excellent addition to my collection of gardening books; however, I soon discovered that it really doesn't apply to gardening in my part of the US. The east coast and south Texas have little in common when it comes to weather, soil, and rainfall. Even so, it's a lovely book, and I'm sorry I had to return it.0 of 0 people found the following review helpful. Plus some great recipes.By Pamela BLots of

details. Plus some great recipes. 1 of 1 people found the following review helpful. GOOD GIFT By Missy MY FRIEND LOVED IT! SHE LIKES TO GARDEN. I THOUGHT AND THOUGHT. I FINALLY SAW THIS BOOK AND THOUGHT PERFECT!

It happens every season but still inspires awe—tiny plants emerge from quarter-inch seeds and grow to five feet tall in a matter of weeks. The physical and sensual satisfaction of nurturing a garden is surpassed only by the pleasures of preparing and eating the fruits of your labor. In *The Moosewood Restaurant Kitchen Garden*, long-time Moosewood Collective member David Hirsch shares his expertise on growing, harvesting, and cooking with more than 75 vegetables, herbs, and edible flowers. This completely revised, comprehensive guide to culinary gardening also features information on heirloom varieties (many of which aren't available in local markets), basic gardening techniques, and practical ideas to help new and experienced gardeners design their plots. Including culinary tips for simple vegetable and herb preparations as well as 70 recipes, *The Moosewood Restaurant Kitchen Garden* will inspire home cooks to make full use of their backyard harvests, taking homegrown seasonal food to a delicious and bountiful new level. The ideal companion to gardening for the kitchen from Moosewood Collective member David Hirsch. Culinary tips and charming anecdotes accompany discussions of each fruit, vegetable, and herb. Thanks to the proliferation of sustainable, organic farming over the last 20 storied years, and with ongoing support from famous foodies like Alice Waters, the general population is becoming increasingly knowledgeable about the benefits of organic foods and increasingly appreciative of local harvests. Previous edition sold 80,000 copies.

From *Library Journal* In what is called "a gardening book for cooks and a cookbook for gardeners," Hirsch offers brief seed-starting instructions, cultural requirements, harvesting instructions, garden design plans, and culinary tips for a variety of vegetables and herbs. He also includes general gardening techniques, insect control, and recipes from the Moosewood kitchens. Of special interest are the culinary tips, especially for less-common vegetables and for herbs. This book has the visual attractiveness of the other Moosewood titles, with charming initials and line drawings on the text pages, decorative title pages for each section, and garden plans and drawings throughout. Not a necessary purchase, this may be desirable in libraries serving sizable vegetarian populations. (Index not seen.)-- Carol Cubberly, Univ. of Southern Mississippi, Hattiesburg Copyright 1992 Reed Business Information, Inc. "With his extensive knowledge, David Hirsch gently leads green-thumbed cooks from beginners to masters. (I especially like the culinary tips for each vegetable and herb that he shares along the way!) A treasure trove of great information you'll definitely want to keep handy." -Rosalind Creasy, author of *The Complete Book of Edible Landscaping* "Some of us can cook and some of us can garden, but we can't always get the two skills to meet. In this newly revised *The Moosewood Restaurant Kitchen Garden*, David Hirsch tells us not only what to plant, but how to take care of it and how to cook it. From exotic heirloom vegetables to everyday staples, this book has it all—a must-have for the cook and gardener." -James Peterson, author of *Sauces and Splendid Soups* From the Publisher* Culinary tips and charming anecdotes accompany discussions of each fruit, vegetable, and herb.