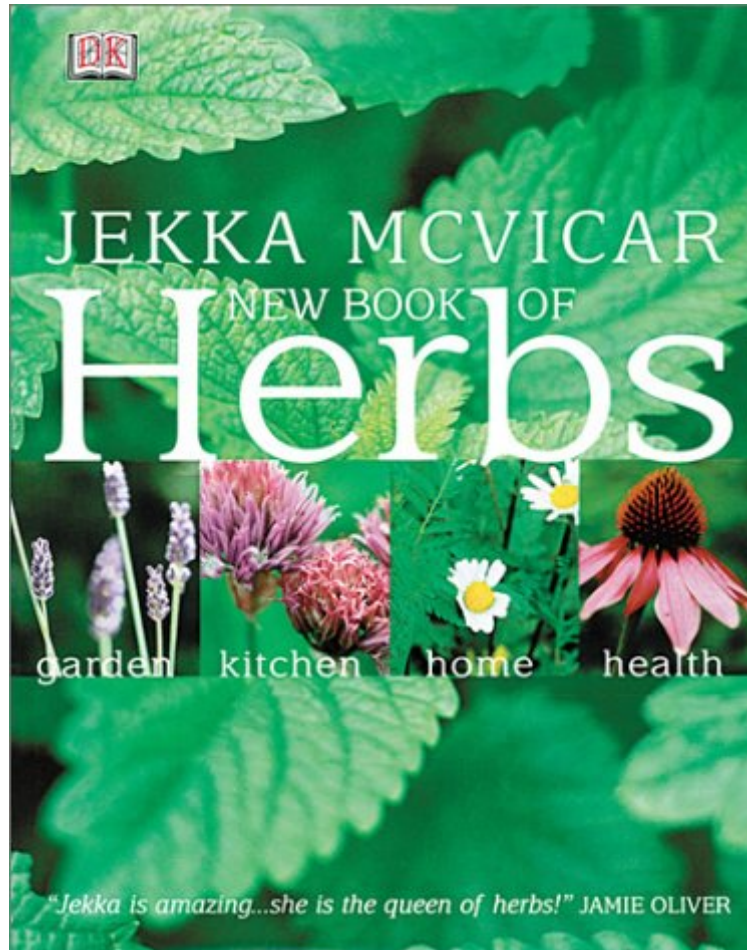


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New Book of Herbs

Jekka McVicar

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#508047 in Books 2002-10-01 2002-09-16Original language:EnglishPDF # 1 11.12 x .95 x 8.80l, 3.24 #File Name: 0789489422288 pages | File size: 66.Mb

Jekka McVicar : New Book of Herbs before purchasing it in order to gage whether or not it would be worth my time, and all praised New Book of Herbs:

2 of 2 people found the following review helpful. Perfect Content, Not-so-quick-reference LayoutBy Lori AnnI think this book is perfect for any herb gardener. Full-color photographs on every page and concise, clear explanations lend to a thorough, all-in-one guide to herb gardening and herb use.Pro's:* great photos* clear, concise explanations* step-by-step guides to gardening harvesting* recipes for lots of uses for herbs (food, pets, first-aid, medicine, relaxation, etc.)* easy for beginners but still FULL of informationThe first part of the book walks you through gardening (preparing, maintaining, and harvesting), using herbs in the kitchen (cooking), and using herbs at home (cleaning, freshening, medicine, and other health care uses).The second half is one- to two-pages per each of the author's chosen "top 100 herbs," alphabetized by scientific name (don't worry, you'll learn them quickly as you reference the book; otherwise, the index directs you from the common to the scientific name). Within each herb type (for example,

"Origanum") are several specifics: "Oregano Acorn Bank," "French Marjoram/ French Oregano," "Oregano/Wild Marjoram," "Cretan Oregano," and "Sweet Marjoram." Most of the herbs have a larger-than-life photo to help you identify them, along with words pointing to descriptions of the leaf, stem, size, etc. Each entry has cross-reference page numbers which are especially good for finding a particular herb's use in the kitchen and home. Con's: * huge (only a con if you're looking for pocket reference; this is more of a coffee-table book) * cross-references don't always point to the relevant harvesting entries The only complaint about the book is the sometimes confusing layout. I mostly use the book for home recipes (cleaning air freshening, etc.), so I haven't really noticed, but my husband finds it hard to quick-reference some of the items in the "gardening" section. You really need to do a full read-through of the sections on maintenance and harvesting so you'll know where to find this information because it is not consistently cross-referenced from the herb pages (example: you can't pick up the book, turn to "Basil," and find from there how to harvest basil). Once you're familiar with the layout and especially the "garden" section, though, you'll be able to find it all on your own. 0 of 0 people found the following review helpful. Excellent pictures. By Doris C. West This book goes into more detail and lists more facts than other herb books I have read. Excellent pictures. 0 of 0 people found the following review helpful. Beautiful book. Love the photos/ drawings By TAG Beautiful book. Love the photos/ drawings. Great information for the home gardener.

This lavishly illustrated A-Z reference is a must have for gardeners or anyone interested in the role of fresh herbs in a healthy lifestyle. A unique and innovative combination of cookbook, gardening guide, and organic reference, *New Book of Herbs* illustrates how growing and using fresh herbs can enhance ones home, health, and garden. Readers will learn how to raise and maintain herbs the organic way; discover the best ways to create simple, delicious recipes, and to recognize the medicinal, environmental, and therapeutic uses of these remarkable plants. *New Book of Herbs* will guide and inspire anyone interested in using herbs to achieve a healthy lifestyle.

From Booklist Steeped in lore, herbs are among the oldest of all plants, with applications dating back thousands of years. Books extolling their virtues and promoting their properties have long been staples of the gardening library, so for one to proclaim itself so boldly as "new" it must be truly unique, and *McVicar's* is. A paragon of design and construction, it is so clearly organized, so carefully arranged, it should serve as the model for all such encyclopedic treatises. Stylish photographs and elegant layouts elevate this exemplary guide book to art-book status. Yet make no mistake: the practical information so handsomely conveyed is comprehensive in scope and commonsensical in approach. Beginning with a thorough explanation of gardening concerns such as care, maintenance, propagation, and harvesting, *McVicar* offers inventive and accessible ways of incorporating herbs in culinary and nonculinary projects. But it is her catalog of top 100 favorite herbs that forms the heart of the book, in which enticing photographs highlight essential information, making this a must-have for every herb and gardening collection. Carol Haggas Copyright American Library Association. All rights reserved "Her book is clearly laid out and beautifully illustrated This is a book meant to be used" *Organic Gardening* 01/04/06 About the Author An internationally renowned authority on herbs, *Jekka McVicar* regularly appears on gardening and cooking television shows, contributes to gardening magazines, and has published two highly successful organic herb books.