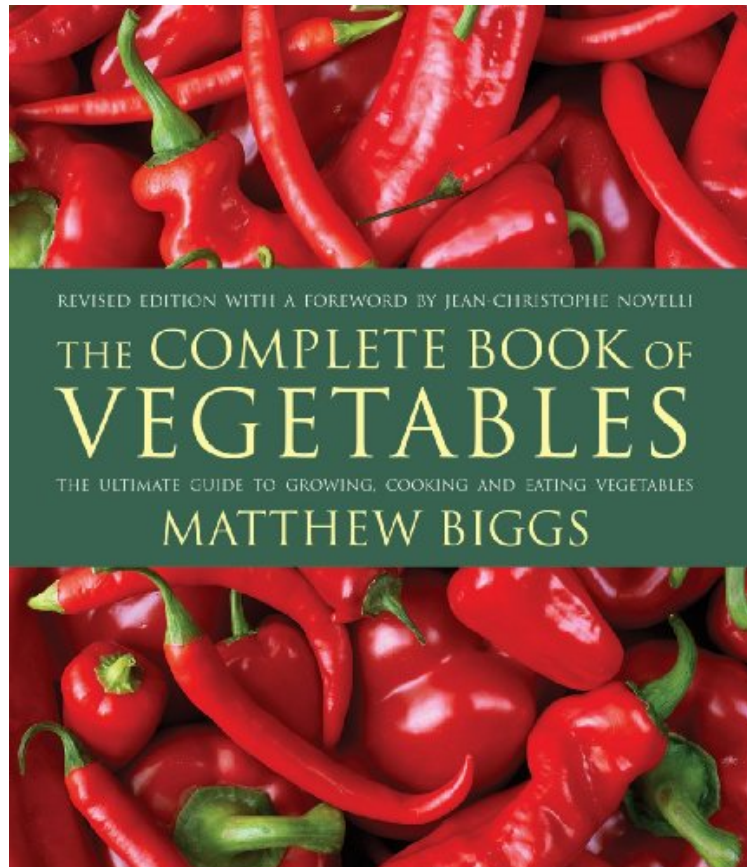


[Read free] The Complete Book of Vegetables: The Ultimate Guide to Growing, Cooking and Eating Vegetables

The Complete Book of Vegetables: The Ultimate Guide to Growing, Cooking and Eating Vegetables

Matthew Biggs

DOC | *audiobook | ebooks | Download PDF | ePub



DOWNLOAD



READ ONLINE

#1699596 in Books Firefly Books 2010-01-21 Original language: English PDF # 1 10.50 x .69 x 9.001, 2.20
#File Name: 1554075815280 pages | File size: 75.Mb

Matthew Biggs : The Complete Book of Vegetables: The Ultimate Guide to Growing, Cooking and Eating Vegetables before purchasing it in order to gage whether or not it would be worth my time, and all praised The Complete Book of Vegetables: The Ultimate Guide to Growing, Cooking and Eating Vegetables:

0 of 0 people found the following review helpful. Great Content, But Binding is Poor By Douglas M. I took a star off because the book binding was weak with bad glue. But the contents are informative. 1 of 1 people found the following review helpful. Great book! By Sybilz Great book- tried a few of the recipes- love it. I'm a vegetarian of 25 years and always looking for new recipes. 2 of 5 people found the following review helpful. Good receipts and ideas for a crowd. By M. Collins although the receipts are for a large crowd, I will just cut down on the proportion size in the recipe. Lots of good ideas. I am completely satisfied with the book.

Praise for Vegetables, Herbs and Fruit, by Matthew Biggs and others: "Solid gardening tips and tempting recipes ...

enough to teach even experienced gardeners new tricks." -- American Reference Books Annual In this encyclopedic guide, master gardener Matthew Biggs shows home gardeners how to grow a broad range of vegetables, from the traditional and most popular to the unusual and rare. In addition, celebrated chef Jean-Christophe Novelli provides delicious recipes that use the abundant harvest. This all-in-one resource features: An illustrated A-to-Z directory with detailed notes on hundreds of varieties that is organized into 80 vegetable families Unusual, exotic and rare vegetables for the home garden Directory of disease-resistant vegetables Hundreds of color photographs Practical gardening tips, including information on planning, soil, fertility, watering, crop rotation, growing systems, propagation and weed and pest control Expert advice on garden cultivation and maintenance, harvesting and storing A history of vegetable growing The ornamental vegetable garden, micro-greens, mini vegetables and making vegetable dyes A comprehensive lists of suppliers and prize-winning vegetables The Complete Book of Vegetables is a comprehensive guide for home gardeners.

Heavily illustrated in gorgeous color, the comprehensive text contains an extensive directory of traditional as well as rare and unusual vegetables. Each profile contains a listing of varieties, their cultivation, pests and diseases, companion plantings, and culinary uses. As growing your own produce becomes more popular, this book is most welcome, for it is certain to have the answers for almost any question relating to vegetables. (Marilyn K. Alaimo Chicago Botanic Garden 2010-05-14)If you want to learn how to cook chicory grow chickpeas or harvest globe artichokes turn to The Complete Book of Vegetables: The Ultimate Guide to Growing Cooking and Eating Vegetables by Matthew Biggs. The book is an A to Z guide organized into 80 vegetable families listed alphabetically by botanical names. The entries include common names nutritional values and a brief history of each plant. For example cauliflower is believed to have originated in Cyprus as far back as the sixth century B.C. Information on plant varieties, cultivation, container growing, companion planting and medicinal properties also is included, along with culinary recipes by famed French chef Jean Christophe Novell for such dishes as tamarillo chutney, rhubarb sorbet, gazpacho soup and more. In addition you will find practical gardening tips as well as a month by month grower's diary. (Taylor Rose Phoenix Home Garden 2010-12-01)Biggs...offers advice on all aspects of growing and enjoying quality vegetables. (Reference-Research Books News 2011-02-01)About the AuthorMatthew Biggs is a broadcaster and writer and has been a professional gardener for over 25 years. He is a coauthor of Vegetables, Herbs and Fruit. Jean-Christophe Novelli is a four-time Michelin-starred chef. He has appeared on Hell's Kitchen and Top Chef, and he is the host of Chef Academy on NBC Bravo.