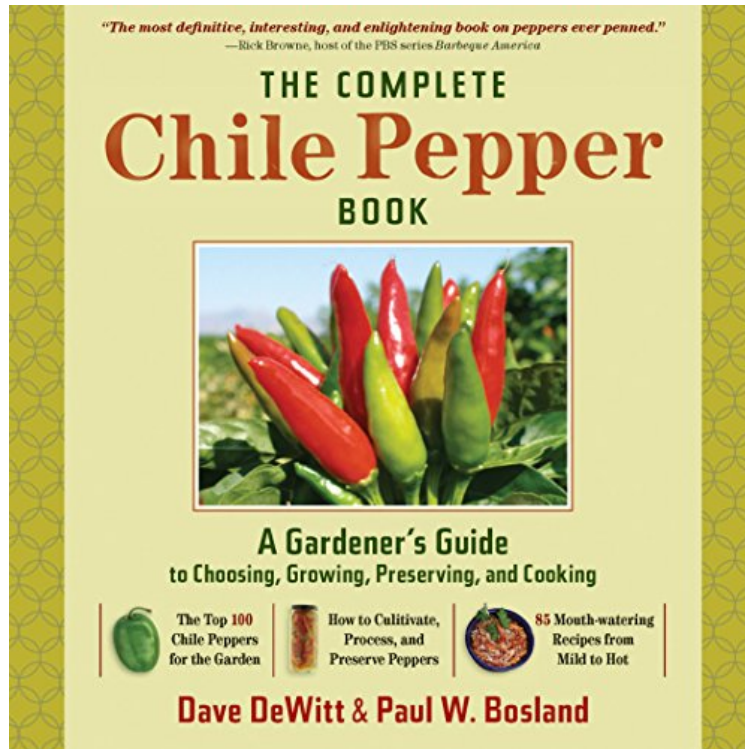


(Free pdf) The Complete Chile Pepper Book: A Gardener's Guide to Choosing, Growing, Preserving, and Cooking

The Complete Chile Pepper Book: A Gardener's Guide to Choosing, Growing, Preserving, and Cooking

Dave DeWitt, Paul W. Bosland
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#216784 in Books DeWitt 2009-09-16Original language:EnglishPDF # 1 8.63 x 1.06 x 8.63l, 2.38 #File Name: 0881929204336 pages | File size: 75.Mb

Dave DeWitt, Paul W. Bosland : The Complete Chile Pepper Book: A Gardener's Guide to Choosing, Growing, Preserving, and Cooking before purchasing it in order to gage whether or not it would be worth my time, and all praised The Complete Chile Pepper Book: A Gardener's Guide to Choosing, Growing, Preserving, and Cooking:

0 of 0 people found the following review helpful. It gives a great description of over 100 peppersBy dinette shopperWas so excited to get this book! I sat down to peruse and next thing you know a few hours had elapsed. I do own another pepper book, which is mainly a cookbook. But this, is on an entire new level. Currently, my garden has about 10 types of peppers, and I'm looking to expand. This book has helped me identify problems and illnesses that ail pepper plants, as well as provides recipes, techniques for preparing and storing peppers and dried spices. It gives a great description of over 100 peppers. The pictures are close up and beautiful. If I had to say something negative about this book, it would be that only some descriptions give Scoville ratings, others do not. My other book that has a handy graph that I use to look up Scoville ratings, which helps me decide if I want to purchase that type of pepper plant. There are so many types of peppers, and only a fraction of them are listed in either of my books, so if you want a tome that covers varieties exhaustively, this is not the book.0 of 0 people found the following review helpful. A must have for any Chile-HeadBy S. CaseyMay be too early to write a review, but I am really enjoying this book. DeWitt knows his stuff, and provides the reader with both depth of science behind different species, as well as practical

understanding of different peppers. Looking forward to trying many of the recipes provided in the later portion. 0 of 0 people found the following review helpful. Really good books that covers almost all the basics of chile ...By Robert Goetz Really good books that covers almost all the basics of chile pepper growing. I have been growing peppers for a couple years before I got this book and still learned a ton. This books covers the different chile families, different methods of growing, different planting arrangements, common issues and how to fix them, and also includes some recipes for all the chiles you will be growing. I have already pulled this book off the shelf multiple times to diagnose issues and to make sure I am doing everything right to maximize my harvests. So far my pepper garden is absolutely exploding with peppers and I think some of that has to do with this book. I would highly recommend this books to anyone growing chiles whether just a couple plants or a whole green house full of them.

The Complete Chile Pepper Book, by world-renowned chile experts Dave DeWitt and Paul W. Bosland, shares detailed profiles of the one hundred most popular chile varieties and include information on how to grow and cultivate them successfully, along with tips on planning, garden design, growing in containers, dealing with pests and disease, and breeding and hybridizing. Techniques for processing and preserving include canning, pickling, drying, and smoking. Eighty-five mouth-watering recipes show how to use the characteristic heat of chile peppers in beverages, sauces, appetizers, salads, soups, entrees, and desserts.

The most definitive, interesting, and enlightening book on peppers ever penned. Rick Browne, Barbecue America on PBS Dave DeWitt and Paul Bosland know more about chiles than any pair on the planet. Whether you plan to grow your own pungent pods, or just enjoy eating them, this colorful guide is truly the complete resource. Hot times ahead! Cheryl and Bill Jamison, The Border Cookbook, Smoke Spice, American Home Cooking, and The Big Book of Outdoor Cooking Entertaining This book is perfect for those of us who cant learn enough about peppers. The illustrations and recipes for cooking with chiles are a culinary delight! Cindy Wilkins, two-time winner of the International Chili Championship A nicely done work that will fit well within any culinary or gardening collection and will appeal to both the novice and the expert gardener. Recommended. Library Journal A narrow topic, you say? Not with the 100 top varieties covered and 85 convincing reasons for embracing more than just our beloved jalapenos and serranos. Chicago Tribune A must-have for chile lovers and a great gift, packed with fun chile facts, recipes, tips for growing and preserving, and a list of the top 100 chile peppers for gardeners. Las Cruces Sun-News This book will be the standard reference on chile peppers for a long time to come. I give it my three-chile rating, which translates as hot-hot-hot. Fresh Dirt blog