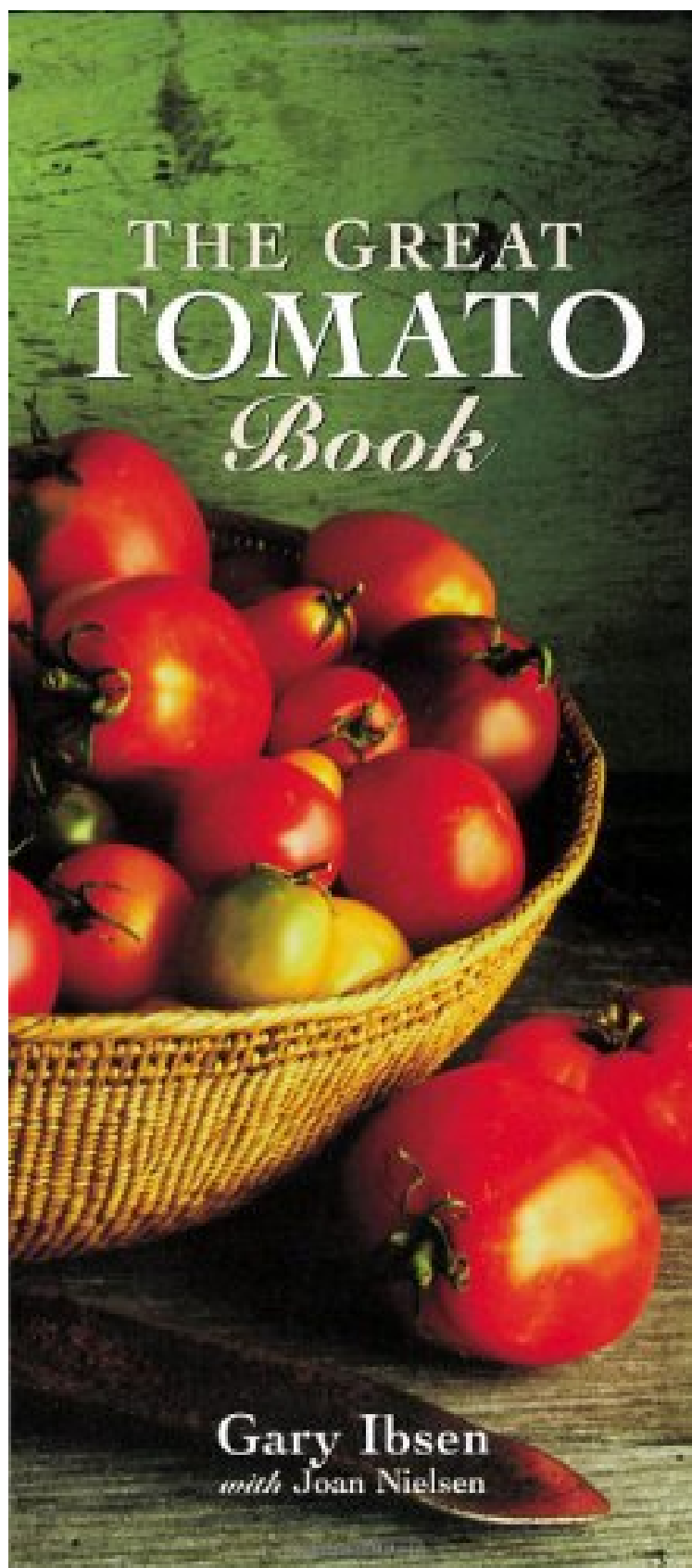


[Get free] The Great Tomato Book

The Great Tomato Book

Joan Nielson, Gary Ibsen

*DOC | *audiobook | ebooks | Download PDF | ePub*



[DOWNLOAD](#)[READ ONLINE](#)

#1077292 in Books Ibsen, Gary/ Nielsen, Joan 1999-05-01 1999-05-01 Original language: English PDF # 1
10.20 x .40 x 4.50l, .80 #File Name: 1580080480160 pages | File size: 47.Mb

Joan Nielson, Gary Ibsen : The Great Tomato Book before purchasing it in order to gage whether or not it would be worth my time, and all praised The Great Tomato Book:

0 of 0 people found the following review helpful. This book is like it says - a book about tomatoesBy Sally V. Smith
This book is like it says - a book about tomatoes: how to choose them, how to grow them, and how to cook them. The recipes look okay. However, it is long and skinny and does not like to stay open. I have found that that is a problem in all these skinny long books -hard to hold or lay flat to follow a recipe.1 of 1 people found the following review helpful. The Great Tomato BookBy D. T. Socci-Brown
The Great Tomato BookGary Ibsen
This book is a good starter book of both Hybrid and Heirloom tomatoes. It is a good jumping off point for someone who is wanting to grow tomatoes from seed and is new to the experience. There are many good ideas for growing and sowing the seeds. Also included are several helpful hints, and some fun trivia as well. The book has many gorgeous pictures that cause some definite mouthwatering. The pictures that appear near tomato descriptions will be helpful for first timers to those varieties, because the more knowledge you have of any particular variety the better off you are.
The book is also full of tomato recipes. Most are simple yet elegant recipes highlighting the fruit. A few examples of those recipes would include, gazpacho, tomato tapenade and of course salsas and sauces.I wish however that there had been fewer recipes and more varieties highlighted. I was also a bit disappointed in the descriptions, as many of them read like seed catalog blurbs rather than true grow out descriptions.All in all a good book for someone new to gardening or who is looking for some unique tomato recipes. It could also be a fun addition to the gardening library of someone who loves tomatoes but isn't looking for anything in-depth.Although my stars appear as a 3 I am actually rating this book a 3.5.20 of 22 people found the following review helpful. Good overview - would have liked yield and maturity infoBy M Walton
This is a beautiful book. The pictures show many varieties of lush tomatoes. The recipies look delicious as well and I look forward to trying many of them this coming Summer. The author's general descriptions on certain varieties is nice as an overview. The book is really an overview of tomatoes and growing methods and fertilizers and offers specific recipies.If the author would have included tomato info on time to maturity for each of his tomato descriptions, then the book would have been more helpful to those trying to plan out what varities to grow to space out harvesting. Now I have to bop between the book's tomato descriptions and some seed web-sites to figure out what to plant to get a relatively spaced harvesting, which I have to do often since the tomatoes described in the look comprise a long list. Also, it would have been nice to know which varieties were hybrids and which were heirlooms. I'm surprised the author didn't mention Red Brandywine in his list as the flavor is the same with a better yield and some say it's easier to grow than the pink variety.The chapter of "Tomato Fest" could have been eliminated. I wasn't sure as it's purpose other than noting that the author liked to set up tastings.The chapter on favorite soil amendments can be summarized as a description of the soil amendment (typically organic which is great) and then the use "apply to soil prior planting." Again, this was an overview and I would have liked to know why to use one over the other, how to use, etc.If you're looking for a beautiful overview book on tomatoes, then this is it.But if you've become passionate about tomatoes and not only want an overview, but also require better instructions on the "how to" of growing and seeding and access to to more specific info on the varieties themselves then check out "100 Heirloom Tomatoes for the American Garden" which is beautiful as well.

A vine-ripened, juicy delight of a book from Gary Ibsen, founder of the renowned TomatoFest celebration in Carmel, California. Heirloom tomatoes are hot right now, and Ibsen gives history and cultivation information for such sweet delights as Radiator Charlie's Mortgage Lifter, Boxcar Willie's, and Aunt Ruby's Yellow Cherry, among others. With 40-plus festival standout recipes, including Mu Shu Tomato Pillows on Spicy Slaw, Baked Tomato Tart, and, of course, Old-Fashioned Fried Green Tomatoes.

From BooklistThe authors tell us that there are about 34 million gardening households in the U.S., and of those, 93 percent grow tomatoes. Their book begins with tips for successful planting, and they recommend starting seeds indoors. They give advice on seed selection, soil preparation, designing a garden, trellising techniques, watering, organic fertilizing, and saving seeds. Ibsen also provides a glossary of his 85 favorite tomato varieties. Instructions on harvesting, drying, canning, and freezing tomatoes are also included in this photo-filled paperback, as well as 27 appetizing recipes. George Cohen "Can help you enormously" if you're interested in growing tomatoes.-Sunset Magazine'sAbout the AuthorJoan Nielsen is a cookbook editor, food writer, and co-author. She lives is Pacific

Palisades, California.