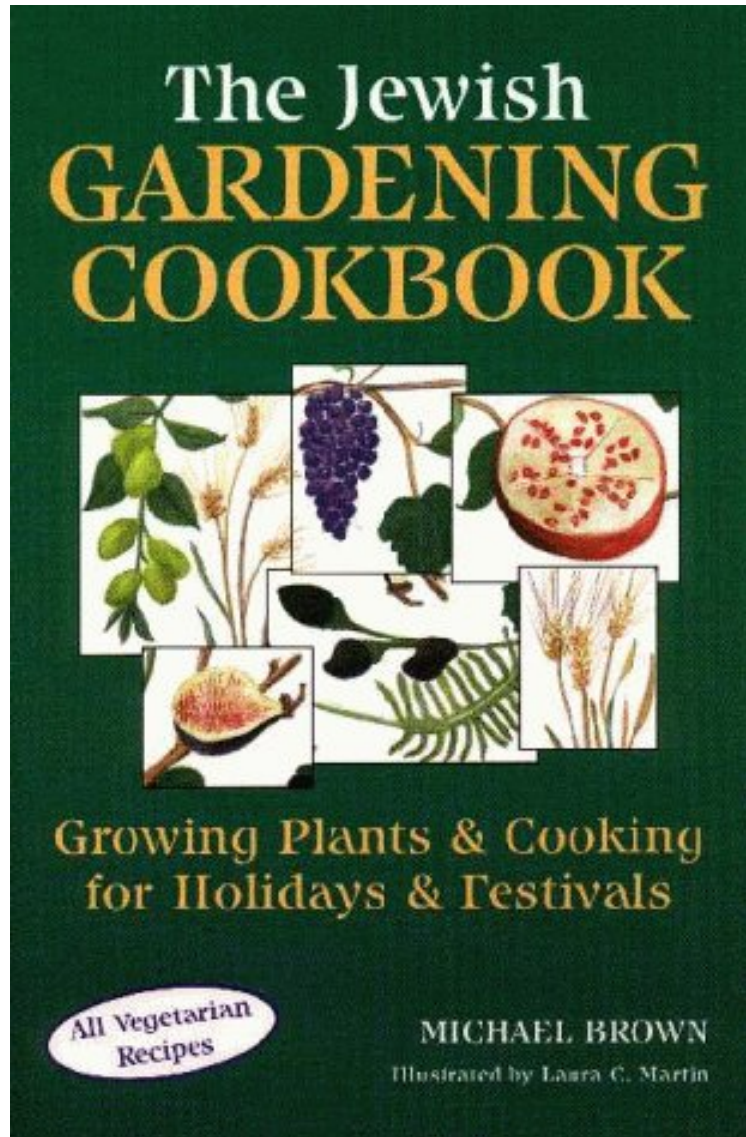


(Free and download) The Jewish Gardening Cookbook: Growing Plants Cooking for Holidays Festivals

# The Jewish Gardening Cookbook: Growing Plants Cooking for Holidays Festivals

*Michael Brown*

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**Michael Brown : The Jewish Gardening Cookbook: Growing Plants Cooking for Holidays Festivals** before purchasing it in order to gage whether or not it would be worth my time, and all praised The Jewish Gardening Cookbook: Growing Plants Cooking for Holidays Festivals:

4 of 4 people found the following review helpful. Expert guidance on combining gardening and Jewish life. By A Customer This book has made my wife and I excited about planting our next year's garden. The book gives easy-to-

understand guidance on planting, raising, and cooking many biblical foods, and it explains how the foods relate to Jewish holidays. It's obvious the author loves to garden, and his enthusiasm comes across. The advice is expert and simple. The botanical illustrations are also very pretty. I tried one recipe so far (apple-raisin-nut cake), and it was delicious. 4 of 5 people found the following review helpful. Great book! By A Customer This is a great book for home gardeners who want to expand their garden to include some "jewish" plants. The book explains how each plant fits in with jewish history and customs. It also tells you how to care for the plants!

A down-to-earth approach to spirituality that links your garden with biblical tradition. "Perhaps you're asking, 'What is a "Jewish garden"?' Though it is essentially a collection of plants, it's really more than that. You don't just grow plants in a Jewish garden; you incorporate them into your life. Some will help transport you to different times and places; others will provide your senses with aromas, tastes, and beauty. All will help you experience a more personal attachment to God and to Judaism." from the Introduction This guide shows how your gardening can sustain your spirit in new ways, whether you grow one fig tree on an apartment terrace, or five acres of wheat in the country. It may also help you realize, as never before, that for each fruit and vegetable associated with every holiday, there is a profound and sustaining reason. To ancient Jews, figs symbolized prosperity, grapes signified fertility, and olives represented the renewal of life. Barley was the chief cooking staple, and dates were a honey substitute. The Jewish Gardening Cookbook gives clear and easy-to-follow instructions on how these foods and more can be grown and used for holidays, festivals, and life cycle events. For example, following the cycle of the Jewish year, it explains how to grow apples to bake in apple-raisin-nut cake at Rosh Hashanah, potatoes for latkes at Hanukkah, and ways to maximize use of your zucchini crop with zucchini nut bread at Purim. The Jewish Gardening Cookbook provides tasty vegetarian recipes so that what you grow can be enjoyed during holiday meals, bringing our biblical past into our lives as people who have a profound relationship with the Land of Israel.

From Booklist Brown gives basic instructions on growing and preparing foods that have been harvested since ancient times--specifically, those foods used in the celebration of Jewish holidays, festivals, and rituals. He begins with advice on growing and using seven plants that illustrate the fertility of the land of Israel: figs, grapes, wheat, barley, dates, pomegranates, and olives. Quoting biblical and rabbinical sources, Brown suggests serving particular foods on specific holidays--almonds on Tu Bi-Shevat (New Year for trees), zucchini nut bread on Purim, challah bread on Shavuot, apple-raisin-nut cake on Rosh Hashanah, latkes on Hanukkah, etc. The author includes recipes and a brief history of the holidays and the sabbath. His aim is to bring a bit of the biblical past into the lives of today's Jews. George Cohen "Forget corned beef, lox, and bagels. Here is a sampling of real Jewish food: the stuff our ancestors ate in Biblical days . . . . What a beautiful book, celebrating the flow of sacred time while deepening our appreciation for the ebb and flow of nature and the miracle of God's good earth. Especially great for families! I wish I had this when I was raising my children." -- Rabbi Lawrence A. Hoffman, Professor of Liturgy, Hebrew Union College; author of *Israel--A Spiritual Travel Guide: A Companion for the Modern Jewish Pilgrim* "Introduces us, with charm and distinction, to the beauty of the land of Israel, its traditions, the rhythms of the Jewish seasons, and all of this within the fruitfulness of the garden . . . distills practical recipes from the bounty of the garden's produce which enhance the festivals of the Jewish calendar." -- Brother Victor-Antoine d'Avila-Latourrette, author of *Twelve Months of Monastery Soups* About the Author Michael Brown is an avid gardener who has lived, planted, and harvested in the United States and Israel. A reference librarian and educator, he is the author of *New Jersey Parks, Forests, and Natural Areas: A Guide*.