

(Download ebook) The Kitchen Garden: A Passionate Gardener's Comprehensive Guide To Growing Good Things to Eat

The Kitchen Garden: A Passionate Gardener's Comprehensive Guide To Growing Good Things to Eat

Sylvia Thompson

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Sylvia Thompson : The Kitchen Garden: A Passionate Gardener's Comprehensive Guide To Growing Good Things to Eat before purchasing it in order to gage whether or not it would be worth my time, and all praised The Kitchen Garden: A Passionate Gardener's Comprehensive Guide To Growing Good Things to Eat:

0 of 0 people found the following review helpful. Five StarsBy Kerri OConnorThis is a must-have gardening bible. I refer to it every spring and summer. Such practical suggestions and details.2 of 2 people found the following review helpful. Style AND SubstanceBy C. BaswellAlthough it is written from the immediate perspective of Thompson's Southern California mountain top garden, this book is applicable -- and alert -- to gardening in climates across the US. A serious cook (and author of many cookbooks), Thompson includes excellent and specific details on many unusual vegetables, and careful, specific information on details like the difference between short-day and long-day onions. Since she gardens under challenging conditions (especially competition from a range of critters), there is very useful advice here on dealing with (for instance) drought, shade, and swift changes in weather. Most of all, this is a book written by a real stylist: vivid, witty, and concrete. There's a real voice here, and one you want to spend time with. I have a lot of garden books (but honest: a LOT); this is my favorite for vegetable growing and my first port of call when I have a question. You'll enjoy every page, and you'll grow better produce as a result. What's not to like?5 of 5

people found the following review helpful. For gardeners who like to eat their own produce
By Catherine S. Vodrey
"The Kitchen Garden" is devoted, as author Sylvia Thompson tells us forthrightly in the introduction, to the "unusual and rare" greens that most of us cannot find at the average American market. The book is divided into sections highlighting Asian greens, mustard greens, potherbs, and salad greens, with other entries being more descriptive: "Beans for Frying," "Cooking and Slicing Onions," and so forth. Each entry gives not only the most typical gardener's name for a plant, but the Latin name and any other monikers as well. What follows each is her description of both the plant and her own experience with it; these miniature essays are the book's greatest pleasure, each being a deft weave of history, fact, and Thompson's own opinionated tips. If your particular corner of God's green earth is too dry, too shady, or too anything, you will still be able to find some sort of solution for your problem in the graphically beautiful and informative pages of "The Kitchen Garden."

A popular columnist describes the French Intensive method of organic gardening, which combines an attractive flower garden with effective vegetable cultivation, and demystifies the process of quality seed catalog shopping.

Sylvia Thompson's book is satisfyingly organized for the truly methodical vegetable and herb gardener. Items are alphabetized (from adzuki beans to turnips) with enough detailed information to help the prospective gardener decide whether or not to plant, and with recommended varieties listed. The "Gardener's Notebook" section functions as a glossary and general information source. Maps show the North American hardiness zones and length of growing seasons, and there's a comprehensive chart of sowing, planting, and harvesting information for all listed vegetables and herbs. From Publishers Weekly
Emphatically opinionated as well as passionate, syndicated newspaper columnist Thompson (Feasts and Friends) imparts her hard-earned views in a delightful, saucy style. In seed catalogues, she notes, inferior-tasting "round seeded peas get comments like 'a useful crop.' That's like saying they're nice." The first and longer section, "In the Garden," alphabetically lists and describes growing requirements of vegetable-garden edibles from amaranths to watermelon. Thompson includes recommendations among varieties and invaluable, rarely found tidbits of information like a list of plants for a beginner's garden and intelligible explanation of the difference between "sugary enhanced" and "supersweet" corn. "The Gardener's Notebook," an extended, comprehensive glossary of anecdotal and technical organic gardening information, is rounded off with a superb annotated source list, directory of nationwide cooperative extension services and a bibliography. Practical, hands-on gardening books don't come much better than this one. Photos not seen by PW. Copyright 1995 Reed Business Information, Inc. From Library Journal
Syndicated columnist Thompson profiles more than 300 vegetables and other edibles in this useful addition to gardening literature. Plants are listed more or less alphabetically by common name, with some grouped together by use, such as potherbs or salad greens. Each entry includes information on cultivation, history, harvesting, and recommended varieties. Following these entries is the Gardener's Notebook, which gives additional information on a potpourri of topics from "All-America Selections" to "Zones, Hardiness." Thompson also provides a chart on common pests and diseases; source lists for seeds, plants, and supplies; and a list of cooperative extension services. Her book is not for the absolute beginner; she assumes, for example, that one knows what mulch is. Still, almost all gardeners will benefit from Thompson's solid advice and enjoy her personable prose. Highly recommended. [This is the companion book to Thompson's *The Kitchen Garden Cookbook*, published this month.]
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