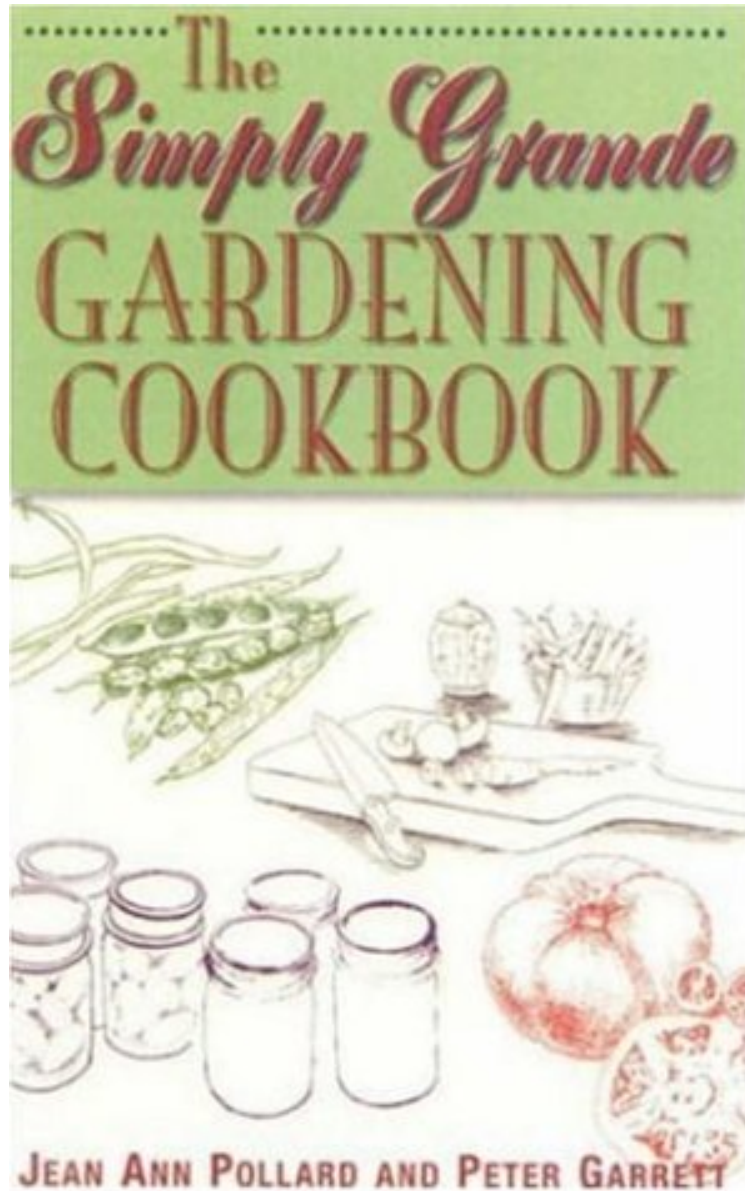


(Free download) The Simply Grande Gardening Cookbook

The Simply Grande Gardening Cookbook

Jean Ann Pollard

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Jean Ann Pollard : The Simply Grande Gardening Cookbook before purchasing it in order to gage whether or not it would be worth my time, and all praised The Simply Grande Gardening Cookbook:

1 of 1 people found the following review helpful. Outstanding recipes with elements of Yankee garden know-howBy Midwest Book ReviewEnhanced with gardening notes by Peter Garrett, Jean Ann Pollard's The Simply Grande

Gardening Cookbook combines outstanding recipes with elements of Yankee garden "know-how". This grow-and-cook compendium of more than 300 recipes is based on Pollard and Garrett's personal experiences raising award-winning produce and creating delicious recipes for sixty-eight garden fresh vegetables. From Springtime Violet Soup; Marigold Wine; and Gazpacho; to Bok Choi Stir-Fry; Apple Pancakes; and Jean Ann's Carrot Nut Soup, The Simply Grande Gardening Cookbook will prove to be a popular and much referenced book for those wanting to take complete culinary advantage of their own home-grown garden produce! 1 of 3 people found the following review helpful. Good marketing, bad book
By A Customer
The "rave" reviews here sound like industry blurbs, and there isn't anything really new worth your money. My mom gave it to me, and I'm going to keep it only to recycle as a "duty" gift this Christmas. And in case no one else has pointed it out, "simply grande" is an oxymoron. 1 of 2 people found the following review helpful. Not worth it
By A Customer
These recipes aren't useful, and some are downright silly and pretentious. This is the kind of cookbook you get as a gift and then never use. The author doesn't come across as very likeable.

At the Simply Grande Garden in Winslow, Maine, authors Pollard and Garrett grow vegetables for fifteen neighboring families, through the years handing out favorite recipes along with the daily harvest. The Simply Grande Gardening Cookbook combines these recipes with nuggets of Yankee garden know-how, resulting in a grow-and-cook book that brings 68 of the freshest vegetables to delicious perfection.

From Publishers Weekly
This environmentally friendly growing guide/vegetable pop-history/cookbook conducts a leisurely tour of the Simply Grande Gardens in Winslow, Maine, "which consist of 1 acre of well-loved and -tilled land where the husband-and-wife team of gardener-hydrogeologist... Garrett and artist-writer... Pollard plant and harvest delicious vegetables for 15 families... every year." Readers will learn where to buy the best asparagus seeds and how to grow them ("An asparagus bed could be your pride and joy till you're old and toothless"); how to contain mint and oregano using an old car tire; and how to prepare lamb's-quarters and make dandelion wine. Organized by season, the book nonetheless proceeds somewhat haphazardly; nutritional information, for instance, is provided only for some vegetables (peas and endive, yes; grape leaves, arugula and celery, no). Pollard (The New Maine Cooking) and Garrett want dinner to resume its importance in people's lives. Heavy on superstitions, the book passes on acclaimed nutrition writer Jean Carper's hypothesis that hot paprika is a natural painkiller and playfully suggests that antifertility agents in peas are responsible for Tibet's low population growth. Drawing directly from other books like Richardson's Wild Edible Plants of New England and James Trager's Food Chronology, this book will not add much new information to an extensive library. However, unusual recipes such as Sauteed Daylily Buds and Milkweed in Whole-Wheat Beer Tempura will delight dedicated gardeners, chefs and organic produce enthusiasts, as will the thorough bibliography. Copyright 2001 Cahners Business Information, Inc.
From Library Journal
Simply Grande is the name of the organic garden that writer/artist Pollard and her husband, Garrett, an award-winning gardener, run in Winslow, ME, providing vegetables for some 15 families. Pollard's book is logically organized by season, from fiddleheads, asparagus, and other spring vegetables in April to potatoes, beets, and other hardy winter vegetables in November. Garrett offers detailed gardening notes on the more than 70 herbs and vegetables they cover, while Pollard provides informative text and background, along with close to 300 recipes (just about all of which are vegetarian as well as vegetable). Pollard's extensive research will make this a culinary historian's delight, with references to a vast array of primary and secondary sources ranging from a 1475 Icelandic medical text to early Puritan diaries, among others; cooks and organic gardeners will find the book a valuable resource as well. For most collections. Copyright 2001 Reed Business Information, Inc.
From Booklist
Spring means planting seeds and harvesting the very earliest garden crops such as asparagus and chives. Pollard's Simply Grande Gardening Cookbook provides a guide to a whole year's worth of gardening with guidelines for propagation, preservation, and consumption of these fruits and vegetables. Based on her and her husband's experiences in community gardening in central Maine, the book catalogs the history, characteristics, planting season, and uses of dozens of garden items. Anyone throughout the northern states may productively use Pollard's encyclopedic guide, both for gardening and for cooking. Mark Knoblauch
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