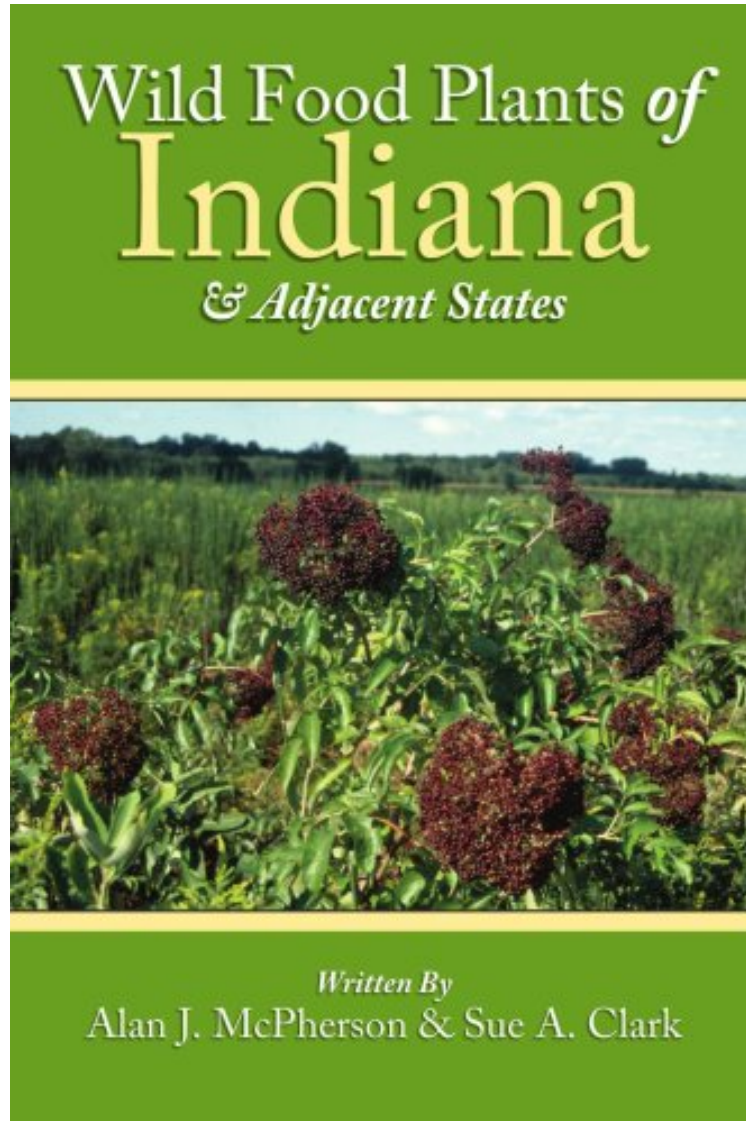


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Wild Food Plants of Indiana Adjacent States

Alan McPherson

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Alan McPherson : Wild Food Plants of Indiana Adjacent States before purchasing it in order to gage whether or not it would be worth my time, and all praised Wild Food Plants of Indiana Adjacent States:

1 of 1 people found the following review helpful. Five StarsBy Mike L.Very interesting and helpful, let's you know what you can eat as a wild plant.1 of 1 people found the following review helpful. Three StarsBy Jessica MaddoxThis book is great for general knowledge but has very little description of the actual plants.3 of 3 people found the following review helpful. book reviewBy Michael HuntWas very informative and nicely illustrated but I would have preferred real plant photos as it would be more helpful for plant identification in the field. That would have made the

book more expensive I'm sure so I can't complain about the price.

This delightful field guide to wild foods describes more than eighty edible plants that grow in Indiana and adjacent states and gives directions for delicious ways-many originals, all "tested in the field"- of preparing them. The guide provides a plant perspective of Indiana and a seasonal guide to foraging, which tells what plants to look for at each season of the year. A detailed description and a drawing are given for each plant or plant family, along with its preferred habitats, its distribution within the state, and information on the edible parts. What makes Wild Food Plants of Indiana special are the dozens of tempting recipes. The pleasure of spring include wild asparagus soup, evening primrose roots in sweet and sour sauce, poke salad, wild onion broth with cornmeal dumplings, and spring beauty fondue. Early summer brings rose butter sandwiches, wild strawberry roly-poly, and steamed cattail spikes (which taste like corn on the cob). In July and August you can relish chokecherry cornbread, day lily fritters, mulberry wine, and juneberry shortcake. Among the riches of fall are creamy hickory nut soup, hazelnut bread, and pawpaw ice cream.

About the Author Alan McPherson was born and raised in north central Indiana. He learned about medicinal and wild food plants from his pharmacist grandfather and country savvy grandmother. Exploring the countryside and enjoying what nature had to offer during the warm days of summer youth was a way of life. During graduate school, his motivation to co author Wild Foods of Indiana was inspired by Euell Gibbons, renowned author of Stalking the Wild Asparagus, who, at one time, lived in Indiana near Greenfield, Hancock County. One of McPherson's favorite outdoor pastimes is botanizing the cultivated and wild places and searching for edible wild plants. Sue A. Clark is also a native Hoosier from east central Indiana. She learned how to cook from her country grandmother and by her own experimentation. Growing up, she earned blue ribbon awards with her cooking skills. After graduating from college, she pursued the culinary arts and adventured in the plant kingdom. Clark's love of cooking and the outdoors, combined to create this outstanding regional wild food guidebook.