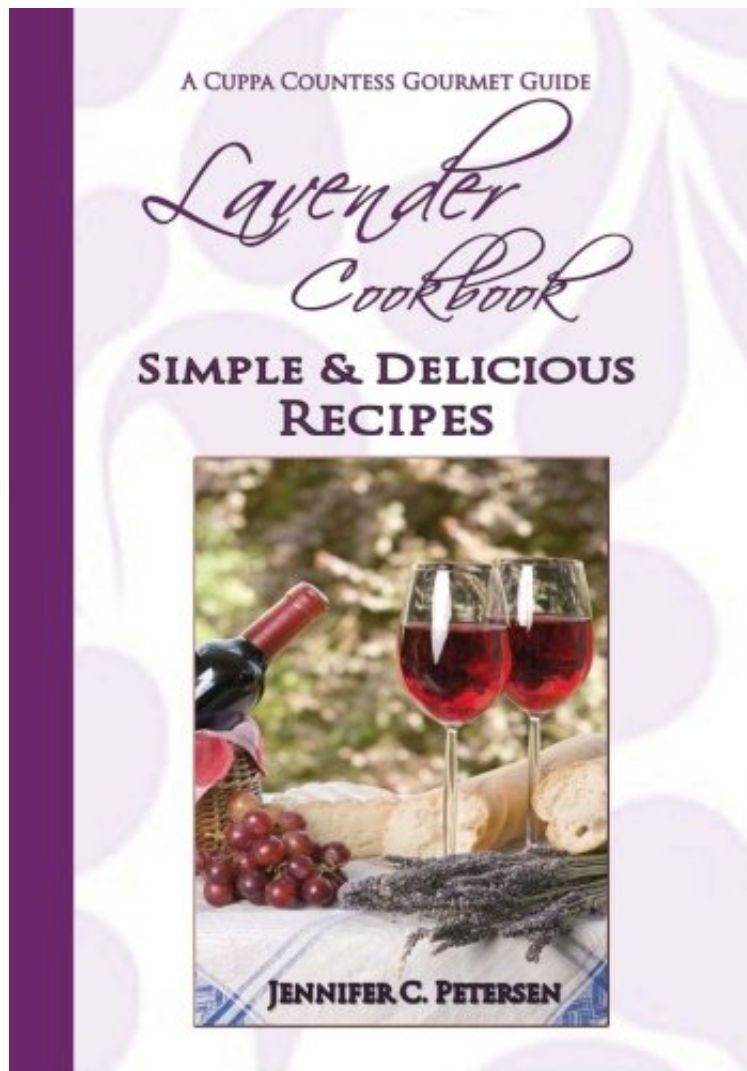


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Lavender Cookbook: Simple Delicious Recipes: A Cuppa Countess Gourmet Guide (Volume 2)

Jennifer C. Petersen

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Jennifer C. Petersen : Lavender Cookbook: Simple Delicious Recipes: A Cuppa Countess Gourmet Guide (Volume 2) before purchasing it in order to gage whether or not it would be worth my time, and all praised Lavender Cookbook: Simple Delicious Recipes: A Cuppa Countess Gourmet Guide (Volume 2):

1 of 1 people found the following review helpful. Very interestingBy MAELavender as a herb is new for many people. This cookbook give good information on how to use lavender, as less is enough. The recipes gave me many new

approaches and ideas for trying lavender as a culinary item in my pantry. Can give such a new taste to an item. 2 of 2 people found the following review helpful. Amazing Lavender Cookbook By M. McDonald Lavender is one of my favorite things and this cookbook gives me many new refreshing ways to use lavender. I am so excited about finding it! 0 of 0 people found the following review helpful. Must have! By Debbie Carpenter This cookbook is a delight. I have just recently discovered lavender as a cooking ingredient, and this book is a must have for anyone exploring the use of lavender.

Filled with delicious lavender recipes for seasoned chefs as well as newbie fans of herbs, Lavender Cookbook and Recipe Collection will inspire you to create delicious recipes or perhaps to grow your own herb garden with lavender, rosemary, thyme, peppermint, sage - all those lovely ingredients that provide fresh, flavorful and healthful meals and desserts.

About the Author Jennifer Petersen lives in the Pacific Northwest where people are an eclectic blend of individualists. In nearly every community in the Pacific Northwest, there is a friendly mix of urbanites, suburbanites and back to basics types who love natural beauty, natural growth and clean open spaces. Many farms, community gardens and pocket parks feature Lavender because it is easy to incorporate into any garden. An import from Mediterranean terroir, Lavender grows profusely in the Pacific Northwest's wet-dry climate mostly more wet than dry. Jennifer began growing Lavender as a pot plant, graduated to Lavender-as-a-basic-border plant and now has small hills covered with various types of Lavender. In some areas, what began as butterfly gardens became Lavender and herb gardens. From blending tea with Lavender and cooking with Lavender, it was a labor of love to share her Lavender recipe collection with you and other Lavender lovers. The director of Tea Business School, Jennifer is a professional trainer who conducts tea training programs. She is a member of the Specialty Tea Institute, STI Tea Advisory Board, DAR Fort Vancouver Chapter, Clark County Genealogical Society and Women Entrepreneurs Organization. I love testing recipes remembering fondly that my mother and grandmother spent much time with me with I was young to teach me various homemaking skills. Learning first-hand from my mother, grandmother and from an old Norge cookbook, the family connections are comforting as is my time with genealogy particularly the strong patriotic family ties one of the reasons for the 17-76 Tea Party Cookbook a combination of thoughts about heritage and my appreciation of all things tea.