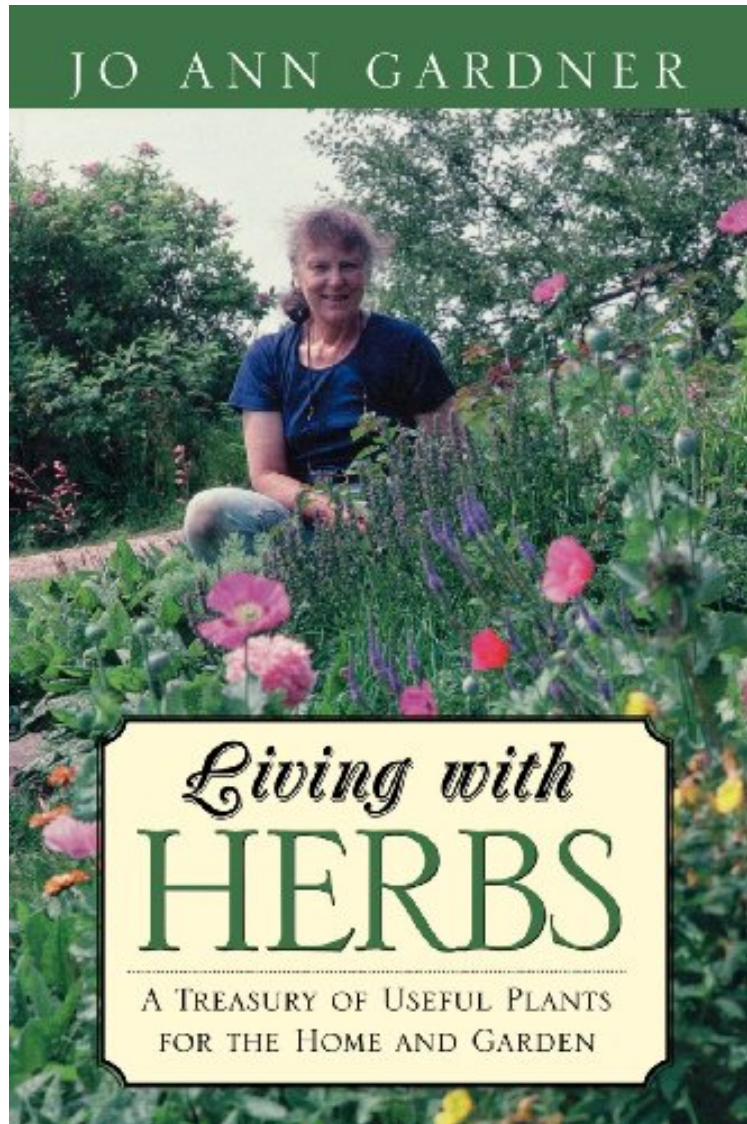


(Free) Living with Herbs: A Treasury of Useful Plants for the Home and Garden

# Living with Herbs: A Treasury of Useful Plants for the Home and Garden

*Jo Ann Gardner*

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**Jo Ann Gardner : Living with Herbs: A Treasury of Useful Plants for the Home and Garden** before purchasing it in order to gauge whether or not it would be worth my time, and all praised Living with Herbs: A Treasury of Useful Plants for the Home and Garden:

1 of 1 people found the following review helpful. Still useful, if slightly dated...By Dianne Foster Pick up the May/June issue of The American Gardener or September issue of Herb Companion and you will find an article by Jo Ann

Gardner about herbs. Gardner wrote *LIVING WITH HERBS* a few years back, so in some ways the information in her book should reflect her thinking then, while the articles should reflect her experiences since writing the book. For example, she began harvesting herbs drying them in bunches (some not all herbs dry well using this approach) and discovered that other ways of preserving the essences of the herbs worked better with some plants. First she used string and then she moved to the use of rubber bands. I too use rubber bands because they contract as the herb stems shrink, and you are less likely to lose a bunch of dried herbs. And, while Gardner eschews them, I use paper sacks as they catch falling material, particularly lavender buds/blossoms and the like. However, the current *Herb Companion* shows a photo accompanying Gardner's article where bunches of herbs are drying on a nifty 'under-window' rack, and tied with string, some stems are falling on the floor!! Gardner says some herbs dry best hanging in bunches and some on drying racks (you can cheat by drying some of them in an oven on low heat), and some should be macerated while green and frozen or put up or in jars of oil or vinegar. *LIVING WITH HERBS* is a useful book, because you not only read about Gardner's experience with 100 or so of her favorite herbs (growing, preserving, using) you also discover some culinary applications (jellies, rolls, breads, salts, etc.) If you don't grow herbs yourself, you can order them from a number of sources. Gardner has provided a useful if somewhat out-of-date bibliography that lists books and sources she prefers, but her gardening information is still useful.

2 of 3 people found the following review helpful. Refreshing. By A Customer" Though herb books are everywhere you turn these days, a classic guide for the home gardener hasn't been produced in my opinion since Adelpa Simmons' *HERB GARDENING IN FIVE SEASONS*. Until now. Jo Ann Gardner's new book should be the herb classic for this generation. It was refreshing to read an herb book so full of deep, personal, first hand knowledge... Gardner grows her herbs in the harsh environs of a farm on a windy peninsula in Cape Breton. Isolated, with no phone or vehicle, she has to rely on her resourcefulness to make her herb gardens work. They became so abundant she was able to start her own business, "Jo Ann's Kitchen Garden". In her book, she shares all the methods she's developed over the years for growing and harvesting herbs, using them in the home and integrating them into the landscape. Though I've looked through lots of herb books over the years, I found many, many fresh original ideas here. In the heart of the book, "The Herbs in MY Life: 74 Herb Portraits" all the information is based on Gardner's experience. They are deeply personal rather than encyclopedic and a true joy to read... A definite classic for the herb garden book shelf. Pinetree Garden Seeds Catalog, New Gloucester, Maine"

1 of 1 people found the following review helpful. Great hands on information By Elizabeth Case Let me say that Jo Ann Gardner is one of my favorite garden writers. Her books are filled with tried and true herbal information. She writes from her own experiences. Her advice is easy to apply in your own garden. As an Herb Educator/Speaker I find she gives accurate and well written herbal history to use in my presentations. I turn to her books often. *Living With Herbs* is a great read. Try making "Jo Ann's Kitchen Garden Herb Salt" on page 186. If you don't already grow the herbs in this recipe (or any other mentioned in the book) Jo Ann gives you the advice to make you feel you can succeed .

All-season guide. Through her experience gardening in the inhospitable climate and soils of Nova Scotia, Jo Ann Gardner has learned simple but innovative growing methods and, as she says, "to become a more conscious gardener". The wisdom she shares--with vivid stories and a self-deprecating wit--is useful to herb growers living anywhere in the U.S. or Canada.

From Library Journal While at first glance these two titles might seem very similar, they approach their subject from different angles, down to the different varieties of herbs discussed. For Gardner (*The Old-Fashioned Fruit Garden*, Chelsea Green, 1991), life revolves around herbs, and she joyfully draws on her extensive experience with them. Opening with a section on growing methods, she includes information on soil preparation and propagation, traditional and alternative methods of harvesting herbs, uses of herbs in the home (from aromatherapy to wreaths), and a short section on landscape design with herbs. More than half of Gardner's book is devoted to 75 herb portraits, each focusing on one herb (or in a few cases a wildflower or shrub) that the author has found useful. In her culinary-inspired work, Saville (coauthor of *Herbs: A Country Garden Cookbook* of Collins Pub. San Francisco, 1995) examines unusual herbs. After providing readers with a short chapter on growing herbs, she moves right into an up-close and personal look at 60 uncommon herbs, with a soupcon of history and folklore, scientific and common names, growing instructions, culinary uses, and even recipes. While Gardner covers a broader range of topics?everything from crafts to building your own drying racks? Saville prefers to concentrate solely on the growing and culinary usage of herbs. Gardner's charm and commonsense approach will appeal to the herb neophyte, while Saville's poetic and lyrical writing style will inspire the adventurous gardener/cook looking for new ideas and unusual varieties of herbs to try out. ?John Charles, Scottsdale P.L., Ariz. Copyright 1997 Reed Business Information, Inc. From Booklist This guidebook to growing and using herbs (and a few wildflowers and shrubs) is written from a personal viewpoint. Gardner is the author of several gardening books and a contributor to gardening magazines. For 25 years, she has earned a living growing herbs on a remote farm in Nova Scotia, whose harsh climate and poor land, she relates, "forced me to examine and question accepted gardening practices and to revise them according to my needs." Readers from all regions will benefit from these simple strategies for dealing with common problems, which Gardner learned through

hard experience. Part one of the book covers basic growing methods, harvesting herbs, using herbs in the home, and landscaping with herbs. Part two gives 75 detailed "herb portraits," all based on direct experience, including specific growing tips and often recipes and other uses in flavorings, teas, vinegars, oils, jellies, wreaths, swags, aromatherapy, skin fresheners, and potpourris. This "intimate, rather than encyclopedic," compendium concludes with a bibliography; sources of seeds, plants, and supplies.

**About the Author** Jo Ann Gardner has been growing, preserving, and baking with small fruit for over forty years. She and her husband, Jigs, operated a small hand/horsepowered farm on a remote peninsula on Cape Breton Island, Canada, which inspired books, articles, and lectures beginning in 1978. Together they wrote *Gardens of Use and Delight*, describing how they transformed a bare farm into a lush landscape using simple methods. Jo Ann and Jigs now live in Westport, New York, in the Champlain Valley where they have established a small farm with extensive gardens.