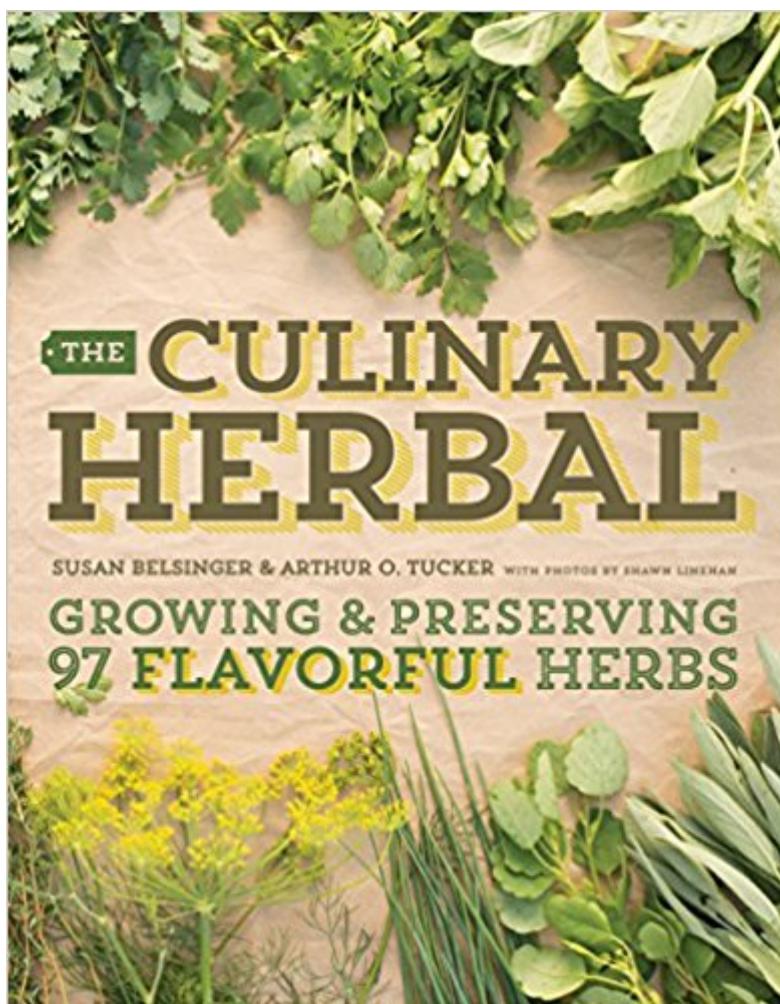


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The Culinary Herbal: Growing And Preserving 97 Flavorful Herbs



Synopsis

“This fresh new masterpiece excites the senses!” • Rosemary Gladstar, herbalist and bestselling author Good cooks know that when it comes to herbs, there is nothing better than those that are clipped fresh from the garden. The Culinary Herbal highlights 97 delicious varieties•like black cumin, fenugreek, lemon balm, and sassafras•that every food lover will want to add to their kitchen garden. In this gorgeously photographed guide, home cooks will learn which herbs offer the most flavor, how to grow them at home, and how to put them to use. Plant profiles are organized alphabetically by herb type and include basic growing information, flavor notes, and culinary uses. Additional information includes step-by-step instructions for harvesting, preserving, and storing, along with techniques for making pastes, syrups, vinegars, and butters.

Book Information

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Customer Reviews

“This must-have reference describes the best herbs and their uses in an entertaining, clear, and practical way.” • Holly H. Shimizu, former executive director of the U.S. Botanic Garden and former curator of the National Herb Garden “Herb lovers rejoice: this fine collaboration seamlessly marries both authors’ comprehensive knowledge, real enthusiasm, and years of hands-on experience in growing, using, and enjoying just about culinary herb you can think of.” • Renee Shepherd, founder of Renee’s Garden “Susan Belsinger, first lady of flavor, and Arthur Tucker, the wizard of aroma chemistry, are a formidable duo. Together they perform alchemy, turning basic culinary

ingredients into pure herbal gold. • Deni Bown, past chair of The Herb Society UK and past honorary president of The Herb Society of America “Nothing like herbs to punch up those veggies. . . . this guidebook walks you through the propagation, harvesting and preserving of herbs. • The New York Times Book Review “With lavish color photographs throughout, this clearly written Culinary Herbal goes beyond sage and thyme. . . . a book with wide appeal. • Booklist “The Culinary Herbal is a beautiful and appealing addition to the library of any herbal enthusiast. Appropriate for a gardener or a cook, Herbal offers a lovely blending of the senses, and a beautiful glimpse into the possibilities of herbs. • NYBG’s Plant Talk “A wonderful book. . . . If you are looking for a Christmas idea for yourself or someone on your list, you should consider The Culinary Herbal. • Midland Daily News “This gorgeously photographed guide covers exactly what herb gardeners need to know to grow healthy, flavorful plants. • American Herb Association

There is nothing more flavorful than herbs fresh-clipped from the garden. Herb experts Susan Belsinger and Arthur Tucker highlight the best varieties of tried-and-true favorites such as basil, thyme, and rosemary and uncommon gems like sassafras, fenugreek, and sweet cicely. You’ll learn how to grow, harvest, and preserve herbs and how to use them in herbal vinegars, butters, pastes, and syrups. A

I felt this book helped me a great deal. I would recommend it to anyone.

This was the type of book that I was looking for!!!!

It has been extremely helpful when it has come time to harvest my herbs. A great resource!

Fabulous resource

Opening *The Culinary Herbal* and flipping through its beautifully illustrated pages had me heading to the market (for fresh herbs because I couldn’t wait!) and to local nurseries for potted herbs, planning anew to grow my own. A more thorough review inspired me to invent new dishes, reinvent a few and use old friends like parsley, basil and rosemary in novel

waysÃƒÂ¢Ã ¬Ã Â|now that I finally know ÃƒÂ¢Ã ¬Ã Â“what goes with what.ÃƒÂ¢Ã ¬Ã Â•As I turned the page to each new herb, I was immediately greeted with a rich description of the herbÃƒÂ¢Ã ¬Ã Â„Ã¢s fragrance and flavor. This is particularly helpful to me. The authorsÃƒÂ¢Ã ¬Ã Â„Ã¢s depictions evoked such a vicarious sense of each herbÃƒÂ¢Ã ¬Ã Â„Ã¢s scent and taste that at times I thought I was actually smelling and tasting some of them! Next is a description of how the herb is used in cooking, as well as some of the dishes we all recognize that include it. For me, this book is an herbal compendium of info and ideas IÃƒÂ¢Ã ¬Ã Â„Ã¢ve never before found so neatly ÃƒÂ¢Ã ¬Ã Â“packagedÃƒÂ¢Ã ¬Ã Â• into a single volume. In addition to a summary of fragrance, flavor and culinary uses, each herbal introduction includes the herbÃƒÂ¢Ã ¬Ã Â„Ã¢s cultivation and propagation, as well as suggestions on harvesting and preservingÃƒÂ¢Ã ¬Ã Â•with a ÃƒÂ¢Ã ¬Ã Â“quickieÃƒÂ¢Ã ¬Ã Â• guide depicting five important descriptive and cultivation pointers across their respective title pages.

ÃƒÂ¢Ã ¬Ã Â“The Culinary HerbalÃƒÂ¢Ã ¬Ã Â• is a great reference and could even be used as a ÃƒÂ¢Ã ¬Ã Â“field guideÃƒÂ¢Ã ¬Ã Â• of sorts, as the photographs and descriptions are all I need to identify them. The consistency of information across the 97 herbs is flawless. I especially love the suggestions of ways to use each herb vis-ÃƒÂ¢Ã -vis which foods to pair it with and which herbs combine well for fragrance and flavor. To top it off, the lovely cover also makes this book a great addition to my decorative coffee table collection! I learned a lot from the section (up front) on smell and taste; and following roughly 260 pages on individual herbs, there are chapters on growing and harvesting, preserving the harvest, and using flavorful herbs in syrups, vinegars, pastes and butters. If you can own only one herb book, IÃƒÂ¢Ã ¬Ã Â„Ã¢d make it this one! ThereÃƒÂ¢Ã ¬Ã Â„Ã¢s a bounty of easy-to-digest info in relatively compact space thatÃƒÂ¢Ã ¬Ã Â„Ã¢s rounded out with gorgeous photos and hands-on suggestions we can easily apply. I think ÃƒÂ¢Ã ¬Ã Â“The Culinary HerbalÃƒÂ¢Ã ¬Ã Â• is the quintessential herb book IÃƒÂ¢Ã ¬Ã Â„Ã¢ve been ÃƒÂ¢Ã ¬Ã Â“seekingÃƒÂ¢Ã ¬Ã Â• since I bought my very first one from Rodale Books decades ago!

Three hundred pages plus of herbs you can use for cooking, with useful information on growing them, preserving them, and some recipes for them. From Ajowan to Wood Sorrel, via Catnip, Day Lily, Kaffir Lime, Monarda, Plantain, Shungiku. The authors include all the common herbs and lots of uncommon ones too. As they say: "We have written this book for gardeners who like to cook and cooks who want to grow the best-flavored culinary herbs, as well as for the everyday herbal enthusiast." Each herb gets a photo treatment, with growing information, taste descriptions, uses,

harvesting and preserving tips, and even a description of the variations available. The growing sections are wonderful, including troubleshooting tips. Sassafras, ginger, garlic, capers, peppers, sesame, roots, seeds leaves, flowers and fruits are included too, even herbs used only for teas, not for cooking. But I would have liked more drink recipes like for root-beer, ginger-ale and sassafras, and tips on making liquors with the herbs. As someone who has strong reactions to everything, I would have liked also an additional section for each herb, to explain the medicinal use if any, and effects it can have on sensitive people like me. I think it would make a great gift book for herb enthusiasts. I received a review-copy of the book. This is my honest review.

This is a beautiful and thorough collection of herbs that covers preferred growing conditions, harvesting, storage and use. With a title of The Culinary Herbal the only thing I felt was missing would've been more actual recipes for using all of these delightful herbs. Aside from that little disclaimer, I highly recommend it.*I received an ARC in exchange for an honest review*

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