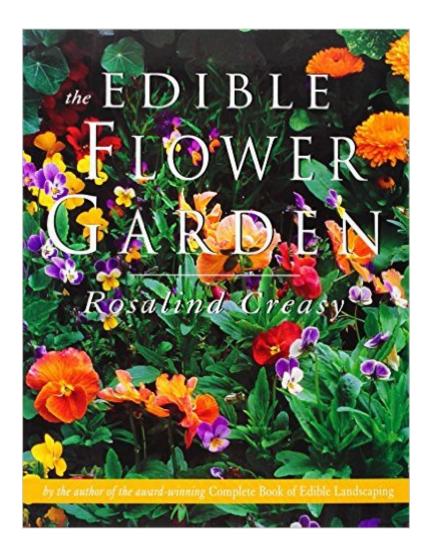
The book was found

The Edible Flower Garden (Edible Garden Series)





Synopsis

Learn how to grow lovely and fragrant flowers then use them create delicious meals with this beautifully illustrated flower gardening and cooking book. Anyone who picks up The Edible Flower Garden will be tempted to grow, harvest, and sample at least a few of the more than forty varieties of edible flowers. Among them you'll find more familiar food plantsâ "dill and mustard, for exampleâ "in addition to common flowers, such as tulips or roses. Author Rosalind Creasy's stunning photography and detailed plans for an edible flower garden make this a must-gave book for any flower gardener or home chef. Come along with Creasy on a tour in colorful pictures and careful diagrams and descriptions of her own flower gardens. Included is a tour of the edible flower gardens of Alice Waters famed Chez Panisse restaurant. Creasy catalogues each variety of flower and how to grow it, plus gives a myriad of delectable ideas on how to use the flower from candied violets and roses to decorate appetizers and cakes, to nasturtiums for a colorful shrimp salad, to day lily buds, pink clover and wild mustard flowers that are tossed together in a spectacular stir-fry.Favorite Recipes Include: Flower Butters Candied Flowers Tulip and Endive Appetizer Pineapple Sage Salsa Rose Petal Syrup Lavender Ice Cream And many moreâ |

Book Information

Series: Edible Garden Series Paperback: 112 pages Publisher: Periplus Editions (HK) ltd.; 1st edition (March 15, 1999) Language: English ISBN-10: 9625932933 ISBN-13: 978-9625932934 Product Dimensions: 8.5 x 0.4 x 11 inches Shipping Weight: 1.2 pounds (View shipping rates and policies) Average Customer Review: 4.6 out of 5 stars Â See all reviews (27 customer reviews) Best Sellers Rank: #299,577 in Books (See Top 100 in Books) #31 in Books > Cookbooks, Food & Wine > Main Courses & Side Dishes > Garnishes #151 in Books > Science & Math > Biological Sciences > Plants > Flowers #193 in Books > Cookbooks, Food & Wine > Cooking by Ingredient > Herbs, Spices & Condiments

Customer Reviews

I never thought I would crave flowers, but this book has made me turn a new leaf! Another great inspiration from the Edible Garden Series. This is a valuable reference book as it provides the

essentials to a successful garden in a format that is consistent and easy to read. It includes a complete encyclopedia of edible flowers with beautifully detailed photos that are good enough to eat! The photos make it easy for the beginner to learn the names of edible flowers and to easily identify all varieties. The author takes great care in listing any poisonious varieties that might be mistaken as edible. This book also contains sections on Planting and Maintenance, and Pest and Disease Control. It's an all-in-one tool. I plan to order the entire Edible Garden series. As soon as I finish one book, I'm hungry for the next!

I found the book beautifully illustrated and for the most part interesting and informative. I also found the book a bit vague and by no means comprehensive. I am a chef trying to acquire a colorful palate for my presentation but I did not find enough variety. I wondered why at least a list of more flowers wasn't included somewhere. Overall a very enjoyable book, especially the recepies...

Use what is fresh. In this case, that means the flowers too! In The Edible Flower Garden, Rosalind Creasy shares and explains the beautiful world of cooking with colorful and tasty flowers.Emphasis is given to creating gardens that will supply those flowers. It takes a lot of flowers for most recipes, so it is good to know how many of each to plant and when to harvest. While traditional herbal flowers like lavender and borage are included, there are also selections on vegetable flowers, as well as, some more unusual flowers like lilacs, apple blossoms and begonias.I particularly enjoyed Ms. Creasy's experiences with Alice Waters of Chez Panisse and the edible flower gardens they create to supply fresh flowers for their world renowned restaurant.Of course, the beautiful photos of the Edible Flower Canapes, the Pineapple Sage Salsa and the Rose Petal Sorbet weren't bad either.

This is a beautiful book to look at. And for a beginner it has some very useful information. But for me I was looking for a a more complete source of information. Will probably pass it on as a present to someone just getting started in using flowers in cooking.

The photography in this book is stunning. The information in the book is extremely well done. I love the way the book is set up. The recipes come last and make you want all of the flowers necessary to make them. I make organic rose petal jelly, so I am always on the look out for rose recipes, the rose petal sorbet is great. It can be made as a sorbet or as an ice cream with a bit of tweaking. I have enjoyed chive flower butter, but the first batch I made was a tad potent. The chive flower imparts a much stronger taste in much less volume. The photos are full of great ideas to decorate with the flowers. I often put flowers in pasta and salad, but had certianly never thought of serving my rose butter in roses! Great book all the way around.

We have been eating tasty nasturtium leaves and flowers in our salads for a few years now, my hubby has long enjoyed his fresh day lily buds, and I have enjoyed making festive ice cubes with embedded viola flowers. Then I found this wonderful book. It has definitely expanded our knowledge and enlivened our table. It has lovely 4-color plant photos, growing advice, plus yummy flower recipes. We had no idea that so many flowers were not only quite lovely, but also delightfully edible. I thought the book was so terrific, I got 2 more copies as gifts!

I have had a lot of fun with this book, both in the garden and re-assuring guests. I like to make some people nervous about digging in to a gorgeous platter of food with a few things they don't know if they are supposed to eat. Nice photographs and helpful commentary. When planning the garden for each season, this is the book I turn to for ideas about the finishing touches.

I loved this book! I've always wanted to incorporate flowers into my edibles but was never quite sure which ones to use or how to use them. Now I can add to my garden those plants that will also provide flowers for eating or decorating.

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