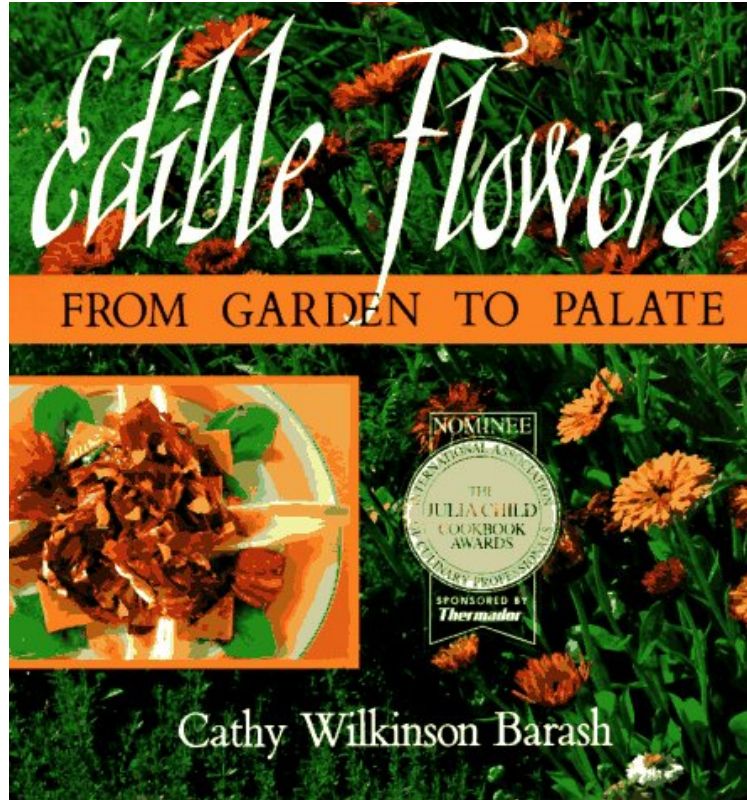


[DOWNLOAD] Edible Flowers: From Garden to Palate

Edible Flowers: From Garden to Palate

Cathy Wilkinson Barash

ebooks | Download PDF | *ePub | DOC | audiobook



[Download](#)

[Read Online](#)

#553432 in Books Fulcrum Publishing 1995-04-07 Original language: English PDF # 1 .69 x 8.60 x 9.06l, 1.90 #File Name: 155591246X264 pages | File size: 59.Mb

Cathy Wilkinson Barash : Edible Flowers: From Garden to Palate before purchasing it in order to gage whether or not it would be worth my time, and all praised Edible Flowers: From Garden to Palate:

0 of 0 people found the following review helpful. Edible Flowers - From Garden to Palate By R. Hurst This is a really lovely book that I've enjoyed for several years. Recently while getting ready to move I purchased another copy for a dear neighbor and friend for the holidays. I'm sure she will enjoy it as much as I have and will continue to remember her old neighbor! 0 of 0 people found the following review helpful. Five Stars By careful buyer one of best in print 0 of 0 people found the following review helpful. Five Stars By A book lover Very nice!

Edible Flowers showcases 280 recipes using edible flowers from herbs, vegetables, and ornamentals, including culture information for each of the 67 flowering plants.

Barash (Evening Gardens), a gardener, a writer and a photographer, here offers a more than generous anthology of ideas for bringing together flowers and foods at the table. The book is not recipes only. Barash also includes information about the etymological history of plant names, the plants' growing habits, how to cultivate them, identify them in the wild and gather them for eventual use in the kitchen. She makes an admirable effort to provide inventive and appealing offerings: "Candied Pea Blossoms on Salmon Toast Points," for example, lays 20 pea flowers on an

array of toast slices; clover finds its way into biscuits and pickles; lavender goes into soup, chutney, cookies, ice creams and fish dishes. It may seem fanciful to consider adding lilac blossoms to yogurt, then downing it, but she convinces, and sometimes entrances, with floral crossovers. And wisely, the author includes a list of poisonous plants and flowers, along with a generous bibliography. Photos not seen by PW. Copyright 1993 Reed Business Information, Inc. --This text refers to the Hardcover edition. --Publisher's Weekly This is the only really comprehensive book on growing edible flowers- it's a fascinating cuisine we have largely lost through neglect. Have an adventure and a nasturtium for dinner! --LA Garden Blog, "An Edible Gardening Bibliography" Edible flowers have become a trendy ingredient on restaurant menus over the past few years, but, as Barash points out, many cultures have been cooking with flowers for centuries. In her unique and informative guide, she offers 250 recipes that use both unusual and exotic flowers as well as blossoms from arugula, mint, and other plants more commonly associated with the kitchen. For each, she provides history and lore along with a few paragraphs of gardening advice, accompanied by color photographs for identification. The sophisticated recipes include contributions from restaurant chefs as well as Barash's own creations. Highly recommended. Copyright 1993 Reed Business Information, Inc. --This text refers to the Hardcover edition. --Library Journal About the Author Cathy Wilkinson Barash is best known as a garden writer, photographer, and lecturer and has been described as a gourmet horticulturist. Barash has been gardening, eating flowers, and cooking since she was a child. Her articles and photographs have appeared in the New York Times, Organic Gardening, New York magazine, Woman's Day, Home, Countryside, and others.