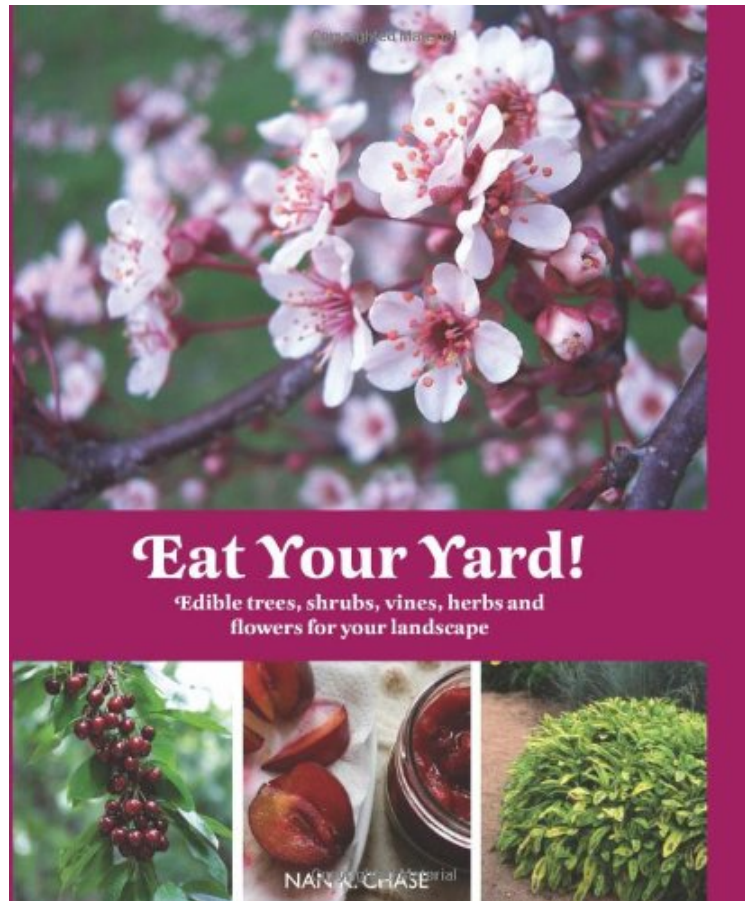


# Eat Your Yard: Edible Trees, Shrubs, Vines, Herbs, and Flowers For Your Landscape

Nan Chase

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#919739 in Books Nan Chase 2010-03-01 Original language: English PDF # 1 7.50 x .62 x 9.751, 1.44 #File Name: 1423603842160 pages Eat Your Yard Edible Trees Shrubs Vines Herbs and Flowers For Your Landscape | File size: 28.Mb

**Nan Chase : Eat Your Yard: Edible Trees, Shrubs, Vines, Herbs, and Flowers For Your Landscape** before purchasing it in order to gauge whether or not it would be worth my time, and all praised Eat Your Yard: Edible Trees, Shrubs, Vines, Herbs, and Flowers For Your Landscape:

1 of 1 people found the following review helpful. Nice book By Kindle Customer Easy information, great pictures, basic plants and trees. Quick read. I would recommend this book for basic simple go to perfect for the average gardeners. 1 of 1 people found the following review helpful. Eat Your Yard: Edible Trees, Shrubs, Vines, Herbs, and Flowers By Squirrel This book offers good information of what plants you can grow for edible species and information of the many, varieties that are edible. Photography is good and helpful in knowing what plants species look like. Also has ideas for cooking with plants by offering recipes. 0 of 0 people found the following review helpful. Love By Stephanie Darrow Love getting beautiful books. This is lovely with all its pictures and info. Looking forward to sitting

and relaxing with a cup of tea and this book.

Eat Your Yard! has information on 35 edible plants that offer the best of both landscape and culinary uses. Edible plants provide spring blossoms, colorful fruit and flowers, lush greenery, fall foliage, and beautiful structure, but they also offer fruits, nuts, and seeds that you can eat, cook, and preserve. Author Nan K. Chase shares her first-hand experience with gardening, which lends the reader landscaping ideas as well as special culinary uses for fruit trees, including the crabapple and quince, nut trees, such as the chestnut and almond, and covering herbs and vines like the bay, grape, lavender, mint, and thyme. She instructs how to harvest pawpaw, persimmon, and other wildflowers for your meal as well as figs, kumquats, olives and other favorites. Mixing the ordinary with the exotic, most of the plants, trees, and shrubs featured in Eat Your Yard! can grow almost anywhere. With recipes ranging from savory cherry sauce and pickled grape leaves to pomegranate molasses and roasted duck with dried-fruit chutney, Eat Your Yard! is much more than just a landscaping guide.

EAT YOUR YARD: Edible Trees, Shrubs, Vines, Herbs and Flowers for Your Landscape by Nan K. Chase, is both useful and beautiful because she has a feel for the dreams - and limitations - of the home gardener. Rose water plum compote and Mountain Farm citrus lavender marinade sound lovely, and doable. (Dominique Browning New York Times Sunday Book 2010-05-27) From the Inside Flap Eat Your Yard! Edible trees, shrubs, vines, herbs and flowers for your landscape Eat Your Yard! proves that you can have your beautiful landscape and eat it too! Sure, vegetables are nice, but you don't have to rip up your front lawn and plant scraggly squash in order to have a food-producing garden. Eat Your Yard! proposes a new way to use the garden more efficiently than ever. Edible fruit trees, shrubs, vines, herbs, and flowers provide beautiful blossoms, foliage, and structure, while also offering fruits, nuts, herbs, and seeds that you can eat fresh or preserve for year-round enjoyment. Author Nan K. Chase gives firsthand information and advice for growing 35 plants that offer the best landscape features and culinary use. Recipes ranging from savory cherry sauce to pickled grape leaves to mint wine to grilled yucca demonstrate the infinite culinary possibilities your yard can offer. Nan K. Chase writes about architecture and landscape design from her home in western North Carolina. She is the co-author of Bark House Style and author of Asheville: A History. Her work has also appeared in the New York Times, Smithsonian, Fine Gardening, Architectural Record, and Southern Living. She lives in Asheville, North Carolina, where she is a contributing editor of WNC Magazine. From the Back Cover Have your landscape and eat it too! Landscaping ideas and special culinary uses for: Fruit trees apple, cherry, peach, plum, pear, crabapple, quince Nut trees pecan, walnut, chestnut, almond, hazelnut Bushes Blueberry Herbs and vines bay, grape, nasturtium, kiwi, lavender, mint, rosemary, sage, thyme Hot-country choices fig, kumquat, lemon, lime, orange, olive, pomegranate Wildflowers pawpaw, persimmon, rose, sunflower, yucca, prickly pear Also features an overview and tips on preserving the harvest, including canning, pickling, dehydrating, freezing, juicing and fermenting