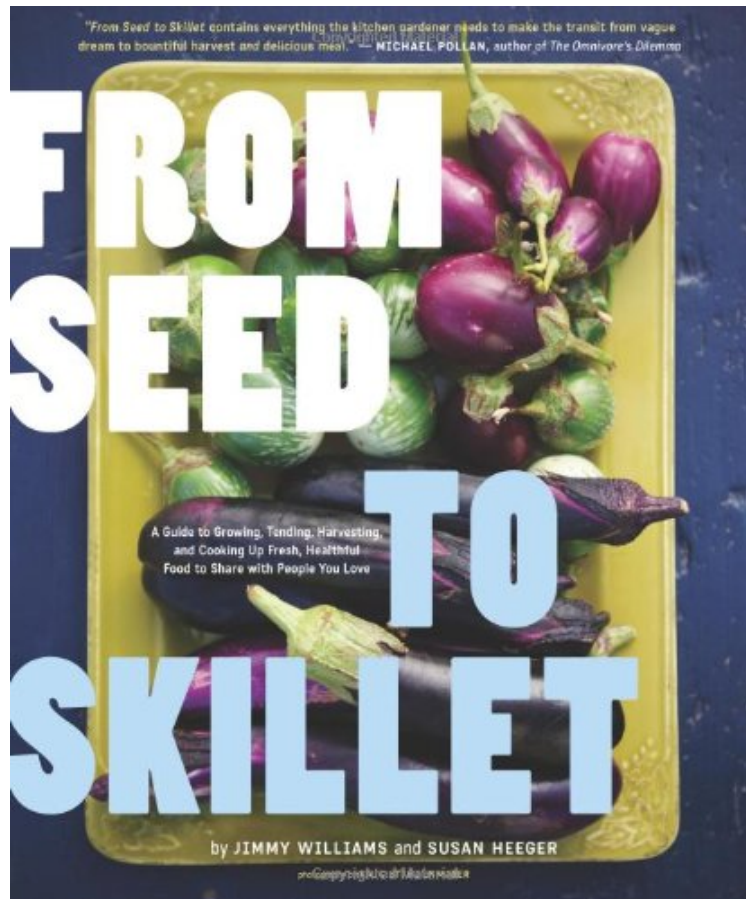


[Mobile book] From Seed to Skillet: A Guide to Growing, Tending, Harvesting, and Cooking Up Fresh, Healthy Food to Share with People You Love

From Seed to Skillet: A Guide to Growing, Tending, Harvesting, and Cooking Up Fresh, Healthy Food to Share with People You Love

Jimmy Williams, Susan Heeger

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Jimmy Williams, Susan Heeger : From Seed to Skillet: A Guide to Growing, Tending, Harvesting, and Cooking Up Fresh, Healthy Food to Share with People You Love before purchasing it in order to gauge whether or not it would be worth my time, and all praised From Seed to Skillet: A Guide to Growing, Tending, Harvesting, and Cooking Up Fresh, Healthy Food to Share with People You Love:

43 of 43 people found the following review helpful. Uniquely useful, beautifully written By G. Griffith I've been only organically curious to date, but I have two sisters who garden, Christmas is looming, and I knew they couldn't already have this just-released book. So after a little research I ordered one "test" copy. (As of now, there's not a lot of info on the page, but googling the book title turned up a publisher's site with sample PDFs and a worthwhile youtube video.) The

book is written 1st-person from Jimmy Williams' point of view, and he's a one-off. His stories bring to life his really unique background, with his both Native American and African/Gullah near ancestry. But each unusual story is there to illustrate concrete tips and techniques - e.g., how his grandmother used her rolling-pin as a time-saving gardening tool - he still uses one the same way. The style is vivid and brisk, engaging and inspiring, especially in the more anecdotal early chapters. The whole book is accessible and confidence-building for a garden-inexperienced reader like me, and doesn't assume any knowledge, though the very detailed discussions of techniques and special adaptations for urban growing in the later chapters build on the basic skills colorfully introduced early on. The middle chapters comprise a businesslike, highly practical, and comprehensive guide for getting started simply, growing from seeds (or seedlings), with, for example, alternative illustrated plans for creating beds in urban gardens; and moving on to wider subjects - how to prepare, water, and maintain the soil and garden through the seasons, and to expand it over time to include more variety, recommended plant pairings and rotation, etc. Williams shares a wealth of his own soil amendment recipes and cultivation techniques he developed himself or inherited, and provides book references and links to his favorite suppliers. I strongly suspect that the originality of his approaches and insights will be of interest to experienced gardeners, not only to beginners like me. Reading the book is like having a generous, enthusiastic, and highly experienced friend who is "opening the bag" to you on how he succeeds at what he loves. The next-to-last chapter covers his "edible A-list" of vegetables to grow and eat, with a page or two on each, including his tutorial on getting the best results, and listing his favorite varieties. The final chapter will likely be many readers' favorite - an excellent mini-cookbook of twenty traditional southern recipes from Williams' multi-sided background, updated for the modern kitchen and garden. Williams' very strong and agreeable personality carries throughout the book - his unique voice is strong even in the businesslike, practical sections - and the whole book comes across as personal. At the same time, the writing is elegantly fresh, economical, and readable - Heeger, the co-author, doesn't "speak," but in the strong flow and imagery of the prose, "From Seed to Skillet" is a wonderful literary collaboration. In his blurb on the cover, Michael Pollan picked exactly the right phrase in describing Williams and Heeger as a "fine coaching team." Finally, the book itself is beautiful - large and very handsomely printed, and filled with photography that is well-chosen, illustrates key processes, and is inspiring and plain luscious to look through. After reading it, I ordered a copy for each sister for Christmas (problem solved), and kept the test copy for myself. Enthusiastically recommended! 8 of 8 people found the following review helpful. Lucky us! Lucky you!

By AJL When we first started gardening a few years ago we struggled with the lack of information that was out in the gardening books, blogs, and forums about just how to grow our own food to eat. We bought many books, many of them best-sellers, and they were helpful... to a point. The garden the first year had some success, but not as much as we did once we met Jimmy Logan Williams. I guess you could say we're extremely lucky to see them every week at the farmers market. Not only do they have the most cheerful, happy, and yummy plants to buy, but those two are a wealth of information about gardening. And since they garden organically without man-made chemicals and pesticides, we knew we were getting the helpful information we really wanted. So I had to laugh when I finally got the book! I see they must answer the same questions over and over, because the questions we had asked over the many different weeks seeing them at the farmers market were there in the book! Starting seedlings outdoors, fertilizer mixes, specs on the garden boxes... all that information and more is in the book! Additionally, Jimmy would tell us what we could make with the plants we bought from him to grow. We got a collard tree from him because it looked so cool, knowing we could find a recipe for yummy collard green something or another. But then Jimmy would tell us how to make the burnt onion with collard greens. We didn't make it until we got the book, but let me tell you, this one recipe alone has become a staple in our household. Some burnt onion collard greens with bread and butter makes a really satisfying dinner at our house! I recommend this book to even experienced organic gardeners because of Jimmy's unique take on gardening that he learned himself through experience. And even if you already have a green thumb, the stories and recipes are worth it themselves! Lucky you now that you can have Jimmy helping in your garden too!

4 of 4 people found the following review helpful. Absolutely invaluable resource for the organic gardener

By Dawn Serra I am a first-time gardener. I've never tried to grow anything at all in my life (other than the odd house plant and most of them suffered miserable, neglected deaths). "From Seed to Skillet" is a beautiful information powerhouse for gardeners of all skill levels and interests. From planning a garden to understanding soil amendments, from compost and good bugs to companion planting and seed resources, this book has it all. It's exploding with ideas, tips, tricks, meaty information, and a great backstory. This is a MUST OWN for every organic gardener. I was inspired in every chapter and I'm happy to say my first season of organic gardening (using raised beds) is an enormous success. It's all about the soil, just like Mr. Williams says throughout the book. You'll need a highlighter, a notepad, and a pen to capture all of the things you want to remember as you're reading through this invaluable resource. Happy gardening!

Jimmy Williams learned all about vegetable gardening at the knee of his grandmother, a South Carolina native from a traditional Gullah community whose members were descendents of Caribbean slaves. He pays homage to his family history in this inspiring step-by-step guide to designing and planting a backyard vegetable garden and growing one's own food. With this essential garden manual, home gardeners can learn how easy it is to plan a garden, design and

construct growing beds, tend the crop without using harmful chemicals, harvest gorgeous vegetables, and cook a delicious feast using Jimmy's favorite family recipes.

About the AuthorUrban farmer and landscape designer Jimmy Williams oversees his growing grounds, plants edible gardens for clients, and dispenses cultivation and cooking tips, plus vegetable, herb, and fruit seedlings, at three Los Angeles farmers' markets. He grows and sells heirloom tomatoes from seeds that have been passed down from his great-great-grandmother. Susan Heeger is a long-time magazine and newspaper feature writer with a specialty in garden, design, home, lifestyle, and food stories. She lives in Los Angeles. Eric Staudenmaier is a photographer and home gardener based in Los Angeles.