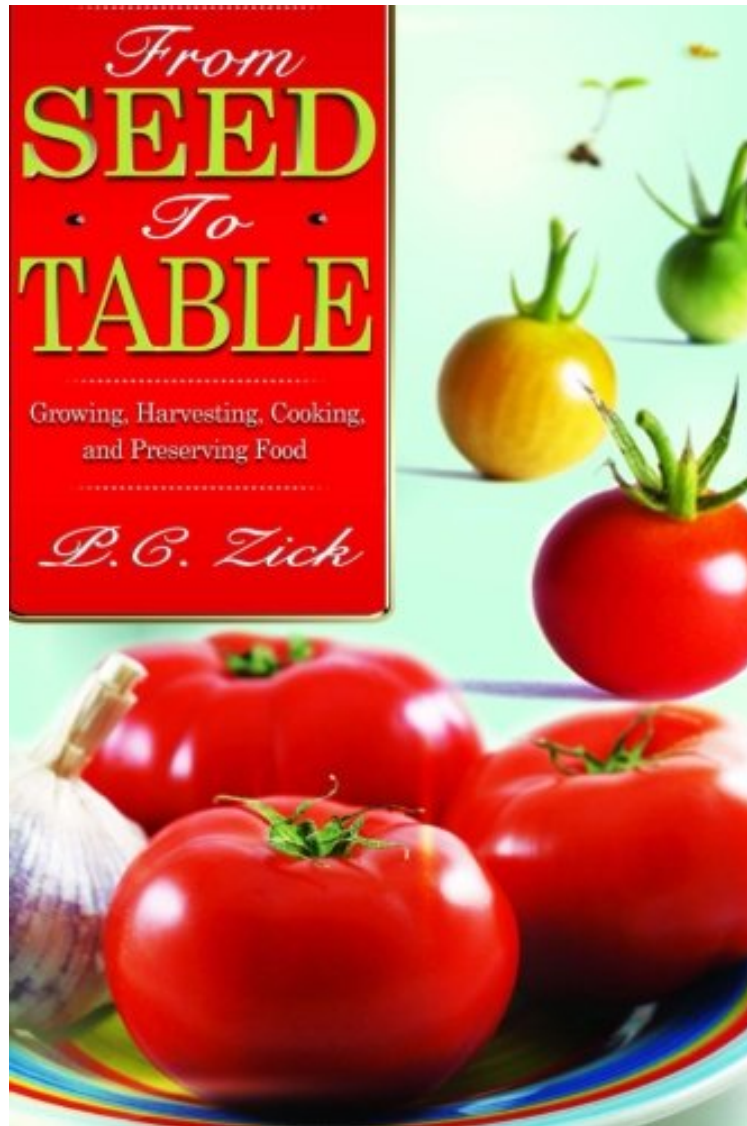


[Ebook free] From Seed to Table: Growing, Harvesting, Cooking, and Preserving Food

From Seed to Table: Growing, Harvesting, Cooking, and Preserving Food

P. C. Zick

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#2878110 in Books P C Zick 2013-11-23Original language:EnglishPDF # 1 9.00 x .15 x 6.00l, .21 #File Name: 098887824056 pagesFrom Seed to Table Growing Harvesting Cooking and Preserving Food | File size: 65.Mb

P. C. Zick : From Seed to Table: Growing, Harvesting, Cooking, and Preserving Food before purchasing it in order to gage whether or not it would be worth my time, and all praised From Seed to Table: Growing, Harvesting, Cooking, and Preserving Food:

0 of 0 people found the following review helpful. all about growing tomatoesBy Jbarr5From Seed to Table: Growing,

Harvesting, Cooking, and Preserving Food by P.C. Zick Very useful information about a couple that have been raising their own crops for many decades. They start with composting and give you a bit of information about that and what works for them. Goes through the seasons and even how to deter animals from your garden. Winter months and planning along with recipes, pictures but no nutritional information. I like the zucchini bread because it does not use butter and has lots of spices. Spring is mostly about planting the seeds and watching the crops. Recipes for that month also and how to preserve and freeze extra food so you don't have to buy it at the store. Summer follows again with its own recipes. What a treasure this book is! A KEEPER! 2 of 2 people found the following review helpful. Enjoyable and informative By JSI thoroughly enjoyed reading this book! Thanks for offering it on KDP promotion! This is a friendly book that makes you feel like you are just sitting and having a chat with a knowledgeable modern day homesteader. PC Zick has adapted a sustainable lifestyle with gardening and preserving in different climates, (Florida to Michigan to Pennsylvania) and urban to acreage. She shares her perspective in a manner that will benefit interested readers in varying locations. There are tips in there for the novice and the more experienced. Whether you get this on a kdp promotion day, Kindle prime, or pay the full price, the biggest investment with any book is the time spent to read it. This book is worth that investment. I plan to check out her other books as well. If you are reading this review trying to decide whether or not to purchase the book, stop deliberating, click to purchase, and start reading an enjoyable and informative book! Dr. Jennifer Shambrook, Author The Cornbread Bible: A Recipe Storybook I CAN CAN CHICKEN!! How to home can chicken to save money and time with quick, easy, tasty family recipes (I Can Can!! Frugal Living Series) I CAN CAN BEEF!! How to can beef to save money and time with quick, easy, delicious family recipes (I CAN CAN Frugal Living Series) 0 of 0 people found the following review helpful. A Wonderful Book By Jack Preston King From Seed to Table - Growing, Harvesting, Cooking, and Preserving Food is a delightfully personal account of gardening, both as fact and metaphor, in the lives of one long married couple. It is filled not only with very useful information about planning, starting, growing, harvesting, cooking and preserving fresh produce from your own garden, but also with personal stories and small town charm. The authors live in "Raccoon Township, Pennsylvania," for gosh sakes. It doesn't get much more down home charming than that!

Love gardening? Then here's the book to get you started on your 2014 garden. Tips and recipes for growing, preserving, and cooking bountiful produce right in your own backyard From Seed to Table offers the personal experiences of home gardening from one couple. Starting with winter, the book follows each season from the garden to the table. Gardening tips, as used by Robert and Patricia Zick in their western Pennsylvania vegetable garden, are given along with preserving tips and recipes throughout the whole year, including suggestions and recipes for canning and freezing vegetables. The Zicks hope some of their experience will inspire others to grow their own food and to eat local food as much as possible. While not an exhaustive reference for all gardening, preserving, and cooking techniques, it is filled with firsthand experience from an experienced gardener and a veteran cook.

This is a friendly book that makes you feel like you are just sitting and having a chat with a knowledgeable modern day homesteader. PC Zick shares her perspective in a manner that will benefit interested readers in varying locations. There are tips in there for the novice and the more experienced. - Dr. Jennifer Shambrook, Author From Seed to Table - Growing, Harvesting, Cooking, and Preserving Food is a delightfully personal account of gardening, both as fact and metaphor. It is filled not only with very useful information about planning, starting, growing, harvesting, cooking and preserving fresh produce from your own garden, but also with personal stories and small town charm. - Felix Whelan From the Author Together, my husband and I grow, nurture, harvest, eat, and preserve the vegetables from our garden. When we can't grow it, we try to buy and eat local as much as possible. There are plenty of books out there to give you the step-by-step instructions for starting a vegetable garden. In this book, we share our experience with gardening and preserving vegetables from our home in western Pennsylvania. I put together my Living Lightly blog posts from 2012 and 2013. When pulled together, the posts form a gardening journal. The vegetable recipes and canning and freezing guides are ones I've tested in our own kitchen. Most of all, we hope this book will encourage you to start your own garden. If that isn't possible, it might encourage you to seek out local produce at farmers' markets or local roadside stands. You won't save money gardening, if you measure in the hours it takes to grow and preserve the vegetables. The whole process - from Seed to Table - requires time and hard work. However, nothing satisfies us more than spending a morning preparing and canning quarts of our own pasta sauce or salsa. There's symmetry to the work as we do the tomato shuffle in our kitchen. Reminders throughout the winter months come whenever we eat a butternut squash from cold storage in the basement or savor steamed spinach frozen last May or open a jar of zucchini relish that goes on top of fish filets before baking. We wish for you happy gardening and healthy eating, and we hope our little book inspires you to take one small step from Seed to Table. About the Author P.C. Zick began her writing career in 1998 as a journalist. She's won various awards for her essays, columns, editorials, articles, and fiction. She describes herself as a "storyteller" no matter the genre. She's published five works of fiction and two nonfiction books. Prior to 2010, she wrote under the name Patricia C. Behnke. She was born in Michigan and moved to Florida in 1980. Even though she now resides in Pennsylvania with her husband Robert, she finds the stories of Florida and its people

and environment a rich base for her storytelling platform. Florida's quirky and abundant wildlife - both human and animal - supply her fiction with tales almost too weird to be believable. Her fiction contains the elements most dear to her heart, ranging from love to the environment. In her novels, she advances the cause for wildlife conservation and energy conservation. She believes in living lightly upon this earth with love, laughter, and passion. "This is one of the most exciting times to be an author," Ms. Zick says. "I'm honored to be a part of the revolution in writing and publishing."