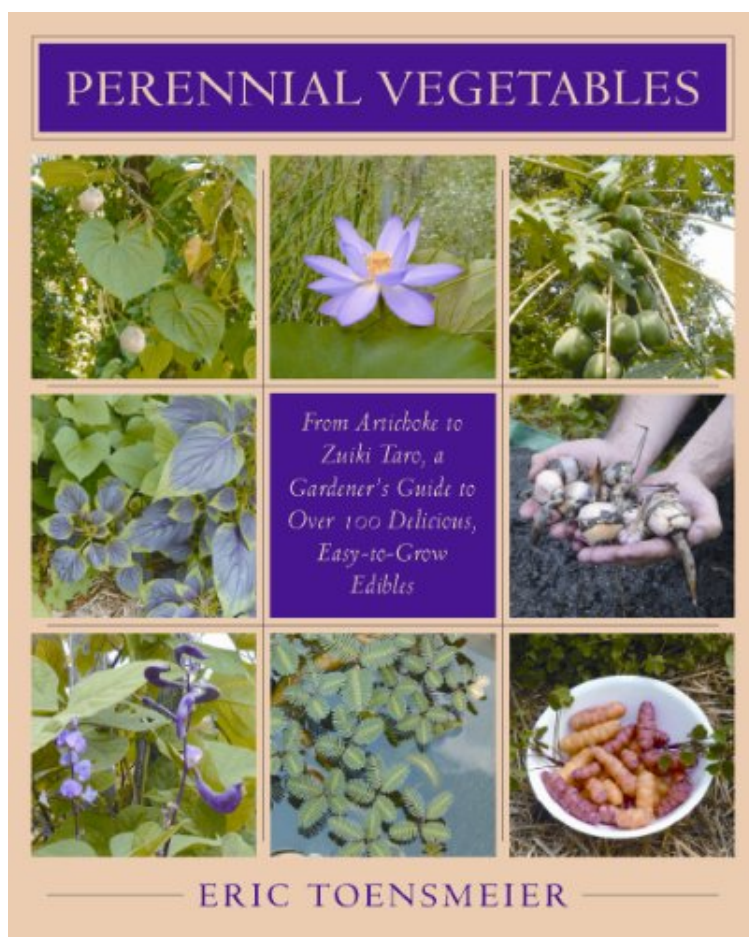


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Perennial Vegetables: From Artichokes to Zuiki Taro, A Gardener's Guide to Over 100 Delicious and Easy to Grow Edibles



Par Eric Toensmeier
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Description :

Prsentation de l'diteurThe garden that never stops giving. There is a fantastic array of vegetables you can grow in your garden, and not all of them are annuals. In Perennial Vegetables the adventurous gardener will find information, tips, and sound advice on less common edibles that will make any garden a perpetual, low-maintenance source of food. Imagine growing vegetables that require just about the same amount of care as the flowers in your perennial beds and borders--no annual tilling and planting. They thrive and produce abundant and nutritious crops throughout the season. It sounds too good to be true, but in Perennial Vegetables author and plant specialist Eric Toensmeier (Edible Forest Gardens) introduces gardeners to a world of little-known and wholly underappreciated plants. Ranging beyond the usual suspects (asparagus, rhubarb, and artichoke) to include such "minor" crops as ground cherry and ramps (both have found their way onto exclusive restaurant menus) and the much sought-after, antioxidant-rich wolfberry (also known as

goji berries), Toensmeier explains how to raise, tend, harvest, and cook with plants that yield great crops and satisfaction. Perennial vegetables are perfect as part of an edible landscape plan or permaculture garden.

Profiling more than a hundred species, with dozens of color photographs and illustrations, and filled with valuable growing tips, recipes, and resources, *Perennial Vegetables* is a groundbreaking and ground-healing book that will open the eyes of gardeners everywhere to the exciting world of edible perennials.

Part of the allure of perennial gardening is the fact that a gardener can plant something once and enjoy it for several years, a benefit that has rarely been extended to vegetable gardeners. Save for such stalwarts as asparagus and rhubarb, most edible crops can be used only annually. Thanks to Toensmeier, gardeners need no longer be frustrated by such limitations. From air potatoes to water celery, Turkish rocket to Malabar gourd, there are more than 100 new species of edible plants. After addressing such cultural basics as site selection and preparation, Toensmeier explains why each plant is an excellent perennial vegetable crop. Now

that such items are making their way onto trendy restaurant menus and health-store shelves, Toensmeier's groundbreaking guide is destined to become the bible for this new class of edible gardening. Carol Haggas
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Presentation de l'diteur
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