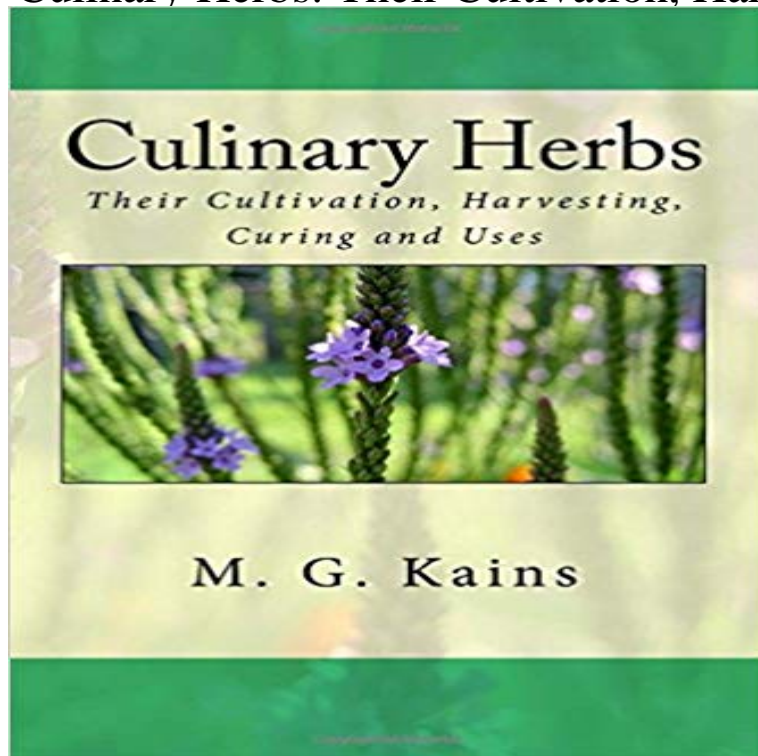


Culinary Herbs: Their Cultivation, Harvesting, Curing and Uses



In these days of jaded appetites, condiments and canned goods, how fondly we turn from the dreary monotony of the dainty menu to the memory of the satisfying dishes of our mothers! What made us, like Oliver Twist, ask for more? Were those flavors real, or was it association and natural, youthful hunger that enticed us? Can we ever forget them; or, what is more practical, can we again realize them? We may find the secret and the answer in mothers garden. Lets peep in.

First published in 1912, M. G. Kains CULINARY HERBS: THEIR CULTIVATION, HARVESTING, CURING AND USES is at once a down to earth guide to organic, chemical free cultivation, preparation and savory use of the 36 herbs most essential to every great cooks cupboard, and an inspiring and poetic love song to the culinary charm of these tantalizing enhancements to both flavor and health. Botanically, herb refers to any annual or perennial plant with a non-woody stem. However, the term herb has come to cover plants that have a specific benefit to mankind. Some even consider them to be the highest quality food known to the human race. We have been using herbs for thousands of years, both for flavoring food and for healing. Theyre versatile, easy to grow either in the garden or in pots on the window sill and can be used fresh, dried or frozen.

This is the classic guide to both common and obscure herbs; a discussion of their properties, uses, cultivation strategies and much more. CONTENTS Preface

A Dinner of Herbs Culinary Herbs Defined History Production of New Varieties Status and Uses Notable Instance of Uses Methods of Curing Drying and Storing Herbs as Garnishes Propagation, Seeds Cuttings Layers Division Transplanting Implements Location of Herb Garden The Soil and

Its Preparation Cultivation Double
Cropping Herb Relationships The
Herb List: Angelica, Anise, Balm,
Basil, Borage, Caraway, Catnip, Chervil,
Chives, Clary, Coriander, Cumin, Dill,
Fennel, Finocchio, Fennel, Flower,
Hoarhound, Hyssop, Lavender, Lovage,
Marigold, Marjoram, Mint, Parsley,
Pennyroyal, Peppermint, Rosemary,
Rue, Sage, Samphire, Savory, Summer
Savory, Winter Southernwood, Tansy,
Tarragon, Thyme

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