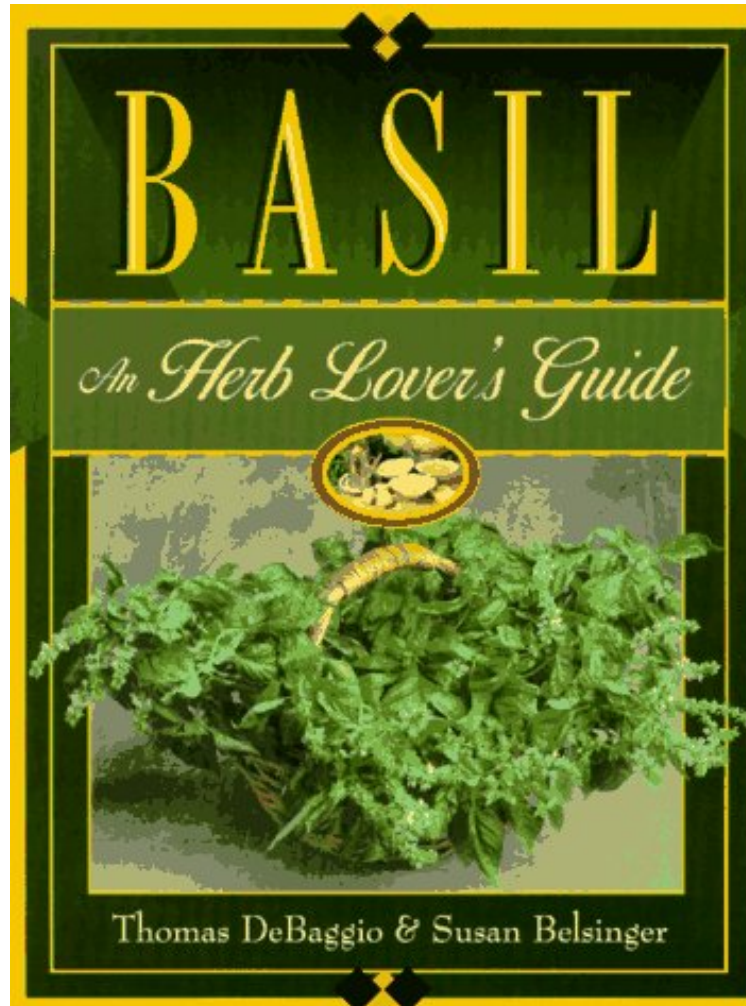


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Basil: An Herb Lover's Guide

Thomas DeBaggio, Susan Belsinger

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Thomas DeBaggio, Susan Belsinger : Basil: An Herb Lover's Guide before purchasing it in order to gauge whether or not it would be worth my time, and all praised Basil: An Herb Lover's Guide:

0 of 0 people found the following review helpful. Those that have just grown the traditional sweet basil will want to expand their herb garden to ...By Kay Robbins I have been a gardener for many decades but learned so much from this book. I think anyone that has had less success than they wanted growing basil would benefit from the information. Those that have just grown the traditional sweet basil will want to expand their herb garden to add some of the other types described in this book. There are so many good recipes that I wish winter would go away so I get have fresh basil growing to start cooking. I like this book so much that I am ordering another copy for a gift. 0 of 0 people found the following review helpful. Basil, an herb with an interesting past. By Tommy J. Shupe I used this source in preparation for a program, a friend had it and thought I would like it. I loved the history of Basil. It is much older herb

than I originally thought and the history was fascinating especially, how it was introduced to Europe and US. Thank you for the prompt service in mailing this to me; I am re-reading it and enjoying it once again. 5 of 5 people found the following review helpful. As expected By Bruce J. Long I bought this book as a newbie in the herb gardening world. I read all the reviews--made sure I was getting exactly what I was looking for. This book has not only met my expectations --but, in many ways, has exceeded them. If you truly want to learn about Basil--read this book!!!

Thoroughly explores basil, demystifying the cultivation and propagation. Includes 36 recipes, from appetizers, soups, breads, and salads to main dishes, sauces, desserts, and beverages.

From Booklist According to DeBaggio, Linnaeus in 1792 could name eight species of basil, arguably the most popular culinary herb today. A wealth of varieties are available with distinctive aromas, flavors, and forms--enticing cooks and gardeners alike. DeBaggio's enthusiastic guide celebrates basil's origins, delves into its lore, explains the compounds produced by the plant's "little chemical factory," and offers cultural advice. Most of all, DeBaggio helps clarify the many types of basil. Whether growing basil for its beauty or purchasing plants to harvest, lovers of this ancient herb can utilize the guide's up-to-date information and will enjoy Belsinger's appealing array of recipes. Alice Joyce Basil takes the reader on an ambrosial journey of flavor and fragrance. The first part of Basil covers every aspect of the history, planting, growing, harvesting, and storing basil in all its varieties. The latter part of Basil is dedicated to some of the most mouthwatering, appetite generating recipes any herb lover could hope for. From "Salad with Purple and Lettuce Leaf Basils" and "Corn and Roasted Red Pepper Pudding" to "Italian Style Pesto" and "Citrus Sorbet with Opal Basil", Basil is one book that will be taken down from the kitchen cookbook shelf and browsed through again and again and again. -- Midwest Book