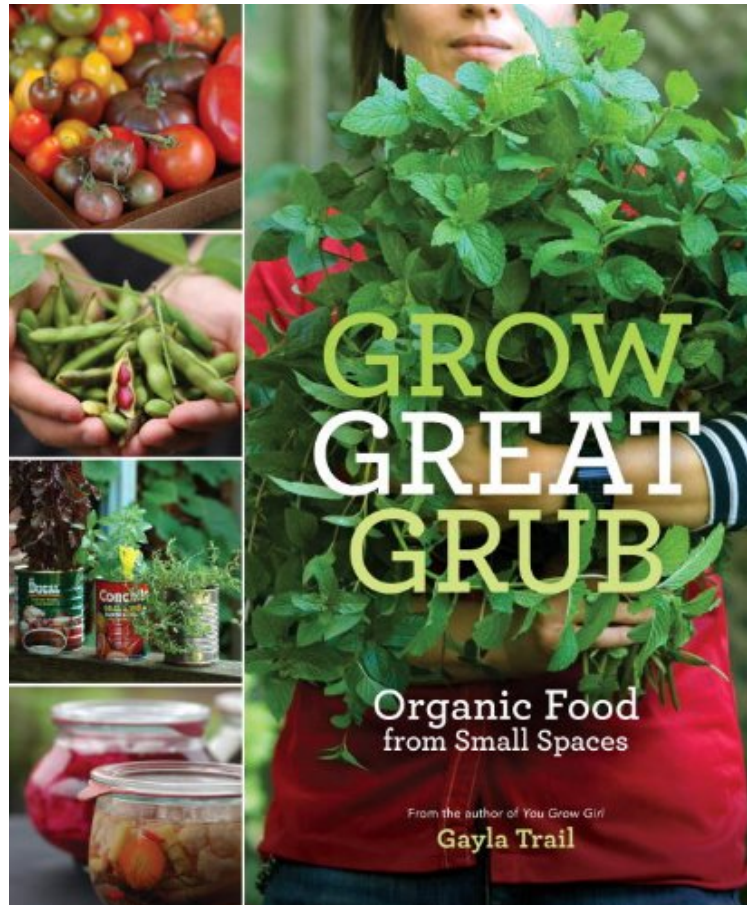


(Read free) Grow Great Grub: Organic Food from Small Spaces

Grow Great Grub: Organic Food from Small Spaces

Gayla Trail

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Gayla Trail : Grow Great Grub: Organic Food from Small Spaces before purchasing it in order to gage whether or not it would be worth my time, and all praised Grow Great Grub: Organic Food from Small Spaces:

2 of 2 people found the following review helpful. Wonderful urban/container gardening primer!By Christopher BarrettI was just getting started with a little urban container gardening and checked this out at the library (along with several others). I was quite impressed with this book in particular. The author does a great job of breaking everything down for novices and experts alike. She shows various ways of using space well and describes many of the ideal plants for small space growing. Included are several options for containers, many using things you might find around. There are sections on composting, pests, diseases, and year round growing.This can and should be the only book you would ever need for small scale urban farming.3 of 3 people found the following review helpful. Wonderful Garden GuideBy Kristi SwedeI've been growing my family's, and now my own, vegetables for over 17 years, ever since I filled in my kids' sandbox with soil and compost and planted my first seeds. I've got a solid library of gardening books, and try to add one each spring to help me plan my garden, or learn about a particular plant I enjoy raising. This year I chose Grow Great Grub, and I was thrilled when it arrived.From the moment I opened this fresh garden book, I was

drawn in and found new information, luscious pictures, and (some) recipes that made me eager for this year's harvest. Gayla Trail's book seems perfect for the new gardener with just a windowsill or balcony, but she has plenty to offer the suburban gardener with years of experience - me. I'm delighted that I picked this book to add to my gardening library. It's giving me plenty of ideas on compost, watering, new plants to try, and better ways to raise old favorites. And it's just a great read, too. Past year's purchases have included: All New Square Foot Gardening: Grow More in Less Space! Complete Hydrangeas The Winter Harvest Handbook: Year Round Vegetable Production Using Deep Organic Techniques and Unheated Greenhouses Lasagna Gardening: A New Layering System for Bountiful Gardens: No Digging, No Tilling, No Weeding, No Kidding! 3 of 3 people found the following review helpful. Perfect Book for Beginner! By Isikora I LOVE this book! I know nothing about gardening and chose to start my first garden in 2011. I purchased this book to help guide me through the process. The book is laid out very simply and gives the reader a great understanding of when to sow, plant, harvest, and prep for fall crops. The book does a great job of explaining how to build a raised bed, plant in containers, etc. The book gives several examples of how to garden so that you don't have to garden only one way. If you have a lot of space, you can plant the traditional way. If you have very little space, the book gives you instruction on how to plant various vegetables, fruits, and herbs in containers. The book also addresses pests, canning and storing your crops, and even provides you with recipes. This is a wonderful book with beautiful photos. I would recommend to anyone who is new to gardening!

Your patio, balcony, rooftop, front stoop, boulevard, windowsill, planter box, or fire escape is a potential fresh food garden waiting to happen. In *Grow Great Grub*, Gayla Trail, the founder of the leading online gardening community (YouGrowGirl.com), shows you how to grow your own delicious, affordable, organic edibles virtually anywhere. *Grow Great Grub* packs in tips and essential information about: - Choosing a location and making the most of your soil (even if it's less than perfect)- Building a raised bed, compost bin, and self-watering container using recycled materials- Keeping pests and diseases away from your plants the toxin-free way- Growing bountiful crops in pots and selecting the best heirloom varieties- Cultivating hundreds of plants, from blueberries to Thai basil, to the best tomatoes you'll ever taste - Canning, and preserving to make the most of your garden's generosity - Green-friendly, cost-saving, growing, and building projects that are smart and stylish- And much more! Whether you're looking to eat on a budget or simply experience the pleasure of picking tonight's meal from right outside your door, this is the must-have book for small-space gardeners no backyard required. GAYLA TRAIL is the creator of the acclaimed top gardening website yougrowgirl.com. Her work as a writer and photographer has appeared in publications including *The New York Times*, *Newsweek*, *Budget Living*, and *ReadyMade*. A resident of Toronto who has grown a garden on her rooftop for more than 10 years, she is the author of *You Grow Girl: The Groundbreaking Guide to Gardening*.

.com Recipe from *Grow Great Grub*: Root Vegetable Fries
Ingredients: 1 large carrot 1 large potato 1 large sweet potato 1 large beet 2 tablespoons olive oil 1 teaspoon chopped fresh thyme 1/2 teaspoon chopped fresh rosemary Salt and pepper
Roasted potatoes are good and all, but a roasted root vegetable medley is just as easy to make and a little bit fancy, too. Substitute any root vegetable, including starchy potatoes, turnip, parsnip, celery root, or rutabaga. While the veggies are roasting, toss a garlic bulb or two into the pan at about the 30-minute mark--the result: easy, creamy garlic! Yum.
1. Preheat the oven to 400F. Cut the vegetables into 1/2"-wide spears and toss in a roasting pan with olive oil and herbs to coat. Keep the peels on; that's where the vitamins are.
2. Roast for approximately 40 minutes, turning regularly until all sides have turned a golden brown and the fries are cooked straight through. Serves 24
About the Author
GAYLA TRAIL is the creator of the thriving online community YouGrowGirl.com. She is a regular contributor to magazines and frequently speaks on urban gardening, ecology, and community at major garden events. Her work as a writer and photographer has appeared in the *O Magazine*, *New York Times*, *Newsweek*, *The Globe and Mail*, *Organic Gardening Magazine*, *ReadyMade*, *Domino*, *Budget Living*, *Garden Making*, *Gardening Life*, *Gardens Illustrated*, *LA Times*, *Life Magazine*, and more. She is a frequent speaker and spokesperson on the topics of urban gardening, ecology, home preserving, and community.
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