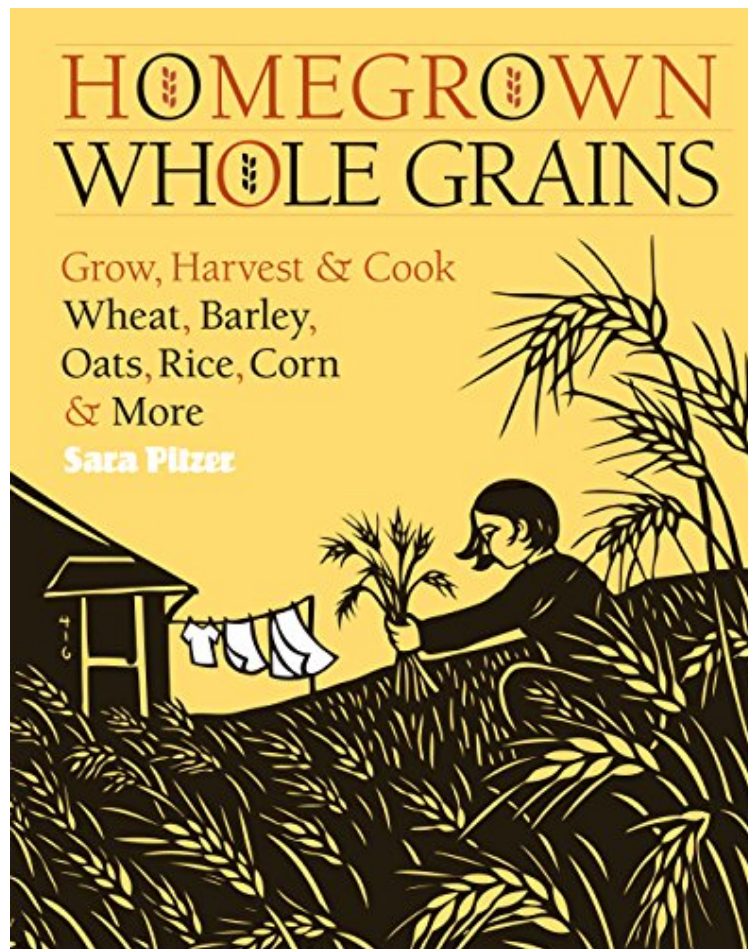


(Online library) Homegrown Whole Grains: Grow, Harvest, and Cook Wheat, Barley, Oats, Rice, Corn and More

Homegrown Whole Grains: Grow, Harvest, and Cook Wheat, Barley, Oats, Rice, Corn and More

Sara Pitzer

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Sara Pitzer : Homegrown Whole Grains: Grow, Harvest, and Cook Wheat, Barley, Oats, Rice, Corn and More before purchasing it in order to gauge whether or not it would be worth my time, and all praised Homegrown Whole Grains: Grow, Harvest, and Cook Wheat, Barley, Oats, Rice, Corn and More:

3 of 3 people found the following review helpful. Wonderful Grain Book! By Tedinski Truly covers all that you need to know to start growing small plots of grain at home. In not much room, you can provide a significant portion of your food grains each year! Excellent resources list toward the back, for buying all those little things that USED to be common in every toolshed, but you don't see around any more. Seed distributors, tools, scythes, lists for everything. I highly recommend this book! 2 of 2 people found the following review helpful. Great resource on growing grains! By Stuart This was a great resource on growing grains. Based on the information here, I decided to try to grow oats and

barley in my wet and cool northern climate. The hull-less varieties I selected grew well enough, but the barley soon succumbed to aphids that loved the thick, juicy stems. The oats with their thin stems didn't attract any aphids, but the seed heads didn't open properly due to mold forming on the husks. It was a tedious job to squeeze the seeds out of the seed husks. The book is a great introduction to growing grains and also gives recipes for each type of grain. 1 of 1 people found the following review helpful. Interesting little book on growing grains By A. Burchfield written more for the gardener who wants to experiment with something different. You get short summaries of pretty much all the details you'd really need to get started. I found it kind of vague as to yields for grain types (no "plant square feet to feed people") but appreciated the advice to try a small first planting because you might find the work involved to be too much. Not a farmers book but a home gardeners book. Recipes given for each grain too. At the back there's a resource list for grain, tools, internet information, even a few books.

Learn to grow, harvest, store, grind, and cook nine popular whole grains. Sara Pitzer provides complete instructions for growing your own wheat, corn, barley, millet, oats, rice, rye, spelt, and quinoa, as well as recipes for using these grains in tasty dishes. Cultivating these crops is surprisingly easy, and it takes less space than you might imagine with just 1,000 square feet of growing space in your backyard, you can grow enough wheat to supply ingredients for 50 loaves of delicious fresh bread.

About the Author Sara Pitzer is the author of *Homegrown Whole Grains* and more than a dozen cookbooks and travel guides. She has studied and written about grains in Amish country in central Pennsylvania, in the southeastern United States, and in California. More recently, she has studied small-scale rice growing in Thailand and quinoa production in Peru. She lives in North Carolina.