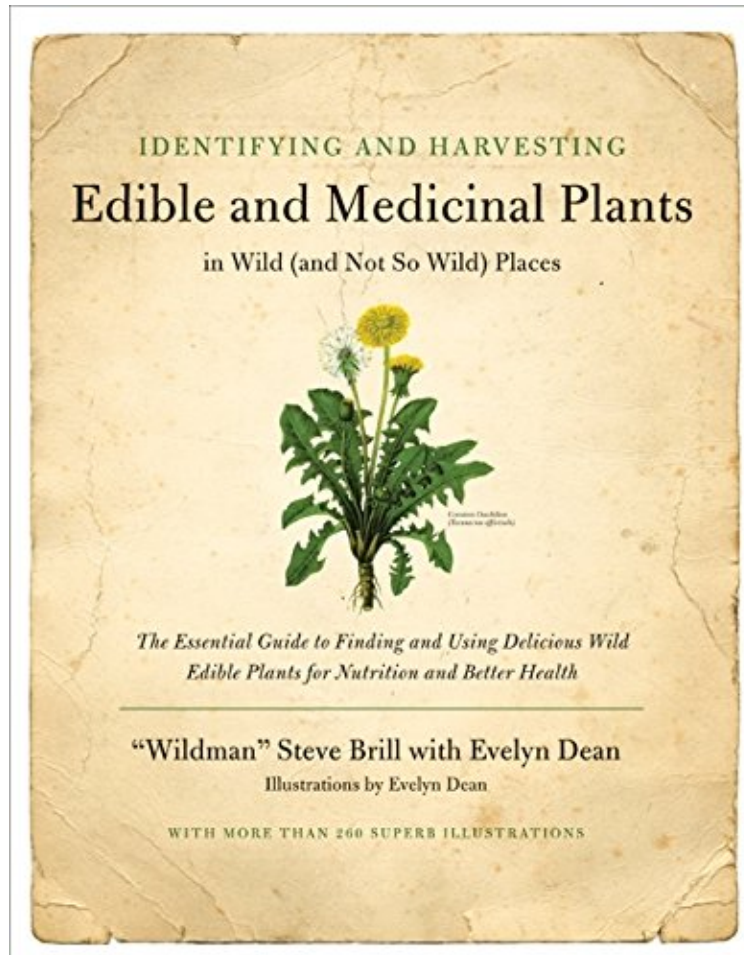


## Identifying and Harvesting Edible and Medicinal Plants in Wild (and Not So Wild) Places

*Steve Brill, Evelyn Dean*

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#18001 in Books HarperCollins 1994-05-20 1994-05-20Original language:EnglishPDF # 1 10.88 x .84 x 8.50l, 1.75 #File Name: 0688114253336 pagesIdentifying and Harvesting Edible and Medicinal Plants | File size: 21.Mb

**Steve Brill, Evelyn Dean : Identifying and Harvesting Edible and Medicinal Plants in Wild (and Not So Wild) Places** before purchasing it in order to gage whether or not it would be worth my time, and all praised Identifying and Harvesting Edible and Medicinal Plants in Wild (and Not So Wild) Places:

0 of 0 people found the following review helpful. Good referenceBy Kindle CustomerGood reference but the layout takes a bit of getting used to. Well worth the investment.1 of 1 people found the following review helpful. More thorough than you could imagineBy PrettysmartideasI am very happy with this book. It is very well written and has a number of very nice illustrations.I bought the book to comply with a class assignment to get a book on foraging. It being by Steve Brill, with whom I was hoping to take a foraging tour at the time, made it even better. I'll admit that I

just looked at the pictures and read about the plants, having no clue if I will remember them when I am actually "in the wild". I suppose that, if I ever get to go foraging, I will just get some stuff, then come home and look it up in this book. 0 of 0 people found the following review helpful. Five Stars By Debra K. Bagwell Interesting book if your trying to learn more about edible plants.

Identifying and Harvesting Edible and Medicinal Plants in Wild (and Not So Wild) Places shows readers how to find and prepare more than five hundred different plants for nutrition and better health. It includes information on common plants such as mullein (a tea made from the leaves and flowers suppresses a cough), stinging nettle (steam the leaves and you have a tasty dish rich in iron), cattail (cooked stalks taste similar to corn and are rich in protein), and wild apricots (an infusion made with the leaves is good for stomach aches and digestive disorders). More than 260 detailed line drawings help readers identify a wide range of plants -- many of which are suited for cooking by following the more than thirty recipes included in this book. There are literally hundreds of plants readily available underfoot waiting to be harvested and used either as food or as a potential therapeutic. This book is both a field guide to nature's bounty and a source of intriguing information about the plants that surround us.

From the Back Cover Identifying and Harvesting Edible and Medicinal Plants in Wild (and Not So Wild) Places shows readers how to find and prepare more than five hundred different plants for nutrition and better health. It includes information on common plants such as mullein (a tea made from the leaves and flowers suppresses a cough), stinging nettle (steam the leaves and you have a tasty dish rich in iron), cattail (cooked stalks taste similar to corn and are rich in protein), and wild apricots (an infusion made with the leaves is good for stomach aches and digestive disorders). More than 260 detailed line drawings help readers identify a wide range of plants -- many of which are suited for cooking by following the more than thirty recipes included in this book. There are literally hundreds of plants readily available underfoot waiting to be harvested and used either as food or as a potential therapeutic. This book is both a field guide to nature's bounty and a source of intriguing information about the plants that surround us. About the Author Naturalist-Author "Wildman" Steve Brill has been leading public foraging tours in parks throughout the greater New York area since 1982. He works with schools, day camps, environmental organizations, museums, parks departments, nature centers, scouts, garden clubs, and educational farms, from March to December. His Identifying and Harvesting Edible and Medicinal Plants in Wild (and Not-So-Wild) Places (HarperCollins Publishers, 1994) is considered a classic on the subject. His innovative Wild Vegan Cookbook (Harvard Common Press, 2002) is changing the way people think of preparing gourmet food. His Shoots and Greens of Early Spring in Northeastern North America (self-published, 1986 and 2008) teaches people how the foraging season begins, and his Foraging With the Wildman DVD series, along with the website he created, is showing people how it's all done. But he's still best known for having been handcuffed and arrested by undercover New York City park rangers for eating a dandelion in Central Park!