



*season cookbook with 120 recipes from Barbara, a master cook as well as master gardener, who shows how to transform your fruits and vegetables into mouthwatering dishes, from Stuffed Squash Blossom Fritters to Red Thai Curry with Fall Vegetables to Hazelnut Torte with Summer Berries. And it's a step-by-step garden guide that works no matter how big or small your plot, with easy-to-follow instructions and plans for different gardens. It covers size of the garden, nourishing the soil, planning ahead, and the importance of rotating crops—yes, even in your backyard. And, at the core, individual instructions on the crops, from the hardy and healthful cabbage family to fourteen essential culinary herbs. Eating doesn't get any more local than your own backyard. "Beautifully photographed and illustrated . . . Provides a thorough and accessible discussion of how to grow food, what to grow, how to get the most from your garden and finally, how to make it all taste delicious." —Minnesota State Horticultural Society*

*This book guides architects, landscape designers, urban planners, agronomists and society on the implementation of sustainable rooftop farming projects. The interdisciplinary team of authors involved stresses the different approaches and the multi-faceted forms that rooftop farming may assume in any context. While rooftop farming experiences are sprouting all over the world the need for scientific evidence on the most suitable growing solutions, policies and potential benefits emerges. This volume brings together existing experiences as well as suggestions for planning future sustainable cities.*

*Verde sostenibile*

*How to Grow and Use Wheatgrass to Maximize Your Health and Vitality*

*Orto e piante da frutto*

*The Little Book of Cacti and Other Succulents*

*L'altra agricoltura*

*The Wheatgrass Book*

*Their Vision, Chemical Senses, and Language*