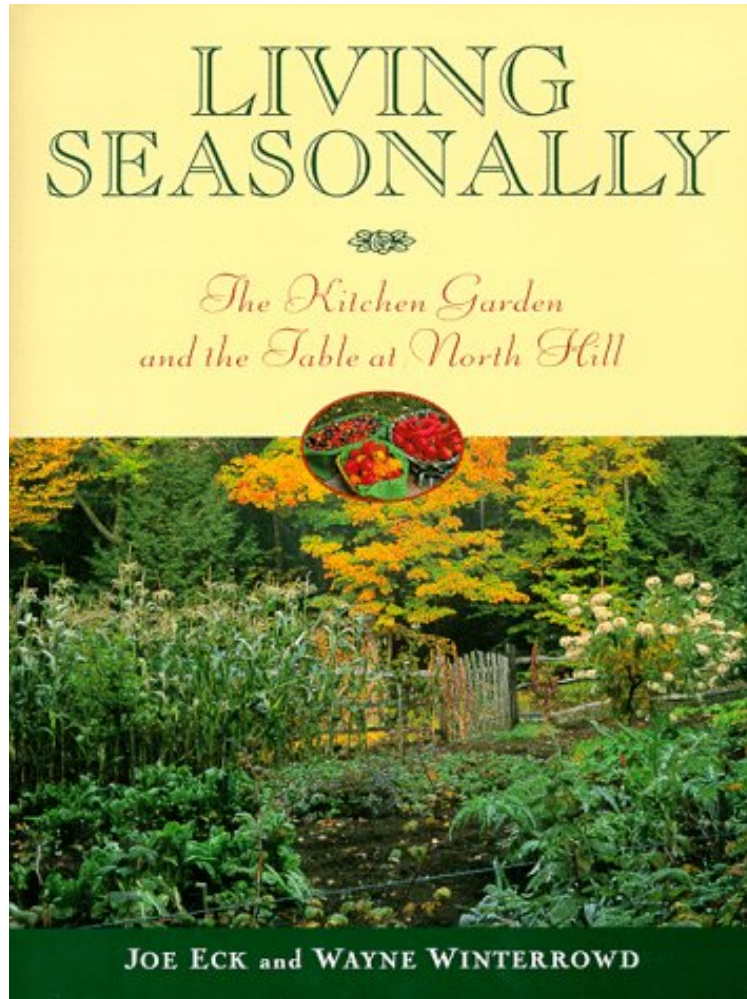


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## Living Seasonally: The Kitchen Garden and the Table at North Hill

*Joe Eck, Wayne Winterrowd*

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**Joe Eck, Wayne Winterrowd : Living Seasonally: The Kitchen Garden and the Table at North Hill** before purchasing it in order to gage whether or not it would be worth my time, and all praised Living Seasonally: The Kitchen Garden and the Table at North Hill:

1 of 1 people found the following review helpful. A beautifully written love story about gardening and seasonal eating.By BillBeautifully written. The authors are gifted writers with a wonderful appreciation of gardening and seasonal eating. This stands as one of the finest books I've ever read about the joys of gardening and the very finest about the joys of seasonal eating. Very highly recommended.0 of 1 people found the following review helpful. Five StarsBy BrandonQuick and great book19 of 19 people found the following review helpful. Living well...By Dianne FosterFor a number of years, I attended gardening workshops sponsored by the National Wildlife Federation and Brooklyn Botanical Garden held at the NWF Headquarters in Vienna Virginia. These workshops were always

thematic, covering topics such as 'growing perennials' or 'regional gardening'. On more than one occasion I heard Joe Eck or Wayne Winterrowd speak about their home and garden at North Hill Vermont. Their talks reflected the various stages of change they experienced as they renovated their old house and developed their grounds. I particularly remember the oohs and ahs when they showed us slides of their perennial beds. "Living Seasonally" continues the story first described in their book "A Year at North Hill: Four Seasons in a Vermont Garden." In this book they leave the perennials for the vegetable patch. Eck and Winterrowd are now working in patch number five. "Living Seasonally" is a cross between a coffee table book and a garden guide, though for practical purposes the book is more the former than the latter. Much can be gleaned from the book as it is filled with all sorts of useful tidbits and wonderful photographs, but it is not a "how-to garden" book per se. Also, it covers life in a Vermont garden which is not like life in any other part of the U.S. The authors point this out over and over, but some will forget. For one thing, the growing season is short in Vermont (about two months before global warming) and much of the garden work is done in frozen ground or under grow lights in the green house. For another, some plants that thrive in the cool Vermont summers, don't thrive elsewhere in the U.S. and vice versa. Growing vegetables is tricky. Planting dates must be attended to with rigor and special consideration must be given the "ground" work. The reason Eck and Winterrowd are working in vegetable patch number five is because the other four patches did not work out. They are quite forthcoming in the reasons why the other patches were best abandoned for other types of vegetation. This is an interesting book with lots of anecdotal material that may or may not prove relevant to gardeners outside Vermont. I read from mere curiosity more than anything. Much of what they describe for their garden in Zone 4 or 5 will not work in my Virginia patch in Zone 7. I do like their photographs of garden designs and fixtures as well as farm animals. However, I think the animals are mostly ornate creatures kept for show. This is a very picturesque book.

With more and more people migrating to the countryside, and with the growing trend away from mass-produced and factory-processed foods, the time is ripe for the wisdom and eloquence of Living Seasonally. Here, Joe Eck and Wayne Winterrowd champion respect for the seasons and pride in workmanship as they invite us to share in their dedication to both the practicalities and the aesthetics of living off the land. Living Seasonally puts special emphasis on the raising of vegetables. It details not only the day-to-day aspects of vegetable gardening but also the shaping of the garden to make it a beautiful space with its own particular emotional resonance, its own magic. Delicious recipes and photography complete what will surely become a gardening classic.

.com After 20-plus years of tutelage at the feet of Vermont's climate, landscape designers and authors Joe Eck and Wayne Winterrowd have mastered the art of living seasonally. Fundamentally, this means eating what's ripe in the garden--there's no freezing and very little canning at North Hill--when it's ripe. The meditative, ardent Living Seasonally: The Kitchen Garden and the Table at North Hill describes this life hitched to the wax and wane of the seasons. Eck and Winterrowd, who also authored A Year at North Hill: Four Seasons in a Vermont Garden, go into luxurious detail on the tiniest aspects of horticultural and barnyard life. These two are passionate and effective teachers--so much so that, by page 43, the reader fully understands their characterization of pumpkin vines as "as wayward as vegetable guineas," a reference to the hen with a mind of its own. We--even those of us who've never sprouted a seed or hoed a row--get it. But some of the most rewarding passages in Living Seasonally are those that ruminate on the inevitable blending of the spiritual with the prosaic, as in this reflection on Vermont pumpkin pie, made with maple syrup from their own trees: We begin our syrumping when the buds of the maples are tight-furled, hardly more than sharp, dull-green points along the bare stems.... By the time the pumpkins have been selected and sown, the leaves of the maples will have hardened into the thick shade of summer.... When the maple leaves have turned transparent again, all into orange and tawny yellow, the pumpkins must be gathered to cure in the warmth of the house. As they lie in heaps and piles, their colors reflect the autumn garden, and are a fit emblem of the season. An emblem, too, is the pie they make, where beginning and end and all the processes in between are caught up in a perfect round. This book will captivate both the avid gardener-cook with its recipes and techniques for planting and seed selection, and the citydweller searching for the answer to why it's impossible to find tomatoes that taste like tomatoes in January. --Stefanie Durbin "Joe Eck and Wayne Winterrowd know more about making things grow in less than ideal circumstances than almost anyone else in America. Their garden is of such quality and diversity that it rivals any in Europe. But there is nothing derivative about North Hill; it is American gardening at its best." Roger Swain, author of The Practical Gardener "These men live to lift gardening to a higher plane." Charly Dorschner, The Burlington Free Press