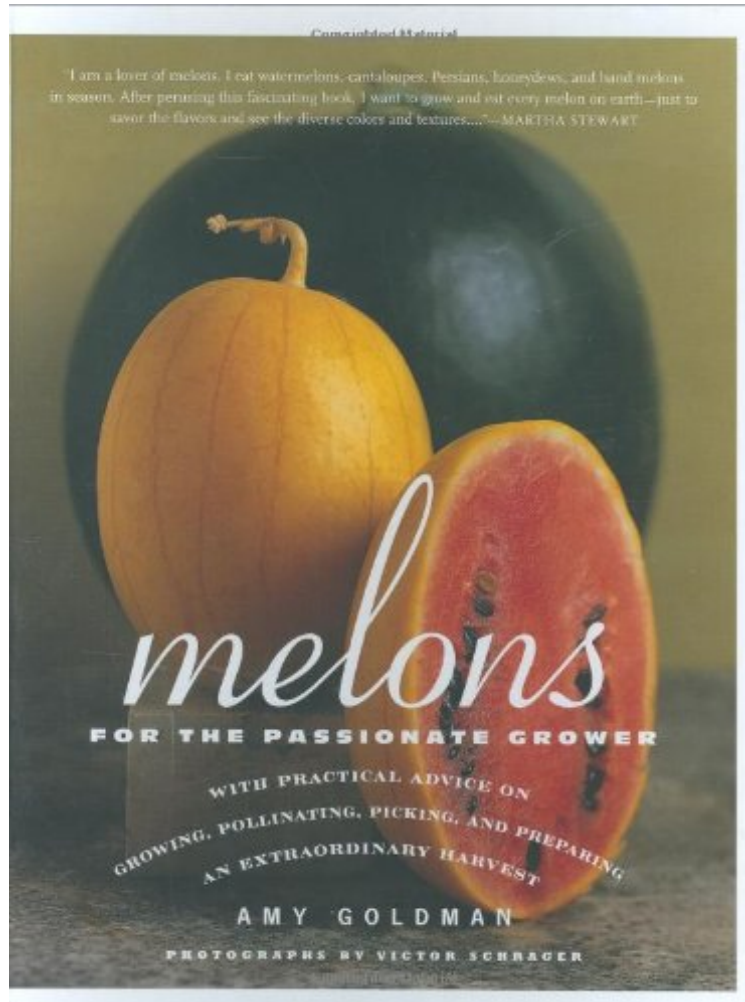


## Melons for the Passionate Grower

Amy Goldman

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9.31 x .68 x 7.251, 1.50 #File Name: 1579652131176 pages Melons for the Passionate Grower [Hardcover] |  
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**Amy Goldman : Melons for the Passionate Grower** before purchasing it in order to gage whether or not it would be worth my time, and all praised Melons for the Passionate Grower:

26 of 28 people found the following review helpful. Practically perfect By A. Ryan I agonized over the five star dilemma for awhile; does one small nagging problem warrant deleting down to four stars? In the end, the charm of this book won me over completely. This is a book for someone who has a basic knowledge of gardening. Indeed, the title hints at this but most of us would expect a gardening book to cater to beginners, which it doesn't. In fact, I would say that it would be best if the reader had at least tried growing melons once before. Apparently, melons are a little more high-maintenance than tomatoes and beans -- but the author only spares a small cursory section on melon culture, the better to get down to the real reason to own this treasure: a thoroughly engaging and informative tribute to each known

variety of heirloom melon still surviving today. Each melon variety is comprehensively detailed with a photograph and a short history and description. Amy Goldman makes a very good case for the growing of heirloom (Open Pollinated) varieties, by the way. I won't get into the details, but if superior flavor is your reason for growing your own produce, heirlooms will blow all those mealy, watery grocery store hybrids right off their shelves. By the time you get two pages into the gorgeously photographed catalog of her melons you will be salivating and wishing you had gotten the jump on the summer planting season a little earlier. Before you finish this book you will decide that nothing else but your very own Charentais cantaloupes (12 and 1/4 on the Brix sweetness scale) and Cream of Saskatchewan watermelons (10 degrees Brix) will do. Bottom line is, this book will light a fire under you to develop a genuine passion about your home garden and the types of fruits you grow in it. So I can recommend this book even though I have yet to apply its advice to the actual growing. After all, you need the inspiration before you can get off your duff to apply the perspiration! 0 of 0 people found the following review helpful. A little disappointed, but still a good read. By some1 else Is mostly talking about the history of melons and how we got to where we are today, but not a lot of current info. A little disappointed, but still a good read. 0 of 0 people found the following review helpful. I love this book. By nicole hyatt Perfect for every gardener who is obsessed like myself growing melons, beautiful photograph. A must.

This year's heirloom tomato is a melon! Acclaimed gardener Amy Goldman, known to viewers of Martha Stewart and PBS, is a dedicated seed saver working to preserve fast-disappearing varieties of heirloom melons. Her book, *Melons for the Passionate Grower*, is a celebration of the speckled, bumpy, oh-so-sweet world of the melon from Minnesota Midget and Georgia Rattlesnake to Ali Baba and Sweet Siberian. Here she profiles more than one hundred varieties, each showcased in a full-color photographic still life recalling eighteenth- and nineteenth-century botanical paintings and engravings. Goldman also offers expert advice on cultivating and selecting your own melons, as well as the rudiments of seed saving.

.com Your local market probably carries only honeydew, cantaloupe, and watermelon, but it's the heirloom melons of the world that contain both remarkable succulence and the critical germ plasm that may ward off future plant diseases. Amy Goldman's tribute to the magnificent family of melons, *Melons for the Passionate Grower* is both a celebration of the rich gifts of these fruits and a cautionary tale of how many of these treats nearly went extinct. Before you get too caught up in the gorgeous photos and fascinating histories of these gems, note the seed company list at the end of the book--you can try to grow all the plants you read about. The introductory section includes detailed instructions on hand pollination, ripening, and a few recipes like watermelon salad with onion, pepper, oil, and vinegar in addition to the sweet melon. The pages that fall in the middle are mini temples devoted to individual melons. Often romantic histories are included next to the glossy photos--who can resist tales of the Hungarian noble who wrapped her beloved sweet melons in her furs? With varieties like the slender, crunchy Snake and the astonishingly sweet Bidwell Casaba, learning about these glorious fruits will keep you fascinated for the rest of your gardening days. --Jill Lightner From Publishers Weekly There's more to the world of melons than just the cantaloupe and honeydew, but this may not be true for long: many varieties are "on the brink of extinction," according to cultivator and collector Goldman. This handsome volume documents unusual types of melon like the Collective Farm Woman (originally from Ukraine) and the serpent-shaped Snake melon with lavish color photos and playful descriptions. Goldman also instructs readers on how to pollinate, grow and harvest these plants; includes a list of commercial sources; and throws in a few recipes and plenty of trivia ("the Chinese grow more watermelons than anyone else but... they eat the seeds and often discard the melons"). Copyright 2002 Cahners Business Information, Inc. From Library Journal Goldman is an acclaimed gardener with a special interest in promoting and preserving heirloom varieties, non-hybrids whose seeds have been saved and handed down from one generation to the next. In *Melons*, she writes about seed-saving and preservation, growing, pollination, harvesting, and how to determine when a melon is ripe. She even includes several recipes. The heart of the book, however, consists of descriptions and illustrations of the melons themselves: Charentais, Emerald Gem, Santa Claus, Collective Farm Woman, Cob, Queen Anne's Pocket Melon, Blacktail Mountain (watermelon), and nearly 100 others. The many outstanding color photos are by photographer Schragger, whose other works include *The Bird Hand Book*. Browsers enticed by the eye-catching photos should also enjoy reading about melon history and lore, while serious gardeners will be motivated to try their luck at growing some of these exotic and nearly forgotten heirlooms. A resource list identifies sources for purchasing seeds of many of the melons described. Recommended for public libraries and for horticultural collections in academic and special libraries. (Index not seen.) William H. Wiese, Iowa State Univ. Lib., Ames Copyright 2002 Cahners Business Information, Inc.