

[Library ebook] Persimmons (Kaki) From Seed To Supper

## Persimmons (Kaki) From Seed To Supper

Jack W Hazelton

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**Jack W Hazelton : Persimmons (Kaki) From Seed To Supper** before purchasing it in order to gage whether or not it would be worth my time, and all praised Persimmons (Kaki) From Seed To Supper:

0 of 0 people found the following review helpful. Persimmon "Bible"By Richard M. DavisGreat book. Learned how to dehydrate, and used several recipes.3 of 3 people found the following review helpful. PleasedBy Bargain GoddessLots of good recipes in this book. I would have appreciated a few more photos. The book is very thin. Not sure it was worth

the cost but it made a nice stocking stuffer.

Part of a series From Seed To Supper for what to grow, how to grow it and what to do with it once it's grown, the subject is Persimmons. A versatile and delicious fruit with a split personality; firm-ripe persimmons can be eaten raw like an apple, while, soft-ripe persimmons must be soft like a thin skin full of thick jelly before eating. Both may be served by themselves, in salads, cooked, used in baked goods or frozen. With more than 85 recipes and procedures from transplanting to harvest and on to persimmon mousse, ice cream, Christmas pudding, preserves or dried persimmons, this book tells how!

About the AuthorAs a young boy, Jack couldn't wait for school to be out so he could go to grandma's farm. About time he got there, it would be thinning' time in grandma's garden. Jack would follow along behind grandma and pick up most of the rejected seedlings. Off he would rush to the back corner of the garden where grandma had prepared some space for him. He transplanted the little seedlings and tending them carefully, managed to keep most of them alive. Later, Jack was very proud to be able to present some of his vegetables and help cook them for grandpa's dinner. Since then, no matter what he was doing or where he was, Jack managed to have something growing and cooking. Now, he brings this lifetime experience to you in his series of gardening cookbooks "From Seed To Supper" for good growing, good eating and good health! He will help you with what to grow, how to grow it and what to do with it once it's grown.