

## Recipes for Your Bountiful Harvest

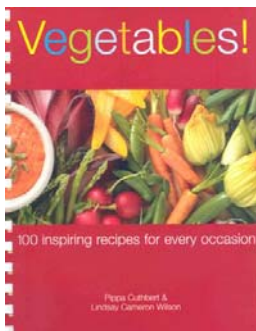
Gardening is on the rise. Given the high cost of food, a slow economy, and the increasing fears over the safety of our tomatoes, spinach, and other produce, many people have planted a garden this year.

These people join the ranks of those who have always raised a vegetable patch and know how good those fresh greens beans can taste, and how they taste even better when you remember all of the mosquito bites that you suffered to plant them, weed them, and pick them.

Even if your garden isn't well tended, one realization that usually hits about this time of year is that one zucchini plant would have been plenty. This is quickly followed by the question, "Wow, what am I going to do with all this food?" There are three answers to that question. The first, and easiest answer is to let it rot. But that really defeats the purpose of why you're out there in the garden to begin with. The second solution is to eat it. And the library can help with that. We've got plenty of cookbooks to help you think of new and interesting ways to eat all of that produce.

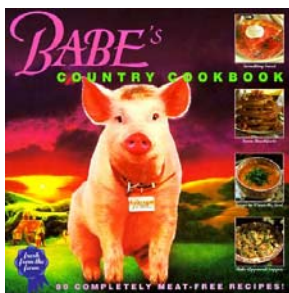
### **Vegetables!: 100 Inspiring Recipes for Every Occasion**

by Pippa Cuthbert and Lindsey Cameron Wilson



The authors bring their culinary expertise to this often-overlooked but essential food category. This book offers a wide selection of dishes that will satisfy anyone who loves good, fresh food. From main courses to side dishes, soups, salads, snacks and extras-these dishes will make your tastebuds pop, with something to please everyone. Also included are tips on cooking vegetables, preventing spoilage, and storing. The authors promise, "You won't be expected to have a commercial stove or turn asparagus juice into foam. No, this is hearty, honest cooking designed to please any palate."

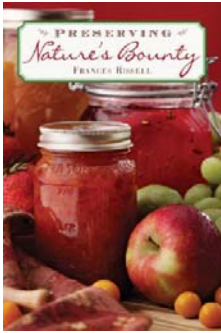
### **Babe's Country Cookbook** by Dewey Gram



This is one of the strangest concepts for a cookbook that we have, but the little pig from Disney's movie *Babe*, has his own vegetarian cookbook. Vegetarian cookbooks are a great way to find uses for excess vegetables, since they rely on them for main dishes, casseroles, and other hearty fare. The emphasis on country cooking means that the food is heartier, comfort-type food more often than not.

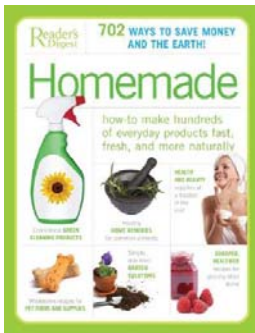
The third and final option for your excess produce is to save it for later. Preserving garden produce, once the domain of our mothers and grandmothers, is becoming hip again. But canning, freezing, pickling and making preserves are something of a lost art. If you need help putting away that excess production, here are a couple of helpful titles.

## **Preserving Nature's Bounty** by Francis Bissel



Food preservation has never been simpler. This illustrated guide to canning and preserving covers everything from selecting and using equipment to choosing suitable fruits and vegetables, preparing the jars, and bath processing. Foolproof recipes for a vast assortment of delicious jellies, jams, chutneys, marmalades, cucumber and dill pickles, and much more are included. And with these streamlined processes and time-saving tips, making smaller batches of fruit butters and cheeses, syrups, pickles, and salsa is fast and easy.

## **Homemade: how to make hundreds of everyday products fast, fresh, and more naturally** by Don Earnest



This book has plenty of recipes for canned and frozen food, and covers the basics for food preservation. But it doesn't stop there. If you are looking to move beyond simply providing your own food and would like to learn a little about making your own condiments, pasta, beauty products, home remedies, and cleaning products, then this is definitely a book that you should see.

*Dave Miller is Supervisor of the Hope Branch Library  
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