

## Home, Garden, and DIY

Next Reads – Summer 2010

Previously Purchased Home, Garden and DIY



### **The Gourmet Vegetarian Slow Cooker: Simple and Sophisticated Meals from Around the World - by Lynn Alley; photography by Leo Gong**

Those seeking "simple and tempting" (*Publishers Weekly*), sophisticated slow-cooker recipes with an international flair--such as an Indian basmati rice breakfast cereal or Japanese-style braised tofu--will find them in spades here. A handful of enticing desserts (such as Mexican chocolate pudding cake and an Italian red wine and cherry risotto) show off a slow cooker's versatility and this cookbook's variety, as do a number of soups (from Greek egg-lemon soup with artichokes to Armenian apricot soup, French onion soup, and more). Author Lynn Alley, a frequent contributor to *Wine Spectator*

website and magazine, also suggests a beverage--mostly wines, but beer when appropriate--to accompany each dish.



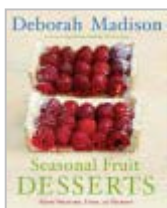
### **What's Wrong with My Plant? (And How Do I Fix it?) A Visual Guide to Easy Diagnosis and Organic Remedies - by David C. Deardorff and Kathryn Wadsworth**

If you've got a puny plant and no idea how to doctor it--whether it's a pot of herbs on your windowsill, a tree in your yard, a houseplant, or a vegetable in your garden--this "attractive, comprehensive, authoritative, and easy-to-use guide" (*Library Journal*) can help you nurture it back to health. Using an ingenious, illustrated flow-chart system, the authors ask a series of questions based on what the sick plant's roots, stem, flowers, or leaves look like, and your answers guide you to a solution. All of the remedies in this book hew to organic gardening standards.



### **Small Plot, High Yield Gardening: Grow Like a Pro, Save Money, and Eat Well from Your Front (or Back or Side) Yard 100% Organic Produce Garden - by Sal Gilbertie and Larry Sheehan**

Many urbanites and suburbanites have recently been bitten by the gardening bug--but may not know how to plan and maintain productive, organic gardens in their small spaces. With detailed garden plans for a variety of plot sizes, information about succession plantings (what to plant in a single bed in spring, summer, and fall), and a step-by-step calendar of year-round gardening tasks, the authors provide enough information for even beginners to start putting their lawns to work producing food. For additional perspectives on small-space, high-yield gardening, check out R.J. Ruppenthal's *Fresh Food from Small Spaces* or Carleen Madigan's *The Backyard Homestead*.



### **Seasonal Fruit Desserts: From Orchard, Farm, and Market - by Deborah Madison**

In her first cookbook to focus exclusively on desserts, Deborah Madison--award-winning chef, author, and champion of local, seasonal foods--delivers more than 175 scrumptious recipes that make the most of fruit. From the simplest preparations (syrups to drizzle over freshly-cut fruits; suggested cheeses to pair with market-fresh finds) to cobblers, cakes, pies, tarts, and more, Madison not only provides instruction in making fruit desserts, but also gives guidance in selecting the best varieties in their respective seasons.

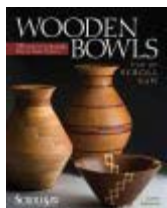
Cooks who love Madison's creativity, reliable recipes, and clear instructions will find all three in *Seasonal*

*Fruit Desserts*.



### **Gourmet Game Night: Bite-Sized, Mess-Free Eating for Board-Game Parties, Bridge Clubs, Poker Nights, Book Groups, and More - by Cynthia C. Nims; photography by Sheri Giblin**

Legend has it that the Fourth Earl of Sandwich ate meat between two slices of bread so he wouldn't have to leave the gaming table--thus inventing the sandwich. The legend is debatable, but there's no doubt that feeding folks who've come over for a game night can be tricky (unless you *want* someone marking cards with barbecue sauce or getting your Scrabble tiles sticky). *Gourmet Game Night* provides recipes for fancy fare that is easy to eat and yet sure to please your foodie friends, from skewered noshes to chic sandwiches, savory pastries, small-plate dishes, and tempting, neat-and-tidy sweets. With several cocktail recipes to boot, this book will make you the favored host for game night with friends.



### **Wooden Bowls from the Scroll Saw: 28 Useful & Surprisingly Easy-to-Make Projects - by Carole Rothman**

Woodworker and author Carole Rothman has "always had mixed feelings about lathe-turned bowls: loved the bowls, hated the waste." But once she learned how to create bowls out of flat pieces of wood by tilting the scroll-saw table to make angled cuts, she was off and running. Starting with a simple, basic aspen bowl and moving on to progressively more complicated projects (such as ripple-edged bowls, a gorgeous multi-colored wooden jar, and several vases), Rothman takes readers through her own learning

process one step at a time and gives tips on using the basic process to create your own one-of-a-kind wooden bowls.