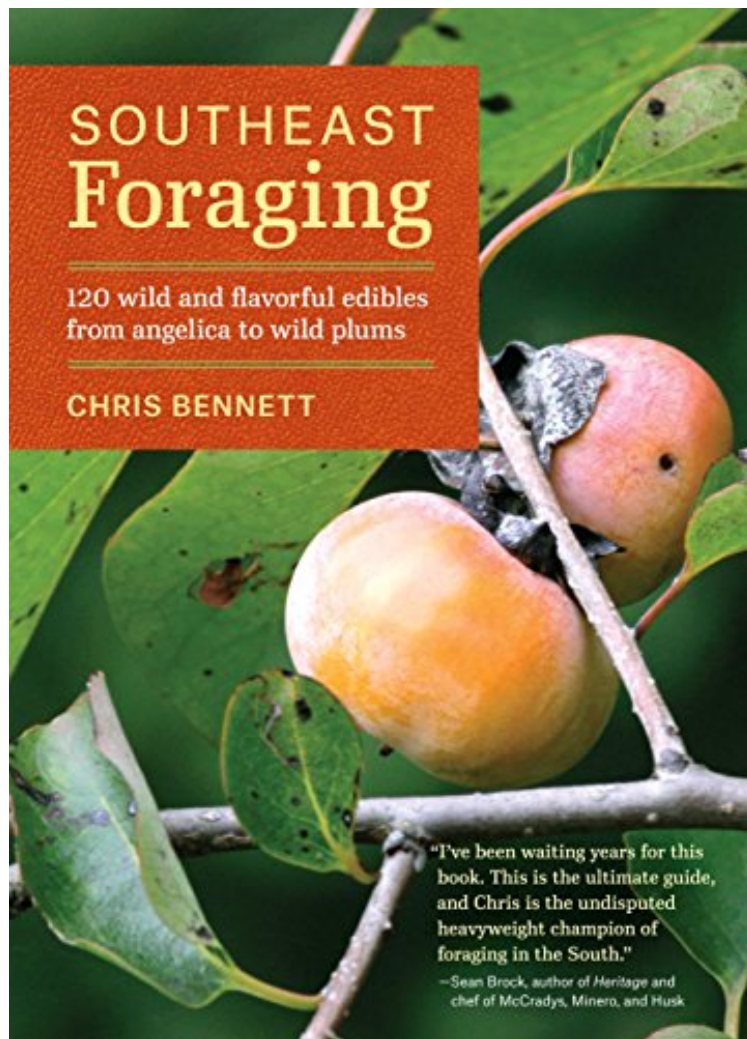


(Read and download) Southeast Foraging: 120 Wild and Flavorful Edibles from Angelica to Wild Plums (Regional Foraging Series)

Southeast Foraging: 120 Wild and Flavorful Edibles from Angelica to Wild Plums (Regional Foraging Series)

Chris Bennett

ebooks | Download PDF | *ePub | DOC | audiobook



[Download](#)

[Read Online](#)

#89509 in Books 2015-04-22Original language:EnglishPDF # 1 9.00 x .80 x 6.50l, .0 #File Name: 1604694998296 pages | File size: 22.Mb

Chris Bennett : Southeast Foraging: 120 Wild and Flavorful Edibles from Angelica to Wild Plums (Regional Foraging Series) before purchasing it in order to gage whether or not it would be worth my time, and all praised Southeast Foraging: 120 Wild and Flavorful Edibles from Angelica to Wild Plums (Regional Foraging Series):

157 of 163 people found the following review helpful. Many photos are wrongBy Keith BradleyI just got this yesterday and haven't had time to really read it yet, but I will warn users to be very careful about the photos. Quite a few are misidentified, and with edible plants that can be dangerous. Some examples:Black birch: the trunk photo is

yellow birch
Black cherry: the flower pictures are of a plum
Juniper (Juniperus communis): The photo is Juniperus virginiana
Red bay: The photo is poor, but it is not red bay (Persea borbonia). It looks like gallberry (Ilex glabra)
Stinging nettle: Photo is a Tragia species, which also stings, but is in the spurge family (Euphorbiaceae). I would not recommend eating Tragia because many family members are poisonous.
Wild grape: The first photo shows a Smilax (S. smallii I believe), and in the second photo the foliage is Ligustrum sinense, and I think the fruits are an Ampelopsis, not a wild grape.
Wild plum: The flower photo is a Malus (crabapple)
4 of 5 people found the following review helpful. ok, but would not use as my single reference book
By Annabelle
I like the book, but I wish that some of the descriptions contained more or better photos of the plants because I would not feel safe using this book as my single reference when foraging for food. I have more than one source for foraging edible plants, and I do not think this book should be your only source for foraging. Also, I noticed that one purchaser of this book said that some of the pictures in the book were not accurate and were actually of the wrong plant. I cannot speak to that since I am only an amateur when it comes to plant identification, but it does make me glad that I have more than one source to refer to if I ever need to forage for food. I have not actually ever been foraging for wild foods yet, but my mother went foraging as a child with her Indian grandmother and I think it is good to have that kind of knowledge. I tend to believe that the doomsday preppers might be right about an impending economic crash someday, so I think it is good to have reference books like these in case a scenario like that one day happens. I am an older person, but I think that people like Samuel Thayer, who wrote another foraging book, are smart to teach their children how to live in the natural world (what is left of it anyway).
6 of 6 people found the following review helpful. so it is nice to have a reference more specific to my home
By Kelly
I am really enjoying this book! I live in a tri-state area (GA, SC, NC), so it is nice to have a reference more specific to my home.

From seashores and riverbanks to mountains, valleys, and overgrown fields, the beautiful Southeast is rich in wild edibles. Forager, farmer, teacher, and chef Chris Bennett helps you find the most delicious plants from delectable wild greens, like the often-overlooked sweet, fan-shaped leaves of common mallow to wild hazelnuts, hickory nuts, and fruity black walnuts. Try making syrup from summer honeysuckle blooms, simmer a rosehip jam, or pickle some blackberries in vinegar to spark up a savory dish. Whether you venture out on the water for cattail corndogs and wild rice or stay close to home for the candy-crunch of hackberry fruits, this book will help you find an abundance of wild plants right outside your door.

A fabulous field guide to sustainable, adventurous eating down South.
Library Journal
I've been waiting years for this book. This is the ultimate guide, and Chris is the undisputed heavyweight champion of foraging in the South.
Sean Brock, author of Heritage and chef of McCrady's, Minero, and Husk
Chris Bennett is a thoughtful and expert southern chef who knows his wild plants. This book will open a new world to beginning foragers and will make an already rich regional food culture even richer.
Hank Shaw, James Beard Award-winning author of Hunter Angler Gardener Cook
A wonderful reference for anyone with an interest in foraging. . . . may spark an unrealized fascination.
Smith Mountain Laker