Garlic And Other Alliums The Lore And The Science Paperback 2010 By Eric Block

World VegetablesBuilding Natural PondsCompendium of Onion and Garlic Diseases and PestsCook's ScienceGarlic and Other AlliumsThe Complete Book of GarlicCrops IThe Curious CookAlliumsAllium Crop ScienceAllium SppOnions, Leeks, and GarlicBio-Farms for NutraceuticalsGrowing Onions, Garlic, Leeks, and Other Alliums in WisconsinGarlic, Onion, and Other AlliumsThe World's Healthiest FoodsNatural Oral Care in Dental TherapyAntioxidant-Antidiabetic Agents and Human HealthIntroduction to the Onion Family - Growing Onions, Shallots, Garlic, Chives, and Leeks Easily in Your GardenSustainable Market Farming50 Beautiful Deer-Resistant PlantsGrowing Great GarlicOnions EtceteraAlliumGenetic Transformation of PlantsOnions and Other Vegetable AlliumsA Miscellany of GarlicGarlic and Other AlliumsNutrition and Cancer PreventionGarlicMedicinal and Aromatic Plants VThe Kew Gardener's Guide to Growing BulbsMedicinal Spices and Vegetables from AfricaGarlic and Other AlliumsAn Orchard InvisibleGarlic and Other AlliumsGarlic, an Edible BiographyHeirloom Vegetable GardeningOnions and Allied CropsOnions and Garlic

World Vegetables

Garlic is the Lord Byron of produce, a lusty rogue that charms and seduces you but runs off before dawn, leaving a bad taste in your mouth. Called everything from rustic cure-all to Russian penicillin, Bronx vanilla and Italian perfume, garlic has been loved, worshipped, and despised throughout history. No writer has quite captured the epic, roving story of garlic—until now. While this book does not claim that garlic saved civilization (though it might cure whatever ails you), it does take us on a grand tour of its fascinating role in history, medicine, literature, and art; its controversial role in bigotry, mythology, and superstition; and its indispensable contribution to the great cuisines of the world. And just to make sure your appetite isn’t slighted, Garlic offers over 100 recipes featuring the beloved ingredient.

Building Natural Ponds

From ancient Greek lore to vampire movies and modern medicine, what other herb invokes such strong feelings in people as allium sativum—better known as garlic? Most people know garlic can season food and may even protect from evil spirits but they may not know it can cure colds, attract lovers, and sweeten luck—until now. A Miscellany of Garlic reveals all of the splendors of this amazing plant, including: to keep them safe and strong, Egyptian slaves chewed on garlic while building the pyramids eating garlic can help repair lung damage caused by smoking Tibetan monks were banned from eating garlic—due to its reputation as an aphrodisiac large quantities of raw garlic can prevent roundworm and other parasites and a mixture of crushed garlic and water can rid roses of aphids Packed with hundreds of aromatic facts, trivia, and quick-to-table recipes, A Miscellany of Garlic is an homage to the savory herb no garlic lover can resist.

Compendium of Onion and Garlic Diseases and Pests

The Alliums are some of the most ancient cultivated crops and include onions, garlic, leeks and other related plants. This book provides an up-to-date review of Allium science for postgraduates and researchers. It contains commissioned chapters on topics that have shown major advances particularly in the last ten years such as molecular biology, floriculture and biofertilizers.

Cook's Science

Table of Contents Introduction Garlic Harvesting Health Benefits of Garlic Weight Loss through Garlic Antiviral and Antibacterial Skin Protector Garlic for Your Liver Blood Sugar Reduction Cholesterol Reduction Onions Soil Preparation for Onions Seed Propagation Planting Thinning Proper cultivation of Onions Harvesting To Top or Not to Top Storage Chives Shallots Growing Shallots Harvest Growing shallots for Bulbs Leeks Leek Propagation Conclusion Author Bio Publisher Introduction Just do a little bit of mental globetrotting and think of all the cuisines in the world. There is absolutely no cuisine anywhere in the world, which has not used a member of the Allium family in some form or the other to make delicious fare for hungry families, down the ages.

Garlic and Other Alliums

The Complete Book of Garlic

Extracts of reviews of the hard back Edition: 'This is a fascinating book written by an authority on the chemistry of the edible alliums, which include garlic, onions, leeks and chives. The book is well written and up-to-date. I can thoroughly recommend this book not just to natural product chemists but also to all those who have grown these plants in the garden or enjoyed eating them. It contains many anecdotes and quotations to enliven a chemist's dinner party.' (Chemistry World, February 2010) 'What do garlic and onions have in common with gunpowder? A lot. Theyâre incendiary. They can do harm and they delight. Sulfur is central to their powers. And they helped inspire the work of a chemist who has just published a welcome treatise on the smelly yet indispensable allium family. Dr. Blockâs book may be the definitive word on the alliums for the moment, but as it and he make clear, there are new flavors to look forward to.' (The New York Times, 7 June 2010) 'This book by Eric Block is a synthesis of his four decades of distinguished work with alliums. His account of this ever-increasing knowledge is accessible and will even entertain readers without a deep knowledge of chemistry. Block may look at the world through garlic-tinged lenses, but in this book he is very good at getting readers to see it his way.' (Chemistry & Industry, 8 February 2010) This unique book, with a foreword by 1990 Nobel Laureate E.J. Corey, outlines the extensive history and the fascinating past and present uses of these plants, sorting out fact from fiction based upon detailed scrutiny of historic documents as well as numerous laboratories studies. Readers will be entertained and educated as they learn about early cultivation of garlic and other alliums while being introduced to the chemistry and biochemistry. They will learn how alliums have been portrayed and used in literature, poetry, the arts and how alliums are featured in the world's oldest cookbook. Technical material is presented in a manner understandable to a

general audience, particularly through the use of illustrations to simplify more difficult concepts and explain how experimental work is conducted. The book is heavily illustrated with examples of alliums in art, literature, agriculture, medicine and other areas and includes rare botanical drawings of many members of the genus Allium. Essential reading for anyone with a general interest in science, the book is written at a level accessible to experts and non-experts alike. It has sufficient additional detail and references to satisfy both those wanting to know more, as well as researchers in disciplines as diverse as archaeology, medicine, ecology, pharmacology, food and plant sciences, agriculture, and organic chemistry. This soft cover edition replaces the hard back addition (ISBN 978-0-85404-190-9), which is no longer available.

Crops I

Growing for 100 - the complete year-round guide for the small-scale market grower. Across North America, an agricultural renaissance is unfolding. A growing number of market gardeners are emerging to feed our appetite for organic, regional produce. But most of the available resources on food production are aimed at the backyard or hobby gardener who wants to supplement their family's diet with a few homegrown fruits and vegetables. Targeted at serious growers in every climate zone, Sustainable Market Farming is a comprehensive manual for small-scale farmers raising organic crops sustainably on a few acres. Informed by the author's extensive experience growing a wide variety of fresh, organic vegetables and fruit to feed the approximately one hundred members of Twin Oaks Community in central Virginia, this practical guide provides: Detailed profiles of a full range of crops, addressing sowing, cultivation, rotation, succession, common pests and diseases, and harvest and storage Information about new, efficient techniques, season extension, and disease resistant varieties Farm-specific business skills to help ensure a successful, profitable enterprise Whether you are a beginning market grower or an established enterprise seeking to improve your skills, Sustainable Market Farming is an invaluable resource and a timely book for the maturing local agriculture movement. Pam Dawling is a contributing editor with Growing for Market magazine. An avid vegetable grower, she has been farming as a member of Twin Oaks Community in central Virginia for over twenty years, where she helps grow food for around one hundred people on three and a half acres, and provides training in sustainable vegetable production.

The Curious Cook

The name "Allium" is said to come from the Greek word to avoid because of its offensive smell. The genus Allium includes more than 800 species of which only a few have been cultivated as foods. Many of the other members of this genus are popular with gardeners as easy to maintain perennials, although the smell of some members of the genus can be off-putting. The smell is a consequence of breakdown of sulfur-containing compounds which is a characteristic of this family of plants. Garlic, onions, leeks, chives and other members of the genus Allium occupy a unique position both as edible plants and herbal medicines, appreciated since the dawn of civilization. Alliums have been featured through the ages in literature, where they are both praised and reviled, as well as in architecture and the decorative arts. Garlic pills are top-selling herbal supplements while garlic-

based products show considerable promise as environmentally friendly pesticides. The remarkable properties of the alliums can be understood based on the occurrence of a number of relatively simple sulfur-containing chemical compounds ingeniously packaged by nature in these plants. This unique book, with a foreword by 1990 Nobel Laureate E.J. Corey, outlines the extensive history and the fascinating past and present uses of these plants, sorting out fact from fiction based upon detailed scrutiny of historic documents as well as numerous laboratories studies. Readers will be entertained and educated as they learn about early cultivation of garlic and other alliums while being introduced to the chemistry and biochemistry. They will learn how alliums have been portrayed and used in literature, poetry, the arts and how alliums are featured in the world's oldest cookbook. Technical material is presented in a manner understandable to a general audience, particularly through the use of illustrations to simplify more difficult concepts and explain how experimental work is conducted. The book is heavily illustrated with examples of alliums in art, literature, agriculture, medicine and other areas and includes rare botanical drawings of many members of the genus Allium. Essential reading for anyone with a general interest in science, the book is written at a level accessible to experts and non-experts alike. It has sufficient additional detail and references to satisfy both those wanting to know more, as well as researchers in disciplines as diverse as archaeology, medicine, ecology, pharmacology, food and plant sciences, agriculture, and organic chemistry.

Alliums

Build a natural pond for wildlife, beauty, and quiet contemplation Typical backyard ponds are a complicated mess of pipes, pumps, filters, and nasty chemicals designed to adjust pH and keep algae at bay. Hardly the bucolic, natural ecosystem beloved by dragonflies, frogs, and songbirds. The antidote is a natural pond, free of hassle, cost, and complexity and designed as a fully functional ecosystem, ideal for biodiversity, swimming, irrigation, and quiet contemplation. Building Natural Ponds is the first step-by-step guide to designing and building natural ponds that use no pumps, filters, chemicals, or electricity and mimic native ponds in both aesthetics and functionality. Highly illustrated with how-to drawings and photographs, coverage includes: Understanding pond ecosystems and natural algae control Planning, design, siting, and pond aesthetics Step-by-step guidance for construction, plants and fish, and maintenance and trouble shooting Scaling up to large ponds, pools, bogs, and rain gardens. Whether you're a backyard gardener looking to add a small serene natural water feature or a homesteader with visions of a large pond for fish, swimming, and irrigation, Building Natural Ponds is the complete guide to building ponds in tune with nature, where plants, insects, and amphibians thrive in blissful serenity. Robert Pavlis , a Master Gardener with over 40 years of gardening experience, is owner and developer of Aspen Grove Gardens, a six-acre botanical garden featuring over 2,500 varieties of plants. A well-respected speaker and teacher, Robert has published articles in Mother Earth News , Ontario Gardening magazine, the widely read blog GardenMyths.com, which explodes common gardening myths and gardening information site GardenFundamentals.com.

Allium Crop Science

“Take Clausen's tips, and you just might convince the deer to eat at a restaurant down the street.” —Good House Keeping Are deer destroying your garden? There is a solution, and it doesn’t involve fencing, barriers, or chemicals. Keeping your garden safe from deer is as simple as choosing the right plants. In 50 Beautiful Deer-Resistant Plants, perennial plant expert Ruth Rogers Clausen highlights the best, most versatile plants that deer simply don’t eat. The plant choices include annuals and perennials, shrubs, bulbs, grasses, and herbs. For each suggested plant, Clausen shares helpful growing and design tips. This practical, authoritative, full-color guide is a must-have solution to a common garden problem.

Allium Spp

Whilst genetic transformation of plants is commonly viewed as a means of bringing about plant improvement, it has not so readily been recognised as a tool for analysing the function of plant genes. This book is unusual in that it focuses on the genetic transformation of a range of plants using a number of different methods. Many plants have been found to be quite difficult to transform, and so various techniques were developed. These techniques include: Agrobacterium suspension drops, electroporation, PEG, "whiskers", and various biolistic methods. A chapter on intellectual and property rights is included.

Onions, Leeks, and Garlic

"This book is sure to be a modern classic and is one of the most important books on gardening in the current century." —Jere Gettle, founder, Baker Creek Heirloom Seeds Heirloom Vegetable Gardening has always been a book for gardeners and cooks interested in unique flavors, colors, and history in their produce. This updated edition has been improved throughout with growing zones, advice, and new plant entries. Line art has been replaced with lush, full-color photography. Yet at the core, this book delivers on the same promise it made two decades ago: It’s a comprehensive guide based on meticulous first-person research to these 300+ plants, making it a book to come back to season after season.

Bio-Farms for Nutraceuticals

Medicinal Spices and Vegetables from Africa: Therapeutic Potential against Metabolic, Inflammatory, Infectious and Systemic Diseases provides a detailed look at medicinal spices and vegetables that have proven safe-and-effective for consumption and the treatment of diseases, including infectious diseases, cardiovascular disease, and cancer. It provides pharmacological evidence, such as the latest information related to efficacy and safety data, in vitro and in vivo studies, clinical trials, and more, to illustrate the use of these spices and vegetables as both palliative and alternative treatments with the goal of furthering research in this area to produce safer and more effective drugs. Provides scientific evidence for the potential of medicinal spices and vegetables used in Africa to fight metabolic, inflammatory, and infectious diseases Includes a review of the latest methods used to investigate the effects of medicinal plants in the treatment of disease Offers an updated resource for students sand scientists in the fields of pharmaceutical science, pharmacognosy, complementary and alternative

medicine, ethnopharmacology, phytochemistry, biochemistry, and more

Growing Onions, Garlic, Leeks, and Other Alliums in Wisconsin

"Bio-Farms for Nutraceuticals" can be said to have been born of the NUTRA-SNACKS project within the Sixth Framework Programme Priority on Food Quality and Safety. One objective of NUTRA -SNACK S was to improve the nutritional and eating properties of ready-to-eat products and semi-prepared foodstuffs through better monitoring of the quality and safety of raw materials and the development of innovative processes along the production chain. Another main objective of the project was the production of ready-to-eat snacks with high nutraceutic activity. Seven research institutes and three companies in six European countries were involved in this effort. The co-operation resulted in the production of food having a high content of natural metabolites with the following beneficial health effects: anticancer, antilipidemic, anticholesterol, antimicrobial, antibacterial, antifungal, antiviral, antihypertensive, anti-inflamatory and antioxidant activities.

Garlic, Onion, and Other Alliums

Presents nutritional analysis, selection, storage, and cooking advice, and recipes for vegetables, fruits, fish, shellfish, nuts, legumes, dairy foods, and grains, along with information on how to incorporate these foods into a healthy eating plan.

The World's Healthiest Foods

Production of food to meet the demands of an ever-increasing human population in the world is the major task and challenge to agriculture today. The conventional methods of plant breeding alone can no longer cope with the situation. The success of any crop improvement program depends on the extent of genetic variability in the base population, but due to denuding of forests and agricultural land, the naturally occurring pool of germplasm is being depleted. An urgent need is therefore ap parent to create new variability and increase the genetic base of agricul tural crops. Agricultural biotechnology has progressed to a stage in the produc tion of plants where specific characteristics to improve their yield, ap pearance, disease-resistance, nutritional quality and adaptation to ad verse soil conditions can be built into the seed. This concept of built-in quality implies a continuous scientific endeavour to improve plant char acters using a wide range of possibilities, and it also implies a scrutiny of the materials and methods available in the world today.

Natural Oral Care in Dental Therapy

Looks at the economics, culture, therapeutic benefits, cultivation, taxonomy, composition, and cuisine of garlic.

Antioxidant-Antidiabetic Agents and Human Health

"Allium: Ecology, Distribution and Cultivation begins by examining how the cultivation of garlic (Allium sativum L.) has social and economic importance in

various regions of Venezuela, particularly focusing on the research carried out on this species from 2003-2015. The authors provide reviews of their studies on Allium cepa, including: the morphometric analysis of root apex cells; methods of injection for the Allium-test; the blockade of onion root growth by methotrexate; the results of NMR spectroscopy for the analysis of metabolites in the meristem zone. Additionally, this compilation gathers the existing scientific evidence on the antimicrobial activity of Allium-derived compounds to establish whether it is possible that these molecules may be useful in the treatment of human infections. The authors also present the results of multi-year monitoring of the occurrence of pesticide residues in onion and garlic by liquid and gas chromatography coupled with tandem mass spectrometryas well as their interpretation in terms of compliance with the maximum residue limits established by the European Union in the Directive EC/396/2005. Lastly, a comprehensive overview of tissue culture regeneration methods and their uses for the improvement of Allium species is presented and discussed"--

Introduction to the Onion Family - Growing Onions, Shallots, Garlic, Chives, and Leeks Easily in Your Garden

Recent advances have contributed to our understanding of how a plant-based diet confers many health advantages and how substances from plants may be effective in the prevention of specific cancers. The Ninth Annual Research Conference of the American Institute for Cancer Research has focused on the latest developments in several categories of nutrients of wide contemporary interests. The conference sessions included such topics as the effects of soy, green tea, selenium, wine, grapes, and spices in cancer prevention. This conference was held in Washington, D.C. on September 2nd and 3rd, 1999, and was entitled Nutrition and Cancer Prevention: New Insights Into the Roles of Phytochemicals. The discussion program included a session that was devoted to the current status of herbal products in relation to cancer prevention, in recognition of the increasing attention that complementary and alternative medicine has been receiving from the scientific community as well as the general public. A separate presentation addressed the issue of nutritional supplements and cancer prevention.

Sustainable Market Farming

50 Beautiful Deer-Resistant Plants

Originally published in 1990, Onions and Allied Crops, is a comprehensive account of the edible allium, examined across three volumes. The collection examines the major economic and dietary importance of edible alliums in most countries, and brings together contributions from experts across multiple disciplines, including food scientists, economists, agriculturalists and biochemists. The books address selection and breeding of locally adapted cultivars and the development of cultural techniques, allowing for cultivation across the tropics, to the sub-arctic regions. As such the collection examines the allium as a major agricultural asset and the impact this has had on many economies. In this third volume, the analysis and focus is upon biochemistry, food science and minor crops. This volume will be of

use and of interest to food scientists, economists, agriculturalists and biochemists alike.

Growing Great Garlic

The name "Allium" is said to come from the Greek word to avoid because of its offensive smell. The genus Allium includes more than 800 species of which only a few have been cultivated as foods. Many of the other members of this genus are popular with gardeners as easy to maintain perennials, although the smell of some members of the genus can be off-putting. The smell is a consequence of breakdown of sulfur-containing compounds which is a characteristic of this family of plants. Garlic, onions, leeks, chives and other members of the genus Allium occupy a unique position both as edible plants and herbal medicines, appreciated since the dawn of civilization. Alliums have been featured through the ages in literature, where they are both praised and reviled, as well as in architecture and the decorative arts. Garlic pills are top-selling herbal supplements while garlic-based products show considerable promise as environmentally friendly pesticides. The remarkable properties of the alliums can be understood based on the occurrence of a number of relatively simple sulfur-containing chemical compounds ingeniously packaged by nature in these plants. This unique book, with a foreword by 1990 Nobel Laureate E.J. Corey, outlines the extensive history and the fascinating past and present uses of these plants, sorting out fact from fiction based upon detailed scrutiny of historic documents as well as numerous laboratories studies. Readers will be entertained and educated as they learn about early cultivation of garlic and other alliums while being introduced to the chemistry and biochemistry. They will learn how alliums have been portrayed and used in literature, poetry, the arts and how alliums are featured in the world's oldest cookbook. Technical material is presented in a manner understandable to a general audience, particularly through the use of illustrations to simplify more difficult concepts and explain how experimental work is conducted. The book is heavily illustrated with examples of alliums in art, literature, agriculture, medicine and other areas and includes rare botanical drawings of many members of the genus Allium. Essential reading for anyone with a general interest in science, the book is written at a level accessible to experts and non-experts alike. It has sufficient additional detail and references to satisfy both those wanting to know more, as well as researchers in disciplines as diverse as archaeology, medicine, ecology, pharmacology, food and plant sciences, agriculture, and organic chemistry.

Onions Etcetera

Despite their reputations as hardy plants with relatively long shelf lived, these closely-related vegetables are subject to blights, smudges, yeast, rots, stains and molds. This account considers all of them, infectious and not, at an international level, giving a general description of each disease, its importance, world distribution, symptoms, causes, disease cycle and epidemiology, management and recent research. Entries cover diseases of subterranean and aerial parts caused by fungi and oomycetes (such as Fusarium diseases, leaf blight, downy mildew, rust and smut), of bulbs caused by fungi (black or blue mold, mushy rot and smudge), and those caused by bacteria and yeast (sour skin, center rot, yeast soft rot),

nematodes (needle and sting nematodes), viruses and phytoplasmas (garlic mosaic, iris yellow spot), and parasitic flowering plants (dodder). This also covers pests (maggots, leafminers, cutworms) and noninfectious or abiotic conditions (lightening injury, mineral deficiencies and greening abnormalities). Includes photos and glossary.

Allium

Because of increasing antibiotic resistance, stronger antibiotics are reserved for serious active infection, paving the way for a greater use of herbal antibiotics. This book helps dentists in implementing safe and effective natural medicine therapies to complement the current practice guidelines. Oral diseases continue to be a major health problem world-wide. Oral health is integral to general well-being and relates to the quality-of-life that extends beyond the functions of the craniofacial complex. The standard Western medicine has had only limited success in the prevention of periodontal disease and in the treatment of a variety of oral diseases. The dentist needs to be more informed regarding the use, safety and effectiveness of the various traditional medicines and over-the-counter products. Herbal extracts have been used in dentistry for reducing inflammation, as antimicrobial plaque agents, for preventing release of histamine and as antiseptics, antioxidants, antimicrobials, antifungals, antibacterials, antivirals and analgesics. They also aid in healing and are effective in controlling microbial plaque in gingivitis and periodontitis and thereby improving immunity. The 26 chapters in this unique book explore all the measures to utilize the natural oral care obtained from plants, animals and mineral drugs for dental care.

Genetic Transformation of Plants

Growing Great Garlic is the definitive grower's guide written by a small scale farmer who makes his living growing over 200 strains of garlic. Commercial growers will want to consult this book regularly. Engeland covers everything from history and evolution to site and soil preparation, storage, and marketing: information on which varieties to plant, when and how to plant, when to fertilize (and when not to fertilize), when to prune and harvest, plus how to store, market, and process the crop.

Onions and Other Vegetable Alliums

The human system employs the use of endogenous enzymatic as well as non-enzymatic antioxidant defence systems against the onslaught of free radicals and oxidative stress. Enzymatic antioxidants and non-enzymatic antioxidants work synergistically with each other, using different mechanisms against different free radicals and stages of oxidative stress. Dietary and lifestyle modifications are seen as the mainstay of treatment and management of chronic diseases such as diabetes mellitus. The major aims of dietary and lifestyle changes are to reduce weight, improve glycaemic control and reduce the risk of coronary heart disease, which accounts for 70- 80% of deaths among those with diabetes. It is also important to note that medicinal plants have been used as medicines since ancient time, and continue to play significant role even in modern medicine in

management and treatment of chronic diseases. Impressive numbers of modern therapeutic agents have been developed from plants. Phytochemicals have been isolated and characterised from fruits such as grapes and apples, vegetables such as broccoli and onion, spices such as turmeric, beverages such as green tea and red wine, as well as many other sources. The WHO estimates that approximately 80% of the worlds inhabitants rely on traditional medicine for their primary health care and many medicinal plants have ethno-medical claims of usefulness in the treatment of diabetes and other chronic diseases globally, and have been employed empirically in antidiabetic, antihyperlipidemic, antihypertensive, antinflammatory and antiparasitic remedies. This book examines the role of antioxidant-rich natural products in management and treatment of diabetes and other chronic diseases.

A Miscellany of Garlic

The new Kew guide to planting and cultivating bulbs features 12 easy and inspiring projects, detailed information on 66 of the most important species to grow, accompanied by Kew's beautiful botanical illustrations. With expert advice from Kew bulb expert Richard Wilford and the Kew Gardens team, this is the ultimate companion to growing and planting with bulbs. In this book Richard Wilford shows the key differences between bulbs, corms and tubers, he explains the importance of planting times and techniques, he explains simple methods for propagation, as well as planting instructions for growing in borders, within grassy areas or in containers. He identifies the most popular flowering times and provides bulbs of interest all year round. He presents all the important bulbs, from winter snowdrops, crocuses, cyclamen, hyacinths, irises; spring daffodils, tulips, snowflakes, lily-of-the-valley; summer alliums, lilies, agapanthus, foxtail lily; as well as autumn snowflakes, colchicum, cyclamen and amaryllis. The 12 special projects are broad and attractive. They comprise: how to grow and display ornamental onions; how to plant hippeastrums indoors on a windowsill; how to establish a carpet of anemones; how to layer bulbs in containers 'lasagne' style; how to plant a drift of snake's head fritillaries; how to establish bulbs in a shady border; how to design a spring bulb extravaganza; how to make a cutting patch for bulbs; how to grow tulips from seed; how to naturalise autumn-flowering bulbs; how to establish a winter bulb garden; and how to time a three-month display of tulips. Bulb problems and pests easily handled in the troubleshooting section, and a handy checklist of what to do when guides growers throughout the year. The Kew Gardener's Guide to Growing Bulbs is part of the Kew Gardener's Guide to Growing series and is accompanied by Growing Herbs, Growing House Plants, Growing Vegetables, Growing Orchids and Growing Fruit. The only book you'll need to grow more than 66 species, beautifully, practically, successfully.

Garlic and Other Alliums

'This is a fascinating book written by an authority on the chemistry of the edible alliums, which include garlic, onions, leeks and chives. The book is well written and up-to-date. I can thoroughly recommend this book not just to natural product chemists but also to all those who have grown these plants in the garden or enjoyed eating them. It contains many anecdotes and quotations to enliven a chemist's dinner party.' (Chemistry World, February 2010) 'What do garlic and

onions have in common with gunpowder? A lot. Theyâre incendiary. They can do harm and they delight. Sulfur is central to their powers. And they helped inspire the work of a chemist who has just published a welcome treatise on the smelly yet indispensable allium family. Dr. Blockâs book may be the definitive word on the alliums for the moment, but as it and he make clear, there are new flavors to look forward to.' (The New York Times, 7 June 2010) 'This book by Eric Block is a synthesis of his four decades of distinguished work with alliums. His account of this ever-increasing knowledge is accessible and will even entertain readers without a deep knowledge of chemistry. Block may look at the world through garlic-tinged lenses, but in this book he is very good at getting readers to see it his way.' (Chemistry & Industry, 8 February 2010) This unique book, with a foreword by 1990 Nobel Laureate E.J. Corey, outlines the extensive history and the fascinating past and present uses of these plants, sorting out fact from fiction based upon detailed scrutiny of historic documents as well as numerous laboratories studies. Readers will be entertained and educated as they learn about early cultivation of garlic and other alliums while being introduced to the chemistry and biochemistry. They will learn how alliums have been portrayed and used in literature, poetry, the arts and how alliums are featured in the world's oldest cookbook. Technical material is presented in a manner understandable to a general audience, particularly through the use of illustrations to simplify more difficult concepts and explain how experimental work is conducted. The book is heavily illustrated with examples of alliums in art, literature, agriculture, medicine and other areas and includes rare botanical drawings of many members of the genus Allium.

Nutrition and Cancer Prevention

Garlic

This companion book to the New York Times best-selling The Science of Good Cooking discusses the science behind 50 ingredients, including pork shoulder, apples and dark chocolate, and performs an original experiment to show how the science works. --Publisher's description.

Medicinal and Aromatic Plants V

The Kew Gardener's Guide to Growing Bulbs

27 chapter cover the distribution, economic importance, conventional propagation, micropropagation, tissue culture, and in vitro production of important medicinal and pharmaceutical compounds in various species of Ajuga, Allium, Ambrosia, Artemisia, Aspilia, Atractylodes, Callitris, Choisya, Cinnamomum, Coluria, Cucumis, Drosera, Daucus, Eustoma, Fagopyrum, Hibiscus, Levisticum, Onobrychis, Orthosiphon, Quercus, Sanguinaria, Solanum, Sophora, Stauntonia, Tanecetum, Vetiveria, and Vitis. Like the previous volumes 4, 7, 15, and 21 in the Medicinal and Aromatic Plants series, the volume is tailored to the need of advanced students, teachers, and research scientists in the area of plant biotechnology andbioengineering, pharmacy, botany and biochemistry.

Medicinal Spices and Vegetables from Africa

Before retiring, Coonse worked on an herb farm run by her family. Drawing on a good deal of research as well as her own considerable expertise, Coonse devotes her very readable handbook solely to alliums. In the opening chapter she presents historical background and lore, then she poses the questions her customers used to ask regarding identification and growing conditions for onions, garlics, and leeks. Cultural requirements are discussed in depth, and all sorts of helpful tips are included. This guide fills a special niche in gardening collections. - Alice Joyce--BL 10/15/1995.

Garlic and Other Alliums

This fully revised, expanded and updated edition of the successful text, Onions and Other Vegetable Alliums, relates the production and utilization of these familiar and important vegetable crops to the many aspects of plant science underpinning their production and storage technologies. Chapters cover species and crop types, plant structure, genetics and breeding, physiology of growth and development as well as pests and diseases, production agronomy, storage after harvest and the biochemistry of flavour, storage carbohydrates and colour and how this relates to nutritional and health benefits. From this wide perspective it is possible to see many examples where underlying scientific knowledge illuminates, explains and can improve agronomic practice. The reader will get an insight into how molecular methods are revolutionizing the study of taxonomy, genetics, pathology and physiology and how these methods are being applied in the breeding of improved crops.

An Orchard Invisible

Whether you delight in the hunt for scapes, your favorite heirloom cipollini, the spice of raw garlic, or the sweetness of caramelized onions, you've come to the right place. This book is for us, the Allium lovers - those of us who can't imagine cooking dinner without our onions. (After all, if there's an onion in the house, we know we can make something good!) In these pages, we'll explore the wonderful versatility of the humble onion, coaxing out flavors familiar and unknown. From classics and family favorites to more obscure recipes, you'll find 130 onion-centric dishes.

Garlic and Other Alliums

Look at any recipe for a savory dish and chances are it will start with this step: fry onions in a pan over medium heat. Onions—and their allium family relatives, shallots, garlic, chives, and leeks—are one of the most heavily used ingredients in cuisines all over the world. You'll rarely find them in the spotlight, though—except for when they are fried into rings or used to repel vampires. In this book, Martha Jay gives alliums their due, offering an illuminating history of these cherished plants that follows the trail of their aromas to every corner of the globe and from ancient times up to today. Going back to the earliest recipes from ancient Mesopotamia, Jay traces the spread of alliums along trade routes through Central

Asia and into ancient Greece and Rome. Likewise she follows their spread in East Asia, where they have become indispensable, and of course into Europe and the Americas, where the onion—and its odor—gave rise to the name “Chicago” and the leek became the national symbol of Wales. Celebrated, denigrated, prescribed, and proscribed, onions, garlic, and their relatives can be found—as Jay lavishly demonstrates—in the histories of peasants and kings, in cuisine and art, in tales of colonization and those of resistance, and in medicinal cures and magical potions alike. Her book is a welcome celebration of some of the most important ingredients in the world.

Garlic, an Edible Biography

Examines the biochemistry behind cooking and food preparation, rejecting such common notions as that searing meat seals in juices and that cutting lettuce causes it to brown faster

Heirloom Vegetable Gardening

How to use in the garden, in crafts, and in recipes. Full-color photos.

Onions and Allied Crops

The story of seeds, in a nutshell, is a tale of evolution. From the tiny sesame that we sprinkle on our bagels to the forty-five-pound double coconut borne by the coco de mer tree, seeds are a perpetual reminder of the complexity and diversity of life on earth. With An Orchard Invisible, Jonathan Silvertown presents the oft-ignored seed with the natural history it deserves, one nearly as varied and surprising as the earth’s flora itself. Beginning with the evolution of the first seed plant from fernlike ancestors more than 360 million years ago, Silvertown carries his tale through epochs and around the globe. In a clear and engaging style, he delves into the science of seeds: How and why do some lie dormant for years on end? How did seeds evolve? The wide variety of uses that humans have developed for seeds of all sorts also receives a fascinating look, studded with examples, including foods, oils, perfumes, and pharmaceuticals. An able guide with an eye for the unusual, Silvertown is happy to take readers on unexpected—but always interesting—tangents, from Lyme disease to human color vision to the Salem witch trials. But he never lets us forget that the driving force behind the story of seeds—its theme, even—is evolution, with its irrepressible habit of stumbling upon new solutions to the challenges of life. "I have great faith in a seed," Thoreau wrote. "Convince me that you have a seed there, and I am prepared to expect wonders." Written with a scientist’s knowledge and a gardener’s delight, An Orchard Invisible offers those wonders in a package that will be irresistible to science buffs and green thumbs alike.

Onions and Garlic

Completely revised and up-to-date, this wide-ranging, comprehensive treatise examines the many different aspects of vegetables from an international perspective. The diversity and depth of coverage of vegetables is largely due to

the extensive background and experiences of the authors, Vincent Rubatzky and Mas Yamaguchi, as well as considerable input from colleagues and expert reviewers. This logically-organized text, filled with numerous illustrations, photographs, and tables, begins with an easy-to-read introduction to such topics as: the current role of vegetables as a world food crop, the origin and classification of vegetables, vegetables in human nutrition, and plant toxicants and folklore concerning vegetables. Background material on the basic principles for growing crops and production under adverse conditions are also featured in this section. Much of the material covered in the book focuses on the major and minor vegetables, their origin, taxonomy, botany, physiology, production and post harvest handling, and composition and use. In addition, current world production statistics are provided for many vegetable crops as well as listings of important diseases, insects, and other pests for many family groups. New features of this edition include: *Three new chapters covering mushrooms, aquatic vegetables, and herbs and spices *several appendix tables listing vegetables according to family, genus, species, nutritive value, and recommended storage conditions for many vegetables The introductory chapter offers an excellent background of the role of vegetables for the beginning and advanced students, both in the U.S. and worldwide. The chapters following provide extension professionals, professors, agricultural agencies, commercial growers, and processing and seed industry personnel with a better understanding of individual vegetable species.