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2010 By Eric Block

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Bushcraft (Allium Ursinum) Crow garlic (Allium vineale) foraging tip Allium sativum (Garlic) How to transplant and harvest wild onions / wild garlic / meadow garlic / allium canadense When to Harvest Garlic + a unique tip for curing and storage Garlic And Onions: Great Neighbors in a No-Till Garden Grow garlic, an easy crop with no dig, hard or softneck, tips for harvest How to use elephant garlic as spring leeks

Saving seed and bulbs from ornamental allium How We Grow, Cure & Store Garlic: From Clove to Bulb Growing Garlic and Elephant Garlic in Southern Climates EatTheWeeds: Episode 140: Wild Onions/Wild Garlic How to Plant Allium Bulbs Guide to Summer Plants: Allium Species Allium Production with Pat Battle Wild Edibles Field Garlic (Lating

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garlic as low-cost Giant Allium in

your flower garden Garden Meals

(Garlic Scape Pesto Flatbread) Hobby

Reading, Garlic Growing and Pesto

Garlic And Other Alliums The

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.

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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 and Other Alliums (RSC Publishing) Eric Block

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Stephen R. Pruet, Review of Garlic and Other Alliums: The Lore and the Science Garlic and Other Alliums: The Lore and the Science by Eric, Block .

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The Royal Society of Chemistry
Cambridge, U.K., 2010. 454 pp. ISBN
978-0854041909 (cloth). \$49.95.

Garlic and Other Alliums. The Lore and the Science. By ...

Garlic belongs to a category called allium vegetables. They also include onions, chives, leeks, and shallots. Botanically, garlic is a vegetable that belongs to the onion family. As a food, you'll probably use it like an herb or spice. Regardless, you're probably not eating enough garlic, onions, and other nutrient-rich vegetables. You might not care for their pungent odor. Allium vegetables might seem difficult to cook with.

The Health Benefits of Garlic and Other Allium Vegetables

Garlic, onions, leeks, chives and other

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members of the genus *Allium* occupy a unique position both as edible plants and herbal medicines, appreciated since the dawn of civilization. Alliums have...

Garlic and Other Alliums: The Lore and the Science - Eric ...

This book is essentially the story of a life devoted to garlic, with onions, leeks and other alliums invited on board during the course of the journey. The life is that of a distinguished research chemist. Avoiding hyperbole and thoroughly referenced, the subject is covered in just over 400 pages.

Garlic and other alliums | Review | RSC Education

Allium is a genus of monocotyledonous flowering plants that includes hundreds of species,

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including the cultivated onion, garlic, scallion, shallot, leek, and chives. The generic name Allium is the Latin word for garlic, and the type species for the genus is Allium sativum which means "cultivated garlic". Carl Linnaeus first described the genus Allium in 1753. Some sources refer to Greek ????? by reason of the smell of garlic. Various Allium have been cultivated from the earliest times ...

Allium - Wikipedia

Garlic (*Allium sativum*) is a species in the onion genus, *Allium*. Its close relatives include the onion, shallot, leek, chive, and Chinese onion. It is native to Central Asia and northeastern Iran and has long been a common seasoning worldwide, with a history of several thousand years of human consumption and use. It was

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known to ancient Egyptians and has been used as both a food flavoring and a ...

Garlic - Wikipedia

Allium tricoccum (commonly known as ramp, ramps, ramson, wild leek, or wood leek) is a North American species of wild onion widespread across eastern Canada and the eastern United States. Many of the common English names for this plant are also used for other *Allium* species, particularly the similar *Allium ursinum* which is native to Europe and Asia.

Allium tricoccum - Wikipedia

1. *Allium* Botany and Cultivation, Ancient and Modern
2. All Things *Allium*: *Alliums* in Literature, the Arts and Culture
3. *Allium* Chemistry 101: Historical Highlights, Fascinating Facts

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Garlic and Other Alliums: The Lore and The Science: Amazon ...

Garlic and Other Alliums. The Lore and the Science. Eric Block . RSC Publishing, Cambridge, UK, 2009, 474pp (HB) ISBN 9780854041909. Reviewed by Jim Hanson. This is a fascinating book written by an authority on the chemistry of the edible alliums, which include garlic, onions, leeks and chives.

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Garlic and Other Alliums: The Lore and The Science 1 ...

Siberian chives (*Allium nutans*) is a superb mildly garlic chive, as garlic chives (*Allium tuberosum*) pack an altogether more powerful punch. All are beautiful. The Welsh onion (*Allium fistulosum*) looks a little like the body-building brother of chives.

Alliums: What to grow and how to grow them, from Elephant ...

Growing Garlic and Other Edible Alliums. Author: Meghan Shinn
Publish date: Sep 3, 2019. Growing garlic is easy to do. This is a crop that should be planted in the fall. Text by Caleb Melchior for the November/December 2018 issue of Horticulture. Bob Anderson is devoted to garlic. Follow his garlic-tasting ritual

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with a few homegrown cloves and ...

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Growing Garlic and Other Edible Alliums - Horticulture

White rot is a serious disease of plants of the allium family, especially bulb onions, garlic and leeks, caused by the soil-borne fungus *Stromatinia cepivora* (syn. *Sclerotium cepivorum*), which can persist in the soil for many years. Look for symptoms from mid-summer until early autumn.

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

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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

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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

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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.

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

Relates the production and utilization of onions and other vegetable allium crops to the many aspects of plant science underpinning their production and storage technologies. This book covers species and crop types, plant structure, genetics and breeding, physiology of growth and development as well as pests and diseases.

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

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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

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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.

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.

Before retiring, Coonse worked on an

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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 is the Lord Byron of produce, a lusty rogue that charms and seduces you but runs off before dawn, leaving a

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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.

Examines the biochemistry behind cooking and food preparation,

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rejection of such common notions as that searing meat seals in juices and that cutting lettuce causes it to brown faster

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.

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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.

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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.

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