Compare how you grow with what books show

Books contain so much information that we need to set aside some times to study them. Take one or two to the garden and you may find inspiration from them. By comparing what we grow with those plants in a book, we may learn a new way to care for our garden treasures.

The Big Book of Herbs: A Comprehensive Illustrated Reference to Herbs of Flavor and Fragrance, Arthur O, Tucker, Ph.D., and Thomas DoBaggio (\$39.95, Interweave Press), is a good example.

(\$39.95, interweave Press), is a spood example.
These authors have years of experience in growing and studying herbs, and it shows. They have updated gardening practices of the past and replaced them with current horticultural practices from around the world, presented so it is clear for the inexperienced gardener. They share information about growing herbs in the best possible manner, how to get the best flavor, harvesting and much more.

Alost of the book is devoted to herbs that are most often.

Most of the book is devoted to herbs that are most often grown in home gardens. Plant names are given in several lan-guages; a plant's chemistry and landscape, craft, and culinary uses are detailed. I recommend nis book to all herb gardeners. Stone Style, Linda Lee Purvis

GARDEN



(\$26.95, Stor Storey Books), con-Books), con-tains many decorative ideas and projects for the home (and gar-den). Purvis, an

encourages you to really look at

MARTY FIGLEY stones found in mature to similities in them. Instructions for creating each piece are very clear - from a bench, jewelry or to simply drawing on stones. This may become a new hobby. Schutchit: Visions of the Japanese Garden, Jiro Takei and Marc P. Koane (\$27.95, Tuttle), is the first complete English translation of this classic work. Entitled Ishi wo taten koto ("The art of setting stones"), this is probably the oldest garden-making treatise in Japan (and probably the world).

In the first section the authors explain the principles of Japanese gardening and how people lived in the Heian period. The actual translation presents the concepts of Japanese

gardens while using religious tradition, nature and spiritual-ity in the arrangement of water, stones and plants. Anno-tations by the authors provide insight.

Congratulations

Congratulations
Timber Press publishes the following books.
We congratulate this fine publisher for being awarded the Wilfred Jung Award by the Garden Writers Association of America. That award is given to a company that has demonstrated its support over time for the garden writing profession and dedication to the promotion of gardening and horticulture in North America.

The Illustrated Encyclopedia of Clematis, Mary Toomey and Everett Leeda (\$59.95, in association with the British Clematis Society), has left no stone unturned.

The history of clematis, from the Greek word klema, meaning a "vine branch," has been traced back to about the 16th century. The book explains the history and botany of the plants, as well as how to classify them.

Color photographs show them in garden settings; information about proper care, insects, discusses and propagation techniques is included. Line draw.

kitchen accessible to everyone. When my children were young, I asked them to help me plan din-

ings are most helpful. A good three-fourths of the book contains photos, descriptions, origin, parentage, habit, size, puning group, flowering period, cultivation and recommended use. Charles Chesshire is the photography editor.

Armitage's Manual of Annuals, Biennials and Half-Hardy Perennials (\$39.95) is a renderfriendly book that all gardeners will understand.

Armitage holds a Ph.D. in horticulture from Michigan State University and now lives in Georgia, where he is a professor of horticulture and is also in charge of the University of Georgia Test Gardens. For this book he has gathered a formidable number of plants in fact, 245 genera of them from Abelmoshus to Zinnie and details their habits and needs.

in fact, 245 genera of them from Abelmoshus to Zinnia and details their habits and needs.

The most up-to-date information on the subject can be found here. The line drawings, color photos and personal observances ensure that this will become a standard textbook on the subject.

Insects and Gardens, Eric Grissell, photographs by Carll Goodpasture (329.95), is most interesting. When you study this you will come to understand the relationship of these critters in the garden and the



Bounty of information: Gardening books provide a wealth of information.

weatht of information.
reason for their being.
Grissell has made this subject into a fascinating account.
He dedicates the book to Rachel Carson, who wrote, "The balance of nature is ... a complex, precise, and highly integrated system of relationships between living things which cannot safely be ignored any more than the law of gravity can be defied with impunity by

a man perched on the edges of a cliff.

That says it all. Shure this with your children.

Marty Figley is an advanced master gardener based in Birmingham. You can leave her a message by dialing (734) 953-2047 on a touch-tone phone. Her fax number is (248) 644-1314.

Enlist help of family when planning meals

Q: Every day I face the same dilemma, what to fix for dinner. It is hard to cook ereatively seven days a week. I need help.

A: It is difficult to face the daily challenge of what to fix for dinner. Enlist the help of your, family so you do not have to be the daily creative meal planner. After all, they are the ones you are feeding and trying to please.

Plan ahead and you will not dread the daily chore of deciding what to fix for dinner. Create a monthly sign-up chart to hang in the kitchen. Assign specific days each week for your children and husband to plan the meal. This has a two-fold purpose. Each

DOMESTIC PLANNER

family mem-ber can enjoy their favorite meals and it

what to fix.
You may need to give a short lesson, teaching the basic food groups that are nectious meal. Use a book with pictures illustrating the food groups. Keep a food chart in the

ner one night. Our menu consisted of the following: Ice cream, French fries, candy, and spaghetti without sauce. I realized then saves you time deciding what to fix. just how important it is that everyone understands the ingre-dients to a well-balanced meal.

dients to a well-balanced meal.

Let your family browse
through your cookbooks. This will
give them ideas for the meals
that they plan. As your family
plans meals, allow them to prepare some of the meals that they
plan. This will also give you a
break from cooking. Make sure
you have cookbooks with easy
recipes. You can also buy your

kida their own kid's cookbook. Make sure you coordinate sports practice, meetings, and social engagements with your men! schedule. You would not want your teenage son to miss the meal he planned because he was at football practice. On the nights when your family is going in several directions, plan a simple stovetop meal, like sloppy Joe's, macaroni and cheese, canned veggies, and fruit salad. Choose four to six nights a

Choose four to six nights a month where you do not cook or plan meals. Look for coupons in the newspaper to help cover cost. 1. Schedule a once a month

2. Go to a fast-food restaurant.

3. Dine-in, but have food delivered, such as pizza.

ered, such as pizza.

4. Purchase prepared food at your supermarket. You can buy an entire meal ready to serve.

Exchange menu ideas with family, friends, and neighbors. This will also be a way to try some new recipes. You will not feel like you are preparing the same meals all the time.

Serving daily meals to your family not only requires creativi-ty, but also time. It involves sev-eral time consuming steps: Plan-

ning the meals, buying the food, preparing the meals, and clean up. Your family can help you in each of these areas. Washing dishes, loading and unloading the dishwasher could be included on your meal-planning chart. Today's Refrigerator Bulletin:

"Save time on meal prepara-tions by enlisting help!"

Diana Koenig is a writer, edu-cator, speaker and consultant. Send your questions and success stories to: Diana Koenig, PO. Box 1702, Manchester, MO 63011, email dianakoenig@hotmail.com. Visit www.domesticplanner.com.

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