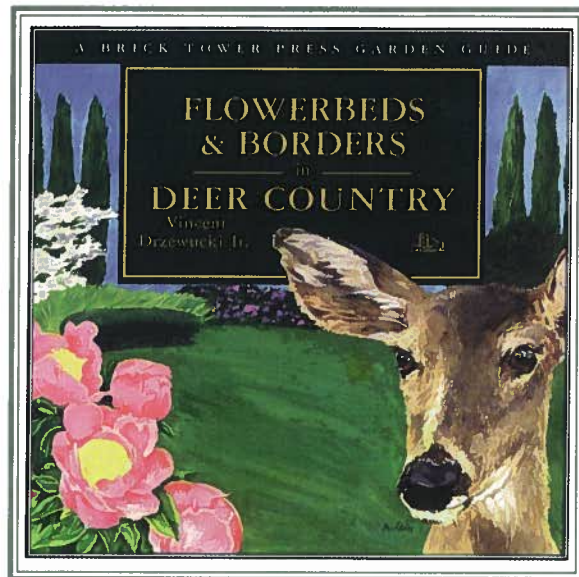


Gardening

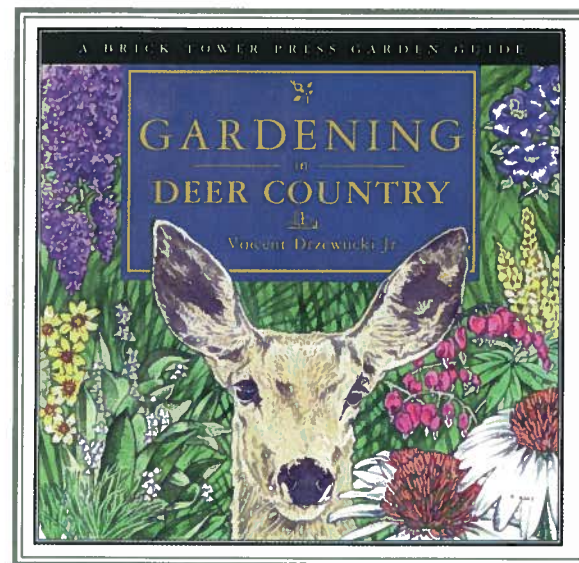


Flowerbeds and Borders in Deer Country

Vincent Drzewucki Jr.

The Growing Menace—More and more, homeowners and gardeners throughout rural and suburban America have been forced to deal with a growing menace.... Deer! From coast to coast, deer have developed quite an appetite for almost anything growing in our landscapes and gardens. Deer frequently feed on flowers, fruits, vegetables and the twigs of trees and shrubs, often permanently disfiguring them. All plants listed are known to be resistant to browsing. Included are lists of annual and perennial flowering plants, groundcovers, vines, flower bulbs, herbs and ornamental grasses that are known to have a resistancy to deer browsing damage in most areas of the continental U.S.

110 pages • 8 x 8
ISBN 9781883283292 • \$ 9.95 pb



Gardening in Deer Country

Vincent Drzewucki Jr.

• "... a must-have for anyone who's tired of pouring heart and soul into landscaping the yard, only to have everything eaten by thieves in the night."

—*Rural Heritage*

• "Too bad I didn't own this book before selecting balsam. Balsams are rated 'E,' as in never plant em' near deer."

—Timothy Fay, *Wapsipinicon Almanac*

• "...worthwhile and practical..."

—NBC's *TODAY* Show

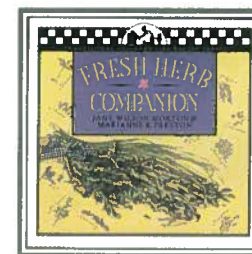
Deer...you love them or you hate them, but no matter what deer have an appetite for delicious plants we plant in our garden and around our home. You've seen the residue in the morning: spiked hostas, chomped impatiens, mangled hydrangea. How can an animal that cute be so hungry? Fences and sprays and dogs just don't go far enough and most people stop short of venison surprise for dinner. What's a serious gardener to do? *Gardening in Deer Country* answers this question by presenting descriptions of trees, shrubs, annuals, perennials, ground covers, herbs, bulbs, and vines that deer don't like to eat.

110 pages • 8 x 8
ISBN 9781883283094 • \$ 9.95 pb



Brick Tower Press

Cookery

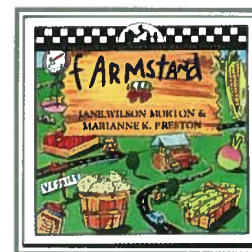


Fresh Herb Companion

Jane Wilson Morton and Marianne K. Preston

This book presents a unique collection of recipes suited for every palate, using commonly grown and easily accessible garden herbs found throughout American folklore from the Pilgrims to modern times. From Sage and Raisin Scones to Zucchini Pickles, every herb has its day.

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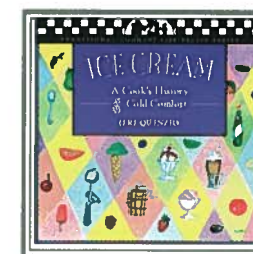


Farmstand Companion

Jane Wilson Morton and Marianne K. Preston

Some folks look at the farmstand simply as a place to buy the freshest of produce for the least amount of money, but in fact there was a time when farmstands were the social connectors. Small and personal, they also created a sense of identity and place, and told a story about the inhabitants of a town. Over 70 pages of recipes follow a delightful history of the farmstand.

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Ice Cream, The Ultimate Cold Comfort

Jeri Quinzio

Some give the ancient Romans credit for inventing ice cream, but although they did send their slaves off to the mountains to get snow, they didn't make ice cream with it. The trouble is, we don't know who made that first dish of vanilla, strawberry or triple chocolate chunk ice cream. Terrific ice cream recipes and history are assembled in one package.

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Apple Companion

Liz Clark
Jill Vorbeck

Each luscious apple recipe was created by one of the best known culinary professionals in the Midwest--Liz Clark. In an Italinatate, Villa-Style house, above the Mississippi River in Keokuk, Iowa, Liz prepared each recipe described in this book from Tailgate Pea Soup with Apples to Chicken Liver Pat, with Apples. Recently reviewed in the Des Moines Register, this book will become a classic American cookbook.

110 pages, 8 x 8
9781883283056 • \$ 9.95 pb.

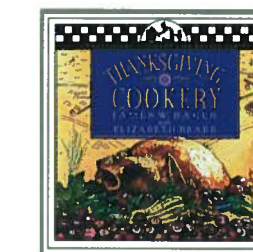


Fresh Bread Companion

Liz Clark

Liz Clark prepares elegant but simple bread recipes from her cooking school in Keokuk, Iowa. The recipes are prepared using wholesome ingredients, traditional bread making techniques with step-by-step instructions--and modern instructions for those of us who love our bread-making machines. A full description about stone-ground flours found in your local supermarket and those flours found in small mills is included where we can shop for flour with no additives or preservatives

110 pages, 8 x 8
9781883283117 • \$ 9.95 pb.



Thanksgiving Cookery

Elizabeth Brabb
James W. Baker

The authors transport the reader to a dinner table with a collection of favorite traditional recipes. These include Roasted Turkey, Basic Apple Pie, Hot Apple Cider, and Leftover Turkey Corn Pudding. James Baker, former director of research at Plimouth Plantation, captures the essence of our country as he explores the development and evolution of the Thanksgiving holiday.

110 pages, 8 x 8
9781883283032 • \$ 9.95 pb.