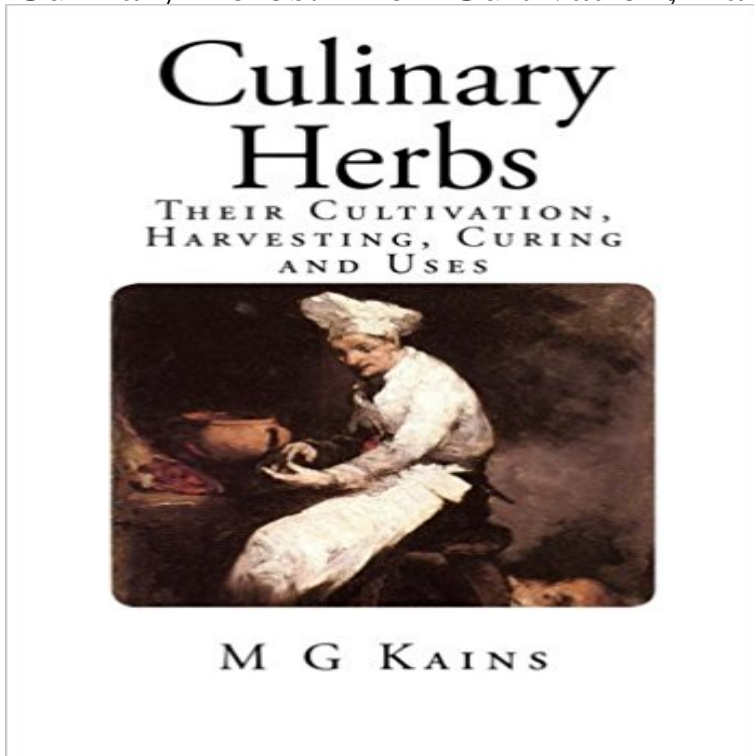


Culinary Herbs: Their Cultivation, Harvesting, Curing and Uses



Culinary Herbs - Their Cultivation, Harvesting, Curing and Uses by M. G. Kains. It seems probable that many of the flavoring herbs now in use were similarly employed before the erection of the pyramids and also that many then popular no longer appear in modern lists of esculents. Of course, this statement is based largely upon imperfect records, perhaps, in many cases only hints more or less doubtful as to the various species. But it seems safe to conclude that a goodly number of the herbs discussed in this volume, especially those said to be natives of the Mediterranean region, overhung and perfumed the cradle of the human race in the Orient and marked the footsteps of our rude progenitors as they strode more and more sturdily toward the horizon of promise. This idea seems to gain support also from the fact that certain Eastern peoples, whom modern civilization declares to have uneducated tastes, still employ many herbs which have dropped by the wayside of progress, or like the caraway and the redoubtable pusley, an anciently popular potherb, are but known in western lands as troublesome weeds.

Relying upon Biblical records alone, several herbs were highly esteemed prior to our era; in the gospels of Matthew and Luke reference is made to tithes of mint, anise, rue, cummin and other herbs; and, more than 700 years previously, Isaiah speaks of the sowing and threshing of cummin which, since the same passage (Isaiah xxviii, 25) also speaks of fitches (vetches), wheat, barley and rie (rye), seems then to have been a valued crop.

The development of the herb crops contrasts strongly with that of the other crops to which reference has just been made. Whereas these latter have continued to be staples, and to judge by their behavior during the last century may be considered to have improved in quality and yield since that ancient time, the former have dropped

to the most subordinate position of all food plants. They have lost in number of species, and have shown less improvement than perhaps any other groups of plants cultivated for economic purposes. During the century just closed only one species, parsley, may be said to have developed more than an occasional improved variety. And even during this period the list of species seems to have been somewhat curtailed--tansy, hyssop, horehound, rue and several others being considered of too pronounced and even unpleasant flavor to suit cultivated palates.

Pin It GANODERMA BENEFITS, RED REISHI Ganoderma Lucidum , Red Reishi, Mushroom Nutrition Ganoderma Lucidum, Red Reishi Mushroom The Exquisite Red Reishi Mushroom, Or Ganoderma Lucidum. It is know for its strength and its ability to give energy, vigor and vitality. Red Reishi or, Ling Zhi as it is known in China. The reishi / ganoderma are know as herbal mushrooms, and in Asia, they are also known as medicinal mushrooms. The ganoderma lucidum is known as a powerful tonic that helps balance your system. HOME PRODUCTS CONTACT US DISCLAIMER Announcement: Facts And Benefits Of Ganoderma Lucidim, Red Reishi Announcement: Facts And Benefits Of Ganoderma Lucidim, Red Reishi Here are a few facts and benefits about this great mushroom Ganoderma Lucidum Ganoderma Lucidum is also known to many as: red reishi mushroom or in Chinese language as ling zhi. This mushroom is known throughout Asia as a medicinal mushroom. It is very popular in Asia, and now becoming the same in the USA. Ganoderma [â€] Yes, Ganoderma, Red Reishi CAN Help Fight Obesity Yes, Ganoderma, Red Reishi CAN Help Fight Obesity Mushroom supplement could be one way to tackle obesity Check out the website to see how Ganoderma Lucidum, Red Reishi can help you lose weight. Read the whole article here, Monster Ganoderma Mushroom Shown in Zhengzhou Monster Ganoderma Mushroom Shown in Zhengzhou For your information. This is very interesting! Mushroom of Immortality A ganoderma lucidum is seen at a museum in Zhengzhou, Central China Henan province, Jan 19, 2015. Ganoderma lucidum, known as Lingzhi Check it out here, Why Is Reishi â€“ Ganoderma Such An Attractive Product? Why Is Reishi Ganoderma Such An Attractive Product? Toxins in the body are the cause of many deceases. Ganoderma can help to get rid of these toxins, and strengthen the immune system and help restore balance. What Is Giving Kim Kardashian Her Youthful Skin? What Is Giving Kim Kardashian Her Youthful Skin? Here is an interesting article about Kim Kardashians secret to younger looking skin, according to the DailyStar UK. And, also why a mushroom like red reishi / ganoderma are now considered a super food. You can take these healthy mushrooms in supplements, they are beneficial to help battle numerous illnesses / health challengers. You can [â€] Ganoderma Lucidum, Red Reishi, The Miracle Mushroom Did you know, that in other parts of the world, ganoderma lucidum mushroom (also known as red reishi) is known as medicinal, and as brain food? Ganoderma Lucidum is known for generating alertness, for giving energy, it is known to generate well being! Healthy Coffee. Xlim Beauty Coffee With Radix Astragali Healthy Coffee. Xlim Beauty Coffee With Radix Astragali When you are on the website: Look for: Xlim Beauty Coffee (Made In USA) Xlim Beauty Coffee consists of water-soluble fiber, Radix Astragali, and select premium coffee. It helps detoxify the body and supports maintaining a healthy weight RECENT POSTS Announcement: Facts And Benefits Of Ganoderma Lucidim, Red Reishi Yes, Ganoderma, Red Reishi CAN Help Fight Obesity Monster Ganoderma Mushroom Shown in Zhengzhou Why Is Reishi Ganoderma Such An Attractive Product? What Is Giving Kim Kardashian Her Youthful Skin? PAGES About Contact Us Disclaimers Many Names Of Ganoderma My Ganoderma Hub Pages The Ganoderma Lucidum Mushroom Or, Red Reishi What in the World Are Phytonutrients? ARCHIVES Archives DISCLAIMER Site Not Meant As Medical Advice In no manner or form is this site a substitute for professional medical service. This site is not intended to diagnose, treat, cure, or prevent any disease or condition. Always seek the advice of a medical professional for any medical condition. Copyright 2016

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