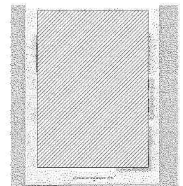
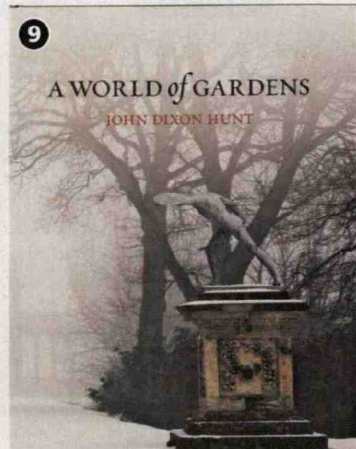
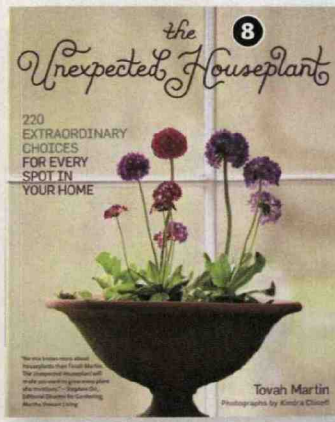
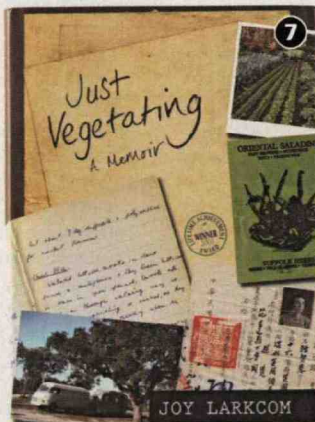
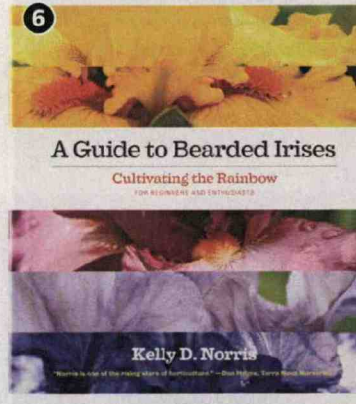
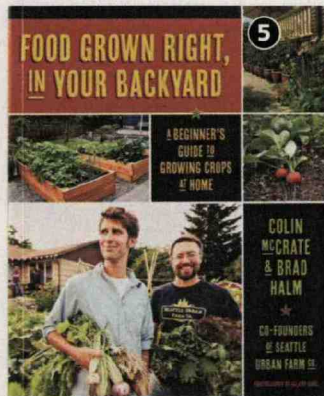
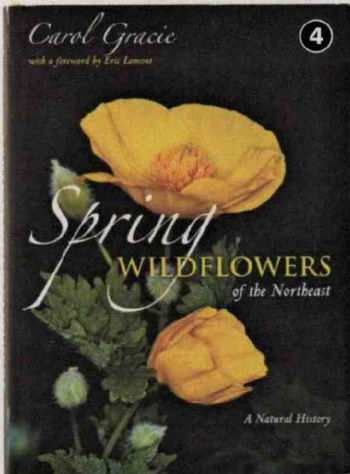
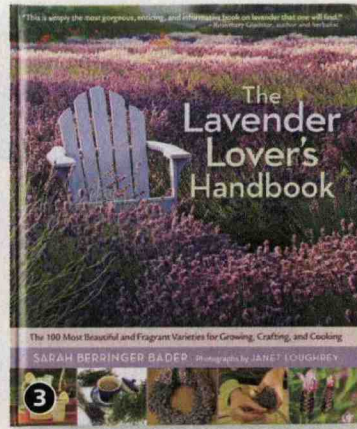
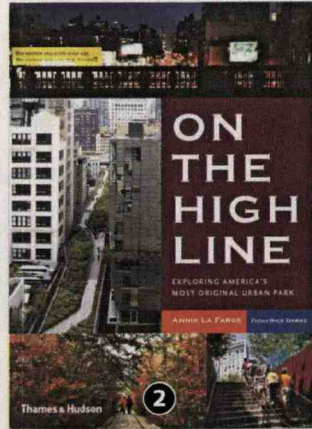
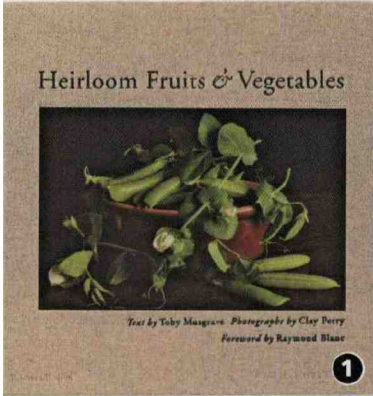


**GARDENER'S BOOKSHELF**

By Adam Levine  
 Photography by Kritsada



**1. Heirloom Fruits & Vegetables**

by Toby Musgrave; photographs by Clay Perry; Thames & Hudson; \$50  
Several years ago, photographer Clay Perry—inspired by Spanish still-life painters of the 16th and 17th centuries—embarked on a project to document “endangered” fruits and vegetables that are being pushed aside by modern cultivars and hybrids. The culmination of this project is this coffee-table book, combining Perry’s photographs and Toby Musgrave’s histories of each. Perry takes what might normally be considered mundane and pays homage in a way that conventional garden photography, done in situ, rarely can. Who knew that a double-page spread of tomatoes, or onions, or lettuces, or plums, carefully arranged and dramatically lit, could be works of art? Perry accords his edible subjects the respect and artistic eye usually granted only to the more flowery parts of our gardens—as well he should. Because without beauty and food—both of which are wonderfully combined in this book—how could we live?

**4. Spring Wildflowers of the Northeast: A Natural History**

by Carol Gracie; Princeton; \$29.95  
This new guidebook from an expert botanist and accomplished photographer is a rare hybrid, offering a wealth of scientific information in a way that is accessible. Carol Gracie uses photographs to convey how these plants are pollinated and propagated. Each section includes conventional wildflower portraits, but it is the closeups that are the most fascinating. Tepals, sepals, stamens, spathes (and many more terms usually relegated to inscrutable botany tomes) come alive, becoming understandable parts of the inner workings of plants. Gracie photographs seedpods partially and fully open, shows insects probing the flowers for nectar, and carefully exposes root systems to show us how the plants grow underground. All plants look beautiful under the close inspection of her camera’s lens. This makes perfect sense, because as anyone who loves plants knows, the closer we look, the more we learn, and the more we fall in love.

**7. Just Vegetating: A Memoir**

by Joy Larkcom; Frances Lincoln; \$29.95  
Joy Larkcom is well known in England for her groundbreaking writing and research about growing vegetables and organic gardening. Her books, articles, and radio and TV appearances have not only improved the vegetable-growing skills of gardeners in her home country but also are credited with improving their diets. Now in her 70s, Larkcom offers a “memoir” composed mostly of articles written over a 30-year period. Dumping one’s filing cabinet between the covers of a book might not be a good route for many writers, but Larkcom’s work was so prescient that it still makes entertaining reading today. Stories about her family’s “Grand Vegetable Tour of Europe” in 1976–1977 will have readers salivating, as will her adventures in China and Japan. With “growing your own,” “slow food,” and “eating local” all becoming buzzwords, this book is as timely and important as ever, both to show young people the roots of this movement and to guide those who will lead it into the future.

**2. On the High Line:**

**Exploring America’s Most Original Urban Park**  
by Annik LaFarge; Thames & Hudson; \$29.95  
Heralded since its opening in 2009 as one of the most innovative urban parks in the world, the High Line is a must-see for visitors to New York City—not just lovers of horticulture, architecture, or landscape architecture, but anyone who wants a bird’s-eye view of the busy fabric of Manhattan street life. Annik LaFarge has written the first guidebook to this remarkable urban space, built 30 feet in the air along 1.45 miles of an elevated railroad line that served city businesses for almost 50 years before it was abandoned in 1980. LaFarge’s text, along with a selection of vintage and current photographs, explains both the history of the High Line and its present uses, guiding readers through its 20-some blocks, section by section and feature by feature. The High Line, she writes, is “romantically postindustrial and progressive in its embrace of emerging ecologies. It strikes a brilliant balance between the gritty and the pretty.”

**5. Food Grown Right, In Your Backyard: A Beginner’s Guide to Growing Crops at Home**

by Colin McCrate and Brad Halm; Skipstone; \$24.95  
Both Colin McCrate and Brad Halm had years of experience in organic farming before starting the Seattle Urban Farm Co. In 2007, the company’s goal is to help people learn how to grow their own food, and if the in-person advice these two men offer to clients is as practical and informative as that contained in this book, it’s no wonder the business has been a rousing success. The book covers all the basics of creating an organic garden, from site preparation, seed starting, plant selection, cultivation, and care, to a selection of the essential tools needed for the various tasks. The authors recommend starting small, selecting crops you love to maximize your motivation and your chances of success. “We love to grow food,” the authors admit. “We hope that you, too, will ... find the simple, intangible joy that can only be experienced when you ‘grow your own.’”

**8. The Unexpected Houseplant: 220 Extraordinary Choices for Every Spot in Your Home**

by Tovah Martin; Timber Press; \$22.95  
Tovah Martin’s newest book is no dry encyclopedic volume: Her personal, engaging writing style is as entertaining as it is informative. Martin has a long history with houseplants, her knowledge gleaned in part during the years she worked at Logee’s Greenhouses in Connecticut. In addition to the plant profiles, arranged by season of interest, several chapters cover houseplant basics. In one chapter, titled “Love Thwarted,” Martin exposes several of her failed horticultural love affairs. “I wouldn’t blame you for...bringing them home, and struggling to create a relationship. But when they drop dead (or worse—when they slowly, painfully perish) let me be the first to say it: I told you so.” More than simply illustrating the many plants discussed, Kindra Clineff’s photographs depict beautiful ways to make each specimen an ornament worthy of any indoor decorator.

**3. The Lavender Lover’s Handbook:**

**The 100 Most Beautiful and Fragrant Varieties for Growing, Crafting, and Cooking**  
by Sarah Berringer Bader; Timber Press; \$27.95  
Cultivated for centuries around the world, lavender is an alluring plant, beautiful both in foliage and in flower and famous for the evocative aroma of its essential oil. Sarah Berringer Bader, the proprietor of Lavender at Stonegate, a small farm near Portland, Oregon, has spent the past decade growing hundreds of varieties of lavender and learning how to use this fragrant, drought-tolerant herb in a myriad of ways. This book is the heady distillation of her knowledge, with chapters covering cultivation of lavender in the garden, various recipes for herbal blends, condiments, beverages, and desserts, and how to craft parts of the plant into wreaths, swags, face creams, fire starters, and many other products. For ambitious gardeners with room to experiment, Bader offers “100 Varieties to Try” in the book’s encyclopedic, illustrated centerpiece.

**6. A Guide to Bearded Irises: Cultivating the Rainbow for Beginners and Enthusiasts**

by Kelly D. Norris; Timber Press; \$39.95  
Kelly D. Norris got an earlier start in his career than most of us do, first becoming captivated by bearded irises when he was 12. By age 15 his collection had expanded to 350 varieties, and that year he convinced his parents to purchase the stock of an iris grower in Texas and transplant it to their farm in Iowa. Now in his mid-20s, Norris manages his family’s Rainbow Iris Farm and also serves as editor of *Irises: The Bulletin of the American Iris Society*. In this handsome book, Norris offers advice for growing irises in the garden and information about their hybridization and history. The core of the book is devoted to the six bearded iris types. Like all lovers of a particular genus, Norris wants his readers to fall in love, too. “Irisarian,” he writes, is “the proper terminology for someone crazier about irises than a normal person should be. I’m one, and I’d venture a guess that if you aren’t already one, you will be by book’s end.”

**9. A World of Gardens**

by John Dixon Hunt; Reaktion Books; \$45  
Born in England, educated at Cambridge, emeritus professor of landscape architecture at the University of Pennsylvania, and author of many other books, John Dixon Hunt is eminently suited to write this comprehensive, academically oriented cultural history of the world’s gardens. The book ranges across thousands of years and dozens of cultures and countries, noting the “recurrence of types and uses of gardens in many different times and places.” The 20 chapters cover a range of intriguing topics, as evidenced by their titles, among them “Sacred Landscapes from Delphi to Yosemite” and “Leaping the Ha-Ha; or, How the Larger Landscape Invaded the Garden.” What various cultures consider a “garden” changes over time, Hunt notes, adding that it is “typically a place of paradox, being the work of men and women yet created from elements of nature, the two held in some precious and often precarious tension.”