

OUR FAVORITES

Bookshop Santa Cruz In-Store Newsletter

HOME & GARDEN RECOMMENDATIONS FROM OUR STAFF



The Backyard Homestead
edited by Carleen Madigan
STOREY BOOKS

This collection offers a how-to on everything you could hope to do in your home and garden; topics include pickling produce, raising various kinds of livestock, forays into dairy, and laying out a vegetable garden. Readers will appreciate the many illustrations that flesh out the instructions. The wide variety of information leaves one free to decide what makes sense for their time and space, leaving the reader feeling empowered with the potential of self-sufficiency. —Kate



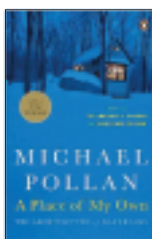
Seven Fires: Grilling the Argentine Way
by Francis Mallman
ARTISAN

Looking for a new barbecue book? Don't miss this gorgeous, inspirational guide to grilling smoky, succulent food the Argentine way. Author Francis Mallman shares delicious and unpretentious food that anyone can prepare with little equipment beyond a heat source—whether it's wood, charcoal, or gas fire. The more than one hundred recipes—from griddled mussels to whole salmon, leg of lamb, grilled tomatoes, crunchy smashed potatoes, and charred oranges—will keep you busy all summer long, and beyond. —SB



Worms Eat My Garbage
by Mary Applehof
FLOWERFIELD ENTERPRISES

Building a worm bin is not only incredibly rewarding, it's also amazingly easy. Applehof's stellar book has all the information you need to decide what the best worm bin is to fit your lifestyle. I barely have a yard and I have three healthy, productive bins—thanks in part to the instructional advice contained in this excellent guide. —NS



A Place of My Own
The Architecture of Daydreams
by Michael Pollan
PENGUIN

Perhaps one of the strongest themes running through Michael Pollan's books is the idea that real understanding comes through experience. In *Botany of Desire* he explored old apple orchards to understand the history of the species, in *Omnivore's Dilemma* he went on a wild boar hunt. Here, he builds a house in an effort to better understand his relationship to the buildings that house us. —Nici



Sean Conway's Cultivating Life
125 Projects for Backyard Living
by Sean Conway & Lee Alan Buttala
ARTISAN

I love this new book. It is a great gift idea for those crafty folks in your life, or for those of you who are do-it-yourself-ers. You will never tire of the inventive projects detailed inside and they are great for young adults with an outdoor mind. It also comes with great recipes and beautiful photographs on every page. —Jennifer



Chez Panisse Vegetables
by Alice Waters
HARPERCOLLINS

My recent acquisition of a CSA share has made me desperate for new, exciting ways to use my vegetables each week. *Chez Panisse Vegetables* fits the bill, boasting a humongous range of vegetables and diverse uses for each. Included vegetables receive anywhere from three to fifteen recipes apiece, and each recipe for the vegetable is radically different from the others. I'm saved from another night of sautéed chard with garlic! —Kate



The Human-Powered Home
Choosing Muscles Over Motors
by Tamara Dean
CONSORTIUM

Take it from someone who helped build stationary bikes to power art; this form of alternative energy is very possible and very satisfying. *The Human-Powered Home* contains a survey of the historic and present uses of human power, plans for making and using specific devices, and information about inventors and what they've accomplished. Get inspired by the politics and the practicality of pedal-power! —Nici



Tassajara Dinners & Desserts
by Dale & Melissa Kent
GIBBS SMITH

I love everything about Tassajara Zen Mountain Center's cookbooks. They feature not only beautiful recipes, but easy instruction, and glorious results. You don't have to be a vegetarian to appreciate the mindful joy of food that the Tassajara cooking approach promotes or to enjoy the stories of the past guest cooks who took their turns in the center's kitchen. —Nici