# Let's Make Slow Food Casy...

#### Recipes and Ideas from Ancient Wisdom

#### **How Growing**

Who has time to garden? I don't! So where do I start?

- Herbs Delicious herbs to grow in your window include basil, cilantro, oregano, parsley, and thyme. Easy medicinal herbs (to use in making tea or tinctures) are lavender, chamomile, chaste tree, Echinacea, lemon balm, mint, pennyroyal, St. John's wort, and blessed thistle. Grow them in a container or by your back door. So easy!
- Vegetables and Fruit Make a list of your favorites, things you purchase week after week at the grocery store. Order a seed catalog and order! I love the company Seeds of Change (<a href="http://www.seedsofchange.com">http://www.seedsofchange.com</a>)
- What's in season? Simply in Season (<a href="http://tinyurl.com/simplyinseason">http://tinyurl.com/simplyinseason</a>) and Animal, Vegetable, Miracle: A Year of Food Life (<a href="http://tinyurl.com/animal-veg-miracle">http://tinyurl.com/animal-veg-miracle</a>).
- Gardening books A great books is *Lasagna Gardening* (<a href="http://tinyurl.com/lasagna-gardening">http://tinyurl.com/lasagna-gardening</a>). Also check your local bookstore for how-to books on gardening that will fit your style and location. Maybe container gardening is perfect for you!
- Links Visit me at <a href="http://www.anneshomeyplace.com/gardening.shtml">http://www.anneshomeyplace.com/gardening.shtml</a> for more great ideas.

#### **How Preservation & Enzymes**

- Books on preserving foods *Putting Food By* (<a href="http://tinyurl.com/puttingfoodby">http://tinyurl.com/puttingfoodby</a>), *Preserving Food Without Freezing or Canning* (<a href="http://tinyurl.com/preservingfood">http://tinyurl.com/preservingfood</a>)
- Books on fermentation *Wild Fermentation* (<a href="http://tinyurl.com/wildfermentation">http://tinyurl.com/wildfermentation</a>), *Nourishing Traditions* (<a href="http://tinyurl.com/enzymenutrition">http://tinyurl.com/enzymenutrition</a>)
- You can purchase freeze-dried vegetable and diary culture starters from Wilderness Family Naturals (<a href="http://tinyurl.com/bc9qnp">http://tinyurl.com/bc9qnp</a>)
- I recommend the sourdough starters and great information available from Teresa Greenway at Northwest Sourdough (<a href="http://tinyurl.com/nwsourdough">http://tinyurl.com/nwsourdough</a>)
- Enjoy the e-book, Creatively Simple: How to Make Butter, by Penny Raine (http://tinyurl.com/makebutter)
- Visit the websites at the *bottom* of this page <a href="http://anneshealthplace.com/recipes.shtml">http://anneshealthplace.com/recipes.shtml</a> (although the entire page is packed with helpful recipes).
- Ask questions and learn a bunch from the folks at the yahoo group, Native Nutrition (http://health.groups.yahoo.com/group/native-nutrition/)

### **How Cooking**

- Books *Nourishing Traditions* (<a href="http://tinyurl.com/ntcookbook">http://tinyurl.com/ntcookbook</a>), The Revolution Will Not Be Microwaved (<a href="http://tinyurl.com/microwavedrevolution">http://tinyurl.com/microwavedrevolution</a>)
- Recipes -- <a href="http://www.culinate.com">http://www.culinate.com</a>, or visit the websites at the bottom of my page at <a href="http://anneshealthplace.com/recipes.shtml">http://anneshealthplace.com/recipes.shtml</a>

#### **How Drinking**

• Try kombucha! Purchase GT's Kombucha (<a href="http://www.gtskombucha.com">http://www.gtskombucha.com</a>) at a local store, or try making it yourself with help from Laurel Farms (<a href="http://www.laurelfarms.com">http://www.laurelfarms.com</a>).

## **Mow Enjoyment**

#### Books -

- Table Talk: Creating Meaningful Conversations with Family and Friends http://tinyurl.com/tabletalkbook
- What is a Family <a href="http://tinyurl.com/what-is-a-family">http://tinyurl.com/what-is-a-family</a>
- The Hidden Art of Homemaking <a href="http://tinyurl.com/hiddenart">http://tinyurl.com/hiddenart</a>
- Creating a SenseSational Home <a href="http://tinyurl.com/sensesational">http://tinyurl.com/sensesational</a>