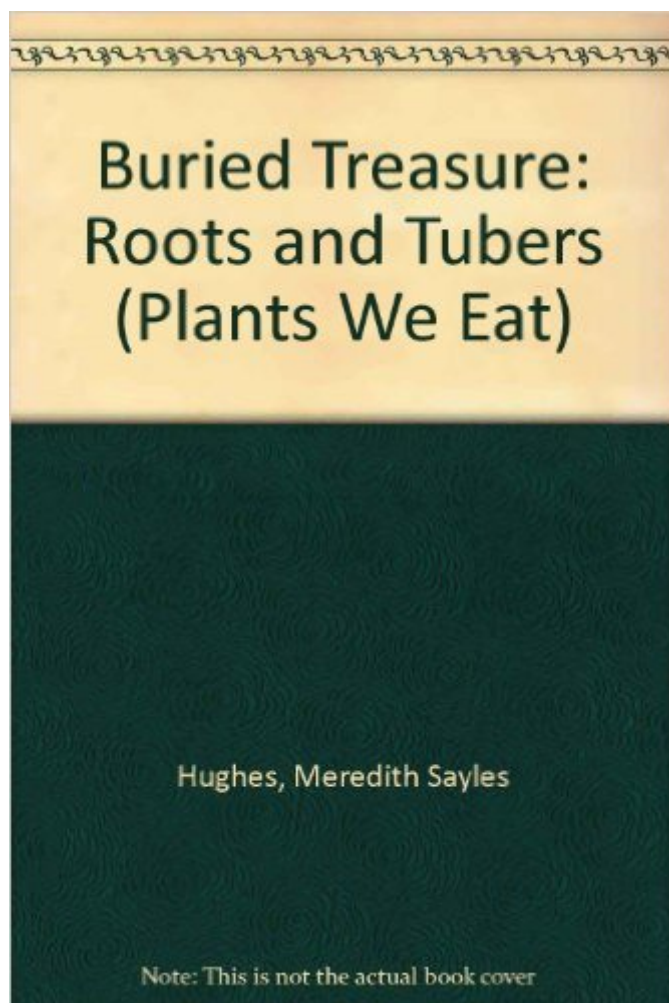


The book was found

Buried Treasure : Roots & Tubers (Plants We Eat)



Synopsis

Relates the history and describes the use and production of such roots and tubers as potatoes, yams, cassava, carrots, beets, turnips, radishes, and parsnips. Includes recipes.

Book Information

Age Range: 10 and up

Series: Plants We Eat

Hardcover: 104 pages

Publisher: Lerner Publications (August 1998)

Language: English

ISBN-10: 0822528304

ISBN-13: 978-0822528302

Product Dimensions: 9.3 x 8.9 x 0.4 inches

Shipping Weight: 15.5 ounces

Average Customer Review: 4.0 out of 5 starsÂ Â See all reviewsÂ (1 customer review)

Best Sellers Rank: #1,399,312 in Books (See Top 100 in Books) #124 inÂ Books > Cookbooks, Food & Wine > Cooking by Ingredient > Potatoes #149 inÂ Books > Children's Books > Education & Reference > Science Studies > Farming & Agriculture #171 inÂ Books > Children's Books > Education & Reference > Science Studies > Nature > Gardening

Customer Reviews

Beets beat everyone to the punch. Forgive the corny (hmm...) joke. Even though this book is mainly orientated to children, adults with little knowledge on this subject can benefit. The book is a very good introduction to learning about potatoes, cassava, carrots, beets, radishes, and turnips; how they grow, where they grow, and the dependences that various peoples across the world have on them. With the above being said, this book should not be misconstrued to be a gardening book, because it is not. It has some growing projects, but that is for learning predominately, not for feeding your tummy. The book does contain cooking projects, though, so get cooking (I'm hungry). It provides interesting, colorful pictures and illustrations, which are also not predominately for eating (whoops!). Did I bring up the history? Let us get to it. The history provide with each vegetable is interesting and informative, but as it is lined with timetables that are influenced by evolutionary beliefs, use critical skepticism in evaluating the information. The conclusion is...this book is mostly for kids, and if you are a kid, get off of that computer, pronto (Just kidding)! If you are looking for a book that does a great job introducing the subject of roots and tubers, this could very well be your

book. If you can, though, try to get this out of your local library before you purchase it to find out if you like it. The root has been found and I have rooted it out. It is...my review?! The review ends now.-Jake Smithers

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