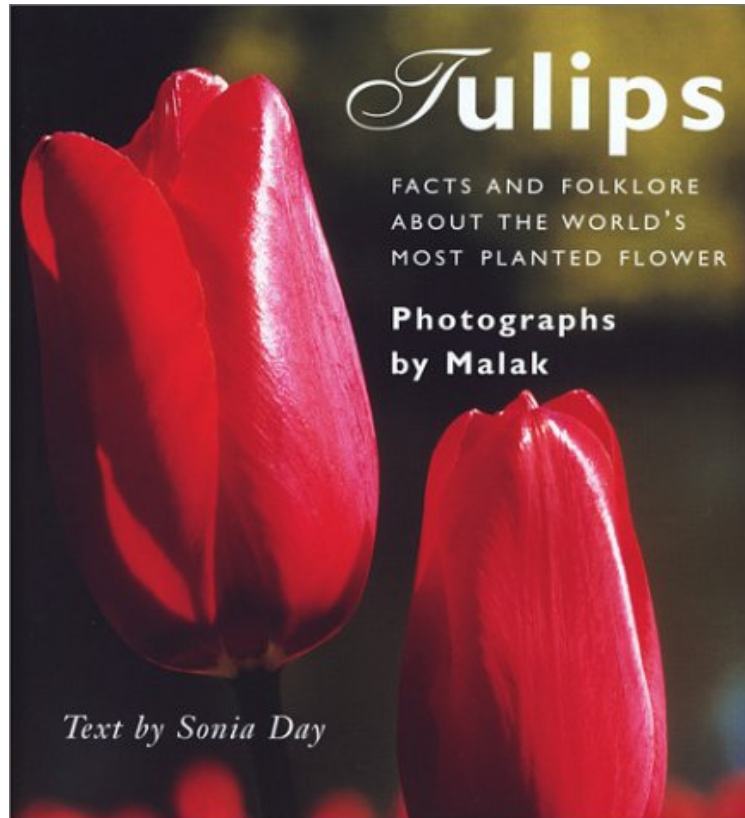


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## Tulips: Facts and Folklore About the World's Most Planted Flower

*Sonia Day*

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**Sonia Day : Tulips: Facts and Folklore About the World's Most Planted Flower** before purchasing it in order to gage whether or not it would be worth my time, and all praised Tulips: Facts and Folklore About the World's Most Planted Flower:

Tulips: Facts and Folklore About the World's Most Planted Flower celebrates this enduring flower and how it has captured the hearts and imaginations of gardeners and collectors for over 500 years. Lavishly illustrated with photographs by the world-renowned photographer Malak, Tulips is a stunning pictorial history of the flower's beauty and versatility. Arriving from Turkey and taking Western Europe by storm, tulips have endured and are a mainstay for gardeners and collectors alike, with varieties still grown today that originated in the seventeenth century. Tulips also represent the deep friendship between the Netherlands and Canada, forged by the vagaries of World War II and the role this country played in liberating the Netherlands. Any visitor to Ottawa will marvel at the assortment of tulips adorning the grounds surrounding the Parliament Buildings. Included are numerous photographs that reveal the cast bulb fields of Holland, home of the tulip. Readers will discover many little-known facts about tulips, including that they can be eaten and that there are more than 3,000 varieties grown all over the world in every shade of the rainbow- and black varieties as well. Master gardener Sonia Day combines tulip lore with practical tips for growing tulips in

your own garden. She shares her extensive knowledge of the subject with readers and offers many ideas and suggestions for successfully and easily cultivating tulips at home.

From the Publisher A History of the world's most famous flower as seen through the lens of master photographer Malak. About the Author MALAK's photographs have graced the pages of many international publications, including Canadian Geographic, Saturday Night, Reader's Digest, and The New York Times. He exhibited internationally and was the recipient of the Order of Canada, the Whitton Award, and the National Film Board of Canada's Gold Medal. His previous books include Ottawa and Canada: The Land that Shapes Us. Tulips is perhaps his crowning achievement, displaying his life-long love of tulips, and his role as the unofficial tulip photographer of Canada. He died in 2001. SONIA DAY is a Master Gardener and occasional lecturer at Toronto's Civic Garden Centre. She writes on balcony gardening for the Toronto Star and is a regular contributor to Gardening Life and Plant Garden. Her watercolours are well-known and her larger paintings are in the collections of several corporations and the City of Toronto. Her work has been featured in the Globe Mail, the Toronto Star, and Artist's Magazine. Excerpt. Reprinted by permission. All rights reserved. This perennial popular plant is evolving yet again, in the twenty-first century, into a sought-after food experience for the elite. This time, though, it's the bloom, not the bulb. As palates get jaded by the likes of nasturtiums, pansies and squash blossoms, the fashion for edible flowers is turning to tulips--in many guises. On the west coast (where food fads tend to blossom first), buds, single petals and whole tulips, carefully sliced, are appearing on the menu in upscale restaurants. During the spring tulip season, you can feast on tulip blossoms dipped in tempura batter. Or a red tulip and green bean salad. For dessert, one restaurant wraps things up with candied pink tulip petals, served over ice cream.