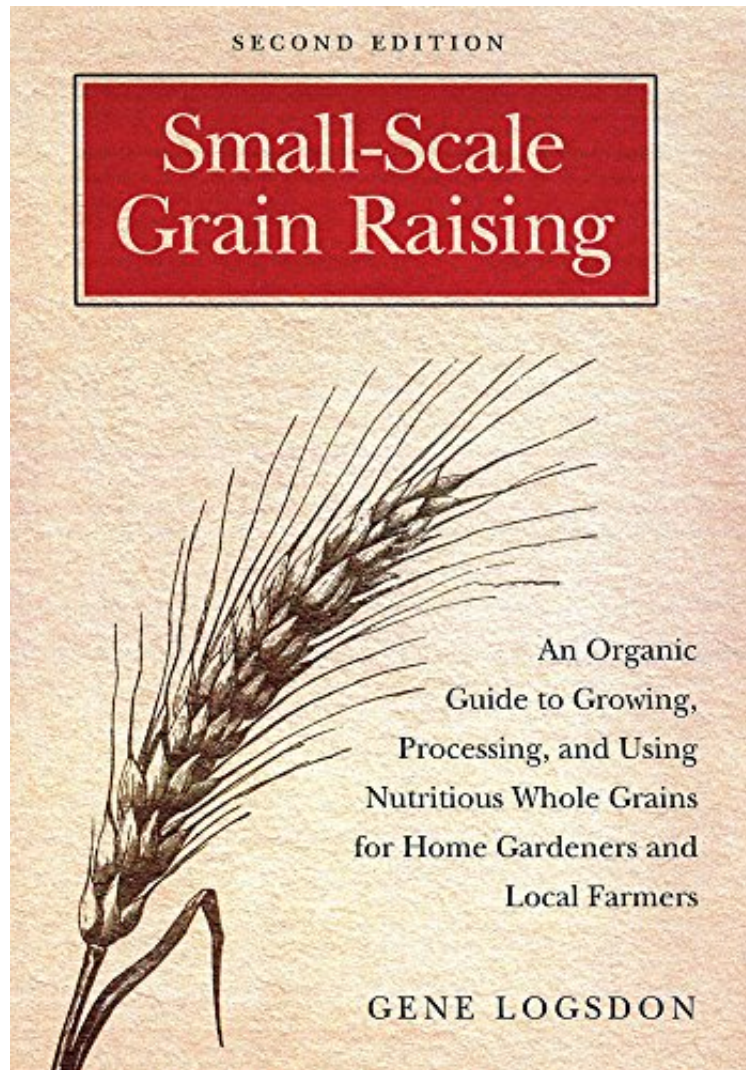


(Pdf free) Small-Scale Grain Raising: An Organic Guide to Growing, Processing, and Using Nutritious Whole Grains for Home Gardeners and Local Farmers, 2nd Edition

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Gene Logsdon

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Gene Logsdon : **Small-Scale Grain Raising: An Organic Guide to Growing, Processing, and Using Nutritious Whole Grains for Home Gardeners and Local Farmers, 2nd Edition** before purchasing it in order to gage whether or not it would be worth my time, and all praised Small-Scale Grain Raising: An Organic Guide to Growing, Processing, and Using Nutritious Whole Grains for Home Gardeners and Local Farmers, 2nd Edition:

8 of 8 people found the following review helpful. A must have if interested in grain
By ReallyrustyI found this book very well written and extremely informative. I initially had reservation about ordering this book because of the reviews that stated it was not written for small gardeners. I found this to be untrue. Whether you are spreading the seed by hand or grain drill and harvesting by hand sickle or combine, you will find a wealth of information in this book. If you are looking to add an excellent book on Grain to your personal library shelf, this is it. If you need more basic information, try Carla Emery's "Encyclopedia of Country living".
0 of 0 people found the following review helpful. Perfect resource for growing all grains
By DalekLogsdon covers all you need to plan and follow through with a variety of homegrown grains, their uses, some recipes, and the entire plant to harvest timeline. Corn, wheat, beans, and oats dominate the text, but gene also covers sorghum, barley, rye, buckwheat, miller, and rice. He also includes a chapter on feeding grain to animals. Fantastic resource for anyone looking to grow grain.
4 of 4 people found the following review helpful. Small scale grain raising
By Opportunities-KnockAn excellent description of how small scale grains (corn,wheat,sorgums,oats,dry beans,rye,barely,buckwheat,millet and legumes can be grown for both human and livestock consumption. Logsdon, the consummate farmer and sustainable agricultural advocate, explains not only the planting and harvesting methodologies for each grain, but also gives insight into equipment and storage as well as rotational uses. Together with his All Flesh is Grass, this book provides a great deal of information on the topic for one with small acreage who wants both efficiency and sufficiency for producing these crops. Highly recommended.

First published in 1977, this book from one of Americas most famous and prolific agricultural writers became an almost instant classic among homestead gardeners and small farmers. Now fully updated and available once more, Small-Scale Grain Raising offers a entirely new generation of readers the best introduction to a wide range of both common and lesser-known specialty grains and related field crops, from corn, wheat, and rye to buckwheat, millet, rice, spelt, flax, and even beans and sunflowers. More and more Americans are seeking out locally grown foods, yet one of the real stumbling blocks to their efforts has been finding local sources for grains, which are grown mainly on large, distant corporate farms. At the same time, commodity prices for grains and the products made from them have skyrocketed due to rising energy costs and increased demand. In this book, Gene Logsdon proves that anyone who has access to a large garden or small farm can (and should) think outside the agribusiness box and learn to grow healthy whole grains or bean the base of our culinary food pyramid alongside their fruits and vegetables. Starting from the simple but revolutionary concept of the garden pancake patch, Logsdon opens up our eyes to a whole world of plants that we wrongly assume only the agricultural big boys can grow. He succinctly covers all the basics, from planting and dealing with pests, weeds, and diseases to harvesting, processing, storing, and using whole grains. There are even a few recipes sprinkled throughout, along with more than a little wit and wisdom. Never has there been a better time, or a more receptive audience, for this book. Localvores, serious home gardeners, CSA farmers, and whole-foods advocates in fact, all people who value fresh, high-quality food will find a field full of information and ideas in this once and future classic.

The Ethicurean-In Small-Scale Grain Raising, Logsdon lays out clearly just how easy it can be to grow grains for your family and your livestock, from his beloved "pancake patch" up to acre-sized plots. Interspersed with good-humored vintage anecdotes and his usual Contrary Farmer commentary, this primer elevates the status of grain-growing on farms of all sizes (from the backyard on up) to a happy essential. As he states repeatedly, there's nothing so delicious -- or so economical -- as home-baked goods made with fresh grains you grew and milled yourself. And when those same home-grown grains can also feed your animals and build soil fertility well, what's stopping you? Logsdon's book covers all of the well-known grains and several of the lesser ones: barley, buckwheat, corn, millet, oats, rice, spelt, sorghum, triticale, wheat, and others. He also devotes a chapter to soybeans and dried beans, despite their classification as legumes, because they partner so well with grains both in growing and in eating. For at least the major grains he discusses varieties, yields, nutritional value, and uses (both for human and animal consumption as well as other farm uses). He describes how to prepare the soil, how to plant the grain seeds (including optimal space requirements), what diseases and pests to watch for and how to deal with them, how to harvest and dry the grains, how to store them, and, finally, how to turn those seeds into food for your family. Drawing on his personal experience growing almost all of the major grains, Logsdon describes "how we do it" even when it contrasts with conventional wisdom. He touts the value of open-pollinated seed, despite advances in hybrids, because of their superior taste and the satisfaction of not being beholden to agribusiness. He also demonstrates that old hand tools and techniques can sometimes be the most efficient when growing on a small scale. For example, though corn may be harvested by machine, he outlines how to bundle corn stalks into shocks for easy, inexpensive drying and storage (and aesthetic value). He claims to keep a basket full of old socks to slip over ripening ears of corn to prevent wild animals from dining on his crops. (I'd like to see that!) And for his money, the best weed control -- the one to which pests never develop resistance -- is the hoe. "Interspersed with good-humored vintage anecdotes and his usual 'Contrary Farmer' commentary, this primer elevates the status of grain-growing on farms of all sizes (from the backyard on up) to a happy essential." --Jennifer McMullen, reviewed in The Ethicurean "Home bakers rejoice! Gene's book is back just in

time to help you grow those flavorful, old, heirloom grain varieties you have always wanted to try. Bon appetit!"--Eliot Coleman, author of *The Winter Harvest Handbook* and *The New Organic Grower "Small-Scale Grain Raising, 2nd ed.*, is the definitive book on how to grow, thresh, process, and use grains in the amounts that matter to a family--from enough wheat for a single batch of pancakes up to an acre or two--all the grain needed for a family with a cow, a pig, a few sheep, and a flock of chickens. The first edition has long been a cult classic, decades out of print, decades before its time, eagerly begged, borrowed, and handed around in bootleg copies. The second edition is updated and expanded to include virtually every grain grown in North America. Particularly useful is the state-of-the-art information about threshing and dehulling of various grains for those without access to specialized equipment. Even more useful than the specific information, however, is the portrayal of the overall pattern--the full integration of appropriate grain-growing, appropriate cover-cropping, appropriate livestock keeping, appropriate economics, and appropriate philosophy, all woven together into a powerful model of a coherent framework for gardening, farming, and living. This book is the *Small is Beautiful* of grain growing, by Gene Logsdon, one of the founding curmudgeons of modern garden farming and sustainable agriculture."--Carol Deppe, author of *Breed Your Own Vegetable Varieties: The Gardener's and Farmer's Guide to Plant Breeding and Seed Saving* "Gene Logsdon could just say, 'I told you so.' Instead, he has revitalized *Small-Scale Grain Raising* with bushels of new information, thirty additional years of insight, and the welcome leavening of his wonderful and cranky (with a wink and a nod) voice. He makes sowing sexy, and shifts the food revolution from his back 40 to your back yard."--Michael Perry, author of *COOP: A Year of Poultry, Pigs and Parenting*

About the Author Over the course of his long life and career as a writer, farmer, and journalist, Gene Logsdon published more than two dozen books, both practical and philosophical, on all aspects of rural life and affairs. His nonfiction works include *Gene Everlasting*, *A Sanctuary of Trees*, and *Living at Nature's Pace*. He wrote a popular blog, *The Contrary Farmer*, as well as an award-winning column for the *Carey, Ohio, Progressor Times*. Gene was also a contributor to *Farming Magazine* and *The Draft Horse Journal*. He lived and farmed in Upper Sandusky, Ohio, where he died in 2016, a few weeks after finishing his final book, *Letter to a Young Farmer*.