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Growing Tasty Tropical Plants In Any Home, Anywhere: (like Lemons, Limes, Citrons, Grapefruit, Kumquats, Sunquats, Tahitian Oranges, Barbados ... Black Pepper, Cinnamon, Vanilla, And More...)

Growing tasty tropical plants*

(like lemons, limes, citrons, grapefruit, kumquats, sunquats, tahitian oranges, barbados cherries, figs, guavas, dragon fruit, miracle berries, olives, passion fruit, coffee, chocolate, tea, black pepper, cinnamon, vanilla, and more...)



*in any home, anywhere.

Laurelynn G. Martin and Byron E. Martin, co-authors of *Logan's Tropical Plants*



Synopsis

Enjoy fresh java brewed from your own coffee beans or juice from the orange tree growing in a sunny corner of your living room. Laurelynn G. Martin and Byron E. Martin show you how to successfully plant, grow, and harvest 47 varieties of tropical fruiting plants in any climate! This straightforward, easy-to-use guide brings papaya, passionfruit, pepper, pineapples, and more out of the tropics and into your home. With plenty of gorgeous foliage, entrancing fragrances, and luscious fruits, local food has never been more exotic.

Book Information

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Customer Reviews

To complement the Kumquat tree that I bought my husband for his birthday, I also bought the book Growing Tasty Tropical Plants in Any Home, Anywhere by Laurelynn G. Martin and Byron E. Martin. True to form, however, I ended up reading the book and just giving him the highlights. The book itself is by Storey Publishing - a name I tend to trust - and is 160 pgs. It is a quick read that I finished cover-to-cover in just a few hours and is broken down into five parts plus an introduction, glossary and resource guide.

Introduction: Enjoying an Indoor Edible Oasis

Part 1: Citrus Fruits

Australian Finger Lime
Calamondin Orange
Citron
Citrumelo
Grapefruit
Kumquat
Lemon
Lime
Myrtle-Leaf Orange
Orange
Sunquat
Sweet Lemon
Tahitian Orange
Tangerine
Temple Orange

Part 2: The Rest of the Tropical Fruit Basket

Acerola
Australian Beach Cherry
Avocado
Banana
Dragon Fruit
Dwarf Pomegranate
Fig
Guava
June Plum
Miracle Berry
Narajilla
Noni
Olive
Orangeberry
Papaya
Passion Fruit
Peanut Butter Fruit
Pineapple
Pineapple Guava
Rose Apple
Sapodilla
Star Fruit
Tree Tomato

Part

3: Coffee, Tea and ChocolateChocolateCoffeeTeaYerba MatePart 4: Sugar and SpicesBlack PepperCinnamonSugarcaneVanillaPart 5: Plant CareGetting Started from the Bottom UpMaintaining Your PlantsPropagationPests and DiseasesTroubleshooting GuideEach entry contains multiple color drawings and photographs on glossy 9 1/2 X 9 1/2 paper.

How would you like to have a house filled with mini tropical trees and plants? I love that idea, it offers so many benefits, from home grown produce to beautiful plants to accent your decor and freshen your air. Understanding what the book offers is not so difficult, since in large, colorful text, the cover of the book gives it's full title: Growing Tasty Tropical Plants* (like lemons, limes, citrons, grapefruit, kumquats, sunquats, tahitian oranges, barbados ... tea, black pepper, cinnamon, vanilla, and more...) *in any home, anywhere. Inside the book are dozens of exotic plants, flowers, fruits, and other delectable, beautiful and wonderfully exotic plants that normally grow in exotic climes. As it turns out, any sunny window in your home probably qualifies as an "exotic clime," and the idea of coming home to discover the lovely aroma of some exotic tropical flowering fruit seems a little like heaven on earth. Growing Tasty Tropical Plants includes lovely drawings of each kind of plant, along with many photos and a dynamic layout that clearly lays out pros, cons, intriguing facts, growing conditions, care and potential problems of each plant. And that is what excited my children (and me) so much about Storey Publishing's new book. It appears soon that our sunroom will soon be the new home of a Miracle Berry, which apparently "tricks your taste buds so that everything eaten after the berry tastes sweet, even sour lemons or limes. Be forewarned though" the book thoughtfully continues, "eating too much sour fruit, even if it tastes sweet at the time, may leave your belly feeling somewhat sour afterward.

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