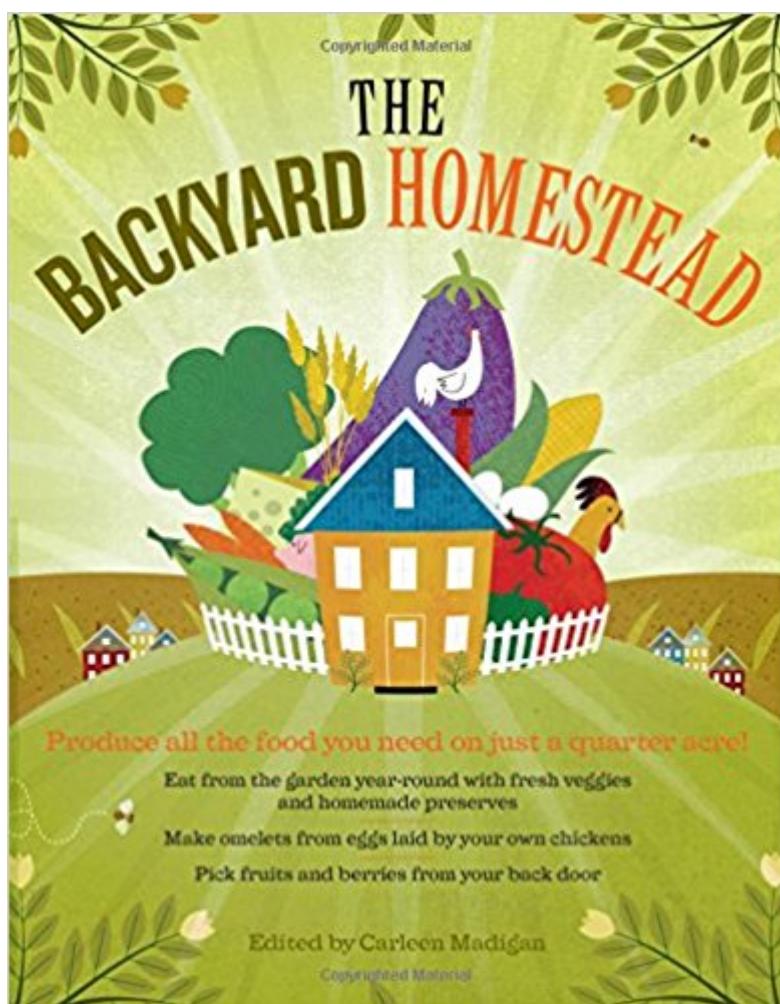


The book was found

The Backyard Homestead: Produce All The Food You Need On Just A Quarter Acre!



Synopsis

This comprehensive guide to homesteading provides all the information you need to grow and preserve a sustainable harvest of grains and vegetables; raise animals for meat, eggs, and dairy; and keep honey bees for your sweeter days. With easy-to-follow instructions on canning, drying, and pickling, you'll enjoy your backyard bounty all winter long.

Book Information

Series: Backyard Homestead

Paperback: 368 pages

Publisher: Storey Publishing, LLC; 14th Printing edition (February 11, 2009)

Language: English

ISBN-10: 1603421386

ISBN-13: 978-1603421386

Product Dimensions: 7 x 1 x 9 inches

Shipping Weight: 1.5 pounds (View shipping rates and policies)

Average Customer Review: 4.6 out of 5 stars 515 customer reviews

Best Sellers Rank: #9,561 in Books (See Top 100 in Books) #1 in Books > Crafts, Hobbies & Home > Gardening & Landscape Design > Outdoor & Recreational Areas #1 in Books > Crafts, Hobbies & Home > Home Improvement & Design > How-to & Home Improvements > Decks & Patios #3 in Books > Science & Math > Agricultural Sciences > Sustainable Agriculture

Customer Reviews

"Bottom line is, even if you're not ready for complete self-sufficiency, in today's economic climate, it just makes sense to try to produce some of your own food. And this book is a great way to get your feet wet." (Bust)"The tone is sweet and accessible, and the well-organized chapters cover all the bases." (Everyday Prepper)"This book delivers what it aims to sell. Its 368 pages of information on creating a successful, self sufficient, backyard homestead that will keep you and your family busy and eating all year long. 4.5 out of five stars, this is the book homestead enthusiasts have been looking for. Go buy this book!" (Boston Sunday Globe)"The Backyard Homestead is a comprehensive and accessible guide to starting a vegetable garden, raising chickens and cows, canning food, making cheese, and a whole lot more." (New York Times Book Review)"Because you need to brace yourself for what's on the

horizon: The Backyard Homestead. This fascinating, friendly book is brimming with ideas, illustrations, and enthusiasm. The garden plans are solid, the advice crisp; the diagrams, as on pruning and double digging, are models of decorum. Halfway through, she puts the pedal to the metal, and whoosh! At warp speed, we're growing our own hops and making our own beer, planting our own wheat fields, keeping chickens (ho hum), ducks, geese, and turkeys (now we're talking) and milking goats, butchering lamb, raising rabbits, and grinding sausage. Oh, and tapping our maple trees, churning butter, and making our own cheese and yogurt. Peacocks, anyone? Need I say more? Well, yes. Stock up on some knitting books because next winter, you'll want to grow your own sweaters, too."

Homegrown Goodness for Table, Freezer, and Pantry Your backyard homestead is a success! The vegetables and fruit are abundant and the fresh eggs are delicious, but they're more than your family can eat. Your pig is fattening up quickly; will you know how to fill out the cut sheet when it's time to call the butcher? A backyard bounty can be overwhelming. Andrea Chesman's indispensable guide to gathering, processing, preserving, and eating the fruits of your backyard homestead ensures that nothing goes to waste. Her experience and clear instructions equip you with the skills to make the most of everything you harvest!

Much of this time was spent fantasizing about one day having a 1/10th or 1/4th acre homestead. During that time, the book was eye-opening as to what is possible with that little space. Having soaked up these ideas about raised beds, chickens, dwarf fruit trees, and so on for so long, when I finally got a house recently, I knew exactly what I wanted to do with it, which alone is probably worth the price of the book. But now that I have fruit trees to prune and chicks to raise, I'm not looking to this book for information. For building raised beds, I'm using the instructions from The Urban Homestead (Expanded & Revised Edition): Your Guide to Self-Sufficient Living in the Heart of the City (Process Self-reliance Series), which also details composting with worms, reducing your reliance on the energy grid, and using water more intelligently -things The Backyard Homestead doesn't even mention. Or take pruning. On page 111, "Pruning a Fruit Tree in Four Steps," Step 2 says "First shorten the branch to about a foot, then undercut the branch slightly before sawing it from above. Finally, saw off the stub, leaving a slight collar to promote good healing." These are just the kind of clear-as-mud directions that would greatly benefit from an illustration; unfortunately all that is there is a drawing of a man sawing a branch with a long-handled tool of some kind, nothing to show what exactly a collar is or how much of the remaining foot qualifies as the stub or even why he

selected that particular branch. So for pruning, I attended a workshop presented by my local nursery, which was far more informative and has the advantage of pertaining entirely to where I live. Regarding chickens: There are some interesting points, like letting a fresh egg age in the fridge a week before hard-boiling so it won't be difficult to peel or selecting a dual-purpose (egg laying and meat) breed because they are more disease-resistant than specialized breeds, but nothing that will in anyway get you started. For that I'm presently using the book—*A Chick Days: An Absolute Beginner's Guide to Raising Chickens from Hatching to Laying*. For rabbits, you'll get two pages most of which just informs you that there are different breeds. The only section of *The Backyard Homestead* that I was able to test out in my apartment days was the section on herb gardening. I killed all of them, until getting—*A Grow Great Grub: Organic Food from Small Spaces*), which revealed why the rosemary survived but did not grow (too small a pot), why the basil died (unrelenting exposure to wind), how all of them could have benefited from mulch, and how to make simple plant foods. It also explained terms I had seen thrown around in several gardening books, like the warning to not let your plants "bolt" (which at the time I could only imagine involved my herbs running away to a more competent home). All those other books have unhelpful charts describing the exact conditions favored by each plant (type of soil, pH, full sun vs partial shade, etc) until you believe each plant should be grown in its own meticulously placed test tube. And I spent years thinking "partial shade" meant some kind of sparse, broken shade, like under a tree. Turns out the "partial" refers to time; 4-6 hours of direct sun per day compared to 8 hours of direct sun per day for "full sun." And if you've always wanted to grow herbs, but wondered what you might do with them beyond cooking, then absolutely get—*Making It: Radical Home Ec for a Post-Consumer World*, a brilliant DIY book on everything from making your own shampoo to beer to how to slaughter a chicken (*The Backyard Homestead* refers you to other books for any slaughtering instructions). By all means, get *The Backyard Homestead*. Pour over it for hours in a coffee shop/bathtub/Cracker Barrel/escape-of-your-choice. Gaze lovingly at the beautiful, orderly homestead layouts at the beginning of the book. But think of it more as a course catalogue for college, that thick book (if they still put those out) that lists every class a college offers along with a brief description for each, rather than as the classes themselves. Use it to sketch out which topics you'd like to study, then find other resources (mentors, workshops, youtube demonstrations, books, meetup groups, feed stores, nurseries, magazines like *Urban Farm*) and go from there.

Transparency: do not homestead, do not intend to homestead (at least not at this current phase of life), but I loved this book for informational purposes. Very well written, explained. Illustrations are a

mega plus. If you even want to know just a little of what homesteading is like, this book is great. Loads of information. I enjoyed from cover to cover. I even grew up on a farm, and learned things I'd never knew or had ever heard of.

It covers tons of things to do, but only briefly giving reasons for/against/why/how so you can decide what to dig further into in other more detailed books. For example, it explains that I need to choose between chickens and turkeys because due to diseases you can only have one or the other on a particular small farm; based on the book, I'll go with home grown turkeys because it explains that I can raise endangered heritage breeds that aren't suitable for commercial production and I know already that high quality chickens and eggs are commercially available year round. Lots of references that are new to me - both websites and books. Storey publishing at its best. I love it! Fast and easy to read, I covered it in a day, and will re-read and study applicable sections as needed.

Lots of detail about planting, growing, harvesting, and preserving everything. I'm not a beginner, but there was a lot in this that I didn't know. Looking forward to warm weather so I can try some new techniques!

This book is a great introduction to homesteading. It has things everyone can do to be little more self sufficient. It is easy to understand and answers a lot of practical questions for us beginners.

Love this book and I just ordered 2 others from this series. Information provided is helpful and easy to understand. The book is quite encompassing and sticks with info I want to know.

I LOVE this book!!!! There are so many helpful suggestions for starting a small farm, from plants to animals, how to care for them, and what you can do with the the harvest. Definitely a necessity for anyone who wants to start their own farm!!!!

This is a really interesting book, and gives you loads of information on different types of crops you can plant, when and how to maximize gardens of different sizes. This really is a one stop shop for sustainable living. I am not going to run out and buy a goat, but if I did I would probably have read enough about it here to know what to do.

[Download to continue reading...](#)

The Backyard Homestead: Produce all the food you need on just a quarter acre! backyard farming:

The beginner's guide to create your own self sufficient backyard (Backyard Farming Essentials - Mini Farming - Urban Gardening - Self Sustainability - Backyard Homestead) Backyard Farming: Your Guide to Building the Ultimate Self Sustainable Backyard Mini Farm (Backyard Farming Essentials - Mini Farming - Urban Gardening - Self Sustainability - Backyard Homestead) BACKYARD GARDENING: No Space Left Behind - Turn a 1/4 Acre Backyard Into a Mega-Garden; Raised beds, hydroponic grow system, backyard vegetable garden The Backyard Homestead Guide to Raising Farm Animals: Choose the Best Breeds for Small-Space Farming, Produce Your Own Grass-Fed Meat, Gather Fresh ... Rabbits, Goats, Sheep, Pigs, Cattle, & Bees Cold Antler Farm: A Memoir of Growing Food and Celebrating Life on a Scrappy Six-Acre Homestead Miraculous Abundance: One Quarter Acre, Two French Farmers, and Enough Food to Feed the World Hydroponic Gardening: How To Grow 40 Pounds of Organic Produce 50% Faster With No Soil And No Yard (hydroponic gardening, aquaponics, square foot gardening, ... container gardening, urban homestead) The Quarter-Acre Farm: How I Kept the Patio, Lost the Lawn, and Fed My Family for a Year Backyard Chickens: The Essential Backyard Chickens Guide for Beginners: Choosing the Right Breed, Raising Chickens, Feeding, Care, and Troubleshooting (Backyard Chickens, Raising Chickens) The Backyard Homestead Book of Building Projects: 76 Useful Things You Can Build to Create Customized Working Spaces and Storage Facilities, Equip the ... Animals, and Make Practical Outdoor Furniture Backyard Farming on an Acre (More or Less) (Living Free Guides) Food Truck Business: How To Start Your Own Food Truck While Growing & Succeeding As Your Own Boss (Food Truck, Food Truck Business, Passive Income, Food ... Truck Startup, Food Truck Business Plan,) State Quarter 1999-2009: Collector's State Quarter Folder Backyard Ponds For Beginners: How To Build A Beautiful Backyard Pond In Just 2 Days! The Backyard Homestead Seasonal Planner: What to Do & When to Do It in the Garden, Orchard, Barn, Pasture & Equipment Shed The Dairy Goat Handbook: For Backyard, Homestead, and Small Farm Backyard Birds of Eastern/Central North America: A Folding Pocket Guide to Common Backyard Birds (All About Birds Pocket Guide Series) Whole Food: The 30 day Whole Food Ultimate Cookbook 100recipes (Whole Food Diet, Whole Food Cookbook, Whole Food Recipes, Clean Eating, Paleo, Ketogenic) Vertical Gardening for Beginners: How to grow organic food at home without a yard: grow unlimited delicious fruits, vegetables, and herbs in your urban homestead (survival guide for healthy living)

[Contact Us](#)

[DMCA](#)

Privacy

FAQ & Help