Onion And Garlic

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Why Yogis Don't Eat Onion \u0026 Garlic || Ayurvedic Secrets to the Satvic Diet

2nd Revised Edition of The Complete Book on Onion \u0026 Garlic Cultivation with Processing~~How to Replace Onions and Garlic in Cooking~~ HOW TO || CHICKEN CALDERETA Onion and Garlic - The Ayurvedic Philosophy ~~WHY AVOID ONIONS and GARLIC » disadvantages of onion and garlic | Ayurvedic and Sattvic diet~~ ~~How Eating Garlic \u0026 Onion Can Turn into Poison?? | Sadhguru | Sadhguru Dharshan~~ Why You Should Avoid Onions and Garlic – the Ayurvedic Approach Chef AJ's Roasted Onion \u0026 Garlic Ranch Dressing - Vegan, Oil-Free Think twice before eating onions \u0026 garlic | Sadhguru How to cook Garlic Buttered Shrimp with Oyster Sauce!!!CHIEF2TEK OFFICIAL Immediate Result with Ginger, Onions and Garlic || Happy Man does wonders Here Is What Sadhguru Eats - Amazing Tiny Meal With Great Power | Source Of Sadhguru (SOS) STOP EATING IT! 99% of People Thinks is Medicine, But It Hurts You! ~~I ate raw garlic everyday for 7 days and this happened~~ ~~Eat Garlic Every Day, And See What Happens to You~~ Garlic - The best medicine ever - Dr. BM Hegde latest speech | Natural medicine Why Yogis do not Eat Garlic - A story from Ramana Maharshi Boil Onion Skins For These Incredible Health Benefits The Ayurvedic Body Types and Their Characteristics (Vata Pitta Kapha) What to Eat, Diet Plan - Sadhguru (Important) IKEA 150+ SWEDISH MEATBALL MOUNTAIN CHALLENGE | GirlVsFood | Shutkeverofficial ~~The book of Fables: the onion and garlic~~ Eatwright cookery demo with Leonie Wright - Soup

Gluten-free Traditional Onion and Garlic Saute Recipe - Groovy Gourmet 1.6

Garlic and Onions. Proven Benefits for Health and Natural HealingHow To Master 5 Basic Cooking Skills | Gordon Ramsay Why We Should Not Eat Onion and Garlic? Amarendra Das The garlic butter pasta sauce that breaks ALL the rules | A letter to fusion pasta Garlic Powder | Onion Powder | In Microwave | AR's Cook-Book ~~Onion And Garlic~~
Onions of all colors (including white) are good sources of vitamin C, vitamin B6, potassium and folate, while garlic is rich in vitamin C, vitamin B6, thiamin, potassium, calcium, phosphorous,...

~~Are Onions and Garlic Healthy? Here's What Experts Say | Time~~
Simply slice one large onion and sauté slowly in a half teaspoon of olive oil on medium heat, stirring frequently. Season with salt and freshly ground black pepper. Cook until the onion turns soft and golden, which brings out the natural sweetness. For more delicious ways to enjoy onions and garlic, visit www.fatresistancediet.com.

~~Surprising Health Benefits Of Garlic And Onions | HuffPost ...~~
Eating onion and garlic has been linked to numerous health benefits, including lowered cholesterol, blood pressure and cancer risk, especially gastric cancer.

~~What Are Benefits of Onion and Garlic? | Livestrong.com~~
Onions and garlic are listed in the category of medicinal foods recommended for occasional use, when an imbalance has to be treated. About garlic, for example, Ayurveda states that where other ingredients fail, even in great quantities, a little bit of garlic works as a highly effective medicine, as in the case of some infectious or cardiovascular conditions.

~~Why Avoid Onions and Garlic? – Divya Alter~~
3 cloves of garlic. 1 onion (red or white) ½ cup of pure honey (150 g). 1 piece of ginger root (3 cm). Preparation. Peel the garlic, chop it and grind it in a mortar until you get a kind of paste. Peel the onion and grate it over the garlic; also grate the ginger root. Squeeze the juice from the lemons and add it together with the honey to the preparation.

~~Onion, Garlic, and Lemon: The Three Superfoods - Step To ...~~
Onion and Garlic - sustainability Discover Others in the Range: Thanks to our global network and our close relationships with growers, we're the world's number one for spices, garlic, onions, capsicum and specialty vegetables. Tropical Spices Find out more

~~Onion and Garlic - Olam~~
Eating onions and garlic regularly may give you a wide array of health benefits, from preventing cancer and heart disease to treating infections, according to the Linus Pauling Institute.

~~Digestive Problems From Onions & Garlic | Livestrong.com~~
Skillet Onions, Peppers, and Garlic. This simple veggie side has plenty of flavor and color and takes just 15 minutes to prepare. For a touch of heat, add a few dashes of your favorite hot sauce or a pinch of ground red pepper.

~~Skillet Onions, Peppers, and Garlic Recipe | MyRecipes~~
Garlic and Onions was shockingly delicious! What a great experience! From the host to the server to the cashier all wonderful people. Food was off the charts delicious! Their Margaritas are real! What a great date my husband and I had after a long hard day at work!! Highly recommend this Mexican Restaurant for your next dinner date!- Rex A

~~Garlic & Onions Mexican Grill - Mexican Restaurant in Pueblo~~
Basically, you chop the onion in half, chop off the tip, drizzle with EVOO and sprinkle with salt and pepper. Cut a slit in the top and wedge in a 1/4-1/2 clove (piece) of garlic. Roast like 25-30 mins, and they're GREAT!

~~Roasted Onions Recipe | Allrecipes~~
Onions and garlic can also cause anemia when smaller amounts are eaten over a long period of time. In addition, consuming juice, dietary supplements, or food preparations derived from or containing Allium species can also be potentially toxic to dogs and cats.

~~Are Onions and Garlic Bad For Dogs? | PetMD~~
Garlic may be stored next to onions without over-ripening. Fresh garlic must also be given time for the skins to dry before putting it into long-term storage. Any with soft spots or sprouts should be eaten immediately or discarded. Just as with onions, keep them in a cool, dry and dark space in a single layer.

~~How to Store Potatoes, Onions and Garlic | LEAFtv~~
Garlic and onions have wonderful health benefits but they also have "hidden" health benefits that can be accessed with a little planning. ONION: These fantastic bulbs come in white, red, and yellow and are associated with reducing the risk of heart disease, lowering cholesterol levels and reducing blood pressure.

~~Health Benefits of Garlic and Onions | The Right Plan®~~
Product description If you want the robust flavor of both onion and garlic, then you want these potato chips. Starting with a golden crisp Wise potato chip, the tangy taste of onion and the rich taste of garlic are added in the perfect proportion to make a delectable onion and garlic potato chip. Reach for the bag, you will not be sorry.

~~Amazon.com: Wise Onion and Garlic Potato Chips, 1.25-Oz ...~~
Onions contain the same compound, allicin, that gives garlic its famous infection-fighting qualities, according to pharmacist J. Albert Hermle, author of the book "Finally!!!Stop Having Colds & Flu." Allicin has the ability to slow and kill a variety of viruses and bacteria. Hermle recommends eating fresh raw white onion within 4 hours of the first signs of a cold or flu, as it is more ...

~~Do Garlic & Onions Kill Flu & Cold Viruses? | Healthfully~~
LE TAUCI Garlic Keeper, 5 Inch Vented Ceramic Storage Container Saver, Reserve for Garlic, Onion, Lemon, Patato, Ginger or Shallots, 1 Pack, White 4.5 out of 5 stars 14 $16.99 $ 16 . 99

~~Amazon.com: onion and garlic storage~~
Though all vegetables are important for health, certain kinds offer unique benefits. Onions are members of the Allium genus of flowering plants that also includes garlic, shallots, leeks and...

~~9 Impressive Health Benefits of Onions~~
Garlic and Onion Replacer. Welcome to Freefod. FreeFOD is here to give those with Intolerance and IBS the freedom to eat the foods they love. The low FODMAP diet is a proven method to improve the lives of the 14% of the population that suffer from IBS. Our products are the worlds first powdered onion and garlic substitutes and are certified low ...

~~FreeFod | Onion and Garlic Substitutes Low FODMAP~~
Garlic and onion are high in the FODMAP, fructan. Fructans are a type of oligosaccharide (i.e., the O in the FODMAP acronym). Like other FODMAPs, fructans are poorly absorbed in the small intestine and rapidly fermented by bacteria in the large intestine leading to symptoms in some people with IBS.

~~Low FODMAP Garlic and Onion Substitutes | Fun Without FODMAPs~~
Onion allergy and garlic allergy may not be prevalent, but for onion-allergic people, it is a huge problem. Allergic people may find it very difficult to control the consumption of onions. Though the US food and drug department have not recognized onion as a significant allergen to an onion or garlic allergic person, it might turn out to be dangerous.

~~Onion allergy, garlic allergy, or Intolerance? This sure ...~~
Garlic and Onion Recipes for the Kitchen. First let's look at a few classic garlic and onion recipes that utilize these herbs in the kitchen. Studies show that onions and garlic eaten regularly, at least 3 times a week, reduce sickness and extend life.

~~Healthy Garlic and Onion Recipes that Might Make You Immortal~~
DIRECTIONS. Cook onion and garlic on medium heat for 1 minute in olive oil in a Saute pan. Add onion and garlic mixture to large bowl and add mayo, sour cream, parsley, pepper, and salt. Eat.

~~Onion Garlic Dip Recipe - Food.com~~
Ideally, onions should be stored in a cool, dark place between 45 and 55 degrees F. Whole, raw onions will last two to three months when stored in a cool, dry place. Places that provide these conditions could include a cellar, pantry, unheated basement, or garage.

~~How to Store Onions so They Last as Long as Possible ...~~
Munday, R. and Munday, C. M. Relative activities of organosulfur compounds derived from onions and garlic in increasing tissue activities of quinone reductase and glutathione transferase in rat ...

~~Onion: Uses, Side Effects, Interactions, Dosage, and Warning~~
The pantry is a good spot (the refrigerator, not so much)—that is, as long as you keep the garlic away from potatoes (garlic, onions, and other alliums emit gases that can hasten sprouting in those spuds). Why keep garlic away from light and moisture?

~~How to Store Garlic | Martha Stewart~~
Garlic is a plant in the Allium (onion) family. It is closely related to onions, shallots and leeks. Each segment of a garlic bulb is called a clove. There are about 10–20 cloves in a single bulb,...

~~11 Proven Health Benefits of Garlic~~
This recipe has lots of uses. It's great as a base for French onion soup, spread on toast topped with your favorite cheese, stirred into mashed potatoes or hash browns, or mixed into hamburger patties. Sauté onion in hot oil in a 3 1/2-qt. saucepan over medium heat 8 minutes or until tender; add ...

~~Onion-and-Garlic Mixture Recipe | MyRecipes~~
Onion or garlic infused oil is a flavored oil (sunflower, olive oil, etc.) where garlic or onion pieces had been added to and removed after a while. During that time their non-FODMAP flavor got transferred, leaving behind a delightful aromatic oil to flavor your dishes.

~~How to Substitute Onions and Garlic With Low FODMAP ...~~
Garlic is classified as a species of the Allium family. Other species in the Allium family include onions, shallots, leeks, chives and rakkyo (otherwise known as the Chinese onion). Garlic, like other members of the Allium family, contain compounds called disulfides and thiosulphates which can be toxic cats and dogs if ingested.

~~Garlic Toxicity and Pets | Pet Health Insurance & Tips~~
Hence, onions and garlic are recognized as blood purifiers in Ayurveda. While garlic has healing properties, onions are cooling energetics and are a great summer food. Onions are sweet in taste and facilitate proper digestion. Onion is known to reduce the burning sensations in the body by cooling the digestive tract.

~~Here's Why Ayurveda Recommends A No-Onion, No-Garlic Diet~~
Preheat oven to 425°. In a small skillet, heat oil over medium-high heat. Add onion; cook and stir until light golden brown, 3-5 minutes. Add garlic; cook and stir 30 seconds longer. Cool. In a large bowl, whisk flour, salt and baking soda. Cut in butter until mixture resembles coarse crumbs. Stir in cooled onion mixture; make a well in center.

~~Onion & Garlic Soda Bread Recipe: How to Make It | Taste ...~~
Onion, Shallot & Garlic Sets. You can grow spring planting onions, garlic and shallots from seed or from sets. Growing from sets is easy as you can plant them directly into the garden where they're low-maintenance and don't take up too much space. You can also grow onion, garlic and shallot sets in wide containers.

~~Onion, Shallot & Garlic Sets | Thompson & Morgan~~
Find 20 researchers and browse 7 departments, publications, full-texts, contact details and general information related to Directorate Of Onion and Garlic Research | Pune, India |

~~Directorate Of Onion and Garlic Research | Pune, India~~
Garlic (Allium sativum) is a species in the onion genus, Allium. Its close relatives include the onion, shallot, leek, chive,, Welsh onion and Chinese onion. It is native to Central Asia and northeastern Iran and has long been a common seasoning worldwide, with a history of several thousand years of human consumption and use.

~~Garlic - Wikipedia~~
Scallions (also known as green onions or spring onions or sibies) are vegetables derived from various species in the genus Allium.Scallions have a milder taste than most onions.Their close relatives include garlic, shallot, leek, chive, and Chinese onions.. Although the bulbs of many Allium species are used as food, the defining characteristic of spring onion species is that they lack a fully ...

~~Scallion - Wikipedia~~
Onions and garlic are botanical members of the alliaceous family (alliums) that includes leeks, chives and shallots. These foods are considered as rajasic and tamasic foods creating imbalances in the functioning of the liver, spleen, lungs, kidneys, and heart.

~~Ayurveda On Rajasic and Tamasic Foods: Onion and Garlic~~
Caramelized onions make a terrific addition to a wide variety of dishes. The browning eliminates the sour flavor, replacing it with both a savory and sweet touch. In addition, the onion and garlic mixture keeps the chicken breasts moist and tender.

~~Recipe for Caramelized Onion and Garlic Chicken~~
In 2006 about 36 000 tons of onions and 4 800 tons of garlic were marketed in the Paris - Rungis Wholesale Market. In 2007, 33 300 tons of onions and 4 600 tons of garlic were marketed in the Paris-Rungis Wholesale Market. In 2008, the Paris-Rungis Wholesale Market registered sales for 36 900 metric tons onion & garlic.

~~ONION & GARLIC~~
Melt butter in a small pan over moderate heat. Add onions and garlic and season with sugar, thyme and pepper. Cook 15 minutes, stirring occasionally, until onions are golden in color and translucent.

~~Onion and Garlic Bread Recipe | Rachael Ray | Food Network~~
Overview Information Garlic is an herb that is grown around the world. It is related to onion, leeks, and chives. It is thought that garlic is native to Siberia, but spread to other parts of the ...

~~Garlic: Uses, Side Effects, Interactions, Dosage, and Warning~~
The first batch of Zucchini from the garden made it's way into the kitchen yesterday. As always, there will be a ton of it to follow along with Summer Squash. We enjoy sautéing it in a skillet with onion and garlic , adding a little bit of olive oil and a touch of butter for flavor. If you've ever cooked Zucchini or Summer Squash in a skillet you know that the squash has to first release ...

~~Zucchini With Onion And Garlic | RecipeLion.com~~
Start with golden crispy Wise potato chips and add the robust taste of onion, then add rich garlic for a delectable combination. Whatever you're doing, everyone will have more fun when you bring along a bag of Wise. Directions Keep in a cool, dry place away from light. For best flavor, use before date shown on front of package.

~~Wise Onion & Garlic Potato Chips - 6.75oz : Target~~
Garlic, onions and ginger can be cooked or eaten raw (more potent this way) though you may have to develop a taste for the bite of raw. Shoot for daily doses of one raw onion (eaten throughout the day, in salads, chopped on top of foods, sliced in sandwiches, etc.), one big clove of garlic, and a few slices of ginger (chew a slice of ginger ...

~~Garlic, Ginger & Onions for Immune Strength~~
Today's recipe is simple: onions (and garlic if you're feeling fancy), miso, butter, and water. It's time and temperature that roast these babies to candy. We'll start with onions. Cut the tops off the onions and peel the brown papery skin from the onion. Keep the bottom/butt/root side in tact while you cut the onion in half lengthwise.

~~Ottolenghi's Miso Butter Roasted Onions - Joy the Baker~~
Preheat the oven to 375 degrees F. Cut the top off the garlic head to just expose the bulb. Remove any excess papery skins. Place in a large sheet of aluminum foil.

~~Roasted Garlic and Caramelized Onion Jam Recipe | Guy ...~~
onion has several layers and is the color of flesh. He finished the narration by telling them that when you eat garlic it makes a bad smell come in your mouth and when you cut onion it makes tears come out of your eyes.

~~Origin of Onion & Garlic | Veg Recipes By ISKCON Desire Tree~~
Braised onion and fennel chicken with brown butter and roasted garlic mashed potatoes Slow cooked Sundays are quite common here, especially on days like today when a winter storm is raging outside. There's nothing like weathering the storm on a lazy afternoon while dinner slowly cooks in the oven, practically unattended.

~~Braised onion and fennel hen with brown butter and roasted ...~~
Garlic and Onions, Pueblo: See 68 unbiased reviews of Garlic and Onions, rated 4 of 5 on Tripadvisor and ranked #64 of 296 restaurants in Pueblo.

~~GARLIC AND ONIONS, Pueblo - Menu, Prices & Restaurant ...~~
This roasted brussel sprouts and onions with garlic mustard sauce recipe is healthy, delicious, and so easy to make! This makes an easy way to eat your veggies! These roasted brussel sprouts and onions with garlic mustard sauce is an easy, healthy and delicious way to eat your veggies! $ 0.

~~Roasted Brussel Sprouts and Onions with Garlic Mustard Sauce~~
Onion and garlic are the world famous spice commodities, used for flavouring the dishes. Besides culinary purposes, these are considered as valuable medicinal items. The fungicidal and insecticidal properties of garlic are well identified. Dehydrated powder and flakes prepared out of onion and garlic provide rich agro-industrial base for these ...

Tears and bad breath – these are the two things usually associated with onion and garlic. But there is much more to these two popular vegetables, which are known not only for their unique flavors but also for their therapeutic benefits. Onions and garlic are guaranteed to transform any meal into a profoundly aromatic culinary experience. This book explores the hidden benefits of onion and garlic. It discusses at length the composition of these vegetables, their culinary as well as medicinal uses and tips for proper storage. So forget about tears and bad breath. Appease your taste buds with the pungent smell and flavor of onion and garlic and also discover their curative powers.

In this graphic adaptation of an old Yiddish folktale, Haskell masters the art of cooking onions, survives a shipwreck, and finds himself successful beyond his wildest dreams. Retold by public radio veteran Rebecca Sheir, with comic-format artwork by Sabina Hahn, Onions & Garlic is inspired by the first live episode of the award-winning podcast Circle Round (WBUR).

Amandeep, Murugesh, Rufus And Sundar Are Bucks Who Talk Dirty For The Same Reason That They Remove The Mufflers From Their Motorcycle Exhausts It Makes Them Feel Like Men. Like Libertines. To Their Hormonal Despair, When Professor Ram Stages His Remake Of A Midsummer Night'S Dream At Their College Fest, He Casts These Four As Fairies. The Farce That Follows Gradually Takes Over The Lives Of The Rest Of The Characters In This Achingly Funny Novel About The Pratfalls That Accompany Caste Pride. On And Off The Campus Of Chennai University, You Will Encounter Onion-And-Garlic-Free Tambrahms Who Rewrite Shakespeare To Uphold The Hindu Order, Smug Nris Who Call The Shots In Matrimonials, Visiting Canadians Who Are Aghast At The Plight Of Dalits (Pronounced Daylights') And, At The Apex Of The Whole Tumbling Structure, A Bibulous Builder Who Invokes The Gods Even As He Defrauds His Clients. Tailing The Characters Around This Plot Is An Unseen But All-Seeing Spectator. You May Never Guess Who That Is, But Will Laugh All The Way To The Answer.

How to use in the garden, in crafts, and in recipes. Full-color photos.

Onion and garlic are the spice commodities used for flavouring the dishes. These are considered as valuable medicinal plants offer variety of medicinal properties. Onion & garlic are important commercial crops with versatile applications. The demand for the processed products is increasing day by day due to its convenience to handle and use. Onion & garlic can be processed into a wide variety of products. As per the estimate, approximately 6.75% of the onion produced is being processed. Besides fulfilling the constant demand of domestic population, India exports 13 to 18 lakh tons of onion annually worth around Rs. 2200 crores of foreign exchange revenue. Similarly in case of garlic, the production increased from 4.03 lakh tons to 12.26 lakh tons. Proper placement of onion & garlic products (like; onion pickle, onion chutney, onion paste, garlic oil, garlic paste, garlic powder, garlic flakes, onion flakes, onion powder) in the departmental stores, super markets, shopping malls backed-up by publicity is the key to success. It is also possible to have tie-up with exclusive restaurants, star hotels, renowned caterers for their regular requirements. This handbook is designed for use by everyone engaged in the onion & garlic products manufacturing. The book explains manufacturing process with flow diagrams of various onion & garlic products and addresses of plant & machinery suppliers with their photographs. Major contents of the book are varieties of onion, onion production, onion dehydration, types of garlic, garlic growing, garlic dehydration, onion pickle, onion chutney, onion paste, garlic oil, garlic paste, garlic powder, garlic flakes, onion flakes, onion powder, pest species and pest control of garlic and onion, integrated weed management, packaging, product advertising and sales promotion, marketing etc. It will be a standard reference book for professionals, entrepreneurs, food technologists, those studying and researching in this important area and others interested in the field of onion & garlic products manufacturing. TAGS Best small and cottage scale industries, Business consultancy, Business consultant, Business guidance for garlic production, Business guidance for onion production, Business guidance to clients, Business Plan for a Startup Business, Business start-up, Cultivation of garlic, Cultivation of Onion, Dehydrated Garlic & Garlic Powder, Dehydrated Garlic, Dehydrated Onion & Onion Powder, Dehydrated Onion, Garlic and Onion production, Garlic and Onion production Business, Garlic and Onion Small Business Manufacturing, Garlic dehydration, Garlic Oil manufacturing process, Garlic paste manufacturing process, Garlic powder manufacturing plant, Garlic powder manufacturing process, Garlic powder processing plant, Garlic processing plant, Garlic Production, Growing Garlic, Harvesting Garlic, How to Cultivate Onions, How to Grow Garlic, How to Grow Onions, How to make onion powder, How to start a successful Garlic and Onion production business, How to Start Garlic and Onion production business, How to Start Onion and Garlic Processing Industry in India, How to Start Onion and Garlic Production Business, Manufacturing Process of Garlic Flakes, Manufacturing Process of Garlic Paste, Manufacturing Process of Onion Chutney, Manufacturing Process of Onion Flakes, Manufacturing Process of Onion Paste, Manufacturing Process of Onion Powder, Modern small and cottage scale industries, Most Profitable Onion and Garlic Processing Business Ideas, New small scale ideas in Garlic and Onion processing industry, Onion & Garlic Cultivation with Processing, Onion and Garlic Based Profitable Projects, Onion and Garlic Based Small Scale Industries Projects, Onion and Garlic Processing Industry in India, Onion and Garlic Processing Projects, Onion cultivation, Onion cultivation in India, Onion dehydration plant in India, Onion dehydration process, Onion farming business plan, Onion Farming in India, Onion farming techniques, Onion Pickle Manufacturing Process, Onion powder making plant, Onion Powder, Onion Processing and Onion Products, Onion processing industry, Onion processing plant, Onion processing unit, Onion production, Onion Storage, Onions powder making, Pest species and pest control of garlic and onion, Preparation of Project Profiles, Process technology books, Processing of garlic, Profitable small and cottage scale industries, Profitable Small Scale Garlic and Onion Manufacturing, Project for startups, Project identification and selection, Setting up and opening your Garlic and Onion Business, Small scale Commercial Garlic and Onion by products making, Small scale Garlic and Onion production line, Small Scale Onion and Garlic Processing Projects, Small Start-up Business Project, Start up India, Stand up India, Starting an Onion and Garlic Processing Business, Startup, Start-up Business Plan for Garlic and Onion by products, Startup ideas, Startup Project, Startup Project for Onion and Garlic by products, Startup project plan, Technology Book of Garlic Cultivation and processing, Technology Book of Onion Cultivation and processing, Technology Package of Garlic Processing for Value Addition, Varieties of garlic, Varieties of onion

Despite their reputations as hardy plants with relatively long shelf lived, these closely-related vegetables are subject to blights, smudges, yeast, rots, stains and molds. This account considers all of them, infectious and not, at an international level, giving a general description of each disease, its importance, world distribution, symptoms, causes, disease cycle and epidemiology, management and recent research. Entries cover diseases of subterranean and aerial parts caused by fungi and oomycetes (such as Fusarium diseases, leaf blight, downy mildew, rust and smut), of bulbs caused by fungi (black or blue mold, mushy rot and smudge), and those caused by bacteria and yeast (sour skin, center rot, yeast soft rot), nematodes (needle and sting nematodes), viruses and phytoplasmas (garlic mosaic, iris yellow spot), and parasitic flowering plants (dodder). This also covers pests (maggots, leafminers, cutworms) and noninfectious or abiotic conditions (lightening injury, mineral deficiencies and greening abnormalities). Includes photos and glossary.

The name "Allium" is said to come from the Greek word to avoid because of its offensive smell. The genus Allium includes more than 800 species of which only a few have been cultivated as foods. Many of the other members of this genus are popular with gardeners as easy to maintain perennials, although the smell of some members of the genus can be off-putting. The smell is a consequence of breakdown of sulfur-containing compounds which is a characteristic of this family of plants. Garlic, onions, leeks, chives and other members of the genus Allium occupy a unique position both as edible plants and herbal medicines, appreciated since the dawn of civilization. Alliums have been featured through the ages in literature, where they are both praised and reviled, as well as in architecture and the decorative arts. Garlic pills are top-selling herbal supplements while garlic-based products show considerable promise as environmentally friendly pesticides. The remarkable properties of the alliums can be understood based on the occurrence of a number of relatively simple sulfur-containing chemical compounds ingeniously packaged by nature in these plants. This unique book, with a foreword by 1990 Nobel Laureate E.J. Corey, outlines the extensive history and the fascinating past and present uses of these plants, sorting out fact from fiction based upon detailed scrutiny of historic documents as well as numerous laboratories studies. Readers will be entertained and educated as they learn about early cultivation of garlic and other alliums while being introduced to the chemistry and biochemistry. They will learn how alliums have been portrayed and used in literature, poetry, the arts and how alliums are featured in the world's oldest cookbook. Technical material is presented in a manner understandable to a general audience, particularly through the use of illustrations to simplify more difficult concepts and explain how experimental work is conducted. The book is heavily illustrated with examples of alliums in art, literature, agriculture, medicine and other areas and includes rare botanical drawings of many members of the genus Allium. Essential reading for anyone with a general interest in science, the book is written at a level accessible to experts and non-experts alike. It has sufficient additional detail and references to satisfy both those wanting to know more, as well as researchers in disciplines as diverse as archaeology, medicine, ecology, pharmacology, food and plant sciences, agriculture, and organic chemistry.

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