

For each system, the writers talk about different methods and which they prefer.

After that comes summer management with weeding and canopy control to provide the best plant possible. Skimping on any of these could lead to problems down the line.

Finally, the book talks about what the harvest and processing looks like. First, you have to find out when the ideal harvest window is and once that's done, dry and store the crop until it's packed and sold.

In another sense, the visuals in the book are incredible, with beautiful photos and easy-to-read and -understand diagrams. The chapters are laid out in a timeline that goes from planning in the late winter and early spring to planting in the spring, management in the summer, then harvesting, storage, and processing in the fall and winter. The timeline format makes this a very solid grower's handbook for anyone at any level of cultivation. While there isn't a lot in the sense of small-scale gardening, I feel this book will still be an interesting read for anyone interested in cannabis as a crop. 🌿

Miguel Zarate is an intern this summer session with *Washington Gardener*. He is majoring in journalism with a minor in sustainability. His favorite thing to grow in his mother's garden, where he helps out, is mint, because it is so plentiful.

Wild, Tamed, Lost, Revived: The Surprising Story of Apples in the South

Author: Diane Flynt

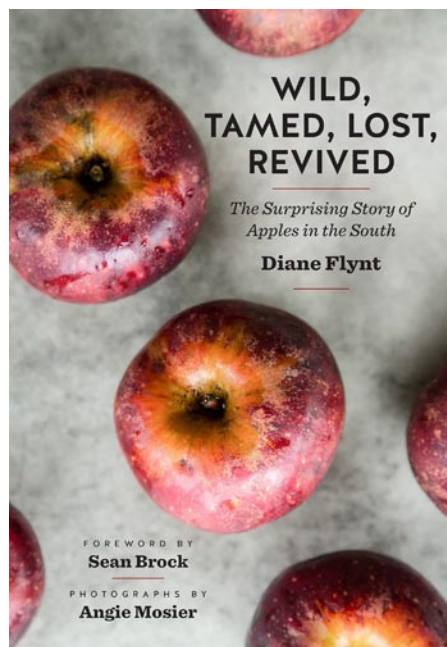
Publisher: University of North Carolina Press
List Price: \$35.00

Order Links: <https://amzn.to/45odYUN>
and <https://bookshop.org/a/79479/9781469676944>

Reviewer: Ian Ferris

Diane Flynt's **Wild, Tamed, Lost, Revived** functions as both a personal story of her own journey from corporate worker to Foggy Ridge Cider creator and an almanac on the history, story, and complexity of apples, particularly in the South. Flynt begins with a dream of owning her own agriculture enterprise. After growing up around farms and nature, she always knew that she wanted to return to the soil and make it her life's work. She found a nice property in Virginia and began the grueling process of creating her own orchard and eventually a cider worth selling.

The ups and downs of this process are portrayed in Flynt's use of descriptive imagery and personality as she made her way



through the early stages of her dream and into production. You could almost end the story here. She made her way from nothing into a functioning cidery, but with that success comes expansion and a whole new list of problems.

Alongside Flynt's rich storytelling is her immense knowledge and research of apples, from William Fitzhugh's 17th-century orchard to the popular Southern apples of today. As her business grew and more people in other regions began enjoying Foggy Ridge Cider, Flynt noticed that she was spending more time in the office than on the farm. This again required her to evaluate the balance at which she worked and where, so she could enjoy the lifestyle she had built for herself.

As her story comes to an end, she focuses more on her time with Creighton "Lee" Calhoun, sometimes referred to as the "savior" of Southern apples. His immense love and research for apples inspired her to focus on the history and future of apples rather than growing them. She also talks of her mother and her stories of apples and childhood that resonated with her—a sentimental message that makes the reader realize, as Flynt does, that apples are a way to bring people together in a memory or a place, which is the real reason we love them, along with their succulent, sweet taste.

Flynt's book is a testament to apple and cider making—a real person's journey in growing and distributing apple-made cider that begins in her youth and ends in her retirement. Flynt's stories at the beginning of chapters of her own journey could be a book in their own, describing the tribulations and triumphs of starting and running

her own cidery, but it's the history and stories of apple aficionados before her that outline her true love for apples and agriculture.

They provide an in-depth look at how apple production came to be in the southern United States, and she shares many stories as rich as her own that show how deeply romantic a farmer's life can be. If we can take one thing from Flynt's work, it's to show appreciation for and observe all the small things that make a hard day's work worth it. 🌿

Ian Ferris is an intern this summer session with *Washington Gardener*. He is a rising senior at the University of Maryland studying journalism and sustainable agriculture. He worked two summers on a garden farm near Annapolis, MD, called Maidstone Harvest, where he learned a lot about growing vegetables in a sustainable and efficient fashion.

Take to the Trees: A Story of Hope, Science, and Self-Discovery in America's Imperiled Forests

Author: Marguerite Holloway

Publisher: W. W. Norton & Company

List Price: \$28.99

Order Links: <https://amzn.to/4eb8CyH>
and <https://bookshop.org/a/79479/9781324036449>

Reviewer: Beth Py-Lieberman

A childhood memory resonates. The lower bough of an enormous dogwood tree arches low to the ground just within reach of a 10-year-old's outstretched arms. She pulls up and gets one leg over the tree limb. Up into its highest reaches she climbs, with a book firmly tucked inside a back pocket. There, where the birds convene and the gentle breezes flutter the leaves, the girl settles safely into her perch where two of the tree's branches intersect. Hours go by—and that was how I spent several of my childhood summers.

To climb a tree is no easy feat, especially as our bodies age. We lose that lithe strength and unguarded fearlessness. Science journalist Marguerite Holloway wanted to retrieve some of that childhood exuberance, so she set out to learn to climb with the Women's Tree Climbing Workshop, which has trained some 2,000 female tree professionals, scientists, arborists, artists, and adventurers.

"I also wanted to overcome," Holloway writes, "a terror of heights that had devel-

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