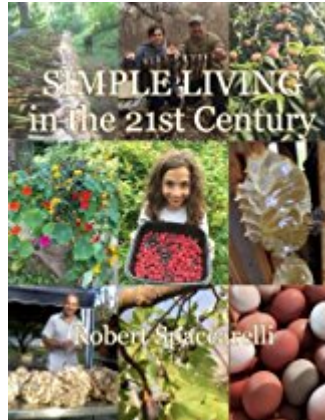


# Reading Book Simple Living in the 21st Century By Robert Spaccarelli



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Simple Living in the 21st Century teaches you how to live off the land in the healthiest and most natural way possible. Robert Spaccarelli is an expert in the fields of beekeeping, gardening, fruit trees, permaculture, mushrooms, and foraging for wild plants. This book gives you enough information to get started in any of these fields if you are a beginner and offers in-depth tips if you've been doing one of these subjects for a while. Rob has spent a lifetime in all these areas. As someone who believes in passing knowledge on to others, this book is his first to enlighten and educate those who value nature. He wants readers to appreciate what it has to offer in beauty, nutrition, and practical use.

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Review Knowing Robert Spaccarelli is like living with a verbal encyclopedia. Robert first came into our lives and world when my wife and I were looking for an expert to control and manage the acreage around our beautiful barn in Putnam County. Robert brought with him so many talents in so many fields. I asked how honey was made. Within a week, we had a wild flower garden planted and six working beehives, which eventually supplied us with forty pounds of honey. Each year we have an abundance of the healthiest vegetables I've ever tasted. Who needs to cook when Robert puts on his chef's apron? Every week he creates unbelievable luncheons of homegrown vegetables and freshly procured fish from special markets only he knows of. His main dish could easily earn three stars in a Michelin guidebook, and for dessert, we just reach over and pluck a dozen of his delicious figs from the trees he's stored over the winter months. Need to catch your own fish? Then follow

Robert to the Adirondacks where his expertise will teach you to catch the biggest pike the lake has to offer. Robert is an all-round expert on -- you name it, he'll be it. So glad he's in our lives. Jim and Julie Dale I serendipitously met Robert Spaccarelli at a time when it became clear that transforming Grape Hollow Farm, a 47-acre property in Dutchess County, into a permaculture paradise required more than just a plan on paper. It required someone with his expertise and experience to maintain and grow an agriculturally productive ecosystem with the diversity, stability, and resilience of natural ecosystems. Rob knows firsthand how to work with nature, rather than against it. Completely intuitive and self-taught, he's created and educated me on how to build beehives, bountiful gardens abundant in Jerusalem artichokes, kale, ground cherries, green peppers, tomatoes, eggplants, and a plethora of earth's treasures. He planted an orchard with 500 fruit trees, taught me how to tap trees and make maple syrup, and sourced apples for hard cider. In short, he's been an indispensable part of the growth and success of Grape Hollow Farm. Scott Berrie We lovingly refer to Robert as the Dr. Doolittle of plants. Over the last six years, Rob has helped us transform our land into a magical organic garden and oasis for bees and butterflies. My favorite day of the week during the spring, summer, and fall is the day I spend with Rob in the garden learning the ins and outs of organic gardening and sharing the wonders of nature. Rob has taught us the fundamentals of gardening, the Zen patience one must have with mother nature, and the subtle hints that nature gives you to detect the presence of disease, predators, and new growth. Throughout the season, we create a bounty of produce that we proudly enjoy and also freeze or can for the winter months. There's nothing like opening a hearty soup in mid-January that was created from the fruits of the summer garden! Rob has helped us transform our front lawn into a walking oasis of native plants, fruits, and berries as we try to keep our bees and butterflies healthy and thriving. If you're interested in sustainable living, a farm-to-table organic life, and watching your own bees pollinate the flowers on a tree that will shortly burst with fruit, this is a must-read book!! Melissa and Lewis Kohl

About the Author Robert Spaccarelli lives in Upstate New York with his children, where he is a beekeeper and manages various farms and outdoor properties for others.

Customer Reviews Most helpful customer reviews 1 of 1 people found the following review helpful. Five Stars By Sandra Gangemi Lots of great information and delicious recipes in the back of the book. 0 of 0 people found the following review helpful. What a beautiful, wonderful book By Shirley Fajardo My daughter bought this book for me. I am amazed at how much knowledge the author has on so many subjects: gardening, growing figs, growing mushrooms, foraging, and on and on. And the pictures are beautiful. I also love that his children appear throughout his book, as well as other family members, and even his dog! It's very heartwarming. I really don't think I've ever seen a more beautiful book. I would certainly recommend it. See all 2 customer reviews...

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