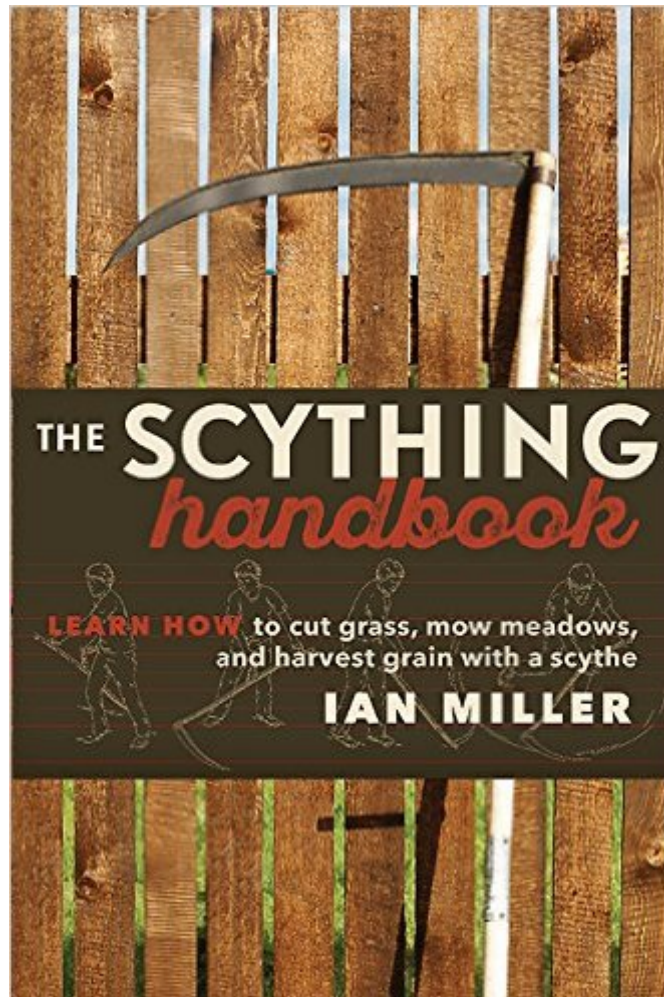


The book was found

The Scything Handbook: Learn How To Cut Grass, Mow Meadows And Harvest Grain With A Scythe



Synopsis

Dreading the weekly law mow? Need to whack the weeds in your orchard? Cringing at the drudgery and incessant blare of the mower? Imagine instead long sweeps of an elegant scythe cutting your grass and pesky weeds in blissful, meditative silence. That is the power of the "scythe revolution" sweeping North America. Written by a master of the scythe, professionally trained in Austria, and drawing deeply on research into original German texts, *The Scything Handbook* brings centuries-old scything techniques into the twenty-first century. Detailed illustrations cover scythe assembly, perfecting the stroke, blade selection, honing, peening, and aftercare, as well as background on how scythes are forged. Also covered are the basics of making hay and mulch by hand, and how to grow and harvest grains at the home and homestead scale for self-sufficiency. Scything promotes health, flexibility, mind-body connection, and a meditative contemplation of the natural world while producing beautiful lawns and luscious mulch for the modern gardener and homesteader. This is truly an heirloom tool to master. Join the scythe revolution!

Ian Miller followed a career in music with a degree in Agroecology from UC Santa Cruz. During a two year stint on a biodynamic farm in Austria he learned how to scythe and delved into historic scything texts in German. He has worked for Seed Savers Exchange in Iowa and is developing a twenty-acre scythe-based homestead near Decorah, Iowa, where he grows his own grain for bread making and makes hay by hand.

Book Information

Paperback: 160 pages

Publisher: New Society Publishers (October 25, 2016)

Language: English

ISBN-10: 0865718326

ISBN-13: 978-0865718326

Shipping Information: [View shipping rates and policies](#)

Best Sellers Rank: #502,944 in Books (See Top 100 in Books) #59 in Books > Crafts, Hobbies & Home > Home Improvement & Design > How-to & Home Improvements > Hand Tools #175

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