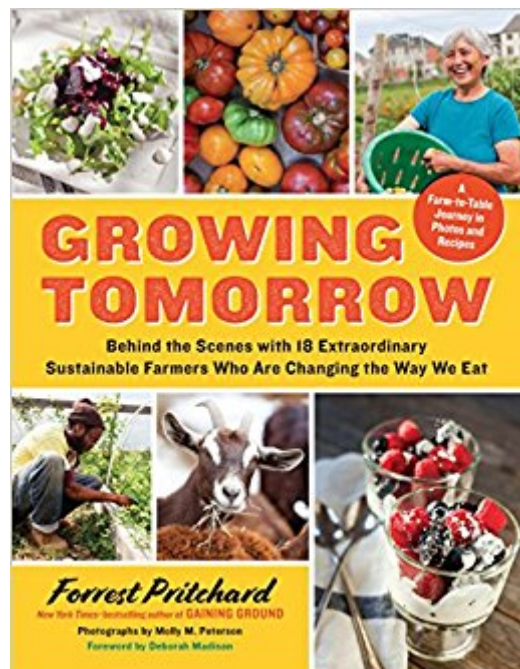


The book was found

Growing Tomorrow: A Farm-to-Table Journey In Photos And Recipes: Behind The Scenes With 18 Extraordinary Sustainable Farmers Who Are Changing The Way We Eat



Synopsis

Meet the local farmers who feed America— in stories, photos, and 50 recipes! When Forrest Pritchard went looking for the unsung heroes of local, sustainable food, he found them at 18 exceptional farms all over the country. In Detroit, Aba Ifeoma of D-Town Farm dreams of replenishing the local “food desert” with organic produce. On Cape Cod, Nick Muto stays afloat and eco-friendly by fishing with the seasons. And in Washington State, fourth-generation farmer Robert Hayton confides, “This farm has been rescued by big harvests. . . . For every one great season, though, you’ve got ten years of tough.” With more than 50 mouthwatering recipes and over 250 photographs, this unique cookbook captures the struggles and triumphs of the visionary farmers who are Growing Tomorrow.

Book Information

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Customer Reviews

“An honest book about simple food, grown well and prepared without pretense. Mr. Pritchard is a warm-hearted guide through the varied landscapes.”—The Wall Street Journal “Pritchard inspires his audience to support local farmers and to consume and/or grow provisions using sustainable practices. This book will appeal to foodies, environmentalists, and gardeners in general.”—Library Journal, starred review “Highly recommended.”—Washington Post “This book is fabulous and worth a read if you love small-scale, sustainable farming.”—Edible New Orleans “One of the most joyous and thought provoking things a culinarian can do is go out into the field and meet the

farmers providing our resources. It's inspirational to see that as a farmer, Forrest Pritchard draws the same energy from telling the tales of his colleagues at work.

• Mario Batali, chef and co-host of *The Chew*, and Jim Webster, of *The Washington Post*, co-authors of *America Farm to Table: Simple, Delicious Recipes Celebrating Local Farmers*

• “Gorgeous, delectable, and fascinating, *Growing Tomorrow* provides food for the body, mind, and soul. Engaging to read, easy to cook from, delicious to eat, this is more than a cookbook; it is a meditation on the things that give us life.

• Garth Stein, author of New York Times bestseller *The Art Of Racing In The Rain*

• “It's so important and so interesting! to meet the people who grow the very best food in our country.

• Deborah Madison, author of *Local Flavors: Cooking and Eating from America's Farmers Markets and Vegetable Literacy*

• “A beautiful, bountiful tribute to the local heroes who are sustaining America's proud farming heritage and putting fresh, organic food on our tables. Between the captivating farm profiles and the fresh-from-the-field recipes, *Growing Tomorrow* is sure to inspire future generations of farmers and home cooks everywhere.

• Brent Ridge and Josh Kilmer-Purcell from *The Fabulous Beekman Boys*

• and Beekman1802.com

• “Any aspiring farmer or consumer of freshly farmed products will get great pleasure from reading this book and admiring its photos.

• Marion Nestle, Professor of Nutrition, Food Studies, and Public Health at New York University, and author of *What to Eat*

Forrest Pritchard is a full-time organic farmer who holds degrees from the College of William & Mary. His farm, Smith Meadows, was one of the first “grass-finished, free-range endeavors in the country, and has sold at leading farmers' markets in Washington, D.C. for more than fifteen years. Pritchard is the author of the New York Times-bestselling book *Gaining Ground: A Story of Farmers' Markets, Local Food and Saving the Family Farm*, picked as a top read by *The Washington Post*, *Publishers Weekly*, and *NPR's The Splendid Table*. The primary blogger for the Facebook page “I Support Farmers' Markets,” the largest online farmers' market fan page, he is also a popular public speaker, having given addresses at RAND, Texas Organic Farmers Association, and Weston A. Price International, among others. Pritchard lives with his family on Smith Meadows in Berryville, Virginia.

Molly McDonald Peterson has been a professional photographer for more than ten years, from the mountains of Aspen to the Virginia Piedmont. As the former director of photography for two regional food publications that celebrate local and sustainable food and farmers, she was a two-time finalist

for the American Society of Magazine Editors's annual "Best Cover" award. Molly is known for her food and farm shoots, and has contributed to multiple cookbooks, which she finds amusing since she used to think pancakes came from a box. She lives with her husband Mike, a chef-turned-farmer, in Sperryville, Virginia, where they raise pasture-based livestock on nearly 600 acres of leased land at Heritage Hollow Farms.

As a long-time fan of Pritchard and his writing, I always relish (appropriate word for a book on farming) the opportunity to gain insight into his world. With his bestselling first book, *Gaining Ground*, he detailed the fascinating story of how he turned his own family's farm around. Now, in this book with beautiful photographs, he shares the compelling stories of other farmers who share his values and principles. Pritchard's books and blogs are all of exceptional quality, and I look forward to reading whatever he chooses to write about next.

In hockey, a Hat Trick is scoring three goals. Not an easy accomplishment. This book does it hands down. Great writing, serious but friendly and humorous. Great pictures, it makes you feel like you are looking at a family album. Great family recipes. This is a book that I will keep handy and share with friends!

After buying *Growing Tomorrow* I immediately bought more to give as gifts for family and friends. Forrest Pritchard has written a wonderful book that tells the inspiring stories of a group of local farmers across the US, captures their lives in gorgeous photos, and shares their recipes. I own many cookbooks and can safely say I will be cooking all of these recipes. I just can't decide if it belongs in my kitchen or on my night stand.

I absolutely love this book and everything it stands for. The recipes are simple and delicious, and the photography is equally as delicious! If you are a farmer or are interested in the farm-to-table movement, along with some incredible stories of farmers that are building a sustainable agricultural system in our country, this is the book to have on your book shelf. :)

Good book!

You can travel across the country just by holding this book in your hands! So many incredible stories told by an incredible storyteller. Reading it, I felt closer to our nation's farmers and hungrier

for good, honest food. The epilogue was really touching.

This is a phenomenal book chock full of real-life stories from the farmer himself. I bought a copy for me, but will now have to order copies to give as Christmas presents. Beautiful photography, great recipes, interesting stories ... this is the kind of book we need more of.

Excellent book with great back stories of the farmers producing our food! The recipes are authentic from the farmers themselves and the photography is stunning! Absolutely delicious recipes!

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Cultivation, Marijuana Growing, Medical Marijuana, Marijuana Horticulture) Farm to Table: The Essential Guide to Sustainable Food Systems for Students, Professionals, and Consumers From the Farm to The Table, Healthy Foods from the Farm for Kids - Children's Agriculture Books Farms with a Future: Creating and Growing a Sustainable Farm Business The Farm on the Roof: What Brooklyn Grange Taught Us About Entrepreneurship, Community, and Growing a Sustainable Business

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