
The Seasons On Henrys Farm A Year Of Food And Life Sustainable Terra Brockman

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Dishing Up the Dirt Timber Press

Andrea Bemis, the creator of the popular farm-to-table blog Dishing Up the Dirt builds on her success with this beautiful, simple, seasonally driven cookbook, featuring more than 100 inventive and delicious whole-foods recipes and dozens of color photographs. For Andrea Bemis, who owns and runs a sixty-acre organic farm with her husband outside of Portland, Oregon, dinners are inspired by what is grown in the soil and picked by hand. In Dishing Up the Dirt, Andrea offers 100 authentic farm-to-

table recipes, arranged by season, including: Spring: Lamb Lettuce Wraps with Mint-vegetarian, many others include Yogurt Sauce, Grilled Garlic Scapes with Sea Salt, and Spring Gnocchi with Mushrooms and Parmesan Summer: Heirloom Tomato Pie with Almond Flour Crust, Grilled Peach, Hazelnut, and Balsamic Crostini, and Kohlrabi Fritters with Garlic-Cashew Herb Sauce Fall: Spiced Delicata Squash with Garlicky Collard Greens, Roasted Fennel and Beets with Wheat Berry Salad, and Butternut-Spice Breakfast Cookies Winter: Ginger Miso Sweet Potato Bisque, Roasted Carrots over Spiced Lentils with Yogurt, and Oat and Honey Cardamom Cookies Andrea's recipes focus on using whole, locally-sourced foods—incorporating the philosophy of eating as close to the land as possible. While

many recipes are naturally gluten-free, dairy-free, or elemental ingredients like bread, cheese, eggs, meat, and sweeteners, which are incorporated in new and inventive ways. In short essays throughout the book, Andrea also presents an honest glimpse of life on Tumbleweed Farm—the real life of a farmer, not the shabby-chic fantasy often portrayed—offering fascinating and frequently entertaining details about where the food on our dinner tables comes from. With stunning food photography as well as intimate portraits of farm life, Dishing Up the Dirt allows anyone to be a seasonal foodie and an armchair farmer. **The Job Hunter's Guide to Japan** Holt Paperbacks Great Possessions is David Kline's classic

memoir celebrating his life as an Amish farmer in Southern Ohio. "Infectiously avid, the author shares his knowledge of mushrooming in spring, chopping firewood in fall, maple-sugaring in late winter, bird-watching all year round, and going on walks across the countryside with his children, ``just . . . seeing things.'' His reverence for nature and his deep religious faith are palpable, and he argues convincingly for the ``small-scale diversified farming'' of the Amish, which ultimately gives back to the earth more than it takes." - Publishers Weekly

Tilbury House Publishers and Cadent Publishing

A popular blogger and homesteader shares the joys, sorrows, trials, tribulations and blessings she experienced during a year spent farming on her own land, during which she found deep fulfillment in the practical tasks and timeless rituals of agricultural life.

Henry and Mudge and the Snowman Plan Harper Collins

Depicts the activities on a small family farm

during the four seasons of the year.

A Farm Dies Once a Year Fox Chapel Publishing

The author records his observations of nature during the year he spent in a Cape Cod beach house.

Henry Stephens's Book of the Farm Barnyard Press

"When a little boy sets off with his dog and wooden gun to explore the jungle, his mother doesn't believe he will catch a tiger as he claims he will. But neither he nor his mother know a circus tiger has escaped!"--Google Books.

The Glorious Flight David R. Godine Publisher

Italian Days is one of the richest and most absorbing travel books written—a journey that traverses the Italian peninsula and immerses readers in a culture which provides the reader with a definition of the good life.

Little Farm by the Sea Wayne State University Press

Twelve-year-old Trudy's life is filled with changes, mainly centered around starting middle school, and as she struggles to take them all in stride she is hit with the biggest change of all--her elderly father's diagnosis of dementia. Simultaneous.

Solid Seasons HarperCollins

Hector the Misunderstood Snake is a charming tale featuring beautiful illustrations, delightful barnyard characters, and one kind and gentle snake. He only wants a friend, but learns that others do not like him simply because he is a snake.

Wolf Hall Houghton Mifflin Harcourt

Winner, James Beard Award for Best Book in Vegetable-Focused Cooking Named a Best Cookbook of the Year by the Wall Street Journal, The Atlantic, Bon App é tit, Food Network Magazine, Every Day with Rachael Ray, USA Today, Seattle Times, Milwaukee Journal-Sentinel, Library Journal, Eater, and more “ Never before have I seen so many fascinating, delicious, easy recipes in one book. . . . [Six Seasons is] about as close to a perfect cookbook as I have seen . . . a book beginner and seasoned cooks alike will reach for repeatedly. ” —Lucky Peach

Joshua McFadden, chef and owner of renowned trattoria Ava Gene ' s in Portland, Oregon, is a vegetable whisperer. After years racking up culinary cred at New York City restaurants like Lupa, Momofuku, and Blue Hill, he managed the trailblazing Four Season Farm in coastal Maine, where he developed an appreciation for every part of the plant and learned to coax the best from vegetables at each stage of their lives. In Six Seasons, his first book, McFadden channels both farmer and chef, highlighting the evolving attributes of vegetables throughout their

growing seasons—an arc from spring to early summer to midsummer to the bursting harvest of late summer, then ebbing into autumn and, finally, the earthy, mellow sweetness of winter. Each chapter begins with recipes featuring raw vegetables at the start of their season. As weeks progress, McFadden turns up the heat—grilling and steaming, then moving on to sauté, pan roasts, braises, and stews. His ingenuity is on display in 225 revelatory recipes that celebrate flavor at its peak.

Local Dirt Open Road + Grove/Atlantic

In the tradition of Michael Pollan, Joan Gussow, and Verlyn Klinkenborg's *The Rural Life*, *This Common Ground* is an inspirational evocation of a life lived close to the earth, written by the head farmer at one of the country's first community-supported farms. By reflecting on four seasons of activity at his beloved Quail Hill Farm in eastern Long Island, Scott Chaskey offers stirring insight into the connections between land and the human family. Whether writing about the voice of a small wren nesting in the lemon balm or a meadow of oats, millet, and peas rising to silver and green after a fresh rain, this poet-

farmer's contagious sense of wonder brings us back to our bond with the soil.

Henry Hikes to Fitchburg Bantam

'The sheep are on the road again, the cows are in the corn, the bank is on the telephone, the pigs are on the lawn. The combine's standing idle and we cannot get it fixed - both m'fortunes and m'farming are best described as mixed'. This title includes cartoons and verses from the master of farming humour.

One-Woman Farm The Seasons on Henry's Farm

Today on our little planet, we live in bewildering times.

We're essentially faced with this question: what should we be thinking, saying and doing about the challenges bearing down upon our lives?

Answers can be hard to come by. Yet we, the community of Thoreau Farm, believe we have to search for them. So we wondered, if Henry David Thoreau were alive today, what would HE think, what HE say, what would HE do? Epitaph for a Peach Macmillan Inspired by a passage from Henry David Thoreau's *Walden*, the wonderfully appealing Henry Hikes to Fitchburg follows two friends who have very different approaches to life. When the two agree to meet one evening in Fitchburg, which is thirty

miles away, each decides to get there in his own way, and the two have surprisingly different days.

The Northern Farm Penguin

"Front lawns, beware: The Germinatrix has you in her crosshairs! Ivette Soler is a welcome voice urging us to mow less and grow some food—in her uniquely fun, infectious yet informative way." —Garden Rant People everywhere are turning patches of soil into bountiful vegetable gardens, and each spring a new crop of beginners pick up trowels and plant seeds for the first time. They're planting tomatoes in raised beds, runner beans in small plots, and strawberries in containers. But there is one place that has, until now, been woefully neglected—the front yard. And there's good reason. The typical veggie garden, with its raised beds and plots, is not the most attractive type of garden, and favorite edible plants like tomatoes and cucumbers have a tendency to look a scraggly, even in their prime. But *The Edible Front Yard* isn't about the typical veggie garden, and author Ivette Soler is passionate about putting edibles up front and creating edible gardens with curb appeal. Soler offers step-by-step instructions for

converting all or part of a lawn into an edible paradise; specific guidelines for selecting and planting the most attractive edible plants; and design advice and plans for the best placement and for combining edibles with ornamentals in pleasing ways. Inspiring and accessible, *The Edible Front Yard* is a one-stop resource for a front-and-center edible garden that is both beautiful and bountiful year-round.

Chewing the Cud Ballantine Books
Young Henry Ford is a visual and textual presentation of the first forty years of Henry Ford—an American farm boy who became one of the greatest manufacturers of modern times and profoundly impacted the habits of American life. In *Young Henry Ford*, Sidney Olson dispels some of the myths attached to this automobile legend, going beyond the Henry Ford of mass production and the five-dollar day, and offers a more intimate understanding of Henry Ford and the time he lived in. Through hundreds of restored photographs, including some of Ford's own taken with his first camera, *Young Henry Ford* revisits an America now gone—of long days on the farm, travel by horse and buggy, and one-room schoolhouses. Some of the rare illustrations include the first picture of Henry Ford, photos from Edsel's childhood, snapshots of the interior and exterior of the Ford homestead, Clara and Henry's wedding invitation, and photos of the early stages of the first automobile.

The Big Cat Nap Simon and Schuster
The author of the popular farm-to-table cookbook *Dishing Up the Dirt* returns with a dazzling collection of inventive recipes using farm-fresh ingredients, inspired by her commitment to supporting the local food movement. For Andrea Bemis, eating locally is a way of life. After all, her and her husband own and operate an organic vegetable farm in the Pacific Northwest, and the produce they grow—from kale and kohlrabi to beets and butternut squash—is at the heart of the meals they serve and eat at their dinner table. They supplement their harvest with food produced by their neighbors, including the ranchers who supply their meat, and the orchardists who provide their fruit. Andrea has always identified as a sustainable eater—until one day, when she opened a can of coconut milk and realized she had no idea where it came from. This propelled her to look more closely at her pantry, taking stock of the other ingredients that may have traveled some distance. Considering the energy used to transport the avocados, olive oil, and lemons to her Northern Oregon kitchen, she came up with an idea—a

30-day challenge to cook and eat only local food grown from local dirt, using ingredients produced within 200 miles of her home. In *Local Dirt*, Andrea shares her journey through stories, photographs, and more than 80 recipes, re-creating a not-so-distant world when the ingredients cooked and eaten were produced within local communities. Organized by season, the delicious and creative dishes in this truly sustainable cookbook includes Fennel Gratin, Kohlrabi Yogurt Salad with Smoked Salmon, Winter Squash Toast with Honey & Hazelnuts, and Zucchini Swiss Chard & Chickpea Stew. Best of all, the recipes can be adapted to utilize any local fare. Ultimately, Andrea found that the “challenge” she set out for herself wasn't a challenge at all, but an opportunity to go back to basics, slow down, and connect even more deeply with her community. In *Local Dirt*, she offers the inspiration, instruction, and advice we need to eat deliciously and sustainably.

Great Possessions HarperCollins
In the tradition of his well-loved *The Outermost House*, Henry Beston's *Northern Farm* captures "the elusive magic of a year on a Kennebec farm...in truly beautiful prose" (Kirkus Reviews). Among the blue-white shadows and

graceful curves of freshly fallen snow, the first rains of spring, and the quiet green of an early summer morning, Beston brings the reader into an inescapable alliance with the natural world. He translates the philosophy of the Maine farmer into terms as applicable in Manhattan as on the Kennebee. One of the great classics of American nature writing, *Northern Farm* is inspiring reading and ranks as one of Beston's most memorable and lyrical works. HENRY BESTON (1888-1968) was the author of many books, including *The Outermost House*, *White Pine and Blue Water*, and *The St. Lawrence*.

Italian Days Penguin

One of Kirkus' Most

Anticipated Children's Book of 2022 "A must read." -

Elizabeth Bird, A Fuse 8

Production Kirkus starred

review: A marvelous life

survey of a perennially

relevant historical figure.

Formatted like a nature

notebook, this exploration of

seasonal changes in

Thoreau's day is also a

visual story of his life and

times and a gentle

introduction to climate

change. I Begin with Spring

weaves natural history around

Thoreau's life and times in a

richly illustrated field

notebook format that can be

opened anywhere and invites

browsing on every page.

Beginning each season with

quotes from Thoreau's

schoolboy essay about the

changing seasons, *Early Bloomer* follows him through the fields and woods of Concord, the joys and challenges of growing up, his experiment with simple living on Walden Pond, and his participation in the abolition movement, self-reliance, science, and literature. The book's two organizing themes—the chronology of Thoreau's life and the seasonal cycle beginning with spring—interact seamlessly on every spread, suggesting the correspondence of human seasons with nature's.

Thoreau's annual records of blooms, bird migrations, and other natural events scroll in a timeline across the page bottoms, and the backmatter includes a summary of how those dates have changed from his day to ours and what that tells us about the science of phenology and climate change. Megan Baratta's watercolors are augmented with historical images and reproductions of Thoreau's own sketches to create a high-interest visual experience. The book includes a foreword from Thoreau scholar Jeffrey Cramer, Curator of Collections for the Walden Woods Project.

The Growing Season Orion

"[A] lyrical portrait of a central Illinois sustainable farm . . .

Brockman covers her subject with

hard-earned expertise and organic passion." —Publishers Weekly
Henry's Farm, run by Henry Brockman, is in central Illinois—some of the richest farming land in the world. There, he and his family—five generations of farmers, including sister Terra, the author—have bucked the traditional agribusiness conventional wisdom by farming in a way that's sensible, sustainable, and focused on producing healthy, nutritious food in ways that don't despoil the land. Terra Brockman tells the story of her family and their life on the farm in the form of a year-long memoir (with recipes) that takes readers through each season. Studded with vignettes, digressions, photographs, family stories, and illustrations of the farm's vivid plant life, the book is a one-of-a-kind treasure that will appeal to readers of Michael Pollan, E. B. White, Gretel Ehrlich, and Sandra Steingraber. "Here's what you get when the farmer's sister turns out to be a masterful writer: a compelling argument for rebuilding our nation's food security that is threaded within a lyrical, funny, suspenseful narrative of life on her brother's Illinois farm."

—Sandra Steingraber, author of *Having Faith* "Terra Brockman's new book is such a delightful synergy of poetic inspiration and realistic descriptions of life on a farm. Here is everything from the joy and satisfaction of growing garlic and raising turkeys, to tending fruit trees and growing vegetables . . . Given the recent renewed interest in gardening and urban farming, the appearance of this inspiring book could not be more timely." —Frederick Kirschenmann, president, Stone

