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FINE PRINT.

A NOTE FROM THE PUBLISHER

Dear Reader,

I'm writing to tell you about *The Seasons on Henry's Farm: A Year of Food and Life on a Sustainable Farm* by Terra Brockman (Agate Surrey, 978-1-57284-103-1, \$25), a heartfelt new story detailing life in "seasons"—on a biologically diverse, sustainable farm.

The bounty is three-fold: *The Seasons on Henry's Farm* is at once a beautifully written (and illustrated) family memoir, an ode to the virtues of local food produced on sustainable farmland, and a selection of delicious recipes accentuating the unbelievable taste of fresh seasonal produce. Henry's Farm is run by the author's brother, Henry Brockman, on the rich soils of the Mackinac River Valley in central Illinois—where the Brockman family has lived and farmed for five generations. Using the cyclical rhythms of nature and every effort toward biodiversity, the Brockmans and their crew of family, friends and students buck traditional agribusiness trends in favor of a sensible, sustainable way to live off the land.

Through engaging family stories, literary and scientific reflections, and week-to-week events, *The Seasons on Henry's Farm* is a mindful and mouthwatering invitation to eat great food grown by people near you. By taking readers on a journey of a year in the life of small-scale farmers committed to producing healthy, nutritious food in a way that enriches the land for generations to come, Terra Brockman appeals to all who not only eat to live, but who live to eat.

Terra Brockman was raised in central Illinois and formerly lived and worked as a teacher, writer, and editor in Japan and New York City for fifteen years, with time out to travel extensively. In 2001, she founded The Land Connection, a nonprofit working to save farmland, train new sustainable farmers, and connect consumers with fresh local foods. I hope you'll contact me regarding a review or an interview with Ms. Brockman. You can reach me at 847.475.4457 or at seibold@agatepublishing.com to set something up.

Yours,

Doug Seibold

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The Seasons on Henry's Farm

A Year of Food and Life on a Sustainable Farm

By Terra Brockman

Hook: Part farm journal, part memoir, this story of a five-generation Illinois farming family takes readers from the soil to the supper table through 52 meditative, closely observed “seasons” on a sustainable farm, accented with culinary, historical, scientific, and literary reflections and culminating with a bounty of foolproof, fresh-flavored seasonal recipes.

Anyone interested in local foods, sustainable farming or farm-fresh recipes will appreciate this memoir by Terra Brockman, detailing life on brother Henry's sustainable family farm. A five-generation farming family, Terra and her family are involved in every aspect of bringing 650 different varieties of fruits and vegetables to hundreds of families in central Illinois and Chicagoland. Told with engaging stories, scientific observations, essays, photographs and beautiful handmade illustrations, this treasure of a book is essential to the library of any reader concerned with the food we eat, the land we live on, and the environment that sustains us.

The Seasons on Henry's Farm also has a delicious selection of seasonal recipes made with the bounty of produce from Henry's Farm, including:

- Teresa's Priceless Apple Crisp
- “Waste-Not, Want-Not” Pea Soup
- Italian Flat Beans with Sweet Onion, Garlic, and Honey-Glazed Ham
- Arugula Pesto
- Henry's Autumn Pear Salad
- Courtney's Fried Green Tomatoes with Cornmeal and Thyme
- Grandma Henrietta's Pumpkin Raisin Bars

Terra Brockman was raised in central Illinois, where four generations of her family had farmed. She earned a BA in biology and BA and MA degrees in English at Illinois State University, then lived and worked as a teacher, writer, and editor in Japan and New York City for fifteen years. In 2001, she founded The Land Connection, a nonprofit working to save farmland, train new organic farmers, and connect consumers with fresh local foods.

***The Seasons on Henry's Farm: A Year in Food and Life on a Sustainable Farm,*
978-1-57284-103-1, 7.25x9.25, 312 pp, Chicago/Regional, \$25**

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Praise for Terra Brockman and *The Seasons on Henry's Farm*

“*The Seasons on Henry's Farm*, a book to be reckoned with, lifts you high enough to witness the tremendous possibilities people are capable of expressing in their working lives—in this case, through farming. If you're a fan of Aldo Leopold, or have long suspected that time-honored methods of farming are best for the earth (and our taste buds) and require intelligence and thoroughness exceeding the levels demanded by most occupations, you will discover here that your suspicions are well founded.... *The Seasons on Henry's Farm* is an exhilarating story of observation. It's a humbling one, too, for few of us can imagine mustering the endurance and precision needed to farm this deeply. But that Henry and his familial band of followers can and do, again and again, makes the world of the farm more than a dream or an ideal. It's a great encouraging kick in the pants for all of us, regardless of how we spend our time, or what we do, to achieve such excellence in full consciousness of all its complexities and consequences. This book tells a tale as raw and vivid as one could hope for, while gently imparting what we need to know about the soil, plants, and animals that sustain us.”

from the foreword by Deborah Madison

“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. The cycles of the agrarian calendar are so vividly described within these pages that I was sure I would wake up the next morning with sore muscles.”

Sandra Steingraber, *Living Downstream*

“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, raising turkeys, tending fruit trees, and growing vegetables. At the same time every farmer/gardener can relate to the graphic description of the complexity and difficulty of producing these same foods, and to the fact that ‘nothing is perfect, nothing lasts, and nothing is ever finished.’ 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 Barns Center for Food and Agriculture

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Q&A with **Terra Brockman** about **The Seasons on Henry's Farm**

What has been the most important lesson you've learned in making the transition from your city life to life back in the agricultural heartland, working on a sustainable farm?

What do you see as the future for sustainable agriculture and family farms?

Why "sustainable" farm, and not "organic" farm?

How has your life as a writer and editor complemented your life as a farmer?

What do you hope readers will get out of this book?

What are your feelings about the light being shed on the local foods movement?

What can you tell us about your work with The Land Connection?

What are your plans for your next book?