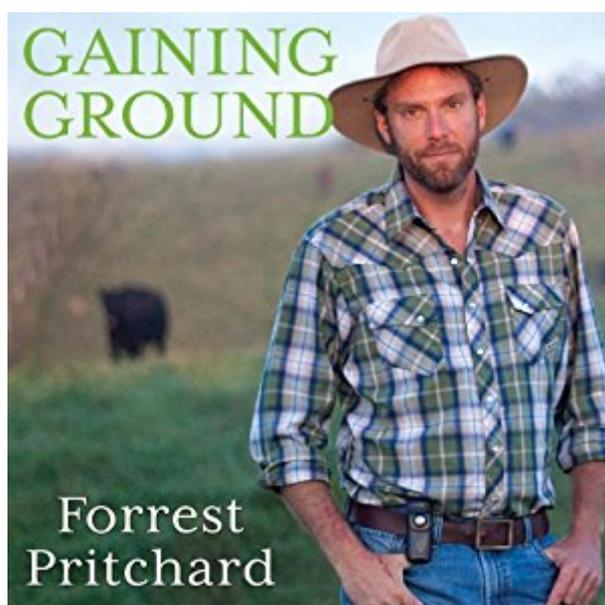


The book was found

# Gaining Ground: A Story Of Farmers' Markets, Local Food, And Saving The Family Farm



## Synopsis

One fateful day in 1996, after discovering that five freight cars' worth of glittering corn have reaped a tiny profit of \$18.16, young Forrest Pritchard vows to save his family's farm. What ensues - through hilarious encounters with all manner of livestock and colorful local characters - is a crash course in sustainable agriculture. Pritchard's biggest ally is his renegade father, who initially questions his son's career choice and rejects organic foods for sugary mainstream fare. But just when the farm starts to turn heads at local farmers' markets, his father's health takes a turn for the worse. With poetry and humor, this inspiring memoir tugs on your heartstrings and feeds your soul long after you've finished.

## Book Information

Audible Audio Edition

Listening Length: 9 hours 16 minutes

Program Type: Audiobook

Version: Unabridged

Publisher: Tantor Audio

Audible.com Release Date: December 30, 2013

Language: English

ASIN: B00HJZVTP4

Best Sellers Rank: #17 in Books > Audible Audiobooks > Nonfiction > Lifestyle & Home > Gardening #114 in Books > Crafts, Hobbies & Home > Gardening & Landscape Design > Vegetables #152 in Books > Biographies & Memoirs > Professionals & Academics > Environmentalists & Naturalists

## Customer Reviews

My motivation to read this book actually was through a one night stay at the family's bed and breakfast in Berryville-Smithfield Farm B & B. I loved the place, the matriarch(s), the story of the B&B and it helped that we paid a visit to the country store which yielded tons of yummy meats. I couldn't wait to order the book when we returned home. It couldn't come soon enough. First off, I am a leisurely reader and a convenience shopper but have tried to become a better consumer as well as a reader with intent to learn. The book is wonderfully entertaining with his trials and tribulations, references to things that lure those city folk from his generation such as myself-like the Jams shorts purchase with his earnings, all the while allowing me an "inside" view as to how important sustainable and organic farming is, and how hard it is! I really appreciate even more so of

every bite of livestock I have eaten. I have also told pretty much everyone I know to read the book. It's real, it's laugh out loud funny, it's life.

This was the One Book/One Community selection for Berks, Dauphin, Lancaster, Lebanon, Perry, and York. Counties in Pennsylvania. From a short list of titles the public was asked to help choose a book they would like to read and discuss with the community. The public vote took place during the entire month of August 2015. Gaining Ground is not a book I would have read had I not been aware of its OB/OC selection. The author writes of his experience returning from college to the family farm and finding it in disrepair and bills overwhelming. Not wanting to see the land sold for development, Pritchard sets out to make the farm sustainable. He recounts ways that failed and those that succeeded. I enjoyed this book very much and believe other readers would find it compelling.

This book is excellent! Should be required reading in every school in the country! Forrest's writing style grabbed me from the first page and kept me hooked right to the end of the book. As a master gardener and someone who has been doing organic gardening for over 40 years, I really enjoyed this book!

A lovely book, full of heart. It was so well-written, too. I laughed out loud so many times, and even teared up during one section. I am in awe of farmers & this book really gets to the soul of what it takes to run a family farm. Highly recommended.

I saw this book advertised on BookBub on 5/25/15 and thought, "For \$1.99 how far wrong can I go?" Nevertheless, I left it on the shelf until yesterday. My pet peeve is profanity; when I come across it, I will generally close the book and hardly think of it again. However, with this book I kept reading, perhaps because it was all put in appropriate context. Mr. Pritchard praised his editor to the skies, and frankly, I hardly think he overrated her, if at all. I cannot know what she did for him creatively or synergistically, but the type of editing and proofreading that's normally done on the last pass looks unparalleled to me in how thorough it appears to have been. Other than a 3-year-old becoming a 5-year-old after only one year, I think I might have seen a misplaced comma. It is grounds for being inordinately proud in my estimation. Now getting to the heart of the book, I regret letting the 6 weeks from 5/25 to yesterday slide by while Gaining Ground gathered dust and am only too glad I finally blew it off and read the book. I felt I was being spirited along and have hardly been able to put it down since I picked it up. I drive through huge farms on the interstate where many times I've seen

signs that say "Food grows where water flows." Water has to be piped in in my neck of the woods. It seems like a crime for the Shenandoah Valley to have been allowed to be turned into something other than farmland considering how ideal conditions are for farming. This book helped me put many, many aspects of the farm-to-table process into perspective. I felt so grieved to read of Mr. Pritchard's many brethren who have felt they had no alternative but to sell. On the other hand, reading of how he encouraged all of us to support sustainable farming in our own back yards was truly heartwarming. Thanks, Mr. Pritchard, for a great read! More importantly, thanks for putting so much of yourself into making a difference!

Forrest has been able to do what many have only dreamed about. He provides encouragement as well as hard-earned experience that gives the reader lessons and sage advice to anyone looking to venture into farming, especially animal husbandry. The beyond organic and buy local food movement is gaining ground. Farmers that are true to the animals, land and the people that they feed are finally starting to be able to make a good living for their families. When I was a teenager, I had intended on following my grandfather's footsteps and work the family farm. I was told no because farming had become a non-profit profession. Thanks to the likes of Joel Salatin, Darby Simpson and Forrest Pritchard, the way to be profitable on the small family farm has renovated and made available to all who are willing to work and learn.

[Download to continue reading...](#)

Gaining Ground: A Story of Farmers' Markets, Local Food, and Saving the Family Farm  
The Founding Farmers Cookbook: 100 Recipes for True Food & Drink from the Restaurant Owned by American Family Farmers  
The Fresh Egg Cookbook: From Chicken to Kitchen, Recipes for Using Eggs from Farmers' Markets, Local Farms, and Your Own Backyard  
Farm-to-Table Desserts: 80 Seasonal, Organic Recipes Made from Your Local Farmers  
Market America--Farm to Table: Simple, Delicious Recipes Celebrating Local Farmers  
Food Truck Business: How To Start Your Own Food Truck While Growing & Succeeding As Your Own Boss (Food Truck, Food Truck Business, Passive Income, Food ... Truck Startup, Food Truck Business Plan,) Celebrate the Harvests!: Michigan Farm Markets, Farm Stands, and Harvest Festivals  
Portland Farmers Market Cookbook: 100 Seasonal Recipes and Stories that Celebrate Local Food and People  
Food Lovers' Guide to Connecticut, 3rd: Best Local Specialties, Markets, Recipes, Restaurants, and Events (Food Lovers' Series)  
Food Lovers' Guide to Connecticut, 2nd: Best Local Specialties, Markets, Recipes, Restaurants, Events, and More (Food Lovers' Series)  
Food Lovers' Guide to Connecticut: Best Local Specialties, Markets, Recipes, Restaurants, Events, and More (Food Lovers' Series)

Food Lovers' Guide to Brooklyn: Best Local Specialties, Markets, Recipes, Restaurants, and Events (Food Lovers' Series) Making Local Food Work: The Challenges and Opportunities of Today's Small Farmers Food Lovers' Guide to Tucson: The Best Restaurants, Markets & Local Culinary Offerings (Food Lovers' Series) Food Lovers' Guide to Denver & Boulder: The Best Restaurants, Markets & Local Culinary Offerings (Food Lovers' Series) Food Lovers' Guide to Montreal: Best Local Specialties, Markets, Recipes, Restaurants & Events (Food Lovers' Series) Food Lovers' Guide to Phoenix & Scottsdale: The Best Restaurants, Markets & Local Culinary Offerings (Food Lovers' Series) Food Lovers' Guide to Seattle: Best Local Specialties, Markets, Recipes, Restaurants & Events (Food Lovers' Series) Food Lovers' Guide to Atlanta: The Best Restaurants, Markets & Local Culinary Offerings (Food Lovers' Series) Food Lovers' Guide to Charleston & Savannah: The Best Restaurants, Markets & Local Culinary Offerings (Food Lovers' Series)

[Contact Us](#)

[DMCA](#)

[Privacy](#)

[FAQ & Help](#)