Growing Good Things To Eat In Texas: Profiles Of Organic Farmers And Ranchers Across The State (Texas A&M University Agriculture Series)
As more and more people seek locally grown food, independent, family owned and operated agriculture has expanded, creating local networks for selling and buying produce, meat, and dairy products and reviving local agricultural economies throughout the United States. In Growing Good Things to Eat in Texas, author Pamela Walker and photographer Linda Walsh portray eleven farming and ranching families who are part of this food revival in Texas. With biographical essays and photographs, Walker and Walsh illuminate the work these food producers do, why they do it, and the difference it makes in their lives and in their communities.

**Book Information**

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**Customer Reviews**

This book tells the stories of ten small organic farms. Great books on how to grow veggies abound. But it's rare to hear how folks made their farms pay. We have been setting up a small organic farm for a year and find it ... humbling. But this book encourages me to keep at it. I started with the chapter on Animal Farm because I know Gita, the founder. She sells at the Farmer's market with us. She knew next to nothing about gardening when she first planted at Animal Farm. More zucchini than the family could eat. Gita sold some to an elegant Houston restaurant. That chef became her best customer, asked her to grow this and that, and the farming grew. Now she has eight acres under cultivation and employs four people. When Houston's first farmer's market started up in 2003, she sold there also. I laughed when the book said she doesn't enjoy selling. I still feel shy and tense
at the market. I studied the photo of Gita’s hoop house (greenhouse). She has five of them adding up to 9000 square feet. Gita hopes to install a root cellar. I need something to store produce waiting for market. Would a root cellar be more energy efficient and cheaper to than a walk-in cooler? Home Sweet Farm started up fast. Within two years, they were supplying eighty five families through their CSA. Every week, Home Sweet Farm drops off their customers’ food at various locations in the city. Why was it so quick for them while it has been harder for me? They had more experience to start with. This book will help.

I loved it! It was the culmination of my interest for the past nine years in organic and sustainable agriculture. What I love is, people like this who care about the food I eat. At least 3 of the bios have a direct connection to my food purchases. I envy their life style and appreciate their hard work ethics. Her style was very precise and informative as well as entertaining to me.

As a fan of Michael Pollan and Joel Salatin, I enjoy reading about those small farms that produce truly nutritious food. This book tells the stories of modern day family farmers in Texas and the issues they have to face.

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