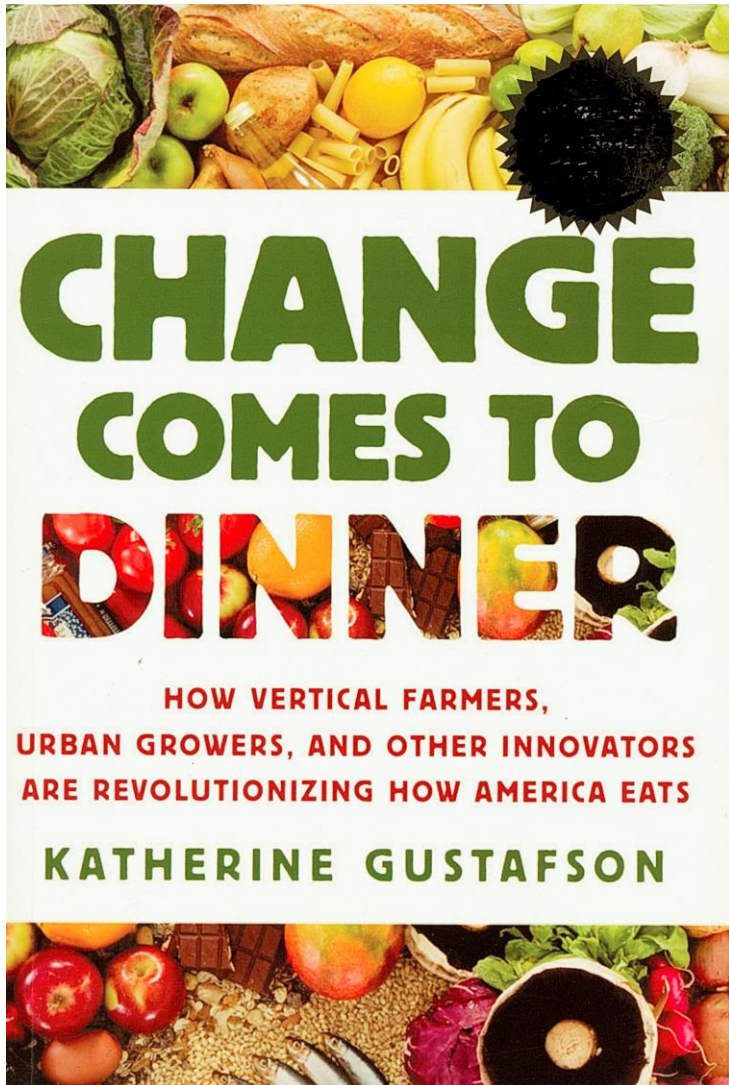


# Change Comes to Dinner

by Katherine Gustafson



“The rise of the local food movement is the single most encouraging trend in America in the last decade...  
A deliciously important book!”  
—Bill McKibben, author of *Earth: Making a Life on a Tough New Planet*

“Gustafson has a knack for tracking down everyday people with big ideas. ... [She] investigate[s] under-examined issues, like dynamics between race, class, and access to healthy food.” —*UTNE Reader*

A fascinating exploration of America's food innovators, *Change Comes to Dinner* gives us hopeful alternatives to the industrial food system.

In the farms, markets, organizations, businesses and institutions across America that are pushing for a more sustainable food system in America, you'll meet visionaries like:

- Mark Lilly, who turned a school bus into a locally-sourced grocery store in Richmond, Virginia.
- Gayla Brockman, whose program doubles the value of food stamps used at Kansas City farmers' markets.
- Myles Lewis and Josh Hottenstein, who grow vegetables in shipping containers using little water and no soil.
- Tony Geraci, who claimed unused land to create the Great Kids Farm, where Baltimore City public school students grow food and help decide what to order from local farmers for breakfast and lunch at the city schools.

