

Jenny-Jack Sun Farm

"good food news"

This week signifies the transition between Spring planting and full throttle marketing season. The change forces us to not only concern ourselves with field maintenance, which is where most of our energy concentrates up until this week, but now share our precious hours with harvesting, washing, and packaging. In order to provide the freshest veggies possible, we harvest fast and furious on Tuesday morning for the Wednesday CSA pick-up and on-farm market. The same goes for Friday morning with regards to the Saturday deliveries. Finding balance between vigilantly moving food from field to cooler and continuing the daily diverse demands of each farm plot will, I suppose, forever require fine tuning with an unending dedication to better time management.

Our non-harvesting energy this week channeled towards planting all the peppers, eggplant, and heirloom tomatoes. Our standard planting process includes the tractor harrowing in a cover crop a couple of times, spreading amendments and compost, and then finishing with a shallow till, molding together a string of 12-two and a half foot wide beds prepped for rows of edible beauty. We are constantly attempting to reduce tillage and enrich soil fertility, and so with a nod towards these efforts, we decided to plant the peppers and eggplants using no tractor and planting directly into the fall cover crop of rye and crimson clover. Janice, Justin, Jenny, and I took turns rolling a 250 pound water wheel over the rye and clover crimping it at the base creating a blanket of living mulch grown exactly where it dies. Of course, its death is what we are after. The grass will slowly decay over the next 4 months feeding the soil microbes not to mention preventing weed infestation, and preserving much-needed moisture for the coming dry months. Using post-hole diggers we cut openings 12-14 inches apart through the thick mulch, amending each hole with compost, lime and potash. After laying out all 450 pepper plants, separating the bell peppers from the Italian frying and sweet banana, we carefully hand blended the soil supplements while covering the fragile root ball in its designated hole. The same care was provided for the row of heirloom tomatoes as well as the row of Italian and Japanese heirloom eggplants. After mixing in some summer flowers amongst all the summer fruits, we ran drip line down all five beds and watered in what we hope to be a prolific and healthy piece of ground. Again, the goal of our farming experiment is long-term soil health. Though much more work up front, these no-till practices will energize the soil weakening disease and pest pressure along the way, and forever promote a more sustainable, ecologically based farming system. May the reds, purples, yellows and greens make haste, and may no-till become a permanent fixture within our mission of balance.

Spring Market Start-ups!

On Farm Market: Begins Wednesday, April 20th from 9-1

Columbus Uptown Market: Begins Saturday, May 7th from 9-12

Lagrange Market on Main: Begins Saturday, April 16th from 8-10

Spring/Summer CSA is now Full!

If you did not get a chance to sign up this season, check with us in early August to sign up for the shorter 10 week fall season.

Spring Dinner on Farm

Saturday, May 14th from 4-8. Make reservations at dinneronthefarm@yahoo.com Check our website for more details, <http://jennyjackfarm.com/events/>.

What's available

Lettuce

Kale

Collards

Turnips

Cilantro

Parsley

Spring Onions

Green Garlic

Spinach

Pictures of the Week



Chris and Janice rolling. The barrel is full of water and the weight compresses the rye and clover. I am sore for several days post rolling.



Jenny and Justin giving it their all.

Our produce may be found at the downtown Columbus Market on Saturdays from 9-12 beginning May 7th, the Lagrange Farmers Market on Main Saturdays from 8-10, and our On Farm Market Wednesday from 9-1. We have a 100-member CSA with drop-off locations in Lagrange, Columbus, and On-farm. You can also find our produce on the menus of the Bakery and Café at Rose Cottage in Pine Mountain and Food Blossoms Catering out of Hamilton.

Take good care,
Chris and Jenny