

Jenny-Jack Sun Farm

"good food news"

With two new, energetic, talented apprentices, a 30'X 96' high tunnel installed, and ideal growing conditions, early Spring has been quite a success. Our bellies and our fields are full, clean, and healthy due to the hard work and seasonal culinary skills of both Justin Butler and Janice Giddens. Justin hails from Connecticut where he labored as a community organizer connecting surrounding neighborhoods to good food from the local urban garden. An avid eater, pianist, and writer of ideas in his "idea book," Justin and his blue eyes will facilitate, along with myself, the Columbus CSA and Market. Janice, a longtime resident of Albany, Georgia, arrived to the farm with three years experience as a hospital dietitian looking to educate herself more on the growing side of healthy living. With interests in beavers, food justice, and all things outdoor, Janice is the co-facilitator of the Lagrange CSA and market as well as the farm's web master extraordinaire, which brings me to my next bit of very important news.

We now have a blog thanks in large part to Janice and last years apprentice Katherine. On this blog you will find old newsletters archived, farm news, event info, photos, and lots of other pertinent must-see ramblings. In an effort to condense all web information to one place and save time on our end we will start next week posting the newsletter onto the blog site. The newsletters will now no longer be sent as an e-mail directly to your inbox. I will continue to post the newsletter weekly in its current format on the blog site, but in order to receive a weekly reminder of the posting you must sign up for it on the home page of our website, www.jennyjackfarm.com. Once at the home page, scroll down to where it says "e-mail subscriptions," enter your address and you will instantly be added to the database. If you choose not to sign up for the blog updates I will never know erasing any chance of long nights crying into my pillow.

Come springtime there's something down deep in our marrow igniting our soul to be outside amidst creation actively creating. The big oaks surrounding the garden begin to form leaves for protection from Georgia's unforgiving summer sun, the Titmouse, Bluebird, and Mockingbird work overtime preparing a safe home for their young, and the honeybees, anxious from a box-confined cold winter, seek nectar from wild turnips, fruit trees, and hollies. Our society may no longer resemble the self-sufficiency of wild things, but I believe we all still feel spring's bold poetry calling us to provide, to resurrect, and to re-connect. Here at our farm the warm sun and timely rains have energized the transplanted greens and seeded root crops. The beets and carrots, seeded three rows to a bed, line up healthy and handsome with few gaps in their lush coverage. The kale, spinach, cabbage, collards, broccoli, chard, and kohlrabi accepted nitrogen from winter legumes and scattered feather meal converting it now to a deep, perfect, show-stopping green. The garlic and onions persevered through winter's highs and lows, drenching downpours, and forceful winds steadily spreading tall and wide above ground while inching closer to harvest size below. The farm has transitioned from a slow winter to spring's dance floor engaged with rhythm, contagious energy, possibility, and abundant life. May this year be a year of growing, eating, and admiring good food and through this food connection, may we all become better neighbors, landowners, and stewards of a very holy earth.

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/>.

Pictures of the Week



Chris and Justin weeding the kohlrabi and cabbage.



Janice and Justin planting our second succession of lettuce. The first planting, to the right, will be included in this weekends first CSA delivery

Our produce may be found at the downtown Columbus Market on Saturdays from 9-12 beginning May 7th, our On Farm Market on Wednesdays from 9-1 beginning April 20th, and the Market on Main in Lagrange beginning April 16th 8-10. We have a 100 member CSA with drop-off locations in Columbus, Lagrange, and On-Farm. You will also find our produce on the menu of Food Blossoms Catering out of Hamilton and The Bakery and Cafe in Pine Mountain.

Take good care,
Chris and Jenny

If you are receiving this newsletter and would rather not please let us know and we will gladly remove your address. Also, let us know if you think someone would like to receive our weekly updates and we will add their e-mail.

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visit our website for information about our CSA, markets, and dinners!
www.jennyjackfarm.com