

Jenny-Jack Sun Farm

"good food news"

The story of the farm the last two weeks has been dry and dusty and the constant flow of irrigation. Hopefully relief will arrive Friday in the form of a thunderstorm. Even with adequate watering, plants still need timely rains to saturate the ground and trickle down into the subsoil where many of the summer plant roots may inhabit. As I was shuffling down rows of our first tomato planting this morning I noticed the yellowing of tomato leaves, signaling the possibility of a thirsty plant. That particular patch of tomatoes receives about 2-3 gallons of water per plant every other day, which apparently, is just not enough. So, we're running, prioritizing water output, attempting to assist mother nature, rotating on/off valves with the hope that rain is coming and the resiliency of our young crop will outlast the drought.

Well, after six long months of slowly expanding into a sizeable globe, the onions are ready for harvest. In four onion-growing years this is by far our most productive. Once this Vidalia-type onion is pulled, we will have nearly 8,000, half of which will weigh nearly a pound each! Both the red and yellow variety will last about 2-3 months after curing. Today we began that laborious process. Because the intense heat from the sun can damage the top of the onion, it is best to pull them before continual intense heat arrives. After pulling one bed of reds and allowing them to sit on top of the soil for about an hour, we hauled the entire load to our hay barn where we tied two bunches of onion on either end of a baling twine strand. Once all the onions were collected, we climbed the ten foot ladder and gently tossed the strand of onions over the barn rafters, giving plenty of room for air circulation. During their two week hay barn stay, the onions will lose most of their moisture acquiring the ability to withstand months in the kitchen drawer awaiting the frying pan.

As a farmer, we love onions as part of our rotation because they bring high market value and only require minimal space. Our loose, sandy soil makes a perfect bed for the slow-growing, hardy allium, and our mild winters present us with the perfect opportunity to plant them in November, a rather slow time at the farm compared to the more active spring. And as an eater, the onion will hold, is versatile, and will add greatness to any dish. Finishing the mighty onion harvest and planting second tomatoes top the rest of the week's agenda.

What's Available?

Lettuce, Kale, Carrots, Beets, Onions, Chard, Arugula, Basil, Squash and Zucchini, Olive Oil, Balsamic Vinegar, Organic Coffee, Breads and sweet treats.

On Farm Dinners

The *food-blossoms-on-the-farm* friday night dinners are once a month throughout this summer: June 17, July 15, August 19. Please let us serve you a 4 course meal from the fields, under the trees. \$40 plus tax and gratuity. Bring your own wine or beer- we serve minted iced tea. Make your reservation with Shannon Klein, foodblossoms@hotmail.com or [706.718.6990](tel:706.718.6990).

Pictures of the Week



A good old-fashioned onion harvest.



A truck full of big reds on their way to the hay barn.

Our produce may be found at the downtown Columbus Market on Saturdays from 9-12, the Lagrange Farmers Market on Main Saturdays from 8-10, and our On Farm Market Wednesdays 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 Cafe in Pine Mountain and Food Blossoms Catering out of Hamilton.

Take good care,
Chris and Jenny