

Jenny-Jack Sun Farm

"good food news"

We are approaching a season transition time on the farm. Spring's leaves and roots are slowing production, winding down, seeking relief in death from the burdensome heat. Certainly not all is lost. The beets and carrots remain abundant nestled tight beneath the caked topsoil, and the heat-tolerant red and green lettuces embrace the daily dosage of irrigation reluctant to bolt. The kale and collards persevere, not growing with early season vitality, but devoted to their provision of green nutrition to our demanding bodies. We are beginning to taste early summer. Squash, Zucchini, and cucumbers invaded our lives with the force of cicadas unrelenting in their efforts. The basil plants are bushes and the green tomatoes are slicing size awaiting ripening. Green peppers are almost here. Melon and winter squash fruit have formed on the vine. Know that as the days progress our harvest may seem slim because we are entering a period of change. Summer's first harvests look healthy and heavy, but be patient with spring's offering, it still has lots to give.

Along with planting our second succession of tomatoes, we look forward to Thursdays visit from a PBS series called, *Growing a Greener World*. The show focuses on individuals, organizations, and businesses that work for a better world through gardening. They are stopping here because they are filming an episode for season two on "young farmers." I will pass along when the show will air, but for now we are very honored they selected our farm to visit.

As we plant and weed and sweat and harvest this week know that we think of our CSA members and market shoppers with deep fondness and gratitude. Thanks for the gift of farming!

What's Available?

Lettuce, Kale, Collards, Cabbage, Carrots, Beets, Onions, Squash, Cucumbers, Basil Fair Trade Organic Coffee, Olive Oil, Balsamic Vinegar, Eggs, and Grits

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).

Home Raised Freezer Beef

Happy Hills Farm, located at Jones Crossroads in Harris County, is selling beef from their purebred Angus herd. The steers are raised on grass and fed a corn based ration with no antibiotics or steroids. To place your order call Mike, Hilda, or Katy at 706-884-6592.

Pictures of the Week



All the onions tied to the rafters in the barn. After a 2 week cure they will be ready to store.



The farm crew laying out landscape fabric for tomorrow's second planting of tomatoes. The drip tube was stretched down each bed first and then checked for proper performance. Once the fabric is stapled over each bed, the healthy transplants will descend into the soil through the pre-made openings in the fabric.

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

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