

# Jenny-Jack Sun Farm

## "good food news"

Today's unexpected hazy, gray morning set the scene for the day's first task of spreading compost and amendments in two of our empty fields. We hope to plant our third tomatoes and second pole beans at least by early next week, and we needed today to work in the compost, worm castings, feather meal, lime, and potash. With this planting and a future squash/cucumber/melon planting, we hope to continue summer fruits through the beginning of Fall. In addition to the abnormality of the day's weather conditions, today is also unique because it finds us, for the first time in a few weeks, without too much to harvest. Aside from picking eggplant and peppers, we can focus our efforts on tending to field work unintentionally ignored due to our bountiful harvests. We hope to finish storing our winter squash, pulling out drip tube in preparation for a cover crop, re-plant arugula, seed squash/melons/cucumbers in greenhouse, and get a jump on packaging for tomorrow's markets. Today's work won't completely diminish our farm's to-do list, but it will take care of the more glaring needs.

As I mentioned today and in previous letters, the season's harvest, thus far, has been exceptional. We have experienced no total crop loss and very limited disease and pest pressure. Our soil, after four years of composting, cover cropping, chicken manure, and rotations, has begun the long term process of maturing into a more hospitable dwelling. We are not there yet and undoubtedly will suffer setbacks as we stumble along, but I believe nature's model, though it indeed requires longer days, careful attention, and deeper faith, will endure as a blueprint worthy of following. In our future farm days we will continue to strive for more microbial diversity, more life in general buzzing, squirming, sauntering, and swooping. Balance is the goal. On our farms, in our marriages, in our politics, and in our theology, it seems to be a healthy component of the perfect design.

Folks, we are having a delicious dinner here on Friday. Shannon is preparing the perfect summer meal with mint iced tea, an heirloom tomato and watermelon salad, leg of lamb and lots more. So, sign-up with Shannon before Thursday if interested, and we hope to see you Wednesday, Friday, and/or Saturday. Thanks!

### What's Available?

Green Beans, "Big Red" Tomatoes, Sungolds, Juliet Tomatoes, Cantaloupes, Watermelons, Cucumbers, Eggplant, Sweet peppers, Red Potatoes, Onions, Garlic, Basil, Eggs, Stone-ground grits, Local Honey(from Columbus), Pine Mountain Bakery Bread, and Rachel's baked goods.

## 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](mailto:foodblossoms@hotmail.com) or [706.718.6990](tel:706.718.6990).

## Pictures of the Week



Justin and Janice spreading compost for our second planting of pole beans and peas. We will plant a row of beans every other bed with pink-eye peas in between. A nice stand of summer's ever-present buckwheat in the background where strawberries grew this Spring.



Caught on camera just standing around wasting time!

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