

Jenny-Jack Sun Farm

"good food news"

I mentioned last week of our continuing focus on fall preparation while simultaneously balancing summer's daunting schedule. In farming, especially with marketing through a CSA, timing is crucial. Waiting a week or two too late on planting could potentially add unneeded stress come October. With this in mind, we began plowing in cover crops a couple of weeks ago allowing them ample time to decompose and renourish the soil. The cowpeas will add nitrogen, the sudangrass organic matter, and both prevented erosion, loosened subsoil, and harbored insects. Once the shadehouse was constructed out of 21 ft. 1-inch PVC, half inch rebar, and the shade cloth, seeding began. As of today, these fall crops are beginning their life cycle: broccoli, cabbage, cauliflower, pac choi, lettuce, chard, kale, fennel, cilantro, and collards.

As we wait for these young seedlings to mature and their future fields to further decompose, first successions of direct seeding should begin. On Sunday afternoon, I tilled in buckwheat, fertilized with feather meal, and prepared five 100 foot beds. Once the beds were flat and clear, I direct seeded turnips, arugula, and mizuna. Last night's 2 inches of rain and today's soaking shower will hopefully ignite the growth of this year's first fall planting.

As we progress towards weekend markets, we hope to harvest our first May planting of sweet potatoes, thoroughly weed a bean and squash field, and take down the first tomato trellis. The second planting of tomatoes have finally awakened this week. Expect more red slicers, juliets, and a few sungolds.

What's Available?

Peppers, Slicing Tomatoes, Sungold Tomatoes, Juliet Tomatoes, Heirloom Tomatoes, Basil, Eggplant, Beans, Okra, Garlic, Grits, and Eggs. Also, Bakery and Café breads, Rachel's Baked goods, and Foster's Honey(Columbus).

On Farm Dinners

The *food-blossoms-on-the-farm* Friday night dinners are once a month throughout this summer: LAST ONE, 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



Seeding lettuce topped the chore list this morning. Worm casings, potting mix, and water combine forces in the old tub to create the medium for seed starting.



Underneath the shade cloth is where we start all our fall seeds like the broccoli, cabbage, and lettuce shown here. Last night's rain is still visible, casually falling onto the seedlings hydrating their tender roots.

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, Food Blossoms Catering out of Hamilton, and inside Callaway Gardens.

Take good care,
Chris and Jenny