

Jenny-Jack Sun Farm

"good food news"

For the first four years of our farm's existence we have operated without any logo or symbol identifying our operation. Creating a label was the least of our concerns in the beginning, we were more focused on soil health, irrigation, and asking folks very kindly to buy our produce instead of Kroger's. But now, after feeling more confident in our enterprise, we have a label, a stamp of identity, a picture prodding your brain to think, "hey, that's Jenny-Jack Farm and I'm all of a sudden hungry." Our new, talented friend John Goodman was interested in bartering food for the design you see below. He spent countless hours with a pencil hand-creating the detailed drawing to our specific requests. We envisioned the design to colorfully emphasize the diversity of vegetables we emphatically attempt to grow, our soil-saving pursuits of hand tools and hand labor, and the somewhat forgotten reality of farm as vocation actively engaged by a couple of common folk. We wanted our design to make the connection between real food and stewardship and I must say John unequivocally succeeded.

We are very honored that folks like John are willing to exchange skills. Our lives are so much richer from the talents of so many of our bartering friends. We have been blessed with yoga instruction, pasture-raised meats, land renewal efforts, timely labor, seamless market management, preserved foods, sewing lessons, and now a thoughtful logo forever our badge. I sincerely encourage each of us to spend more time developing our passions, not only for inner sanity, but also to share. Money has its place, but a community fervently committed to bartering, I think, would better serve each of our imaginations, and quite possibly, regularly summon our souls and our minds and our bodies to the more peaceful, the more beautiful, and the more authentic.

Thank you John for the gift!

What's Available?

Turnips, Arugula, Sweet Potato greens, Okra, Peppers, grits, eggs, balsamic vinegar, olive oil, bakery and café breads, Rachel's baked goods, and Columbus Wildflower Honey

Pictures of the Week





Market customers and CSA members will be receiving fall food from this field starting this week. Inside the 5,000 sq. foot perimeters we are growing (starting on the left) kohlrabi, arugula, turnips, pak choi, cabbage, and mizuna. Justin is in the background harvesting turnip bunches before it gets too hot.

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 menu of Food Blossoms Catering out of Hamilton.

Take good care,
Chris and Jenny