

Jenny-Jack Sun Farm

"good food news"

With October approaching at eye-blink speed, our patchwork of fields are transitioning from trellised, bushy single rows to a densely-packed, low growing assortment of greens. Like spring, fall gardens allow a grower the efficient opportunity to plant more food per square foot of bed space. All of our beds measure approximately 30 inches wide allotting each field 10-12, 100 foot beds. Within each bed we may plant up to four rows of roots and greens creating a canopy of leaves to shade weeds and conserve moisture. By making the best use of our cash crop space we can leave more fields open for a sowing of a winter cover crop. The encouraging component for southern home gardeners is the amount of food one can provide for a dinner table inside a compact yard.

Last weekend, after the return from Saturday's markets, we loaded up the car and headed south to Janice's home in Albany. After a filling meal of veggie burgers and grilled veggies, we traveled another hour south to Thomasville, home of the famous Sweet Grass Dairy. We were unable to tour their farm, but did book a reservation for a beer and cheese tasting inside their fragrant store front in downtown Thomasville. It was refreshing to get off the farm for a day, see Janice's homeplace, and gorge ourselves on some outstanding, Georgia grown cheeses. Hopefully, in the near future, a cheese-making dairy will open closer to home, but until then, I certainly recommend the trip down.

On a final note, I think I mentioned a few months ago the crew from the PBS series, "Growing a greener world," traveled to our farm to film an episode on young farmers. That episode is finally airing all over the country this week. The ironic thing is that some PBS stations around the country do not pick up this series and Georgia is one of them. So, I have attached the link which will direct you to their website with pictures and the actual episode to watch if you so desire. Here is is: <http://www.growingagreenerworld.com/>

What's Available?

Sweet peppers, Eggplant, okra, pak choi, lettuce, turnips, kale, eggs, grits, The bakery and café breads, Rachel's baked goods, and local honey.

Fall Farm Dinner

The dinner is Saturday October 15 from 4-8 at our farm. Cost is \$50/person and \$10 ages 4-10. To sign up and for questions send e-mail to dinneronthefarm@yahoo.com. Don't miss it!

Pictures of the Week



The first fall lettuce harvest happened this morning. Jenny is showing Justin the size of lettuce head we want for Wednesday morning's CSA pick-up. The two recently tilled beds of dark soil will hold more lettuce to be planted later this week.



The Sweet Grass Dairy Beer and wine tasting.



Janice harvested our first fall kale this morning for Wednesday's CSA shareholders. The nutrient-dense, leafy green has grown very well for us this season on top of the red clay hill. The other assortment of greens seen surrounding Janice are collards and cabbage, all of which look healthy and strong.

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