

Jenny-Jack Sun Farm

"good food news"

It feels like the farm is running full throttle in relaxed mode. We are still working full days checking off the morning's long, to-do list by 5-ish, but the tasks achieve completion with more tranquility at a slower pace. I guess it has much to do with the weather. A cool breeze and zero humidity is certainly more conducive to outside labor than our southern summer environment with sweating profusely acting as a full day's work. Another reason is strictly seasonal. With fall comes the absence of a garden overflowing with ripe fruits demanding harvest instantaneously. Gone are the mornings when waking up just a day or so behind brings excitement to the breakfast table. Fall is manageable. She has sensed the overload, the wear, the investment of care and thought and responded in kind. Our remaining weeks will follow her lead as we four continue cover cropping, harvesting, weeding, irrigating and maintaining the fields, coveting the continued embrace of a season gifted in harmony.

I spent my morning working and speaking with Lagrange College students. We have been working with them for a couple of years now installing and maintaining six raised beds on campus. They commit to the general maintenance and caretaking, and we offer growing advice, transplants, a field trip destination, and for the first time today, a short classroom presentation. After planting one raised bed in strawberries and harvesting some of their greens, we walked inside where the students were shown part of the *GROW!* Documentary and then dialogued with me and the instructor, Alvin Lingenfelter, on issues of sustainability, vocation, and stewardship. The second class, Earth Theology, flowed in a similar manner varying only in our more detailed focus in connecting food and faith. The class has been studying the Old Testament book of Amos. The prophet Amos was disgusted with the complacency of his people towards the blatant injustices done to the poor, marginalized, and oppressed. Mr. Lingenfelter, very thoughtfully and articulately, related Amos' struggle with the present disparity between rich and poor, and then tied in food and community as common threads for a more peaceful, cohesive future together. I was very intrigued and left jealous of their weekly, cerebrally-stimulating banter on God, food, and the connective questions between the two. Part of my winter reading includes, Norman Wirzba's *Food and Faith*, which I hope further enriches my search for a more complete understanding of creation and our role in this gift of good land .

What's Available?

Spinach, Chard, Kohlrabi, Collards, Kale, Lettuce, Sweet Potatoes, Peppers, beans, turnips, garlic, winter squash, grits, olive oil, balsamic vinegar, and Local Honey. The Bakery and Café breads and Rachel's baked goods.

Pictures of the Week



Happy, Hungry friends filling their plates with meatloaf, salad, greens, turnips and other savory potluck dishes from the gathering last week. This picture was snapped by Debbie Woodruff.



Janice took this photo a couple of weeks ago as an example of a fall CSA share. The top left is a full share and the bottom right is a half. For those interested in joining, the next session will begin Spring 2012. Check on our website or contact us for sign-up details.

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