

Jenny-Jack Sun Farm

"good food news"

Let me begin my letter by saying we will be open as usual tomorrow from 9-12. The market table will be full of fruits and vegetables ready for all to take home and serve at your 4th festivities. With lots of folk enjoying the day off, we hope to be extra busy so make time to stop by!

Every year at about the end of June when the air gets heavy and still we start harvesting and we don't stop until summers grip recedes. The initial rush came last week from our seven rows of rattlesnake beans. Even with unrelenting pressure from the Mexican Bean Beetle, these long, sweet pods continue to appear dangling pretty alongside the trellis. The tomato patch hollers next. The loudest yell reaming from the Sungolds and then the Juliets and now the whoppers, Big Beef and Celebrity. Yesterday we probably picked about 200 pounds of tomatoes from the first succession storing them all carefully in a air-conditioned room inside the shop. The eggplant, peppers, and okra like it hot. The last two weeks we have harvested about 10-20 pounds of each twice a week, and don't expect them to elevate production until about mid-July. With the addition of a weekly blueberry harvest and a daily squash and cucumber harvest, we find it challenging this time of year to accomplish many other tasks. And so goes the days of summer, walking to and fro the fields exchanging buckets of good food for empty ones to refill. Life could be a lot worse.

Aside from moving food this week, we plan on taking a field trip down to White Oak Farm in Bluffton to visit our friend Tripp who is managing their vegetable operation. White Oak is known for being one of (if not the) largest certified Organic farms in the southeast raising beef, lamb, and chicken, and for their spectacular on-site processing facility. Last year was their first excursion into produce with Tripp taking over operations this year. Many of you probably have seen his beautiful display at the Columbus market on Saturday morning just down from our tent. Each year we typically take our apprentices on a handful of farm tours around the state with this one also acting as part of our duties as farm mentors. This is our second year participating in the Georgia Organics mentor/mentee program designed around pairing a beginning farmer with a more experienced one ideally located in close proximity. This year we have been assigned mentors to Tripp who, by all accounts, has done exceedingly well without our assistance. So, we plan to tour his fields, work a few hours, eat a lunch loaded with meat, and head back this way come evening. A very fine day had in South Georgia.

What's Available?

Summer Squash, Cucumbers, Eggplant, Peppers, Green Beans, Blueberries, Beets, Carrots, Onions, melons, Garlic, Juliet Tomatoes, Sungold Tomatoes, Big Red Sandwich Tomatoes, Local Honey(Columbus), Stone-ground grits and free range eggs. Rachel will also be here with her baked goods.

Our produce may be found at the downtown Columbus Market on Saturdays from 9-12 and our On Farm Market Wednesdays from 9-1. We have a 125 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 and the Bakery and Café in Pine Mountain.

Take good care,
Chris and Jenny