

Jenny-Jack Sun Farm

"good food news"

After finishing to help load the truck for this afternoons Lagrange delivery, I walked over to the far side of the farm passing through the sweet potato vines, the baby cabbage plants, and a very proper stand of glowing buckwheat to arrive at my intended destination, the carrot patch. Carrots take their time germinating, nearly 10 days of sufficient water, suitable soil temperature and loose topsoil, and suddenly their insignificant, fragile tops appear arriving with nostalgic anticipation of October's carrot harvest. We growers smile on carrot germination day because that means the seed was good, the hard rains did not wash them away, no evil insect consumed the seeds, and all of the other numerous unwanted scenarios that could go wrong in a span of 10 days did not. The fall carrots have broke ground and as we all might confess, most of the time getting started is the hardest part with any endeavor. Now, we will spend the next 60 days caring for our 1200 row feet of carrots like my nephew Max gets cared for when he spends the night with Jenny's parents. Yes, these carrots will get ice cream in bed at midnight if that's what it takes to bite into their sweet flesh and it actually taste like a carrot.

Yesterday our friends Frankie, Tripp, and Lori from White Oak Pastures vegetable operation came to tour the farm and pitch in with the day's activities. We used the morning and twelve calloused hands to remove the trellis from our first succession of tomatoes. What might have taken the four of us a full morning took just an hour with the South Georgians magnificent might. While we were rapidly unraveling the tomatoes, Jenny and her mom, Laura were inside creating a southern masterpiece for the palate. We indulged in fried okra, sautéed squash, green beans, sliced tomato, and biscuits topped with this summer's tomato jam and honey. We are very fortunate to be within driving distance of several rural farms, like White Oak, pursuing similar agrarian goals through which we can exchange ideas and nurture friendships. We love to brag on our farmer friends across the state that are always so eager to lend a hand and so willing to share information and are just a shining example of good people. Jenny Jack Sun Farm exists in large part because of the many small farmers and gardeners in the city and in the country who have gifted our lives with time and energy and care. Our communities and our state and our country are better for having lots of small farms dot the landscape, not out competing one another but working alongside each other, collectively fine tuning our craft into hospitable, imaginative, good stewardship, one in which we all can be proud.

What's Available?

Arugula, Sweet Potato leaves, Eggplant, Peppers, Garlic, Juliet Tomatoes, Sungold Tomatoes, Big Red Sandwich Tomatoes, Okra, Winter Squash, Local Honey(Columbus),Stone-ground grits and free range eggs. Rachel will also be here with her baked goods.

Good Vibes Gathering This Saturday!

Come on out to Sweet Home Plantation in Pine Mountain this Saturday around noon for an all day event featuring some very talented artists and musicians. Our very own Max Godfrey (farm

apprentice) will be singing some old time music with guitar and fiddle in hand. The event is free and open to all. Check out their website for more details: <http://www.goodvibesgathering.com/>
Hope to see you there!

Picture of the Week



Yesterday morning we continued the steady transition into fall by transplanting the cabbage. Today they were watered in nicely with a half inch of rain.

Our produce may be found at the downtown Columbus Market on Saturdays from 9-12 and our On Farm Market Wednesdays from 9-12. 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