

Jenny-Jack Sun Farm

"good food news"

Today while I was stretching wire along the blackberries attempting to subdue their flimsy limbs, two mentors from my collegiate years down to Pine Mountain for a workshop, strolled out to the fields for a visit. Nathan and Franklin are the campus ministers for the Baptist Student Union at the University of Georgia, our old stomping ground 10 short years ago. Jenny and I were involved with that ministry while in school participating in various leadership roles, traveling with fellow students on mission trips, riding our bikes to Jacksonville for the largest cocktail party in the world all the while cultivating friendships with both the students and ministers. Lots of fond memories from my involvement in BSU became acutely vivid watching two pillars of my past approaching. I met Jenny at the 40 watt in downtown Athens but I asked her out on Valentine's Day in the building just downstairs from Nathan and Franklin's office. I was not a shy or quiet college boy. I craved attention and big groups and if there was laughter I wanted it to be at one of my witty remarks or preposterous antics. Call it confidence or ego or pride, either way, I met the world and treated it like it was mine to lose. But when I crawled up to Jenny to ask for a date my heart sounded like a hurricane and my voice cracked and crumbled and coursed through the night air awkward like a middle school dance. The dichotomy of that life-changing moment in her acceptance of a brutish boy consistently outrageous before her, trembling in reverence, both amuses and bewilders me. There's the relational, thought-provoking memory and then the ones more exemplary of my gift in performance art. When Franklin turned 50, I dressed up as Tina Turner, mini-skirt, leggings, white gloves, and a wig that looked more Al Yankovich than Tina Turner. I proceeded to dance provocatively around Franklin seated in a chair on stage, erratically gyrating for three and a half minutes in front of 300 people. It was funny and Jenny already loved me then so I had nothing to lose. I think Franklin might wish for the vanishing of that moment in history.

Those 4 years at UGA maturing alongside Franklin and Nathan were pivotal in me becoming the person I am at 32. I began to ask questions about my faith, politics, social injustices, and most of the time they never lead to answers but learning to ask the questions is really the most important part. Especially when you enter college, like me, branded with certain cookie-cutter preconceived notions clueless to a world of diverse belief systems. Franklin and Nathan gave us creative space to form and articulate the pieces of our journey we each were encountering, coaching us when we needed an encouraging whisper and listening when we needed confirmation. I am forever grateful to people, like these two friends, who cherish the process and love us enough not to tell us the answers.

RIPEN!: A Farm Gathering

On Saturday April 27th the year's first shindig happens on the farm. From 5-8ish we'll eat ham biscuits and slaw and grits and listen to some old-timey music lead by last year's apprentice Max Godfrey. All the produce and meat served are sourced directly from our farm and the desserts are homemade by neighbors. Part of the profits will go to our friends the Elmore's who just took the first steps into farming with the purchase of 10 acres in Shiloh. The cost is \$35/person. More info can be found on our website, www.jennyjackfarm.com

What Is Available to Buy at the On Farm Market?

Lettuce, Sunchokes, Spinach, Kale, Radish, Green Onions, Green Garlic, Stone Ground Grits, Eggs, Honey, Bariani Olive Oil and Balsamic Vinegar. Rachel will be here with her baked goods. Come on over!

Pictures of the Week



A swarm of honey bees that we were able to catch, thanks to some help from neighboring beekeepers.



Blue Bachelor Buttons are blooming everywhere in the herb garden! We love for these flowers to re-seed themselves because they help feed beneficial insects. As Jenny snapped this shot, the first hummingbird of the season was drinking from the "Hot Lips" salvia right behind her!

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 140 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