

Jenny-Jack Sun Farm

"good food news"

The week leading up to the farm dinner comes complete with long days, late nights, and daily checks of weekend weather, which looks to be wet as of last gander. Jenny has been making biscuits in the evening, mixing milk, lard, and White Lily flour, rolling each pinch of the southern staple carefully into dough patties, and slipping them, all 350, into the freezer for Saturday's dinner when they will bake into a crispy, golden cover for farm ham and sausage. We rendered the lard last fall when last year's two pigs sacrificed their pastured perfect lives for this weekend's meal set with farm-raised salad, stone ground grits, homemade pig in a biscuit, and sausage gravy. A fine, filling end to a week full of both farm and dinner demands. This week we finally began harvesting strawberries, the immature green fruits finally transforming into a bold, appetizing, irresistible red. The broccoli, cauliflower, and cabbage plants are not yet ready for harvest, but they look practiced and seasoned like a runner gaining strength with each stride. We have been thinning beets and carrots this week inching along the tightly-packed rows, making space for each individual plant to send its leaves high and its root deep and wide. The colors on a farm in springtime are quite spectacular. The alternating reds and greens of head lettuce, light and dark shades of greens highlighted by pockets of dead brown cover crop, and bright blue bachelor buttons are certainly God's gift to the eyes this time of year. Every direction one turns, admiration is the lasting impression. Our hands return to the soil in the morning with the first planting of summer squash and cucumbers. Beans, peas, and tomatoes are already embraced with the well composted soil, becoming more established with the warmer temperatures and consistent rain. We are all in full swing at the farm, colors, root systems, plant perfumes, hands and feet vibrantly unbound, deepening into the farthest recesses of spring's resplendent rhythms.

RIPEN!: A Farm Gathering

We are **sold out** for this weekend's dinner. Stay tuned for a get together in the Fall. Thanks for enthusiastically supporting this farm event!

What Is Available to Buy at the On Farm Market?

Lettuce, Sunchokes, Spinach, Swiss Chard, Kale, Radish, Green Garlic, Stone Ground Grits, Eggs, Bariani Olive Oil and Balsamic Vinegar. Select cuts from Comerford Farms will also be available. Rachel will be here with her baked goods. Come on over!

Pictures of the Week



A photo taken by our friend Courtney of last Spring's farm dinner salad.



Shannon Klein on the left, the farm's market girl extraordinaire, and Katie Alexander on the right, an on farm CSA member. The Wednesday morning market setup never complete without Eyore lounging nearby.

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