

Jenny-Jack Sun Farm

"good food news"

Saturday will be the last day of operation for one of the oldest institutions in Harris County, Kimbrough Brothers Feed and Seed. I was introduced to Chad, the owner, and his store around the same time Jenny and I were married in 2004. Chad very kindly rented us an "American dream" house as precious as our newlywed love. The house on Blanchard Avenue had historic character, a white picket fence, a backyard for a black lab, and an extra bedroom for a baby we never quite introduced to downtown Pine Mountain's idyllic, intimate setting. Chad gave us a good deal on rent providing us the opportunity to save some money while we conjured up big dreams like quitting our day jobs and moving to Hawaii and farming forever and ever. Chad's generous rent reduction was one of a long list of gifts given early by lots of folks inspiring us to imagine a life and seek it. The feed store has played a weekly supporting role in the life we sought ever since we moved out of the storybook and onto a farm in need of both feed and seed. For the last seven years I have made a weekly trip into town to run errands but mainly as an excuse to see Chad and Mr. Julian and whatever noteworthy character happened to be loitering around the store. I never stayed too long, but long enough to make a new friend or hear a good joke or count myself real fortunate that I wasn't the man behind the cash register responsible for making pleasantries with the old, lingering codgers re-telling the same damn story from last week. Mr. Julian is a patient man and I reckon a very experienced listener, two rare gifts that speak encouragement to the great commandment of loving our neighbor. Mr. Julian also enjoyed reminding me that I married "the prettiest girl in Harris County" and his constant, confounding chide of how Pine Mountain boys could let a North Georgia Yankee like myself swoop into the fold and steal the beautiful Jenny never really got old. You never really went to Kimbrough's just to trade. Commerce was a mere by-product of the visit. The real reason for passing time on Cotton Alley was pleasure. Chad created a space conducive to sharing one's story, no matter how fabricated or repetitive or nonsensical, the story was told, the laugh liberated, and the extraordinary moments relived. My seven years spent listening inside the lively, ancient store will be remembered as time entranced, always a familial encounter endearing me further to my place.

What Is Available to Buy at the On Farm Market?

Arugula, Garlic, 'Juliet' salad tomatoes, 'Sungold' cherry tomatoes, Butternut Squash, Turnip Greens (homemade hot pepper vinegar to go with them), Kale, Lettuce, Sweet Potatoes, Stone Ground Grits, Eggs, Foster's honey (Columbus), Bulger Creek Goat Cheese and Comerford Farms Ground Beef.

Sue B's breads and granola bars will be at market tomorrow. Jenny will also be selling some delicious Pumpkin Pecan muffins (made with butternut squash and pecans from the farm).

We also will be selling select pork cuts from our heritage breed pigs. Smoke-cured ham: ~\$12.00/package (\$8.50/#) and Sausage (mild, medium, and hot): \$6.50/#. The pork chops have already been sold (a few more will come available once we receive the processed meat from our last 2 pigs taken to the butcher last week) or stored away for our enjoyment and we are selfishly keeping every last bit of the bacon. We also have lard available for those adventurous, rendering types. And lastly, we cannot bring any of this meat to Columbus as our truck is always slam full, but y'all are welcome to place an order and come pick it up here at the farm.

Pictures of the Week



Miranda is using the old Cyclone Seeder made in Urbana, Indiana our neighbor Gloria bequeathed to us at the start of our farm experiment. It belonged to her father, Mr. James Marsh. The seed flying left and right is a clover/oats/radish mix expected to create a healthy carpet of undergrowth alongside the cauliflower. Liz steadily works the seed into the soil with a hula hoe.



A couple of Austrian Winter Pea seedlings feeling the love in a field covered with peas and oats.

Our produce may be found at the Market on Broadway in Columbus from 9-12 on Saturdays 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