

# Jenny-Jack Sun Farm

## "good food news"

Our sixth growing season as full-time farmers is soon to be over. Next Saturday will be our final delivery before kindly excusing ourselves into winter's savory stride. We end where we started: tending cool weather crops, exploring renewal, cold hands attached to bodies wrapped in protection, and marinating on the diversity of encouragement levitating our farm. Part of that encouragement this year has come from a strong daily dose of affectionate effort supplied by both apprentices, Liz Simpson and Miranda Cooper. As many of you know, each farm year accompanies a new set of bright-eyed apprentices ready to better the world through farming. They come here to see what it's like to be a southern steward of the soil in hopes that we will help prepare them for a lifetime of growing food, either as vocation or to learn a self-sufficient life skill deemed unworthy in most of our state schools. Usually along the way, between circulating compost and unearthing subterranean sweet potatoes, they make discoveries about their place in this captivating, cacophonous world. They're not escaping or separating from reality's subversive grip, but consciously choosing to harmonize with the holy mystery of the land economy, an authentic pursuit as true to life as any. Their useful energy spent caring for a parcel of earth to a soundtrack of seasonal chants and the repetitive redemptive rhythms of daily chores procures worthwhile questions of purpose, and though tomorrow's plan may not automatically appear, usually a sense of rusty clarity prevails and illuminates a next step. Lucky for all of us, Miranda and Liz are staying in Georgia to farm, extending their wellspring of growing skills, people skills, and being really good human skills to new communities fostering farmer growth in the local food movement.

Miranda will be transferring her youthful energy fifteen miles down the road to manage the produce operation at Little Bit Farm in Whitesville, a tiny community off of Highway 219. The owners of this well-planned, immaculate, picturesque property, Brad and Lisa Armstrong, are good friends of ours and are in the beginning stages of infrastructure, growing, and marketing. Miranda's attention to detail, quick and insightful problem solving capabilities, and sustained work ethic will pair nicely with the Armstrong's polished vision of a working farm. Miranda is very smart, incessantly inquisitive, constantly seeking the more efficient way to do something and doing it with a very wise, tamed patience. Miranda and Liz are the kind of people that will find prosperity regardless of occupation, but thank God, for now, it's farming.

Liz, her husband Brian and their year old puppy Rosa are packing the u-haul heading eastward to the small, unpopulated town of Sparta, which happens to be conveniently placed within an hours' drive of both Athens and Atlanta. Liz accepted a position as the full-time gardener for Elm Street Gardens, a two acre, no-till patch of diverse vegetables. Brian will walk to work across the street from the gardens to Sparta Imperial Mushrooms, an indoor mushroom growing facility operated by our friend Jonathan Tescher. Liz and Brian are taking the next step in

fulfilling their dream of owning land and farming together, an inclination fully formed before marriage. Liz came to our farm with an unfettered resilience to immerse herself wholly in three seasons of farm work, and she has done that gracefully without complaint. Her insatiable drive to farm is evident through her perpetual, thoughtful engagement in determining the unknown- from pest and disease identification to soil test analysis. She is an optimist, a positive thinker, personable, meticulous and resistant to the evil cynicism so many of us possess (me!).

We are ever grateful for their comprehensive efforts, their genuine care in the well-being of our farm, their almost mechanical steadiness, and most of all, their willingness to endure. May they both find immense joy in the work that lies ahead.

### **Mark the Calendar: Last On-Farm Market Approaching...**

Please make a note that November 20<sup>th</sup>, the Wednesday prior to Thanksgiving week, will be our last On Farm Market for the year. We have had such a dedicated and energetic group of shoppers this year, adding an exciting element to our mid-week morning as well as a healthy dose of encouragement for the farmers. Come out and buy some greens, roots, and stock up on sweet potatoes, garlic, cheese, breads, and meat. Hope to see you soon!

### **What Is Available to Buy at the On Farm Market?**

Garlic, Butternut Squash, Turnip Greens, Kale, Lettuce, Sweet Potatoes, Rainbow Chard, Watermelon Radish, Cauliflower, Sunchokes, Arugula, Stone Ground Grits, Eggs, Foster's honey (Columbus), Bulger Creek Goat Cheese and Soap, Comerford Farms Ground Beef, Bariani Olive Oil and Balsamic Vinegar, and an assortment of canned goods made at the farm.

**Sue B's breads and granola bars will be at market tomorrow.**

**We also will be selling select pork cuts from our heritage breed pigs. Sausage (link only, mild, medium, and hot): \$6.50/#; Ribs- \$7 / lb.; Butts- \$6 / lb.**

**If you brave the wintery conditions tomorrow morning, we will make you a cup of hot tea to enjoy by the wood stove or to sip while you shop and chat.**

Pictures of the Week



Liz happily harvests turnips for Wednesday's markets.



Miranda meditatively snipping cilantro for Wednesday. In the background, the hickory tree exhibits fantastic fall color amidst the unchanged green forest.

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