

Jenny-Jack Sun Farm

"good food news"

As of this morning, beneath an unlit, hazy sky, spring vanished into the sandy, accepting soil. Cool season clingers, kale and collards, were willingly injected to make room for a summer cover of peas and sorghum. The aroma of expired brassica permeated my tractor perch as the tiller worked and the dirt clouded and the greens violently conceded to nature's law of return. The farm now is decorated comprehensively in the colors, smells, patterns, and gifts of the summer season. And the farm, might I boast, is wearing the season well considering it exists right smack in the middle of Dixie; "God's country" as Perry Williams emphatically reminds whenever we mention travel plans. And if God does indeed prefer southern soil perhaps one day God will release the food-foraging pests and the bacteria-spreading wilts and blights of their duties and repurpose their talents for good things elsewhere. Even with the existence of these distractions, their potentially destructive tendencies have been thankfully minimal, making way for most of the peppers to grow unhindered, and the eggplant to radiate in purple excellence, and the butternut squash to develop jungle-like umbrella foliage, and the tomatoes to set perfect green globes casually ripening as if to purposefully provoke. Summertime is officially upon us and may we all be ever grateful not only for the harvest and the numerous possibilities to preserve the harvest but also for the long, mysterious, and rather unlikely journey between seed and fruit. Real food grown to maturity is an unimagined love story; it's a palatable, encompassing grace affectionately granted. May we cherish each bite!

What's available at On-Farm Market...

Tomatoes!: small red slicers, 'Juliet' salad tomatoes, and 'Sungold' cherry, Summer Crisp Lettuce, Beets, Green Beans, Green sweet peppers, Anaheim Chili Peppers (mild heat), Onions, Garlic, Squash, Zucchini, Cucumbers, Blueberries, Blackberries, Eggplant, Zinnias, Eggs, Stone Ground Grits, Bulger Creek Goat Cheese and Soap, White Oak Pastures Ground Beef and Roasts, Olive Oil, and Balsamic Vinegar, and **Jenny's refrigerator Dill pickles.**

Organic fertilizers, pesticides, and compost are also for sale at our market!

Sue B's fresh baked sourdough breads, Cane Syrup, and granola bars will be at market tomorrow.

FDR Farmers Market in Pine Mountain...

Running each Saturday morning from 10:00-12:30 now through Labor Day is Pine Mountain's very own food-focused farmers market. Local vendors selling canned goods, cheese, fruit, veggies, and baked goods are set up across from the Liberty Bell Pool in the comfort of big shade trees. We'll be there along with several other local farmers, gardeners, and cherished food producers. Come with an empty stomach and a full wallet!

Coverall Farms Chicken Harvest this Saturday...

Our friends Julie and Justin will be harvesting their second batch of Non-GMO, Pastured broilers this Saturday and they still might have a few unreserved. Contact them if you want to take one home or if you're interested in helping with processing. www.coverallfarms.com

Pictures of the Week



Last night I took some of summer's colorful gifts like blueberries, cucumbers, and zucchini and concocted nourishing treats. On advice from friends Brad and Jenn, I infused a few slices of the ubiquitous cucumber into a quart of London's Dry Gin. After only 3 or 4 days the magic is done and what is left is a seasonally appropriate, aromatic, drinkable tonic. To the right is our good friend Melissa's zucchini bread recipe. I like to add blueberries and pecans because we've got plenty of them and their inclusion only makes the swallow sweeter.



On Sunday evening we hosted over 100 CSA members and farm supporters for a potluck dinner. The weather was perfectly overcast for a farm tour, listening to the pastoral, acoustic sounds of Ross and Lindsey, enjoying good company, and tasting fine, fine cuisine.

Our produce may be found at the Market on Broadway in Columbus from 9-12 on Saturdays, our On Farm Market Wednesdays from 9-12, and the FDR Market in Pine Mountain through the summer on Saturdays 10:00-12:30. 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.

Take good care,
Chris and Jenny