

Jenny-Jack Sun Farm

"good food news"

Saturday was a long, busy day filled with good food and fine, merry folks with which to share a warm, calm, southern evening. The farm dinner left very little room for dissatisfaction; inviting tables set simply beneath wise, spanning oaks, cooperative weather, old music bellowing from youthful voices, and comfortable conversations serenaded by chicken clucks and pig grunts and birdsong. The setting, the tranquility, the people, the feeling of pastoral pleasure that most small farms radiate was enough to make most of us thankful we came, but it was the food that punctuated the experience. Shannon Klein does a sensational job of taking food in season and creating a plate full of little masterpieces that pleases both the eyes and the palate. In a moment when so many restaurants falsely claim "farm-to-table", Saturday night was about as close as you can get to the core of that often times overused, devalued marketing label haphazardly slung around. Everything served during the main course, smoked chicken, braised greens, creamy polenta, and a strawberry balsamic sweetly-dressed spring salad was grown and raised in Harris County! Shannon goes great, thoughtful lengths in sourcing seasonal, local food throughout the year for all of her catering events. She diligently, habitually checks on crop availability with us when creating client menus; this devotion to her craft and her love of making meals memorable is overwhelmingly evident on the plate. Our friend Kelly Geer, who we hope moves back to Harris County from Florida, oversees farm dinner planning, organizing, and setup, and brings that same finely-tuned, practiced, creative gift to the ambience side of Dinner on the Farm. Kelly spends countless hours infusing the farm with bits and pieces of her functional, folky style making sure food signs are made, bouquets created, tables adorned, silverware artfully rolled, and performing lots of other necessary but incidental tasks.

Shannon and Kelly, along with Shannon's hardworking sous chef husband Ronnie, and Jenny and I compose the five farm dinner hosts. It takes each of us practicing our own set of unique gifts to make the farm dinner work. It is by no means wildly profitable nor is it arranged without obstacle, stress, or the occasional defeated sigh of "what are we thinking?" The weeks leading up to the Saturday night shebang is hours and hours of extra work in addition to each of our full-time jobs, and as I mentioned, the financial payoff is marginal. The reason I think we do it is because it offers a very straightforward but also a very profound glimpse of hope. Each of us sitting around the table carry the same burdens and the same joys and we're all eating this food that came with its own stories of burden and joy, and so the snapshot setting is one of understanding and unity and shared purpose. The dinner is not perfect and the bags under my eyes are still stout with fatigue, but, for now, that's why we've settled on continuing these dinners: the people and the food.

Wednesday On-Farm Market

What to expect this week on the table: Collards, Cilantro, Cabbage, Kale, Arugula, Chard, Salad Mix, Radishes, Lettuce, Green Garlic, Baby Leeks, Foster's Honey, Jenny's Comfrey Cream, Lard rendered from our hogs, Olive Oil and Vinegar, Canned items, White Oak Pastures beef roasts, and chicken, Comerford Farms ground beef. ALSO, Sue Batistini will have her delicious sourdough breads, baked goods, and granola bars available.

This market tends to be small but festive; folks shop while catching up with old friends, exchange recipe ideas, talk with the farmers and chef, and stroll through the fields where all the produce is grown. We would be honored to be a part of your weekly good food grazing routine!

Pictures Of The Week

The following photos of Saturday night's farm dinner were taken by Maggie Armstrong. Maggie is an advertising major at UGA, and her parents, Lisa and Brad, own and operate Little Bit Farm in Whitesville, GA. She was very kind to both capture and share these beautiful photos with us!



Max and Maggie harmonizing on some old-timey tunes.



Farm Dinner hosts: Chris, Jenny, Kelly, Shannon, and Ronnie.





Tables and tables of good people and good food.

Uptown Columbus Farmers Market

We will be setup every Saturday morning from 9-12 in the grassy median beneath the Oaks in between the River Center and the Parking Deck. A large, artsy, sculptural water fountain separates us from a plethora of other food producers.

Our produce may be found at the Market on Broadway in Columbus from 9-12 on Saturdays, our On Farm Market Wednesdays from 9-5. We have a 100 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