

Jenny-Jack Sun Farm

"good food news"

A cool, wind-tossed rain is falling on ten, hours-old piglets. The ominous weather might be a poor host, but their momma is a good one, staying close with comforting milk and nestling warmth. Their mother, our two year old 'Large Black' Sow, began yesterday afternoon making her nest. Her milk inflated her 14 teats this weekend, a sure sign of a very soon birth, and her crammed, understandably crotchety litter really started kicking from the inside, growing evermore ill with confinement. Milk dropping, piggy's punching from the womb, and Velma, the pregnant sow, fixedly foraging her yard for optimal nest accessories such as: limbs, privet twigs, large clumps of grass, and the proper amount of ground cratered, were all harbingers of imminent labor. And as predicted, last night, alone amidst the gusts and the sprinkles, she commendably introduced her progeny to our farm. Hopefully, over the next month we will interrupt Velma's mothering just once, pulling out the males for castration; otherwise, until weaning, she will tend to protection, warmth, and feeding, leaving us to joyfully admire from afar.

This sloppy, sinister weather may be aggravating to a new, protective mother laboring outdoors, but for the produce side of the farm, it is received more as a desired gift. Most of our fields unused for fall cash crops are seeded in cover crops. This time of year we plant each cover crop field with one of two grass/legume combinations: oats/ crimson clover or winter rye/Austrian Peas, and these covers remain until spring, supplying organic matter, preventing erosion, increasing nitrogen, and holding soluble nutrition. These rains will germinate the recently sowed seeds, hopefully spurring rapid growth before the cold, stagnating winter weather arrives.

Of course, the occasional overhead shower invigorates established crops, but it also acts as a beneficial inoculator for new plants. Yesterday, with the help of spirited volunteers, we transplanted one-third of this year's strawberry crop. We buy them as plugs from South Georgia and then transplant them through plastic sheets into fertile, amended soil. This year we are growing around 2300 plants, a sizable increase from previous years. Now is the time to plant because the roots must have time to get established before freezing temperatures arrive. Hardworking hands and timely rain play a pivotal role in establishing overwintered crops within the optimal window. Caretaking over the bone-chilling winter months can be tiresome and redundant, but fond memories of spring's top prize, coated luxuriously red and flavored addictively sweet, beckons our weary, uninspired muscles to stay the course.

Market update for the Fall/Winter...

Our Wednesday on-farm market will continue until December 16th and we will sell at the Saturday morning Uptown Columbus Market until December 19th. Both markets are continuing to do exceptionally well. Thanks so much for choosing to shop with us and supporting a small, local farm!

Wednesday On-Farm Market

What to expect this week on the table: Kale, Turnip Greens, Arugula, Mizuna, Napa Cabbage, Sungold Tomatoes (only a few pints!), Mustard Greens, Watermelon Radish, Eggplant, Garlic, Sweet Peppers, Hot Peppers, Lettuce, Butternut Squash, Sweet Potatoes, Baby Ginger! Fresh Turmeric! Asian Mustard Greens, Pepper Relish, Pickled Jalapenos, Jacksauce (fermented hot sauce), **NEW farm items:**

Hibiscus/Lemongrass/Peppermint Tea, Elderberry Tincture, Hawley Honey (from Pine Mountain), Lard rendered from our hogs, Olive Oil and Balsamic Vinegar, more canned items, Jean's Microgreens, White Oak Pastures beef roasts and marrow bones, Comerford Farms ground beef, Coverall Farms Pastured Chicken and EGGS. ALSO, Sue Batistini will NOT have her baked goods at market as her family is recovering from sickness.

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.

Farm Pork

Our supply of pork is still available but selling fast. All cuts are from hogs we raised entirely at our farm on wooded lots where each pig had space to root, graze, stretch, and mud bathe. The pigs were also supplemented with a non-GMO, soy-free grain. The following cuts will be available at our on-farm market as well as a limited supply Saturday mornings in Columbus: Pork chops, link and patty sausage, smoked ham steaks, and ham hocks.

Pictures of the Week



Resting and feeling lighter after an eventful night. She had the option of making her nest beneath a shed on the other side of this privet forest but chose to be unbounded instead.



The ladies, focused and making progress planting strawberries. The men, dazed and confused.

Where to find our produce and products:

Our produce may be found at:

Market on Broadway in Columbus from 9-12 on Saturdays

On Farm Market Wednesdays from 9-5 (Ring the bell out back for service after 12!),
When extra is available, at the FDR Market in Pine Mountain Saturdays from 10:30-12:30.

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 and Rose Cottage Café in Pine Mountain.

Take good care,
Chris and Jenny