

Jenny-Jack Sun Farm

"good food news"

Pleasant, outdoor aromas waft soothingly through the nostrils this time of year. Sweet smells when the wind stirs or the body brushes that beg deep, repetitive breaths. The cooperating fragrances come undiluted from the last of late blooming azaleas, the uninhibited honeysuckle, delicately creamy magnolia blossoms, and even the obnoxious privet and chinaberry, while devastating to native undergrowth habitat, does offer its lone gift of intoxicating perfume. I tend to take advantage of my sense of smell. Before I eat a meal enlivening my taste buds, I drop my nose close to the food and breathe in attempting to connect smell with my limited but expanding food vocabulary. Same goes for flowering flora in the woods, garden, or yard; I slowly encounter blooms with a stilling sniff hopeful for a head consumed in whatever beauty accompanies the whiff. Beauty can't really be defined well, it's too vast and curling to be contained in explanation, but the tranquilizing effect on our mind and spirit after experiencing the earth through smell, no matter how commonplace or frivolous we may deem such snapshot moments, is grounding and real and gracefully kind. Solutions do not have to be big and encompassing nor do they necessarily need moneyed, scientific research nor should they require top-down presentation in prepackaged pill form. Sometimes it's just being present in the uncertain, messiness of now and breathing. Now, I only occasionally follow suit and am certainly no seasoned practitioner of the meditative here and now, but I do hold it as truth that healing beauty can be found in the fleeting mundane. A benefit, no doubt, to farming's constant exchange in nature's robust, wild, and beautiful playground.

Spring Farm Dinner

The annual farm dinner is happening on Saturday May 14th this year. For details check our website or the dinner Facebook page, www.facebook.com/dinneronthefarm. Cost this year is \$45/adult paying with check or cash and \$50/adult paying with credit card at <https://squareup.com/market/jenny-jack-sun-farm>. Children under 12 years old are \$25.

Wednesday On-Farm Market

What to expect this week on the table: Kale, Collards, Arugula, Rainbow Chard, Spinach, Green Garlic, Green Onions, Lettuce, Sunchokes, Japanese Lettuce, Radishes, Pickled Sunchokes, Kale Kimchi, Farm Eggs.

Farm made items: Comfrey-Aloe Cream, Elderberry Tincture, Ginger Tincture, Turmeric Tincture,

Oinkment: A super effective sunscreen made by CSA member Jenn Collins. Made with micro-ionized zinc oxide and lard from our pigs. Rubs well into skin and smells like peppermint. \$8 (SOLD OUT but more is on the way)

Farm Pork: Sliced, smoked ham, link & patty sausage, pork chops, lard.

White Oak Pastures beef marrow bones and roasts, **Comerford Farms** ground beef.

ALSO, Sue Batistini will be here with her **homemade sourdough breads and tasty baked goods.**

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



We moved the newest litter of eight week old pigs onto fresh crimson clover today and they were thankful. I planted the clover back in the winter specifically for a weaning set of piglets like these. It is a tasty, rich source of additional protein. We will move them one more time onto the last piece next week. Then, I will plow and seed a summer crop for the next set expected in about 2 months.



I just finished cultivating the big field behind me with the Farmall Super A. The old tractor hovered nicely over the beds of carrots, lettuce, arugula, and chard, excavating pesky grass that would have taken us several hours by hand to weed.

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 (Help yourself service after 12!),

We have a 120 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