

Jenny-Jack Sun Farm

"good food news"

With parts of the country this week inundated with wind, fire, and pounding rain, our minds on the farm are serene knowing that weather predictions for Saturday's farm dinner, as well as the days leading up to the annual event, look to be calm, sunny, and hot. Inclement weather may not cause us to outright cancel the dinner but it would force us under the tin roof barn and completely shift the usual romance of the outdoor evening. We've been fortunate that all but maybe one farm dinner has greeted us with good, get-together conditions where the crowd can easily stretch out and wander over to scratch a sow's ear or tap a foot to Max and Maggie's old-time tunes or feast quietly on the evening's appetizer in the company of fine friends. These dinners have etched out a prominent space in our farm's identity. We like to hear folks anticipate its arrival and we have grown fond and proud of a once-a-year showcasing of a legitimate farm to table experience. The work leading up to it is long and varied, but the actual hours spent Saturday surrounding real food is such a simple, core piece of our humanity. We're relating to one another at a working farm around a shared meal. As Wendell Berry says, "the earth is something we all have in common," and in sitting communally beneath the green of springtime shade, we acknowledge that.

I am always skeptical when dining out at restaurants that claim they are feeding me meat and vegetables sourced directly from a local farm. Some do it well and are consistent, but most, it seems, just chatter buzzwords and serve local fare a few times a year while daily insinuating a more active role. Restaurants like to use that favorable phrase on their menus, "we buy locally grown, organic produce when available." What does "when available" mean and how often can I really expect a freshly pulled carrot from a farm down the road to cross my plate? Is "when available" every day or every week or once a year or just when it's convenient and the price cheap? There are no public or private agencies regulating these loose claims so as consumers it is really our jobs to feverishly ask servers, chefs, and owners the source of their products and then use our best, hopefully educated, judgement on the truth of their claims. In an age with information hand held, we are empowered to do our own research and make our own farm contacts to see for ourselves if local food is actually being served as advertised. Most restaurants tend to like the language but are unwilling to settle into the culture. To me, the farm dinner is the holy grail of farm-to-table. The food is grown and eaten on the same ground, the cycle barely interrupted. It is totally unfair and unrealistic to compare a farm-to-table type restaurant with a farm dinner, but the reason why restaurants even attempt to shun mass market distributors for local farms is because we all want the story, the non-generic, genuine connection to integrity. We want overwhelming assurance that what accompanies each bite of nourishing food is deliberate, intelligent work and thoughtful affection for the soil. Maybe that's not the expectation every time we feed, but the hope, at least for me, is over time we will rediscover our relationship with food so that most meal times become so much more than slamming cheap, ill-prepared food down our throats. I think the farm dinners are a small, unpretentious example of what a shift in our connection with agriculture could look like in the kitchens of our homes, schools, and restaurants. Oh, the ripple effects of goodness that would occur in our communities and our bodies and our world if we all prioritized seasonal cooking. Food matters, we just have to keep reminding ourselves.

Farm Dinner

The annual farm dinner is happening this Saturday and it looks to be beautiful weather. 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. We have about 20 seats remaining before the event will be sold out. Hope to see you there!

Wednesday On-Farm Market

What to expect this week on the table: Beets, Kale, Collards, Arugula, Rainbow Chard, Green Garlic, Green Onions, Lettuce, Sunchokes, Japanese Lettuce, Radishes, 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, ribs, bacon, 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



A smaller, intimate dinner held here last week for Interface, a carpet corporation from Lagrange. Picture courtesy of CSA member Andy Porter



Chef Shannon explaining to the eager eaters what farm-raised food is for dinner.
Picture courtesy of CSA member Andy Porter.

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 9-12

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