

Jenny-Jack Sun Farm

"good food news"

Perfect weather conditions, good people, and fine food collided here Saturday night at Dinner On The Farm. Hopefully, the expectations of all 185 people in attendance were satisfied and their bellies content with Shannon's southern fare: bourbon-glazed collards, peas, grits, kale salad, homemade sourdough bread and lean, flavorful pulled pork. I am always humbled by our dinner guest's relaxed, joyous mood. No one seems in a hurry or agitated with the slow-moving buffet line or really any number of things that may not happen exactly as they should. Folks tend to be focused on the beauty in conversation and the calm, pastoral scenery surrounding it all. Shannon and her family spend an exaggerated amount of time preparing the food and it shows both in presentation and taste. No corners are ever cut with them. Kelly organizes, plans, and attends to the easily overlooked, scant details of the evening with gusto and ease. And you, the guest, choose to carve out a whole night's precious hours and a sizeable chunk of change to participate. Your end of the night, thoughtful thank-you's and appreciative hugs inflate our pride after a lead-up week of sometimes head-banging hard work and sleep-deprived moments of questioning the sanity in all of this. I know this sounds a bit contrived, but to see people relishing in something you have poured so much into is invigorating and adds depth to the larger purpose. So, thanks for showing us so much love year after year; we will forever take it and do our best to repurpose it elsewhere.

Now that the farm dinner is behind us, focus streamlines on the growing, protecting, trellising, and eventual harvesting of the always heavily sought after summer crops. Our very first summer squash will be cut this week, so CSA members and market customers can begin to prepare their kitchens for the annual squash deluge. We do an early and late summer planting of the traditional southern fruit, but we stay away from those overbearing middle summer months when the bug pressure is too overwhelming for a healthy harvest. The lavender-shaded eggplant flowers are blooming on the fast growing, fabric-covered crop foreshadowing a two week window until the first pluck. Both the eggplants and the pepper plants have reached wind-swaying size and could use trellising this week. The okra is growing patiently, looking nothing like the unruly tree it will soon become. The bush beans emerged in a straight line simultaneously, with no sign of damage that inevitably arrives in the form of the malicious, unrelenting Mexican bean beetle. Swarms swoop down out of the hopeful blue sky and like savages they feast uncontrollably. We know there on the way, we just hope their late for the party. The cucumbers and tomatoes are climbing their trellises inside the high tunnels with outright determination to be the first head high. The leaves are a dense, satisfied green and the fruits on both are small and developing. We will harvest the first cucumbers this week!

Another season looks to be unfurling favorably in the fields alongside the triumphant, enduring spring crops. Pigs grunt in conversation while inhabiting the life-supporting margins of the farm, the weather is warming at a pace we can all find value in, and the crops are growing as imagined. For now we can find peace and comfort in a space known for all of its unknowns; a paradox always worth a nod of appreciation.

Wednesday On-Farm Market

What to expect this week on the table: Beets, Carrots, Kale, Collards, Arugula, Rainbow Chard, Green Garlic, Green Onions, Lettuce, Sunchokes, Japanese Lettuce, Radishes, Kale Kimchi, Farm Eggs, Local Honey

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



Three rows of rapidly maturing squash sandwiching a beautiful bed of ready-to-cut Japanese Lettuce. The squash beds were weeded well last week and should not have to be weeded again as these plants will rather quickly double in size shading out the obnoxious, unwanted undergrowth of grass. Timely weeding benefits both the plant with nutrient competition but also eases time looking for the fruit during harvest.



Six new piglets joined the farm on Thursday making our youngest Red Wattle sow a first time mother. They never cease to be cute and entertaining. Their papa is Vladamir, our boar that is a Tamworth/Berkshire cross.

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