

Jenny-Jack Sun Farm

"good food news"

The economy of the natural world does not understand the concept of a holiday, and so to honor our end of the partnership, we worked. We would have loved for today to have been a half day or a light day but it ended up being just a normal day with a really good lunch and an end of shift swim in the pond. Really, we always have good lunches but they are never heavy or served with meat. Today, Jenny's mom Laura cooked a real farmer's feast: ribs, potato salad, corn casserole, cole slaw and tabouli, all washed tastefully down with iced tea, another refinement routinely absent from midday feeding. All of which to say, when you can eat that well with ingredients plucked straight from the fields of your labor, there's no use in complaining about a little holiday labor in the sunshine.

Before and after our glamorous, front porch feast, we scattered bodies across the farm alternating irrigation, caretaking animals, and robbing ready food from their growing places. The lack of any considerable precipitation meant chauffeuring our dexterous hands between dry and dusty fields to release some rectifying relief in the form of tiny, calculated drips of water. Ripe fruits like strawberries, squash, and cucumbers expect to be harvested now or else they unkindly depreciate; tomorrow is always available but at a lesser value than today. Pigs and chickens are like us, they need refreshing, cool water and protein every day or they get grumpy and anxious. Any farm animal ordained with upending power and slick smarts like a pig should be kept satisfied. That daily chore, my friends, is just good business. Perhaps a disadvantage of farming is the show must always push on, regardless of Memorial Day or Christmas or Groundhog Day or the annual birthday bash, something bursting forth from the soil or freely preying atop it needs attention. In order to give life, food must be tended, no matter the condition or the hour. It's all always both nurturing and draining. The nurturing part shows itself in these little ephemeral pockets procured spontaneously from the mountains and the valleys of an average day. It's like the brief clouds of fragrant plants casually wafting across our faces at points along the long trail, never a constant but always enough. It's a farm-raised rib greasing our lunchtime lips or a bountiful haul from rows of rooted life pampered endlessly from infancy or a whole day where the pigs happily remain. It sounds overly simplistic perhaps, but the toil will not be rewarded with a proper paycheck or vacation with pay, so why not keep the mind and the eyes open for the esoteric darlings haphazardly encountered.

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, Kohlrabi, Basil, Dill, Cabbage, Summer Squash, Farm Made Kale Kimchi, Farm Eggs, Local Honey

Farm made items: Comfrey-Aloe Cream, Elderberry Tincture, Ginger Tincture, Turmeric Tincture, Holy Basil 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, neck bones, 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



200 row feet of fruit-stocked cucumbers and 300 row feet of upwardly mobile hybrid tomatoes, and both near trellis-top high before the initial demands of harvest time.



The crowded trays in the back are lettuce transplants ready to grow sweet and tender amongst the mysterious soil world where one's roots can run deep and free. The numerous trays of new seedlings have to wait a while for introduction to adulthood, but for now they are content in the protected, well-watered confines of the greenhouse. We will continue to grow heat tolerant varieties of lettuce through the summer beneath shade cloth. Planting the right varieties and using shade cloth prevents unpalatable bitter tannins from ruining our summer salads and allows us to have an complete from our farm BLT.



All of this hog's brothers and sisters went to the processor at different points in the last month but she refused to play nice and hop on the trailer, so with her being the lone pig on the far out woodlot, we knew we needed to move her closer with another unruly pig in the "time-out" paddock. With the trailer out as an option, we had to turn to ole' feisty, flesh-nippin' Harold, who, after a few turn-arounds, re-do's, and minor wounds, heeled the uncooperative hog to her new, temporary home.

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 and 153 Main Bistro in Pine Mountain.

Take good care,
Chris and Jenny