

Jenny-Jack Sun Farm

"good food news"

Lately, when thunder rumbles in the distance no one around here gets too excited. We are all too familiar with the routine; grey and guttural in every direction but above, sprinkles tease the parched everything, and then it all stops. Stories circulate of somebody, somewhere two miles from here getting two inches of rain, and darkness deploys pausing another farm day void of the one thing we're all craving. Yesterday that finally changed. After nearly three months of gift-giving elsewhere, rain dropped dramatically on our fields and our trees and our pigs, and we sat on the porch long enough to make sure this wasn't a ten minute pit stop on the way to another place. The ominous clouds collided, uninterrupted and uniform as far as the eye could see. The "bad weather" system baby stepped across the farm soaking almost two inches of water onto an earth feeling abandoned and despondent. That timely deluge not only energized vegetation but also softened the soil enough for us to move chickens, excavate a temporary t-post fence, and untether landscape fabric from this season's strawberry crop. As we gleefully gorged our hungry eyes on all that water falling freely, we began to audibly note all the fields that can now be prepared for fall, list stalled projects that can now continue, and then joyfully prioritize the unfolding possibilities. Rain is such a simple, power-packing pleasure that simultaneously holds both ruinous and rejuvenative qualities. Both faces have been illuminated this year, not only here but throughout this country. Yesterday, on this farm, it reinvigorated movement, it transitioned some serious grumpiness into cautious hope, and curtailed an unkind trend of always landing just down the road.

Wednesday On-Farm Market

What to expect this week on the table: Carrots, Malabar Spinach, Summer Crisp Lettuce, Japanese Lettuce, Japanese Mustard Greens, Squash/zucchini, Okra, Yard Long Beans, Eggplant, Sweet peppers, Hot Peppers, Garlic, Onions, 'Juliet' Tomatoes, Beefsteak Tomatoes(only a few left), Heirloom Tomatoes (only a few), No EGGS, **NO microgreens from Jean this week.** A few watermelons from Mica Hill Farm in Shiloh!

Farm made items: Comfrey-Aloe Cream, Elderberry Tincture, Ginger Tincture, Turmeric Tincture, Holy Basil Tincture, **Jacksauce (fermented hot sauce) is back!**

Farm Pork: Sliced, smoked ham, link & patty sausage, ribs, neck bones, bacon, lard.

White Oak Pastures beef marrow bones and roasts, **Comerford Farms**(Lagrange) ground beef ALSO, Sue Batistini **IS BACK with her delicious breads and snacks.**

Turntime Farm (Ellerslie): Pasture-raised whole Chicken, www.turntimefarms.com for more info!

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



This is one of our two new 200' long fields, vibrant and verdant considering summer's toll. We have our 3rd planting of tomatoes and sweet potatoes and 4th planting of bush beans. Also, tucked under row cover and shade cloth, is lettuce, arugula, and Asian greens.



We have lots of Lady Bug larvae on the eggplant. Lady Bugs are voracious predators of aphids, which are typically a problem for us in the Fall. So good to see them flourishing.



Chickens inspecting their new pad stocked with farm implement perches. Notice the Redbud tree in the background turning brown and yellow from the drought.

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