

Jenny-Jack Sun Farm

"good food news"

Last week I came to you with a loan proposal for a new farm greenhouse structure to be constructed this winter. Many of you immediately lended and within 24 hours we successfully transitioned from the private fundraising period to the public platform. Another twenty four hours and ninety lenders later we met our goal of \$9,000! Kiva, the micro-lending agency distributing the loans, sent us a congratulatory e-mail astonished at our record-setting 48 hour funding period. I expected this fundraising period to last about 30 days, but alas, a mere two days later we have the loan. So, a very big and heartfelt thank you to all who gave and also to all of you who had intentions to give, and like me, were surprised by the serious pace this thing took. Also, please forgive me for not personally thanking each of you. Kiva sent us an e-mail of each lender's first name but not their last so I am not completely sure who you all are. Please don't hesitate to let us know in conversation as we would love to engage further.

Hope exists everywhere. It can be upturned and unwrapped daily if its acknowledgement is a priority. God knows fear and hurtful language and action unkind can corrode all of our moving, brittle human parts clamping down hard on our ability and hankering to hope. That's how it works for me anyway; the weight of unsavory things can very easily and quickly engulf remnants of beauty blinking bravely all around. I find our community members' eagerness to dole out their hard-earned cash in assisting our growing efforts an image worth saving and sitting with and routinely replaying when skies get gray. And how remarkable that purpose driven people from all over the world who knew us only by a picture and a brief bio loaned \$50, \$100, and some even more. We will in very pragmatic ways benefit from this interest-free gift, but we will also find an even deeper intrinsic value in its story of kindness and imagination and faith. So thank you all so very much for being so bold as to consciously give a portion of your work to our work. There is so much empowering beauty abiding in our journey, moments that recite back lessons or glimpses of love. This is one for me, another reminder that we need one another and we all are up for the task.

Wednesday On-Farm Market

What to expect this week on the table: Lettuce, Arugula, Chard, Kale, Napa Cabbage, Collards, Turnip Greens, Turnip Roots, Tat Soi, Radishes, Green Beans, Green Onions, Sweet peppers, Garlic, Sweet Potatoes, Pumpkins (edible). NO EGGS for rest of the season- all going to CSA.

Farm made items: Elderberry Tincture, Ginger Tincture, Turmeric Tincture, Holy Basil Tincture, Jacksauce (fermented hot sauce).

Farm Pork: Sliced, smoked ham, link sausage (sold out of ground for now), ribs, ham hocks, bacon, lard, chops

White Oak Pastures beef marrow bones (roasts are sold out for this week).

ALSO, Sue Batistini's **delicious breads and granola bars will be at market this week.**

Bulger Creek Farm Goat Cheese.

Turntime Farm (Ellerslie): Ground Beef AND Pasture-raised whole Chicken is sold out for now, let us know if you are interested in placing an order for the chicken and we can have it here for you at the farm in the next couple of weeks).

This market tends to be small but festive; folks shop while catching up with old friends, exchange recipe ideas, talk with the farmers and "Market Girl" 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



Sunday's CSA potluck and concert turned out to be both delicious and entertaining. About 65 members showed up for the evening festivities. The two-table spread of thoughtfully prepared homemade dishes were encouraging and tasty, leaving everyone feeling satisfied and nourished. Max and Elias ended the evening with some toe-tappin' traditionals of their own interpretation, mesmerizing the audience with the banjo, bagpipes, and fiddle.



On Saturday, Jenny and I attended a beautiful farm dinner in Auburn at Randle Farms where three families living on the land raise vegetables, sheep, pigs, and hay. We provided a few of the veggies and they kindly invited us to join about 60 other folks in breaking bread overlooking a colorful, striking sunset. We are typically not on the attending side of farm dinners so it was a relaxing, unique treat.

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 100 member CSA with drop-off locations in Lagrange, Columbus, and On-farm. We are full on memberships for this season.

You can also find our produce on the menu of Food Blossoms Catering out of Hamilton and our pork at Maltitude in downtown Columbus.

Take good care,
Chris and Jenny