

Jenny-Jack Sun Farm

"good food news"

This will be the last newsletter of 2016, a year indelibly marked by drought, extreme heat, pig outbreaks, and still too many hours spent working. These were some of the more notable challenges. The times when we stomped and hollered and emptied our inside tanks of despair by audibly begging for mercy. The times when pigs casually strolled through a fence supposed to be hair-raising hot for the third time that day or rain completely absent or a crop floundering when all the necessary things were provided. We all periodically experience these hands to the knees and breath moments. Farmers are no different. I sometimes want to think that we are, that we have these unusual uphill battles and that the rest of society is completely unaware and detached. But that's not really true. It's more of just a life thing; disillusionment performs in a myriad of colors and shapes and no one is left unexposed. And hopefully, after years of stumbling through these mud-slinging miseries we begin to react in ways that restore or re-charge our wits. Farming is an ideal occupation for this type of practice, and while the preferred outcome for me is a long time coming, I acknowledge and appreciate the built in resistance even if the fumes and the fire burn every time.

2016 was also imprinted with encouraging beauty characteristically fastened to this agrarian lifestyle. While pigs are at times overwhelming, they are charming creatures with big, smart eyes and an infectious personality. Taking care of their basic needs, hearing their expressive snorts as background vocals during lunch, watching sows deliberately prepare for labor 24 hours out and then lovingly care for a large litter of demanding piglets, to watch their tails cheerfully wag when a foraged food source is discovered; all of these things in small ways are nourishing and they help define why people keep farming. The soil is a strange, lovely thing and when a plant abides joyously in its embrace, the result is a memorable, abundant harvest. This emboldens the farmer. To care for the soil and to cradle the maturing crops does not always equate to success but when it does, that particular field radiating its alluring maturity is like a compliment that lasts for days. A farm can only exist when its caretakers are willing to toil in the fields in sickness and in health and in sunshine and showers. For nine years, we have been surrounded by willing workers faithfully tending the land and animals alongside Jenny and I. This year is no different. We are grateful because this is no easy task. Once the idealistic shine wears off its just monotonous, fierce, unforgiving work that tends to go missing on glossy magazine shots and tidy and tame documentaries. Our farms success rest on shoulders that have barreled through both the indecencies of Mother Nature and the romantic notions that led them here. We are lovingly and courageously supported by a family of individuals who have tirelessly labored here and a family of customers who joyfully choose to weekly connect our farm to their plate. For a farm to sustain, each advocate must do so much more than talk. We are thankful at year's end for the hands and the feet and the bellies that make our place possible.

Only 2 Farm Markets Remain...

Hey folks, our on-farm market will run until December 21st. For the next 2 Wednesdays we will be open from 9-12 with a wide variety of veggies, meat, and farm-made products. We would love to see you here!

Wednesday On-Farm Market

What to expect this week on the table: Lettuce, broccoli, sunchokes, green onions, Carrots, Cabbage, Chard, Kale, Kohlrabi, Collards, Turnip Greens, Turnip Roots, Watermelon Radishes, Cilantro, 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, Whole Hams, Link & ground sausage (medium and hot), Ribs, Ham hocks, Lard, Chops

White Oak Pastures beef marrow bones.

ALSO, Sue Batistini's **breads and granola bars will NOT be at market for the next 2 weeks.**

Bulger Creek Farm Goat Cheese.

Turntime Farm (Ellerslie): Ground Beef

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



This photo was taken by my buddy Rick who stayed with us for a few days and helped construct one of two greenhouse end walls. I usually don't draw detailed plans before building something which drastically slows the process, but even at a plodding pace, the house is taking a fine, sturdy shape. The second end wall should be secured by week's end along with a very heavy, powerful propane heater, a 40" box fan in the gable and one of two doors. It almost looks like a serious greenhouse. Oh, and I learned this fun fact this week after already constructing two high tunnels and halfway through with this greenhouse: in Harris County you need a building permit to build anything over 1500 square feet including greenhouses. Apparently someone showed one of our Instagram photos of the new greenhouse to the building inspector who rather quickly gave us an inquiring phone call. He was really kind and accommodating but nonetheless something that never crossed my mind. Social media, like all things, has a cost.



Beautiful Rainbow chard sandwiched between kale and collards

Where to find our produce and products:

Our produce may be found at:

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

Take good care,
Chris and Jenny