

Jenny-Jack Sun Farm

"good food news"

Farming's luster is robustly revealed in years like this one. Timely rains, mild temperatures, plants that skip the posturing phase and instead react reverently to the spirit smacking them in the stem and begin immediately spreading swiftly North, South, East, and West with evangelical flair and fire. The outside, unwanted, and influential pressures that erroneously tempt crops from the righteous path are asleep or missing or, at least for now, uninterested. The hideous Mexican bean beetle which typically begins early mob grazing the bush beans is absent as is bacterial spot and sun scald on the fragile and tipsy pepper plants. The eggplants are bushes bearing eye-catching, perfect purple fruit at unattainable speed. The winter squash, set in the ground a mere 3 weeks ago, has now conquered the entire 10,000 square foot field with its papery, precocious leaves hovering proudly above earth and its hyper vines always curiously investigating the next piece of ground, satisfied only when every inch of soil sinks to the unseen. The fragrance of the farm's present mood feels like a glimpse of exotic beauty or any feeling in time when the conditions elevated the thing worthy of praise. It's worth noting and appreciating because nature is a fickle temptress and tomorrow that captivating fragrance may turn sour.

Amidst the backdrop of smiles and shock from such a selfless, savory early summer, we are planting, harvesting, and tending second succession crops. Today, round three of heat-tolerant summer lettuce goes in the ground between beds of hip-high, second succession tomatoes. The first round of summer squash, after five weeks of a strong harvest, has now succumbed to the exhausting effects of the squash bug, but the second planting is maturing quickly and harvest ready. The same goes for bush beans and will apply to tomatoes too as soon as they start ripening. Even with low amounts of pest pressure and disease activity, and mild, early-season temperatures pleasantly lurking, many of summer's staples like beans, greens, tomatoes, and squash will not continually provide a harvest until frost. Even in a good year, plants can't willfully withstand the intensity and variety of challenges bombarding their systems. So, knowing we only have about 6 weeks of good harvest on many of these summer crops, we plant successions allowing a healthy, consistent harvest all summer long. It's much more planning and work but in order to produce food as a livelihood in the south and eat well until Fall, a farmer must establish a tight relationship with the practice of succession planting.

Wednesday On-Farm Market

What to expect this week on the table: Spicy Summer Arugula, Microgreens, Cabbage, Sweet Asian Turnips, Blueberries, Green Onions, Cured Sweet Onions, Carrots, Beets, Summer Squash and Zucchini, Cucumbers, Basil, Dill, Purple and Green Sweet Peppers, Jalapenos, Poblanos, Anaheim Chilis, Green Beans, Sungold tomatoes (only a few pints), Eggplant, Okra, Zinnias and other cut flowers.

Farm made items: Elderberry Tincture, Ginger Tincture, Turmeric Tincture, Holy Basil Tincture.

Farm Pork: Link & ground sausage, Ribs, Ham hocks, Chops.

Turntime Farm (Ellerslie): Ground Beef back in stock! And Pastured Eggs

ALSO, Sue Batistini's breads and granola bars!

Pictures Of The Week



We planted our first round of sweet potatoes last week finishing just as the skies started to rumble. It always feels good to have a crop watered in by the rain soon after planting. Jenny is laying out the slips about 10" apart down the hilled rows while Ann uses an old mop handle to push the stem end of each slip into the soil. We will use our new plastic mulch layer, which is being delivered tomorrow, for the second succession of sweet potatoes in a few weeks. These must be hand-weeded with scuffle hoes until the vines cover the soil! We'll use the Farm-all cultivating tractor to weed the walking paths.



Our first big eggplant harvest of the year came last week as we hauled in nearly 100 pounds. Most of that went to Country's Barbecue in Columbus and to our CSA members. Country's has been buying eggplant in bulk from us every summer for the last 4 years. They are consistent, they pay a fair price, and they pick up the order at the market on Saturdays. It's a relationship we cherish and hope continues for years to come.



They are coming folks, I promise! The 'Sungolds' are eight feet tall and climbing and their fruit began ripening in earnest this week. We have a dozen pints or so available at on-farm market this Wednesday and CSA members can expect them as soon as we harvest enough (next week!).

Where to find our produce and products:

Our produce may be found at:

On Farm Market Wednesdays from 9-12 (through December)

Columbus Market on Broadway Saturdays from 9-12

We have a 115 member CSA with drop-off locations in Lagrange, Columbus, and On-farm.

You can find our produce on the menus of Food Blossoms Catering out of Hamilton and Bare Root Farmacy, River and Rail, and Country's in Columbus.

Take good care,
Chris and Jenny