

# Jenny Jack Farm

## Good Food News

We have two more Winter On Farm Markets throughout January and February on the following days: Wednesday January 31st, and Wed., February 14th. open 9 a.m. till Noon

We will re-open for the main season on April 4th. We'll then be open every Wednesday morning from 9 till Noon through December 19th.

**2018 CSA Memberships-** Previous members can secure their membership NOW. We will open membership to new members in mid February. Please email if you would like to receive information about the CSA and how to secure a share :

[jennyjackfarm@gmail.com](mailto:jennyjackfarm@gmail.com)

**Spring Plant Sale!** On March 30th and 31st, we will have our first annual spring plant sale here at the farm!

Friday, 3/30: 9 am to 5 pm; Saturday, 3/31: 9 am to 1 pm

We will sell veggie, herb and flower transplants. Stay tuned for more details!

We'll also be selling at the Columbus Botanical Garden Sale On April 5th, 6th, and 7th, and at our first spring On Farm Market, April 4th.

Wednesday, 1/31:

**On the market table this week:** Kale, Lettuce, Chard, Collards, Carrots, Spinach, Watermelon Radishes, Sweet Potatoes, Kohlrabi, Green Onions, Microgreens, Frozen Ginger, and Meyer lemons and Kumquats from Randle Farms in Auburn!

**Farm made items:** *Comfrey Cream*-- creamy salve good for dry skin, minor wounds, burns and diaper rash. Contains aloe, shea butter, coconut and olive oil, beeswax, comfrey, calendula.

**Tinctures ON SALE!:** Treat yourself to some farm grown medicinals for the New Year! Ginger, Turmeric, and Holy Basil (Tulsi) Tinctures are 15 % off! Elderberry is sold out.

**Bulger Creek Farm (Notasulga, AL):** Goat Cheese and Goat's Milk Soap

**Turntime Farm (Ellerslie):** Ground beef, Beef soup bones, Roasts, Pork Chops, and Sausage. NO EGGS, sorry!

**Pecan Point Creamery (Hurtsboro, AL):** Pastured Cow's Milk Yogurt (maple and plain) & Granola made with this Alabama farm's pecans.

**Riverview Farms(Ranger, Ga):** Stone Ground Grits/Cornmeal

**Koinonia Farm(Americus, Ga):** Organic/Biodynamic Pecan Pieces

## Pictures of the week



Customers gathering around to see Tulsi at the last On Farm Market.

This market, which we moved from the original date to MLK day last minute to avoid the serious cold/snow that was moving in, turned out to be our busiest market ever! Customers were clamoring for greens, greens, greens! We were already anticipating a good crowd since it was a holiday, but would have never imagined all the traffic we actually had. All morning, 2-3 of us were constantly harvesting to re-fill the table. It was wonderfully exhausting! We'll definitely plan for another MLK Day market next year. Thanks to all the customers that patiently waited for us

to harvest! Everyone was delighted by the fresh food, to be out in the fresh air, and to see our little farm baby in the midst of it all :)



Garlic in the snow.



Last week we attended and presented at the SSAWG (Southern Sustainable Agriculture Working Group) conference in Chattanooga. We've been going to this conference since we started farming and always enjoy meeting and catching up with farmer

friends and learning from them too. This was the first year we've been asked to present, and the class seemed to go really well! Our presentation was "Inputs: Increasing fertility on a small scale operation." We talked about how we use cover crops, organic fertilizers and compost to increase fertility on our farm. Chris' parents were kind enough to come up to watch Tulsi during our class, but this picture above is a glimpse into what the rest of the weekend looked like....we were able to sit in on portions of classes but usually didn't make it through a whole one without having to vacate to tend to Tulsi's needs. Not many farmers bring little ones to these conferences for a reason! We made it work though and Tulsi got lots of compliments for her chill demeanor.

Our friend Joe Reynolds from Love is Love farm lending a hand by holding Tulsi while Chris and I scarfed down some lunch with a group of farmer friends. Tulsi was impressed with that great red beard and she wasn't letting go! I try to avoid putting her in too many pictures of the farm, but this was just too good not to share :) Especially since Joe holds a special place in our hearts..... In our beginning years of farming, we partnered with Joe's farm to provide for a CSA in Atlanta, so we've kind of grown up in this business / way of life/ career path together. He's a great grower, friend, and one of the nicest humans you'll ever meet. Joe's wife, Judith Winfrey, is the director of a meal kit company in Atlanta called "Peach Dish." They source tons of local food for the meals they ship out across the country, and when we've had abundance they've bought from us too. We've had the meals and highly recommend them if you're interested in trying out one of these services.



Where to find our produce and products:

- On Farm Market, Wednesdays from 9-12 (Jan 15th, Jan 31st, and Feb 14th; then opening for main season every Wednesday morning April-December.)
- Columbus Market on Broadway Saturdays from 9-12 (April through August).
- 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, Jenny, Chris and Tulsi

