



Good Food News

The past 2 weeks have been crammed with a mountain vacation, an on-farm workshop, Georgia Organics Board of Directors visit, late night and weekend work in lieu of approaching and now ongoing ominous weather, and one of our 2 apprentices abruptly quitting. Losing an employee was by far the most stressful and worrisome of the bunch. In 10 years we've never had an apprentice quit as it is understood that the commitment to the farm is for a full 10 month season, and barring a catastrophe or an inability to kindly coexist, the partnership is expected to be honored. She left because she accepted a position with the Peace Corps, but the fact that she had applied to the Peace Corps and might need to leave at the drop of a hat was never revealed to us during the interview process. And so, all the hours we poured into her training and all the energy we expected from her in our fields and all the leadership we had hoped from her at market and CSA deliveries, it all vanished with her news four months into the year. At a corporate level perhaps this kind of thing is expected or maybe even understood. There are systems in place to insulate the blow and quickly institute changes so the machine continues, but it's different at this scale. Adapting and changing course will be slow and painful, and the effects will not only be felt this year but into the next as we will be paying out more money to cover the work as well as continuing to pay for an apprentice house that sits empty. The dishonesty that caused this did not just create one blank space in our labor equation, it caused a chain of disheartening challenges and heavy questions about next moves, future investments, a new interview question (ha ha), and on and on. There's certainly some good in that bad but the timing is inconvenient. I do not mention this for sympathy whatsoever. This kind of thing happens in all business and we have been incredibly fortunate during our farm tenure to employ the finest of folks, but you all should hear about the down times just as much as you hear about the joys and beauties of growing food. In the bigger picture of farming and potential farm crisis, a labor shortage is really small potatoes, but to us, in this moment, it hurts in a few different ways. Our plan is to find someone to replace the person who left, but until then we have hired a friend and past employee to work part-time. The farmers are bruised and feeling a little disheveled and confused, but the tomatoes look engaged and bursting with flavor and vigor, and that always lifts the mood.

Wednesday On-Farm Market

What to expect this week on the table: Squash/Zucchini, Carrots, Beets, Napa Cabbage, Kohlrabi, Kale, Strawberries, Green Garlic, Green Onions, Lettuce, Arugula, Spinach, Radishes, Microgreens, Chard, Dill, Basil and Sweet Asian Turnips.

Summer Transplants: Basil, Dill, Heirloom & Beefsteak Tomatoes, 'Juliet' salad, Sungold and Roma Tomatoes, Eggplant, Peppers, and Flowers.

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

Turntime Farm (Ellerslie): Ground Beef, Link & Ground sausage, Pork Butts, Pork Chops, Soup bones, Chuck Roast is out till June and Pastured Eggs.

Pecan Point Farm: Yogurt (maple, plain, and turmeric/ginger) and granola.

Bulger Creek Farm: Goat Cheese (veggie, pecan, plain, and dessert) & Soap.

ALSO, Sue Batistini's breads and granola bars WILL be here on Wednesday.

Pictures Of The Week



Yes,yes,yes! Tomatoes are looking healthy and growing vigorously this season. Should be soon.



This weekend's dinner: the season's first BLT. The tomatoes are an early variety we grow called 'Glacier'. The first few just started ripening. The lettuce is ours too and the bacon is from Turntime Farm out in Ellerslie. I don't think I need to mention that it was absolutely delicious.



Beets are living their best life this Spring; they've been big and Glorious and given us zero problems. Thank you Beets.

Where to find our produce and products:

Our produce may be found at:

On Farm Market Wednesday Mornings from 9-12 (through December)

Columbus Market on Broadway Saturday Mornings from 9-12

We have a 110 member CSA with drop-off locations in Lagrange, Columbus, Auburn, and On-farm.

You can find our produce on the menus of Food Blossoms Catering out of Hamilton.

Take good care, Chris and Jenny