



Good Food News

We harvested 10 crates worth of beautiful slicing tomatoes this morning, our first proper picking of the summer. Last year it was the end of June or maybe the first of July before we snatched a plentiful load of tomatoes, but this year, thankfully, we've landed in that ideal range of early to mid-June. And there were very few blemished ones at that, which is good because we typically suffer from some fruit worm damage with the first round or two of harvest. So, good news on two accounts at the onset of yet another round of forecasted rainy days. Eggplant will also be on the harvesting agenda today. The plants are tall and healthy looking; a rare summer crop that looks to have been unaffected thus far by the excessive clouds and rain.

Same old southern summer humidity mixed with wetter-than-average conditions produces an environment ripe for crop disease and general plant unease. Attempting to grow food crops in a rainforest is not easy. It's challenging enough in perfect, stable conditions but toss in a Georgia summer and things can go from dreamy to dismal in a hurry. Our summer squash, though being fairly productive for 3 weeks, has been stricken with what our UGA Pathologist friend has claimed is Cucurbit Vine Disease. When over a fourth of our field's plants began abruptly turning yellow and quickly dying and much of the fruit was producing a white fuzzy end rot, we sent off a plant sample to their lab and the results were the noted vine disease and something called Pythium Wet Rot. The former is caused by an onslaught of squash bugs within about the first four weeks of a plants post-germinated life and the wet rot, well, you can guess how that came about. We also had a couple of diseased tomato plants in our high tunnels during this exchange, so we sent off samples of both of these tomato plants as well. The results were one had 'southern blight' and the other had 'Tomato pith necrosis.' Both are soil-borne and tend to spread in moist conditions. Southern blight is fairly common in the south and is hard to get rid of, and the tomato pith necrosis, according to the UGA Plant Pathologist, is rare, as this is only the second case she has seen in eight years. The good news is we removed the plants quickly and there doesn't seem to be any immediate outbreak.

Wednesday On-Farm Market

What to expect this week on the table: Slicing Tomatoes, Juliet Salad Tomatoes, Sungold Cherry Tomatoes, Squash/Zucchini, Cucumbers, Cabbage, Beets, Kale, Blueberries, Cured Sweet Onions, Summer Crisp Lettuce, Radishes, Cilantro Microgreens, Microgreens, Dill, Basil and Blueberries!

Summer Transplants: Flowers.

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

New item: Microgreen Pesto (frozen)- made with our microgreens, basil, garlic and organic pecans from Koinonia.

Turntime Farm (Ellerslie): Pastured Eggs, Ground Beef, Chuck Roasts, Link & Ground sausage, Pork Butts, Pork Chops, Soup bones, Whole Chicken.

Mica Hill Farm (Shiloh): Raw Honey!

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.

North Highland Farmers Market

June-November, 1st & 3rd Wednesdays, 4-6 p.m. @ Mercy Med in Columbus
(Except 4th of July: Tuesday July 3rd instead)

Pictures Of The Week



The inaugural afternoon at North Highland Farmers Market was a huge success! Lots of folks came out and purchased good food and we came home with a nearly empty van. The market is still small and developing; they hope to attract more producers in the future, but that will only happen if YOU, the local eater, comes out and shops. See ya next Wednesday.



Sweet Potato slips being pushed through the biodegradable plastic and into the sandy soil. Another round will go in later this week. This section of the farm has nut grass really bad and the nut grass can push through the plastic so we're hoping the sweet potato vines take off in a hurry.



“I can get more blueberries if I use both hands.”

Where to find our produce and products:

Our produce may be found at:

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

North Highland Farmer's Market 1st and 3rd Wednesday afternoons, 4-6 pm

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 Bare Root Farmacy in Columbus & Food Blossoms Catering out of Hamilton.

Take good care, Chris and Jenny