



## Good Food News

This week's expected hot temperatures mark the official arrival of summer. Hopefully, with soil moisture still optimal, these continuous, warm, sunny days will jump start the slightly stunted second succession of tomatoes and accelerate heat-loving crops like okra and peppers. With all of spring's greens tilled under to make room for cover crops, we will depend heavily on these summer crops from now through August.

On the agenda this week is covering the greenhouse and one high tunnel with shade cloth. We are planning on continuing our microgreen production through the summer, and they seem to be more comfortable with a subtle reprieve from uninhibited sunshine. As hard as it is to imagine Autumn when summer is here, the shade cloth will also be necessary for the start of Fall crops which will begin at the end of July. So much of farming is preparing and making decisions now for next season or 6 weeks down the road or even next year. It seems like being present in farming can only happen in blinks of time; so much of next season's success is contingent on thought processes and careful implementation carried through now.

We will have plenty of summer food at Wednesday's morning on-farm market and the afternoon North Highland Farmers Market in Columbus. Come see Us!

### Wednesday On-Farm Market

**What to expect this week on the table:** Slicing Tomatoes(Lots of them!), Juliet Salad Tomatoes, Sungold Cherry Tomatoes, Squash/Zucchini, Cucumbers, Cabbage, Beets, Blueberries, Cured Sweet Onions, Garlic, Eggplant, Summer Crisp Lettuce, Microgreens, Basil and Blueberries. **ALSO: Sweet Corn from Randle Farms! Although not Certified Organic, this is grown according to organic standards**

**Summer Transplants:** Flowers.

**Farm made items:** Ginger Tincture, Holy Basil Tincture. Elderberry and Turmeric are sold out. Microgreen Pesto (frozen)- made with our microgreens, basil, garlic and organic pecans from Koinonia.

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

**New Item! Randle Farms (Auburn):** Ground Lamb

**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 NOT be here on Wednesday.

**But Amazing Grace Farms WILL have her” Southern Sourdough” (white, fluffy and a little sweet) bread for Sale.**

### North Highland Farmers Market

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

### Pictures Of The Week



Jenn using the electric grass trimmers to cut a mature tray of micro greens.



Last week's CSA share; a nice mix of summer fruits and fresh, crisp, leafy greens if I do say so myself.



Tulsi playing with baby Wendell and his big brother Andy. These two moved here last year from Denver and their family have become friends of ours as well as CSA members. Market day is good for Tulsi to socialize with other kids. She gets super excited when other babies are around and wants to squeeze, grab, and poke without much of a gentle filter.

Our produce may be found at:

- On Farm Market Wednesday Mornings from 9-12 (through December)
- North Highland Farmer's Market 1<sup>st</sup> and 3<sup>rd</sup> Wednesday afternoons, 4-6 pm
- Uptown Columbus Market Saturday Mornings from 9-12 (we're there through August)
- We have a 115 member CSA with drop-off locations in Lagrange, Columbus, Auburn, and On-farm.
- You can also find our produce on the menus of Bare Roots Farmacy in Columbus & Food Blossoms Catering out of Hamilton.

Take good care, Chris and Jenny