



Good Food News

The first planting of tomatoes in both high tunnels look stunning; the plants themselves are relatively disease-free, they're still forming fruit at the top of the plant, and weighed heavy with juicy, sandwich-size fruit. Tomatoes are an integral piece in the diverse puzzle of income-producing food on this farm. And every year we hold our collective breath because the list is long and detailed on what can go wrong with this particular sought after crop. We're relieved especially this year with crop losses in our second planting of tomatoes, summer carrots, winter squash, and beans. And, with all the rain mixed with typical high humidity, the peppers have a soil born bacterial disease that will surely slow and prematurely end their production. As many of you know, we plant our first planting of tomatoes in the same two protected tunnels every year but in different beds. This is not ideal and we would like to add another tunnel or two to spread the risk, but for now this is the reality. In August, we pull every tomato plant out, cover the soil entirely with clear plastic, and solarize for about 4 weeks. While this does do some harm to top of the soil life, it allows us to continue using valuable, covered real estate year after year.

Two challenging issues that are prevalent this year as in year's past are some of the tomatoes staying yellow or green on the shoulders and the fruit not fully ripening on the inside and forming multiple white, hard spots. Both are caused by high heat. Tomatoes are really not fans of daytime temperatures over 85 degrees and nighttime temperatures above 70. This time of year, the covered tunnels are much, much hotter than that. We covered one of the 96' long tunnels with 30% shade cloth two weeks ago but I think we did it too late. We also need shutters at the top of both ends for the rising heat to escape. Despite the absence of these two infrastructure tweaks and the daily attendance of summer sunshine, the plants are outperforming the odds and for that we are so, so grateful.

Tweaks, attention to detail, deeper organization, these seem to be the things that sit in the middle of the to-do list year after year. We are fully aware the power of goodness and efficiency they would bring to the work and lifestyle of our farm if given the time, but the big project or the week's emergency tends to take precedence. Sure, either paying people to do tasks for the farm or going a little farther into debt are options for "catching up", but the numbers in Quickbooks support a case for fiscal control, and while some would say restrained spending is smart, it also means moving and deepening the business at a painfully slow pace.

Wednesday On-Farm Market

What to expect this week on the table: Slicing Tomatoes(Lots of them!), Juliet Salad Tomatoes, Sungold Cherry Tomatoes, Cucumbers, Cabbage, Beets, Blueberries, Cured Sweet Onions, Garlic, Eggplant, Summer Crisp Lettuce, Microgreens, Microcilantro, Celtuce (technically a lettuce but it's a crunchy stalk like celery!), Basil and Blueberries.

Summer Transplants: Flowers.

Farm made items: Ginger Tincture, Holy Basil Tincture. Elderberry and Turmeric are sold out. Microgreen Pesto (frozen)- made with our microgreens, 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, Cantaloupes & Watermelon

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.

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

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



Come see Jenny and Tulsi at the On-Farm Market tomorrow morning. The tomatoes are good enough to eat like an apple.



The sweetest, most snack-worthy tomato in all of the land.



Maxie(Jenny's dad) and Tulsi on a golf cart ride. The tomato is both entertainment and nutrition.

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
- 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