

Jimmy Acres: A Tommerdahl Family Farm

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Hello friends and neighbors!

Spring is springing! You can never be sure that another hard frost isn't lurking right ahead of us, but we try not to think about that. We've been moving forward with a lot of projects around the farm and are super excited about market season finally being right around the corner! We're aiming for a start date of mid April, but it's weather dependent so we'll keep you updated!

Projects we've been working on include:

- ♣ The chicks are here!! Jake's brooder has been working great to keep all 200 nice and cozy on cold nights and has also kept all the predators away. The chicks will spend their first few weeks in the brooder until they get their real feathers, at which point they will be put out on pasture to graze and scratch for bugs...they're already showing a real affinity for chickweed and get really excited whenever they find a bug. Pre-orders for fresh chicken will be sent out soon—keep your eyes peeled!



- ♣ Our plant pre-orders were a great success this year—thanks to all who ordered! Spring plants are just about ready and you should be receiving an email about pick-up/delivery by the end of next week. Summer plants have sprouted and are on track to be ready by the end of April/early May. Didn't get around to pre-ordering? No worries! We will have plants available for sale at the farm stand in the coming weeks.
- ♣ With the exciting delivery of a load of woodchips, we're able to embark on a new mushroom endeavor! We are trying our hand at starting King Stropharia/wine cap mushrooms, the spores of which can be mixed with woodchips in shaded areas and are great at improving soil health. If things go well, they should start producing mushrooms this fall.
- ♣ Our pear, plum, and peach trees are letting us know that spring is here and are already in full bloom. We've been delightfully surprised at how well they've tolerated the past few frosts and we are crossing our fingers that temps don't drop low enough again to damage fruit.
- ♣ Jake has been doing a lot of bread baking this month to figure out the best type(s) to bring to the farm stand. His sourdough repertoire expanded significantly after a weekend bread extravaganza with his bread mentor, Fred. Options he's now considering for sale include baguettes, traditional loaves (fresh and/or frozen), rye, and various specialty loaves. If you have any input about what you'd like to see, now's the time to let us know!

Fresh Eggs!



We are delighted that our neighbors have an abundance of eggs that they would like to sell at our farm stand. The eggs are from hens who are given lots of room to roam, graze, and scratch for bugs, and their diet is supplemented with locally grown, non-GMO feed. They're also supervised by mother/son llama duo Carmella and Piccolo!



Eggs will be available for \$5/dozen at the farm stand when we open in a few weeks, but until then, you can email Betsy directly to arrange an egg pick-up at our Chapel Hill farm stand (bkempton@nc.rr.com).

We want your trash!

Well, not all of it. But we could use any plant trays or sturdy shallow cardboard boxes and lids to put plants in for deliveries/pick-ups. If you have any sitting around that you'd like to get rid of, feel free to drop them off at either farm stand (Chapel Hill or Semora) at any time. If you have a bin/box/tray that you don't want to part with, we also appreciate it if you bring it to use when you pick up your plants. Thanks!



If you have any suggestions for things you'd like to see in future newsletters, or have any ideas for how we can improve our customer service or your produce-buying and -consuming experience, please let us know! And as always, please feel free to pass this along to all of your produce-loving friends and neighbors!

*"The glory of gardening: hands in the dirt, head in the sun, heart with nature.
To nurture a garden is to feed not just the body, but the soul."*

~Alfred Austin~

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