

Jimmy Acres: A Tommerdahl Family Farm

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Hello friends and neighbors!

It's been a busy and exciting month! The transition from spring to summer is always a fun one as the summer veggies start growing at lightning speed. Some of the highlights from the month include:

- ♣ We've had a great start to the season at the Bowden Rd farm stand—thanks to all who have come by, we couldn't do this without your support! Plant sales are about done for the year, and we just about have all our plants in the ground. Semora farm stand is finally open as well on the weekends!



- ♣ With the end of the spring veggies rolling in, we're moving right along into summer season. Onions and garlic are just about ready for harvest, and the first baby squash and cucumbers have been spotted and eaten!

- ♣ The race is on for the first tomato of the year. Anna's high maintenance garden is putting up a strong showing this year against Mark and Jake's low maintenance garden next door. The guys may have had the first tomato last year, but Anna's total productivity and diversity was way higher. In other tomato news, our tomato bamboo trellises have been built and our plants now have their goals set on the high bar that we placed for them.



- ♣ Blueberries are looking their best yet! We're starting to get more confident that we'll have enough to bring to the farm stand later this summer.

- ♣ In udder news (this would be a lot funnier if we were in the dairy business), the grass is growing like crazy and



if there's ever been a grassfed, grass finished beef season, we're in it! If you've been looking for a meat that is integral to

growing a healthy grassland ecosystem, we've got the meat for you! Try our grassfed ground beef from Summerfield Farms (where Jake works) or text Jake your grassfed steak questions/orders (Jake's Steak Hotline: 919-428-0939).

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!

"Land, then, is not merely soil; it is a fountain of energy flowing through a circuit of soils, plants, and animals."

~Aldo Leopold~

Visit us on Facebook at <https://www.facebook.com/JimmyAcresFarm>

Meet Our Workers

MOW

We've had so much rain recently that it's time to start MOWing again. We're starting off the season with a group of employees who have been extremely helpful in the garden and greenhouse this month and have earned some recognition:

Lady Bugs
aka family Coccinellidae



Job Title: Insect Eliminator

Job Description: Eat any soft-bodied bugs that are eating your plants (especially aphids!), and sometimes even pollinate your veggies.

Salary: As much food as we'd like, and a safe place to live at Jimmy Acres--free of all pesticides!

Favorite Vegetable: Any that have food on them. As adults, we'll develop a taste for pollen and nectar too.

Hobbies: eating.

Favorite part of your job: eating

Least favorite part of your job: When people use pesticides to do our job for us and kill us off in the process.

Fun fact people don't know about you: there are ~200 species of us found in North America!

Evil family members to look out for:

Epilachna varivestis...

you don't want to do business with them.

Those Mexican bean beetles may look similar, but don't let

them fool you. They'll destroy your bean plants with

larvae that look like they came out of a Dr. Seuss

book.



Advice to other gardeners: Employ us! And don't kill us with pesticides. Each of our species eats a different mix of bugs, so keep your eyes peeled to employ all of us if we come looking for a job!

Favorite Quote: "Choose a job you love, and you will never work a day of your life." --Confucius