

# Jimmy Acres: A Tommerdahl Family Farm

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Hello friends and neighbors!

WOW!! What a response for our first ever plant sales--thanks to everyone who made it a huge success!! We were able to find great homes for almost all of our extra plants, including a selection going to Learning Outside's fundraiser event last weekend. We are so excited that we were able to share our plants with so many of you, and we hope that you enjoy them throughout the summer. We still have a diverse array of basil plants available—let us know if you want some!

Moving forward into the summer, we'd like to update you on happenings around the farm—

- ❖ The last two frosts in early April did a lot of damage to our potential fruit crop for the year, but our trees are still young so it's probably better for them anyway to not produce too much fruit yet.
- ❖ The frosts also put a damper on our spring crops. Oh well. We're still learning and taking this opportunity to figure out new ways to extend the growing season and protect our veggies from random weather events. Our spinach, kale, lettuce, and radishes have rebounded nicely, though, and the beets, swiss chard, cabbage, and carrots will hopefully be ready for you to enjoy before too long.
- ❖ We are almost certainly done with frost for the season, so we've been hard at work planting our summer crops! One of the things we love most about growing our own produce is that it gives us the chance to try new varieties of common foods that you don't see in your average grocery store. Or farmer's market for that matter. Besides our 35 varieties of tomatoes, we're also trying out some new watermelons, melons, summer squash, winter squash, zucchini, and beans. We are especially interested in growing varieties that are naturally resistant to bugs, disease, heat, and/or drought...our goal is to get nature to do as much of our work for us as possible!
- ❖ Last week, Jake and Anna met up in Georgia for the Grassfed Exchange, a conference that at first glance may seem like it was simply promoting and teaching about raising 100% grassfed beef, but in reality, the beef is just a byproduct of the grassfed system. We learned all about building healthy soil, cover cropping, rotational grazing, integrating multiple species of animals and plants into the model, and getting your plants, animals, bacteria, and fungi to do your work for you. We were able to go on a farm tour, where we witnessed the incredible complexity and integrated nature of an established farm. When you leave out the chemical fertilizers, herbicides, and pesticides and instead support natural systems and nutrient cycling, things begin to balance out and become more productive than in a conventional farming system. We learned a ton and are more excited than ever to build a healthy farm system from which we can feed our friends, family, and neighbors.
- ❖ Fun fact we learned last week—growing basil next to your tomato plants can improve the flavor of your tomatoes...we're not just telling you that because we still have basil plants available for sale.

## *Your Trash is Our Treasure!*

Do you have any old plant containers sitting around your house that you don't want anymore? We'd be happy to take any 4- or 6-pack containers off your hands! Let us know and we'll pick them up next time we're over in your neck of the woods.



Same goes for the LARGE blue containers that mushrooms come in at Harris Teeter...the plant containers fit perfectly in those!

As always, please feel free to pass along to all of your produce-loving friends. And if you have any questions, comments, concerns, or suggestions, please let us know!

**“In the spring, at the end of the day, you should smell like dirt.” –Margaret Atwood**



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