

Jimmy Acres: A Tommerdahl Family Farm

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Hello friends and neighbors!

There may be another arctic blast in the forecast, but we're still moving right along into spring! Summer planning is already in high gear and we're getting excited about putting more plants and seeds into the ground:

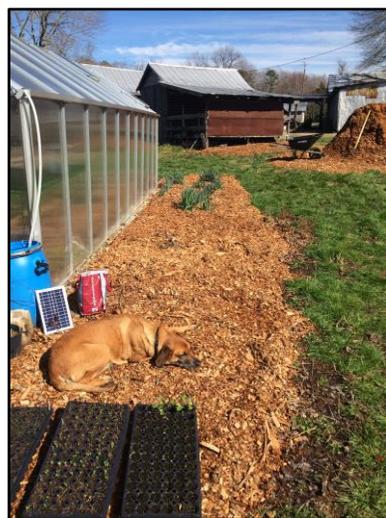
- ♣ Pre-orders for plants are still open until Wednesday March 6th. In case you missed it, you can submit your orders and find more info here: <https://goo.gl/forms/A0Dd8sFNHz7AEfSD3>
All plants (or packs, as indicated) are \$3 if you order now, \$4 if you wait. Bulk pricing discounts are available, as noted on the order form. Let us know if you have any questions or if there are any plants you'd like that aren't listed—we'll do our best to make it happen! Feel free to pass the info along to anyone you think may be interested.
- ♣ Jake has been hard at work getting ready for his chickens. Chicken tractor #1 is finished and ready for the chicks to arrive in 2 weeks. The cages are designed to be moved daily through our orchards, giving the birds access to fresh forage and bugs everyday. We'd love to let them be fully free-range, but unfortunately, without protection from the many predators we have in the area (hawks, possums, raccoons, snakes, dogs), they wouldn't last very long. We're excited to get started on this new endeavor!



- ♣ The fruit trees are a little confused (or maybe we're confused...plants are a lot smarter than we are). Either way, the plums and pears are already in bloom! We hope that they know what they're doing and will be ok through the next polar blast next week.



- ♣ It's been a very mulch-y month, and we get overly excited about mulch. Jake's been working on some modified Johnson-Su composters with leaf mulch and manure from our neighbor's livestock. This static-pile method takes up to a year to create a finished product, but it requires no turning and the finished product is a microbe-rich compost. Anna also got a truckload of woodchips to spread around the greenhouse, which both makes the soil life happy and gives Lance a nice spot for sunbathing (and this whole farming endeavor is all about Lance!). We'll also be using them to try our hands at growing wine cap mushrooms, so if all goes well, those should be available in the fall!



Jake Bakes!

By Jake

For the past year or so, I have been baking sourdough bread as part of an international bake group. If that sounds very exotic and elaborate, it isn't.

During grad school, one of my roommates, Fred, and I had a bread machine that we would use to fuel a bread addiction. In the time since, the bread machine was put into storage and my kitchen remained clean of flour. While the bread machine is still in a box, my hands have recently gotten their floury sheen back.

Over the past few years, Fred started baking sourdoughs as a hobby in Atlanta with his roommate, Wiley. On a visit to Greensboro last spring, he brought us one of his loaves and a jar of starter. Since then, I have been baking a few loaves a week and the 3 of us have started a bake text thread where we discuss different recipes, ask for guidance and simply share pictures of loaves of bread. Because Wiley now lives in San Francisco and Fred often bakes when he visits his home in Luxemborg, we have become an international bake group.



During the past few very wet and cold months being stuck inside, baking too many loaves for me and Christy to eat ourselves, I've started playing with the idea of selling a loaf or two (or more) this coming year. We are all about serving all portions of our community, whether that be the vegetable, meat, or bread-ivores. Dabbling in baking bread seemed like an exciting and fun expansion for this year.

As it is our goal to support our local community, I source locally milled organic flour from Lindley Mills in Graham, NC (est. in 1755! See their story [here](#)) and will be baking in a certified kitchen in Semora, NC set up by our local ag extension group.



As of now, the plan is to bake and sell sourdough baguettes and half baked sourdough loaves a handful of times a month. As we talk to you all and get a better feel for what types of bread you enjoy, we can expand into a variety of different loaves. We hope to have our first bread available in April as our farm stands start up for the season. Keep an eye on our website, emails and social medias for more information!

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!

"We know more about the movement of celestial bodies than about the soil underfoot."

~Leonardo da Vinci~

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