

Jimmy Acres: A Tommerdahl Family Farm

Vol. 31
August 2018

Hello Friends and Neighbors!

Well, I'm not sure where the summer went!! That sure was a blur. It's hard to believe that we started off the month with tomatoes coming out our ears, and ended the month with hardly any to speak of. We hope that all of y'all were able to enjoy a few (or more) at some point in there and that you had a delicious summer, and maybe even found a few new favorite veggies!

♣ Unfortunately, both our Semora and Chapel Hill farm stands will be taking a break, at least for a few weeks. We still have some veggies trickling in, but not more than we can eat ourselves. We had hoped to extend the season longer, but it was a summer of weird weather. We did learn that the best way to get it to rain is to invest in an irrigation system...we hardly even got to try it out before it started raining way too much!!

♣ Before our plants gave up on us, we were excited to have our tomatoes show up on the menu at **Breakaway Café** in Chapel Hill! We're always glad to see our veggies used in ways that bring out their full culinary potential by people who appreciate the difference between a conventionally grown tomato and a real tomato bursting with flavor grown with ample amounts of TLC.



♣ With the farm stands on break, we'll be focusing on getting some fall crops going, including setting up our first hoop house! Greens and roots (turnips, beets, radishes, etc), will be our focus, and we will hopefully have those available for sale this fall. So keep your eyes peeled for info on that. If you have any fall favorites that you'd like to see around the farm stand over the next few months, let us know and we'll do our best to make it happen.

♣ Other projects around the farm this month include a **Johnson-Su composter!** This static-pile method allows for any combination of organic materials to be converted into a microbial-rich



compost with no need to turn the pile. We're excited about having a finished product by spring that we can try out on next year's garden!

♣ Another exciting addition this month included



our first chick hatched on the farm! The proud mother hen may have had a very low success rate (there were 16 eggs under her at one point), but she has been taking good care of

her new chick! Fingers crossed it's a hen—we don't need another rooster to compete with Foghorn-Leghorn (our current rooster).

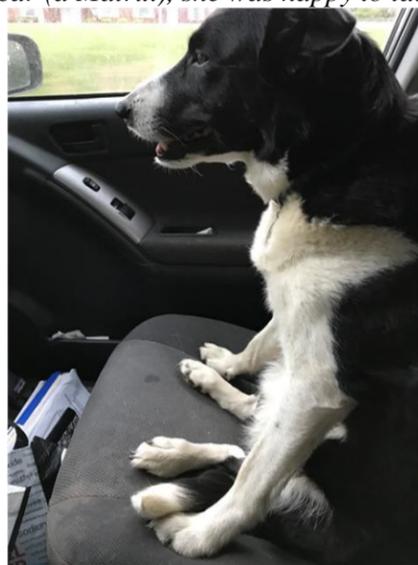
♣ As we wrap up our summer season, we'd love to hear your feedback! Which veggies or varieties were your favorites? What do you want to see more of next year? What can we do to make your visit to the farm stand more convenient? We'd love to hear any suggestions, comments, critiques, or ideas for how we can improve!

Meet Our Workers

MOW

BRIE (the cattle dog)

Jake had a chance to sit down with this week's MOWer to ask her a few questions. Despite waking her up from a nap in her favorite car (a Matrix), she was happy to talk.



Jake: Hello, Brie. How are you? Do you just go by Brie?

Brie: You can call me Brie, Susan Brie Anthony, Brieyonce...whatever you'd like, really.

JT: To start, how long have you been farming and what brought you to NC?

B: Let's see now, I'm almost 11 years old and for as long as I remember, I've been working with sheep or cattle. My formal training took place on a farm in Montana, just north of Yellowstone. I worked there my whole life until moving to North Carolina about 2 years ago when I agreed to move here to help teach you how to raise cattle. It's been pretty nice other than the humidity and all the bugs.

JT: Well I truly appreciate you making that move to join me in the south!

B: No problem- I like a bit of a challenge every now and then. Plus, now I get to be roommates with Christy.

JT: Could you describe your role, Queen Brielizabeth?

B: Whether in Montana or in Carolina, I manage grassfed cattle herds. Every morning, I'll round up the animals and move them to a new piece of fresh grass. Instead of letting those fat cows run all over the whole farm, eating up all the highest quality grasses first, leaving them nothing to eat a few days down the road, I ration out their pastures to keep them on an even plan of nutrition. In turn, I am also allowing each plant to recover fully before the herd comes back to dine.



JT: Interesting. Are there other benefits to planning out daily cattle moves?

B: Yeah, of course there are. This cycle of full plant recovery and managed grazing can select for higher levels of biodiversity in our pasture ecosystems with respect to plants, insects, birds and soil microbes. Ecosystem and soil health are the meat of why I round up the cattle everyday to move.

JT: Sounds like quite the important job!

B: I'd like to think so. When I'm managing the herd grazing, I gain the satisfaction that I'm not only improving the cattle, the land, and the local waterways, but I know I'm also supporting all the humans in the community with nutritious food.

JT: Well thank you for your time and thanks for all you do, Brieopatra! Just for all your fans out there, do you have any guilty pleasures you'd like to share in wrapping up?

B: Well, I do love munching on a big juicy bone every now and then. And oh man, let me tell you, if I had it my way (and I will have it my way one day), I'd be enjoying my bone in the back seat of a Matrix in the middle of a pasture, barking at you to move the cows for ME. That would be the life!

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!

“Read books and study nature. When they don't add up, throw away the books.” (or better yet, compost them!)

~Anonymous~

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