

**Last Call for our Garlic Growing Workshop
on Sunday, October 10! See below for more
information on the class and how to register**

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Happy Friday, Farm Friends! Hello October!!

Not gonna lie. October is my favorite month! Yeah, it's my birth month but I think it's more than that. The air is especially clear and bright, and things just seem to have a sharper focus and richer color. Don't get me wrong, I go ga-ga over Spring's flowers and lushness but there's just something about a red maple that makes my heart go pitter-patter.



Another great thing about October is that it brings Sweet Potatoes! (Actually, this year it was September - but we still have more to harvest).

Yesterday, Jonny and Dan scooped up almost 1,000 pounds of these orange delights. This brings our total to over a TON! There is about a quarter of the field left to go, so we'll see where we end up. After coming out of the field, they went into a high tunnel where they can be kept warm with a gentle breeze. This will let them cure and concentrate those good sugars



We are looking forward to sharing these delicious taters with you next Saturday, October 9th, when we will be **POPPING UP** at Cobblestone Farmers

Market (in their new location). Stay tuned for next week's newsletter for all of the details!



If you'd like to snag some great Organic produce before next week's appearance at Cobblestone, be sure to check out our [web store](#) which is open for orders until 10 a.m. TODAY. You'll find sweet Muscadine and Scuppernong Grapes, Potatoes, Garlic, Peppers along with our 4-packs of Organic Strawberry Plants for your garden. Your order will be available for pick-up at the Cobblestone Drive-Thru on Saturday (10/2) from 8:30-10. Ordering for on-farm pick-up begins on Sunday, October 3 for pick-up Wednesday afternoon at the farm.



Last Call! Garlic Workshop is Next Sunday

Just a few more days left to register for our popular Garlic Workshop and space is very limited. If you have been frustrated by your garlic crops or want to try something new in your garden, this hands-on workshop is for you. We'll discuss all of the details of growing garlic and then you'll get to learn how to plant it in one of our Demo Garden beds -- everyone always enjoys that part! **"Growing Great Garlic at Home"** will be held here at the farm on **Sunday, October 10 from 2-5.** Register now - it always sells out! Class size is limited to just 10 people. The class fee is \$40 and includes a bag of seed garlic. [Click here to register.](#)

Here are a couple of our previous attendees and some of their big, healthy bulbs!



We Are Hiring!

Help us spread the word that we are hiring a couple of folks to help us with fall and winter tasks and building projects. Flexible hours and competitive pay are available for the right person. For more information, check our posting on

[Indeed.com.](https://www.indeed.com)



In the spirit of the spooky, spider web season, let us introduce you to our Greenhouse Spider. This not-so-little lady (guy?) has been hanging out at the sink in the greenhouse all week. While washing his hands, Dan witnessed the spider quickly trapping and then wrapping a very large horse fly!



*"Will you walk into my parlour?" said a spider to a fly;
" 'Tis the prettiest little parlour that ever you did spy.
The way into my parlour is up a winding stair,
And I have many pretty things to shew when you are there."
"Oh no, no!" said the little fly, "to ask me is in vain,
For who goes up your winding stair can ne'er come down again."*

-- Mary Howitt, 1829

Remember to please get your COVID shot, wear a mask in indoor public places, and be kind. By working together we can get past this new COVID surge!

Until next Friday,
Cheryl & Ray