

Pop-Up Market Update! Due to the high winds and bitter cold temps forecast for Tuesday evening, we have cancelled the market. Ordering is available -- details below.

[View this email in your browser](#)

Just a reminder that you're receiving this email because you have expressed an interest in Plum Granny Farm. Please add us to your address list to make sure that the newsletter doesn't end up in your spam filter.



Happy Friday, Farm Friends!

Ray got his Thanksgiving Wish. The garlic is all planted!!!



For years, Ray has been saying that we really had to get garlic in the ground by

Thanksgiving. And every year, we were never able to achieve that goal. Until now! Fourteen thousand, five hundred and eighty six cloves are tucked into their cozy bed.



Even RingBob made the long trek up to the field to lend a paw -- or at least offer some encouragement to the process!



Before long, we'll start to see the little green shoots of garlic popping up in these beds. A great thing about Aunt Ruth's Field is that we can see it from all parts of the farm. So when everything else looks brown and lifeless in the winter, our garlic field will show us the promise of Spring and an abundant crop come June!



We'll raise a planting dibble to that!

Thanksgiving Prep Daze!

In addition to getting the garlic in the ground, we've been scurrying around and burning the midnight oil getting ready for our big Thanksgiving deliveries!



We've got over 400 pounds of Sweet Potatoes heading to *PlumFresh* members and other customers! That's a LOT of taters! If you'd like to order for pickup at Cobblestone Farmers Market on Saturday (11/20), visit [our webstore](#) and order by 10 a.m. today,



We also harvested the remaining Seminole Squash. These winter squash are delicious and are incredibly long-keepers. They will last for at least 4-6 months in good storage conditions -- and sometimes longer!



Thanks to our friend, Martha Harley at Old Salem, we were able to get seed from the Single Brothers Garden and ["Seeds With Stories" project at Old Salem](#). We have been growing this amazing winter squash for the past several years.

This squash (or pumpkin as some call it) is native to Southern Florida. They were grown by [Native Americans \(Seminole, Muskogee and others\) in the Everglades and other South Florida areas](#). Their method of cultivation was to grow the vines -- which can reach 25 feet more more -- up trees. In fact, early colonists saw these pumpkins hanging from tree branches. The Seminole

people referred to this pear-shaped squash in the name “Chassahowitza,” meaning “pumpkin hanging place” or “land of hanging pumpkins”. While wild Seminole pumpkins are now rare, the Chassahowitzka River bears the name as a reminder of the wild pumpkins that once grew on the banks. Learning about the history of the plants that we grow is always so exciting!

Give the Lady a Chance

Although it's not about seed saving, it has everything to do with saving the cucumber. Last week we had a swarm of [Asian Lady Beetles](#) that came through the farm. After we did some research, we learned that they eat aphids! So Jonny hopped on the opportunity to catch these feral pest controllers. He caught a couple hundred of them and released them in the greenhouse. Thanks to Jonny's quick work, the aphid population (which we had been struggling to control) declined! Talk about a beneficial insect!



Thanksgiving Market Pop-Up Update

The weather forecast for Tuesday (11/23) isn't looking great -- high winds and cold temps. So we have **CANCELLED** the Pop-Up Market. However, you can still order your goodies at our [online store](#) and pick them up here at the farm! Organic Sweet Potatoes, Standard Potatoes, Sweet Peppers, Roasted Green Chile and more for your Thanksgiving cooking and eating pleasure are available on the site.



Another week is in the books! It's been a busy one so we had to make sure that we were well fueled for the challenge. The team celebrated an early Thanksgiving with a potluck complete with turkey (well, actually turkey-less turkey), cranberry salsa, mashed potatoes, stuffed peppers, and macaroni and cheese. Wow! That was a great lunch! Team Plum Granny knows how to cook!



Remember to please get your COVID shot (and a booster if you need it) and keep wearing a mask in indoor public places. And don't forget to be kind.

Until next Friday,
Cheryl & Ray

