



Happy Friday, Farm Friends! Welcome Autumn!



Yesterday marked the beginning of Fall and boy, it let us know that it had arrived! The temperatures suddenly dropped, and the wind picked up swirling leaves all about. This morning, the thermometer was 46 degrees! Wow!

We know that there are many more hot days ahead, but we'll take this refreshing nip in the air!

Those cooler temps would have been welcomed earlier in the week as we were getting up hay. We've been pretty focused on this task as we have rain coming

in over the weekend. While we haven't gotten everything up, we have the sheep and Brix covered for the winter and into spring and enough square bales for 5 months or so. Round bales for the cows will be baled this weekend. Fall hay has to last for 8 months -- that's a l-o-n-g time when you have hungry mouths to feed!

Better buckle up for the tailgate ride through the field...



Now that's a load!



Elise is pretty happy about getting the hay in the barn!



And sometimes a guy's gotta stop a moment and admire his work. This is one of those times -- Ray loaded this trailer BY HIMSELF! That's 86 (50-60 pounds each) bales there -- for those of you keeping score at home! Go Ray!



Pepper-Palooza at Cobblestone Tomorrow!



Come see us tomorrow at [Cobblestone Farmers Market](#) as the featured vendor for their first-ever Pepper Day! We'll be there with our roaster and Ray will keep it spinning roasting our peppers -- we'll even roast peppers from other vendors. If you've never had a freshly roasted pepper -- still warm from the

roaster -- you have missed a special treat! Yum!

We'll have lots of peppers at market -- **Green Chile** (mild, medium and hot), of course! We'll also have **Sweet Peppers** including Colored Bells, Jimmy Nardello, Corno di Toro, Picnic Peppers (seedless little peppers that are super sweet!), Shishitos, and Aji Dulce (sweet habaneros). We'll also have some hot ones for our heat-loving friends (Serrano, Jalapeno, Aji Amarillo, Cayenne and Calabrian).



Don't worry -- you'll find more than peppers under the Purple Tent! We'll have boxes of Eggplant, Okra, Teeny Tiny Taters, Tomato Fruit Boxes (a mix of cherry and grape tomatoes), Valentine Grape Tomatoes, and Saladette Tomato Boxes.

For those of you wanting to grow garlic, we'll have Seed Garlic (Music, Chesnok Red and Elephant) available. P.S. Don't forget our [Garlic Growing Workshop](#) is coming up soon!

Look for the Purple Tent -- we'll be near the Marshall Street entrance to market. Or just follow your nose to the roasting peppers!

That does it for this week. As we move into the cooler season, don't forget to watch those sunsets. Last night was a super gorgeous event that made us stop our chores and enjoy the show! The pictures do not do it justice!



Until next week,
Cheryl & Ray

