

**We'll be popping up at Cobblestone Farmers
Market this Saturday for their Fall
Festival. The Chile Roaster will be
spinning! Come see us for freshly roasted
peppers and LOTS more!**

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Happy Friday, Farm Friends!

Do you feel it? There's definitely a change in the air. Cold weather is tiptoeing back into our lives! Are you ready?

Y'all know that we watch our weather apps rather maniacally around here, but when I saw this forecast a couple of days ago, it really took me by surprise! 25 degrees?!? Are you kidding? Yikes!



We've got a LOT of work to do to get ready for this cold snap -- especially if we want to keep our tomatoes alive in the high tunnel.

Seeing this forecast made our repair to the greenhouse on Monday very well-timed. Sealing up this panel (which had blown out in Hurricane Ian), will save lots of \$\$\$ blowing out of the house in propane!



As we prepare for cold weather, we are starting to clear out some summer field crops too. Squash went out last week, and this week some of the fruit tomatoes bid farewell. We still have 2 more beds of tomatoes in the field along with a high tunnel full, so we hope we'll have them for a bit longer. We'll be harvesting foos on Tuesday!



It's a good thing that Snow Peas are pretty tough little plants. These guys are just starting to produce pods.



Strawberry Days Ahead

While we are taking out some plants, we are getting ready to plant some new ones. Our strawberry plant order from Cottle Farms arrived this week, so we need to get them in the ground pronto. The plants are about a month past when strawberries should be in the ground so they can establish good roots and a strong crown. The order was delayed because the nursery wanted them to grow a bit more before they were shipped. From the looks of things, it seems like they should have waited longer because the plants are not particularly

large. We are definitely disappointed and will be looking for another source for our 2023 planting.



Nonetheless, these are the strawberry plants that we have, and we will do our best to give them the best care possible. To prepare for planting, we removed the dead and weak plants and rootballs from last year's planting. We will be adding fresh soil along with additional compost and fertilizer in the planting hole. Strawberries are very particular about how they are planted -- the Goldilocks of plants -- so we want to make sure that we don't have any extra root or rocks in the way of getting them tucked in for their winter's nap.



Growing Great Garlic Is FUN!

We had a wonderful group of women here for our garlic growing workshop on Sunday. Ray walked them through all the ins and outs of how garlic grows, and then they got to really dig in on the proper way to prepare a bed and plant this aromatic and amiable allium! Hands-on is always the best part!



Fall Fest at Cobblestone Tomorrow!



Come see us tomorrow at the first-ever [Cobblestone Farmers Market](#) Fall Fest! We'll be adding to the ambiance of the day with the delectable aroma of

roasting peppers. Ray will be keeping our Pepper Roaster spinning throughout Market. We'll be roasting our peppers -- and 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 an assortment of **Sweet Peppers** including 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, Cayenne and Calabrian).



You'll also find MORE under the Purple Tent! We'll have boxes of Eggplant, 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 Big, beautiful **Organic Seed Garlic** (Music, Chesnok Red and Elephant) available. NOW is the time for planting and since this is local, it is acclimated to our area.



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. Did you know that Monday (10/17) is [National Pasta Day](#)? You can get ready for the big event when you are at Cobblestone on Saturday by visiting our friends Al and Linda at [Farmhaven](#). They make delicious Homemade Italian Style Farm Egg Pastas...tagliatelle, capellini, five cheese ravioli and will have a special Lemon & Black Pepper tagliatelle this week. **Mmmmm**

Mangia Bene!



Image by [Oldmermaid](#) from [Pixabay](#)

**Until next week,
Cheryl & Ray**

