

**We'll be part of Cobblestone Farmers Market's
Tomato Day TOMORROW -- Saturday (7/15)! And
we're bringing boxes and boxes of TOMATOES,
POTATOES and more Organic farm-fresh
goodies. See details below.**



Happy Friday, Farm Friends!



Image Credit: <https://www.southernsavers.com/>

Greetings from Spudville!

That's the vibe around here these days -- potatoes galore! We're all feeling a bit Mr. Potato Head-ish after the past couple of weeks.

We finished up the harvest Thursday -- tucking the last of those precious carb

nuggets into crates and hauling them down to the Tobacco Barn for storage. German Butterball was the final variety (in case you are tracking -- we grew 9 varieties).



The yield on this one was terrific -- over 1,700 pounds from 200 pounds of seed. And it has always been one of our favorite potatoes -- and our customers' favorite as well -- so all of us should be happy!



A huge shout out to Jonny, Emma, Camille and Elise for working in some pretty tough conditions. Last Friday, they finished up the fingerling harvest in a downpour. Team Purple Spud, YOU ROCK!

We've always grown a fair number of potatoes, but this is the biggest crop we have ever had. As you probably know by now, we track the numbers on things pretty closely. So, when we finished the Butterballs, it was time for the grand reveal....



Yep -- 5,873 pounds! Nearly THREE TONS!

As much as we love potatoes -- we need your help! Come see us at [Cobblestone!](#)

HEY! WE'RE HERE, TOO!

The tomatoes don't want their cousins to get ALL of the glory! They have been quite productive in their own right. Three hundred pounds since Monday is nothing to sneeze at!



These are in our big high tunnel, Ajo. We are growing both heirloom and Hyloom tomatoes here. [Hyloom](#) tomatoes offer growers the beauty and flavor of heirloom tomatoes mixed with the vigor and disease resistance of hybrid tomatoes. We really see the difference between the two and the taste is just as good. Two of our favorite hylooms are Carbon and Cherokee-Carbon -- which takes the flavor the old favorite Cherokee Purple and makes it more disease resistant with less cracking of the fruit.

We're growing quite a mix of colors, shapes and sizes of tomatoes this year. Here are some of the varieties you'll see on our market table: Franchi Red Pear, Ken's New Zealand, Valencia, Striped German, Carbon, German Johnson, Cherokee Carbon, Martha Washington, Pink Berkley Tie Dye, Black Krim, Hawaiian Pineapple, Black Brandywine, Giant Oxheart and Kellogg's Breakfast. It's like being a kid in a candy store -- and there are some REALLY big 'maters this year!



This big beauty unfortunately got munched on by a very hungry caterpillar. And unfortunately, the caterpillar was a [Tomato Hornworm](#). If you've ever grown tomatoes, you've seen these beasts -- they are quite large (up to 4")

Hornworms can quickly defoliate a tomato plant and they are excellent camouflage artists since they blend in perfectly well with the plant stems.



Over the past few years we haven't had as many active hornworms because they have been quickly dispatched by [tiny Parasitoid wasps](#). This year, we haven't seen the results of the wasps' work -- but we hope to see them

soon. This represents more live hornworms than I saw all of last year!



Cobblestone Market Update!



Tomorrow is Tomato Day at market and we'll be there! There will be a tomato tasting (and voting on your favorites -- hint, hint!), tomato recipes, food demos and MORE at [Cobblestone Farmers Market](#) tomorrow, **Saturday, July 15 from 8:30-noon!**

At our tent. we'll have lots of heirloom, Hyloom and our early tomatoes for your eating pleasure! Y'all sure scooped up oodles of them last week -- and we are SO grateful!



The **Potato Bar** will be fully stocked with **SEVEN** varieties of freshly dug

potatoes for your dining pleasure. We'll have those famous **German Butterballs**, everyone's favorite **LaRatte Fingerlings**, the low-glycemic **Nicola**, a new favorite **Norwis**, the beautiful purple **Harvest Moon**, the golden German heartthrob **Soraya** and another new variety, **Strawberry Paw**. So many opportunities for deliciousness!



And what goes better with tomatoes and potatoes than **GARLIC**? We'll have Inchelium Red, Chesnok Red and Georgian Crystal on the table this week.



We'll also have beautiful **Fennel**, **Frisse**, and more!

You'll find us under the Purple tent along the fence on the Old Salem Road side of the market (in the wonderful shade!). The Market is located at [1007 South Marshall Street](#) (at the intersection of Salem Avenue). We look forward to seeing you tomorrow!

That's all we've got for this week, friends! But as a public service, we must remind you that Sunday is [National Ice Cream Day](#)! The 3rd Sunday in July

was declared a day to celebrate all things ice creamy by President Ronald Reagan back in 1984.

So do your patriotic duty -- raise a cone or a bowl (my preference) to honor this cool, refreshing treat!



We're kinda partial to [Cafe Gelato's](#) Italian sorbets. Ciska makes some really great treats! Or try a new frozen confection at Cobblestone from our friends Johnny and Robin of [Buffalo Creek Farm and Creamery](#). They have just developed **Goat-La-To**, a delicious goat milk frozen dairy treat. Pick up a few cups at market tomorrow -- they are our neighbors!

Stay cool and hydrated, Friends!

Until next week,
Cheryl & Ray

