We'll be back at Cobblestone Farmers Market
TOMORROW -- Saturday (7/22) with OODLES of
Organic TOMATOES, POTATOES and GARLIC. Get all
the details below.



Happy Friday, Farm Friends!



We're in that mid-Summer vibe around here. The plum grannies have finally started blooming and this year they are making friends with zinnias. Quite a stellar color combo, don't you think?

Unfortunately, mid-Summer isn't always a dream. Sometimes it's a nightmare. One of those nightmares where you are being chased -- in our case, we are being chased by weeds. Lots. Of. Weeds.

We are flipping beds trying to get ready for fall crops but before we can do that, we have to get rid of the [weeds]. Yikes.

This is the time of year when things aren't Instagram perfect.





We're working on getting things cleared. It's a slog though, for sure! The sweet potatoes have been taking off since we launched *Operation: Save the Sweet Potatoes.* Jonny got the aisles scalped with a weedeater and then Ray went through with the Cub to cultivate. While we still have weeds in the beds, it is much, much better than a couple of weeks ago. And the sweet potatoes agree.



Even the okra is doing well! Looks like it's time to harvest!



Lettuce Get It Done!

It's not all weed control around here. We've got other things happening as well. This year we are trying to keep lettuce going throughout the summer -- no easy task! We have found that if we get shadecloth on the transplants and keep them misted 3 times a day, our success rate is much better.



One of our best places for summer lettuce had been discovered by the deer a couple of weeks ago. A combination of the [weeds] and the fence which hadn't been reinstalled (duh?) led to the demise of the crop. Jonny got everything cleaned up and the fence put back together. Hooray!



Now that it was ready to plant, Elise jumped in and got more lettuce in the ground. We should be back in the lettuce business again soon!

Fall Is for Planting

What was that? Yes, we are getting ready for our fall planting AND our Fall Plant Sale! It's so hard to believe we have to start seeding in the middle of July for fall plants, but it's true.



But greenhouse work in this heat requires very early morning seeding time. We'll be getting most of our trays seeded this weekend and early next week. Lots of kale, collards, cabbage, chard and more -- all of our cool weather-loving crops.

To get ready for all of this, we need seed trays! Emma got a big stack of them

washed up this week. Now it's Chery's turn to fill 'em all up again!



And mark your calendar for our big Fall Plant Sale -- Friday, September 1 and Saturday, September 2 from 10-3. Stay tuned for more details!

We are the Champions!!

Woo-hoo! Two of our tomatoes tied each other for first place in Cobblestone's Tomato Tasting event last Saturday! Winner, Winner -- 'Mater Dinner!

The Hawaiian Pineapple and Carbon tied with the most votes in the competition. Now what will we do with all that prize money...? Just kidding....

Here are the portraits of the winners -- sorry that they aren't wearing their Blue Ribbons!



This is Carbon. It is a delicious, highly productive black heirloom that rivals and outproduces Cherokee Purple. Boasts the signature rich flavor and meaty texture of a classic black tomato. A perennial farm favorite.



This is Hawaiian Pineapple. Another farm favorite! A unique, large golden orange beefsteak heirloom tomato with fruit that grows up to 1½ lbs. When ripe, it has a luscious, very rich and sweet pineapple-like flavor.

We'll be back at market again this Saturday with lots more heirloom, Hyloom and our early tomatoes for your eating pleasure! You keep scooping them up! One of the tomatoes that you need to get to know is the **Franchi Red Pear**. This tomato is one of the top tomato seeds in Italy and we know why. Its tremendous flavor along with few seeds make it a perfect base for all things Italian! And -- BONUS! -- it's the go-to tomato for **Tomato Pie**!



The **Potato Bar** will be fully stocked with **FIVE** varieties of freshly dug potatoes for your dining pleasure. We'll have those famous **German Butterballs**, everyone's favorite **LaRatte Fingerlings**, a new favorite **Norwis**, the beautiful purple **Harvest Moon** and another new variety, **Strawberry Paw**. So many opportunities for deliciousness!



And don't forget the GARLIC!



<u>Cobblestone Farmers Market</u> is open Saturdays from 8:30-noon. 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 <u>1007 South Marshall Street</u> (at the intersection of Salem Avenue). We look forward to seeing you tomorrow!

That's a wrap for this week, friends! Stay cool and safe out there -- check on your neighbors to make sure they are okay. And don't forget to stay hydrated!

Until next week,

Cheryl & Ray







