We'll be at Cobblestone Farmers Market
TOMORROW -- Saturday (7/29) with a great line-up
of Organic TOMATOES, POTATOES, GARLIC and
More! Get all the details below.





On Wednesday, we lost an important member of our 4-footed family. Tony, our beloved sheep died. We're not exactly sure of the cause but he was getting up in sheep-years, and the vet thought it was possibly a tear in the wall of his body cavity.

For the past couple of weeks, he had been having some trouble walking and seemed a bit off. On Monday and Tuesday, he had no interest in food or water. That was a very telling sign -- Tony always wanted food.

Tony came to live with us in November 2015. His sister, BB had been here since August. They were twins and BB was born a couple of weeks premature. Such different sheep. BB was tiny and had a little "baa!" whereas Tony was big and bold. We joked that Tony (Antonio) was Sicilian because of his big, guttural "BAH!" They came to us from our friend, Laura Frazier (FarmGirl Arts) who had a small flock of sheep at the time.

Tony was always first in line -- or at hand -- for food. He LOVED to eat. Garlic stems, snap pea vines, sweet potato vines, corn, -- and as much hay as he could get (but rarely did he get grain). But his most favorite thing was squash. He adored summer squash as well as a good gooey pumpkin. This time of year, when we might have a few overgrown yellow squash, we'll toss them out in the paddock and Tony would come running. It always felt like throwing bowling pins -- sheep bowling?

I knew that something was very wrong when he wouldn't get up on Tuesday for squash.

Although he wasn't as bonded to humans as his bottle baby sister, he was personable in his own right. He loved a good face and chin scratch, and liked to get right up in your face so he could smell your breath. He really grew on me. And he put up with meeting people at the Farm Tour and other events -- perhaps they would bring him food.

The pasture is less alive. I miss seeing his big white fluffiness grazing or resting in the shade. He always looked a bit like a big fluffy cloud. And now he is with those other clouds looking down on us. Our hearts are sore. Fare thee well, our dear sweet Tony. We'll have lots of squash for you at the Rainbow Bridge.



## **Cobblestone Market Update**

It's another Market Day and we'll be back at <u>Cobblestone Farmers Market</u> TOMORROW!

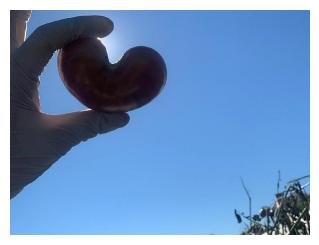


We've got a bit more variety this week to share -- more young and tender Summer Squash, delicious and addictive Shishito Peppers and a bit of Okra!



Yes, there will be lots of our Organic heirloom, Hyloom and our early tomatoes for your eating pleasure! We are featuring two of our varieties this week that are excellent for Tomato Pie -- Franchi Red Pear and Ken's New Zealand. They are both dense and meaty with small seed cavities which makes for that perfect pie. We'll also have copies of a terrific Tomato Pie recipe to share.

And of course, the **Potato Bar** will be fully stocked. We'll have **FIVE** varieties: **German Butterball**, everyone's favorite **LaRatte Fingerlings**, a new favorite **Norwis**, the beautiful purple **Harvest Moon** and another new variety, **Strawberry Paw.** Remember: Potatoes = Love!



And you didn't think we would forget the **GARLIC**, **did you?** We'll have **Music**, **Chesnok and Lorz Italian** at the table.



Cobblestone Farmers Market 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 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! Stay cool and safe out there -- check on your neighbors to make sure they are okay. And don't forget to stay hydrated! And look for the Full Sturgeon Moon on Tuesday.

Until next week, Cheryl & Ray







