Come see us at Cobblestone tomorrow in our NEW location for great fixings for your Fall-themed meals! Potatoes and peppers galore -- details below!



Happy Friday, Farm Friends!



This week's cooler temps have us in a Fall mood. Adding to that, the leaves are starting to show color and we know it won't be long before they'll be swirling around. Fall feels, for sure!



Although much of the week was dreary and grey, it made for great planting weather. And we got a lot of that accomplished. Bunching onions, kale, Swiss chard and various Asian Greens now fill beds around the farm.





And it is always so gratifying to see a weedy patch of earth turn in to an orderly and promising crop of veggies!





Before After

While many farmers have pulled out their tomato crops, we are still tending ours and anticipate having tomatoes until November! The last succession of fruit tomatoes is just starting to produce. The plants are so vigorous and healthy that they needed another round of trellising. And we even had to extend the trellis posts because the plants are so tall!





More Tuegels in the House!

Ray's sister, Linda, and her husband, Tim, paid a visit this week. They were visiting Northern Virginia from the Los Angeles area for a high school reunion and memorial service, so headed down south a bit for a farm fix. Or maybe that was for a Kitten Fix.... We've always known that Linda is a softie for felines.



Kitten Report - Week 4

Speaking of kittens, they continue to do great! Ray had a bit of a scare on Monday when he took Linda over to meet them and saw 2 little heads popping up out of a wooden packing crate -- and it was not their crate!

We had taken the kitten crate outside in the morning and pulled the floor out for cleaning (kittens are messy!) We thought that it would be good for them to be able to walk around on grass instead of a hard plastic pan. Sounds logical, right?

Well...what we didn't realize was that with the floor removed, these little furballs could escape! We have no idea how long they had been out of their enclosure.

The good news is that when Ray pulled up, the kittens saw him and came running towards him -- "Hey, here's one of the people that feed us!" Whew! Tragedy averted -- and lesson learned!

To see some of their antics, check out this video from Elise -- aren't they fun?



Just 1 More Week to Register!

Don't forget -- If you want to have a great crop of garlic at home in 2024, NOW is the time to plan for it! Join us on **Sunday, October 8 from 2-5** for our hands-on workshop that will give you the advantage of our 15+ years of experience.

This popular workshop includes all instruction, handouts and seed garlic. This workshop always sells out! Click here for a link to register.

Cobblestone Farmers Market Update

We'll be at Cobblestone tomorrow with our Purple Tent stuffed with great Organic goodies!

Location Change Alert! We'll be in a new location at Market starting this week. You'll find us along the side of the building (near the glass doors). Our neighbors are Mo Empanadas and K Culture Ferments.

As the weather cools, we start thinking about warming, cozy food -- and what is more comforting than **POTATOES**? Our Potato Bar has just what the doctor ordered! More than SIX varieties await you including Fingerlings, German Butterball, Norwis, Plum Gold, Strawberry Paw (last of the crop!), Bintje and Soraya. We'll also have boxes of Creamers.

But there's more than potatoes -- we've got lots of Peppers including the <u>Ark of Taste-honored Jimmy Nardello Sweet Italian Frying Pepper</u>, Lunchbox Sweet Peppers, Italian Corno di Toro Peppers, <u>Aji Dulce</u> (looks like an Habanero but it's not hot!), and Shishitos. We'll also have some hot stuff -- Jalapenos and Serranos.

And don't forget the eggplant! It's Eggplant Parmesan season!



If you are looking for **seed garlic**, we got our inventory sorted out and we have Chesnok, Lorz Italian, and Inchelium Red available. Our Culinary Garlic is just about sold out, but our famous **Garlic Powder and Granules** are back!



<u>Cobblestone</u> is located in the parking lot at 1007 Marshall Street SW. The hours are 8:30-noon. Parking is located in the lots surrounding the market and along the street. Please make sure not to park in reserved areas or to block entrances.

That's all the news for this week, friends! Today is the <u>Harvest Full Moon</u>. The full moon that follows the autumnal equinox is always known as the Harvest Moon and is reportedly brighter in order to help farmers gather their crops from the fields before the frost. Enjoy the glow! Here's a picture of it last night as it was rising.

Shine on!



Until next week, Cheryl & Ray







