

**UPDATE! Our Garlic Workshop has been
RESCHEDULED for October 22. Please see details
below!**



Happy Friday, Farm Friends! Welcome to October!

And look at this spectacular sunrise over the farm this morning!



Yep, it's October. A special month.



We like to dive into all the Fall Feels around here -- it's my favorite season (Shhhh! Don't tell the others!)

It's been nice to get a respite from the heat and humidity to be able to get things planted and harvested without wilting (the plants or us). We now have a full field of Fall veggies (along with our peppers and eggplant which are really coming on strong).



How Sweet It Is!

One field that is emptying instead of filling is the Sweet Potato field. The little bare root slips that we planted way back in June filled an entire field with lush vines that sported pretty lavender flowers. It was time to get them out of the ground and into your bellies!

Like all crops that grow underground, it is always a surprise to see what you get. Sometimes you are delighted by the bounty and sometimes you are disappointed by the dirth. This year's sweet potato harvest was good but not great. We were hoping for more but are happy with what we got. About 1,100 pounds came out of the field -- so not too shabby.



Now the sweets are tucked into the greenhouse where they can cure. Curing the potatoes in a warm, humid place (85-90 degrees with equal humidity) develops the sugars, allows the skins thicken so they don't skin, and helps any cuts to heal over. It takes about 7-14 days for them to cure. [insert sound of foot tapping in impatience!]



We'll have these at market in a couple of weeks.

Kitten Report - Week 5



Oh. So. Cute.

The kittens are developing distinct personalities and are starting to play a lot! They now have names and we know their genders -- Tuxie (the black and white male) and Dusty (the brownish tabby female). And they are getting so big! At this week's weigh-in, Tuxie was a smidge over 2 pounds and Dusty was a bit under 2. Quite a change from their first week.

They now have a bigger crate and have moved into the Cat House under

Detroit's supervision. He wants to speak to the management.



RESCHEDULED! Garlic Workshop is Now 10/22



Due to our Annual Organic Inspection next week, we needed to reschedule our Garlic Workshop. It is now happening on **Sunday, October 22 from 2-5.**

This hands-on workshop will give you the advantage of our 15+ years of experience of growing, tending and harvesting garlic. The registration fee (\$50) includes all instruction, handouts and seed garlic. [Click here for a link to register.](#) **Registration and payment must be received by 10/18.**

Cobblestone Farmers Market Update



Mark your calendar for NEXT Saturday, October 14. We be one of the featured vendors at Cobblestone's Fall Fest! Ray will be spinning the Chile Roaster, cranking out batches of freshly roasted Green Chile and other peppers. A treat for the nose -- and for the tastebuds!

[Cobblestone](#) 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 does it for this week, friends! You've got just THREE more days to enjoy the [Carolina Classic Fair](#) in Winston-Salem. We took a little break and visited on Tuesday -- going to the fair has been a l-o-n-g tradition for Cheryl since she was a little girl. That's how I always celebrated my birthday.



Although we missed the Brown Swiss competition, we still were able to get a little cow love. And we always have to look at all the agriculture exhibits. We got see all the ribbons that our friends won. Harvey & Susan Moser (Moser

Manor) and Ken Vanhoy ([Rail Fence Farm](#)) took home quite a haul! Get out there and enjoy it -- it's supposed to be a beautiful weekend!



Until next week,
Cheryl & Ray

