

Be sure to catch us at Cobblestone tomorrow! We'll be celebrating Fall Fest and spinning our roaster! See what we're bringing below.



Happy Friday, Farm Friends! Happy Friday the 13th!



Did you see how cold it got? BB says she needed an extra fleece! And, of course, she insists that she needs lots of extra food to keep warm as the temperature drops! More sweet potato greens, please.

Brrrr! Monday morning was quite a shock. The weather station at the farmhouse said it was 36 (which was bad enough) but when I went out to wipe the dew off the van windows, I hit pretty heavy frost on the windshield! As I

drove up towards Pilot Mountain, I saw frost in patches along the way. I was NOT expecting this! I think this is the earliest frost we've had here since we moved back in 2009. Our average first frost is around October 25 but for the past several years, it's been in November. I guess that's why it is an average!

But despite these colder temperatures, we are still enjoying sunflowers and zinnias -- and of course, beautifully colored leaves.



Planting, Harvesting, Seeding, Harvesting...

As we prepare the farm for colder weather, we are trying to fill every bit of space in our high tunnels with cool season crops. This week we interplanted kale with our slicer tomatoes in our big tunnel, Ajo. Although we'll be taking the tomatoes out in November, we wanted to use some of the space for overwintered kale.



We're also seeding some other crops for this cooler season, such as arugula. Here's Elise using our pinpoint seeder to get in our next round of arugula. This quick-growing crop is always so popular!



We are also getting in some cover crops. Soon we'll start seeing little shoots of green along Flat Shoals as our newly seeded Winter Rye pops up. Here's Jonny as he uses the broadcast seeder to get that job done.



Our plan is to grow rye over the winter to suppress weeds and control erosion. Then in the Spring, we will mow the rye and plant barley. No, we're not making beer. We want to harvest barley straw to put in our upper pond to control algae next Summer. See how far ahead farmers have to plan?

And yes, the harvests keep on coming! Carrots and green chile were on the pick-list yesterday (along with LOTS more!)



And we are still harvesting okra! Our plants have definitely seen better days -- between the cooler temps and the voracious deer, the plants are a bit thin. Once the sweet potatoes came out, the okra lost its protective fence -- and it shows. But Nature is quite resilient! We were able to harvest over 7 pounds from these little twigs!



REMINDER! Garlic Workshop is Now 10/22



Don't forget, if you want to be part of our ***Growing Great Garlic at Home*** Workshop, you have less than a week to get your registration in. As a reminder, the workshop has been rescheduled to **Sunday, October 22 from 2-5 pm.**

Everyone always raves about this hands-on workshop. It gives you the advantage of our 15+ years of experience of growing, tending and harvesting garlic -- plus it's fun! 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



Tomorrow is **Fall Fest** at Cobblestone! We are excited to be one of the featured vendors as we celebrate one of Fall's favorite veggies -- PEPPERS! (You didn't think I was going to say pumpkin, did you?)

Our famous Chile Roaster will be working hard (along with Ray spinning the basket), cranking out batches of freshly roasted Green Chile and other peppers. We'll be right up by the Information Tent so you can't miss us. But if you don't see us, just follow your nose!



We'll have Green Chile (mild, medium and hot) along with sweet peppers that

can be roasted. What a delicious treat -- and they freeze beautifully.



If you'd like to experience an incredible flavor sensation, try our Aji Dulce Spice peppers. Although they look like scary hot habaneros, they're not! These mildly spicy peppers add an incredible depth of flavor to black beans, eggs and more! Yum! And they roast beautifully.



We'll also have Lunchbox Peppers, Jimmy Nardello Sweet Italian Peppers, Shishitos, Green Bells and more!

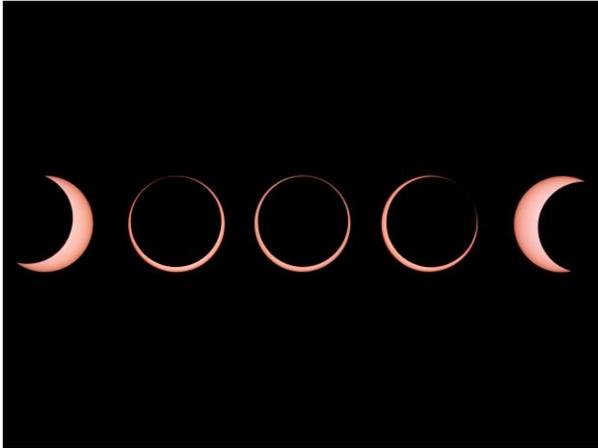
In addition to peppers, we'll have Eggplant, Garlic Powder & Granules, and our Famous Potato Bar. The Bar will be stocked with at least 5 varieties of potatoes -- and you gotta have potatoes for Green Chile Stew!

And breaking news! We will have **Sweet Potatoes!** The first of our 2023 harvest is now fully cured and is ready for eating. We had some for supper last night and boy oh boy, they are delicious! You better make sure to get some of these sweet gems while you can.



[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 the news for this 2nd week of October. Did you know that tomorrow is a [Solar Eclipse](#)? This will be an annular eclipse, meaning that the moon will not completely block the sun, but it will obscure all but a "ring of fire" along the sun's edges. We are not in the direct path of the eclipse but will be able to see the sun obscured at about 50%, if the weather cooperates. The eclipse is supposed to occur around 11:50 a.m.



Mark your calendar for the next [Total Solar Eclipse](#). It will be on Monday, April 8 -- and we are in a better viewing position than we are for tomorrow's annular eclipse. It won't be quite as visibly dark as the one we experienced in 2017 -- but it should still be pretty impressive!



Be kind to your neighbors and let us all pray for peace.

Until next week,

Cheryl & Ray

