

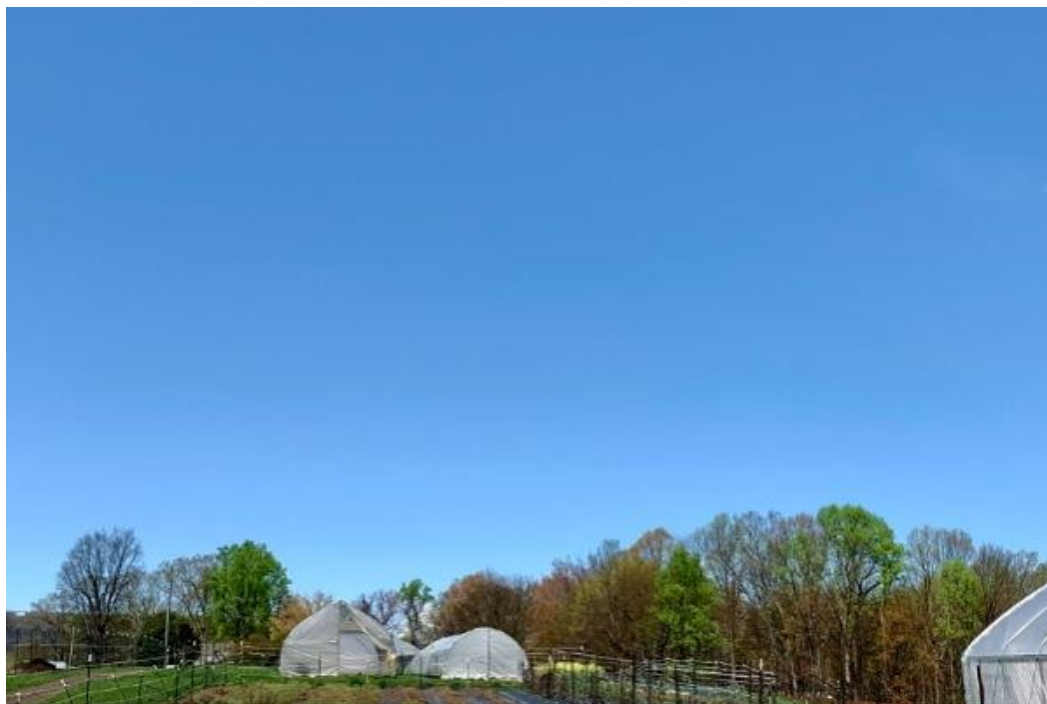
See you at Market on Saturday? We'll be kicking off the new season at Cobblestone Farmers Market and look forward to seeing you there. We're bringing lots of Organic delights including Potatoes, Lettuce, Kale, Collards and Escarole. Plus we've got a special tasty treat prepared for you.... More below!



Happy Friday, Farm Friends! Welcome April!

What a crazy weather week, huh? Is it March or June or January? Not really sure!

Here are just a few scenes of the sky over the course of less than two days:





And we can't forget Wednesday's downpour -- [complete with hail and thunder!](#)

It's been a busy week here at the farm, wrapping up the Spring Plant Sale and prepping for the Summer Sale. Thanks so much to all of you who came out to get your spring garden plants and more! It was our best Spring Sale ever!

We had a wonderful group of folks who came out from Arbor Acres and we got to learn about their amazing community garden plots and some of the cool things they have going on with gardening. A special thanks to Matt McLaughlin, Arbor Acres' Landscaping Manager, for arranging their visit. Matt worked with us several years ago and thought that a trip to the farm would be a popular outing for the garden-minded residents -- they seem to agree!



Better 'Maters? Let Us Help!

We'll have more details on the [Summer Sale](#) next week -- mark your calendar for **April 19-21**. But we did want to let you know about a workshop that is coming up in three weeks. We're offering our popular **Growing Great**

Tomatoes at Home workshop on **Sunday, April 21 from 1:30-3:00**. This was offered for the first time last year, and our participants were so jazzed after attending!

This workshop will include both classroom instruction on growing tomatoes and a tour to a couple of our on-farm plantings. There will even be a hands-on opportunity to learn how to trellis and prune.

The cost of the workshop is \$35 per person and includes your choice of two tomato plants from our plant sale. [You can register for the event here.](#)

Elise Turns Two!



We celebrated Elise's 2nd Plum Granny Farm birthday last week. Of course, Ice cream cake and candles were on the agenda! We appreciate Elise's lively presence here at the farm and her Can-Do Spirit! Thanks for being part of our team, Elise!

Field Walk!

Let's take a quick jaunt through some of the things we've been up to lately, shall we?

We finally tackled the task of getting the raspberries weeded. By delaying the task, it made the job much more tedious and painstaking. The plants had started sprouting so care was needed to not damage them. A reminder to do the work on time.



Clearing beds so that we could get our new plants in the ground was a big priority of the week. Here Brady (you'll meet him later!) is removing last year's bolted mini-broccoli plants to make way for more!

The ginger is now awake! It woke up from dormancy and is sprouting nicely. We're potting up the ginger at an earlier stage this year. This new technique will allow the plants to be larger and suffer less root damage when we plant it out next month.





Let's perk up our pepper crop this year! We added spent coffee grounds to the beds where we'll be planting sweet peppers this week. We get bi-weekly deliveries of coffee grounds from our friends at [Rocky's Coffee and Ice Cream](#) in Danbury. The kind folks from the [Stokes County Arts Council](#) bring us this fragrant gold -- what a treasure! Thanks!

It's Opening Day!

Being a market farmer is a bit like being a baseball player. You live for opening day. The season is new, and the possibilities are endless. You look forward to the sun and the warmth and the crowd. Yep -- sounds about right!

We are excited to kick off the 2024 Cobblestone Farmers Market season on Saturday, April 6!



We've been harvesting and washing our beautiful Certified Organic produce for your culinary pleasure.



We'll have lovely **Lettuce**, **Kale** (lacinato and curly), Escarole, Celery, frost-kissed **Collards**, bunches of Cilantro, **Potatoes**, and Snacking Cucumbers. We'll also have our famous Garlic Powder and Granules along with frozen packs of **Roasted Green Chile**.

In the plant department we'll have **Seed Potatoes**, **Bulb Onion** transplants, **Strawberry** and **Thornless Blackberry** plants along with several perennial **Herbs** (Chocolate Mint, Spearmint, Greek Oregano) and a few varieties of cool season veggies.

Free Tasting!

A special and tasty thing is happening on Saturday -- the Demonstration Tent will be sampling Green Chile Stew which features our roasted mild green chile and potatoes. Tasting hours are from 9-11. Yum! Since the day is supposed to be a bit chilly, that will be such a great warming bite. Please stop by and give it a taste!

Our Purple Tent will be located just to the left of the doors of the white building. [Cobblestone](#) is located in the parking lot at **1007 Marshall Street SW at Salem Avenue**. The hours are from 8:30 until 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.

We look forward to seeing you there!

That's the news for this week, friends! Have you heard?!? The big event for next Monday is the [Total Solar Eclipse](#)! While we aren't in the path for totality, we'll still be at more than 80% obscured. According to [National Eclipse](#), Winston-Salem should experience the eclipse at 3:12 pm. Fingers crossed for clear skies!

Here's Ray and Jonny practicing safe viewing in 2017!



Have a great weekend!

Until next week,
Cheryl & Ray

