

CROP MOB ALERT! Our garlic needs to be harvested and we need a few extra hands! We'll be gathering next Wednesday (6/12) to get the garlic cleaned and in the barn. Deets below!



Happy Friday, Farm Friends! Happy June!



Sometimes things just get away from you.

Like this squash that's almost as big as Detroit! This week has been like that. Maybe because we crammed so much into the past 8 days, our mental circuits have been a bit overloaded. The days are running together more than ever -- perhaps because they are so overfull that they spill into each other. That's what it's feeling like!

Well, at least we took a little break on Monday and had a date -- at the car wash! We know how to live it up, don't we? It was actually a lot of fun, plus we got two clean vehicles out of the deal. Clean inside and out! And when you are

trying to get lots of hay out of the interior, it pays to find a **really** strong vacuum!



The Sweetest Taters

Last Friday, we got the sweet potatoes planted after finishing the fence. We used the mechanical transplanter that we used for potatoes. It did a fabulous job! With the parts that we have on hand, it is even better suited for sweet potato slips than it was for regular potatoes.

Thanks to the equipment, we were able to plant a 200' bed in 15 minutes! It would have taken well over an hour to plant one otherwise. A huge time saver - especially when you are planting 8 beds.

Jonny and Elise handled the planter wheel while Brady and his brother, Holden, watered in the slips. Since Ray had rigged up a drip tube layer in the transplanter, irrigation was already in place as the slips went in the ground. This enabled us to irrigate immediately which is what these little plants must have to begin rooting. It was a very successful morning!



The plants seem to think it was a success as well. They are already forming new leaves and standing up nicely! All 1,700 of them!



Daze of Hay!

After a quick costume change for Jules (the tractor) trading transplanter for hay rake, Ray commenced to [raking and baling](#). We were able to get some picked up on Friday, but the biggest loads were on Saturday. Jonny and Elise gave up their Saturday to get the hay out of the field and into the barns and other buildings. And they did!

Last week was definitely Hay Making Week in Stokes County -- load after load went by as we were out in the field. But the weather was absolutely perfect! As they say, make hay while the sun shines!



And RingBob wasted no time in finding a new place to hit the hay. (sorry!)



And Then There's Garlic...

We knew that sweet potatoes and hay were on the docket -- but garlic was a surprise. While we were weeding the field on Tuesday, Ray realized that a lot of the hardneck varieties had to get out of the ground. Many plants were down to 5-6 good leaves since the other leaves had already senesced.

This is really early, folks! We usually start harvesting these varieties in mid- to late-June. Our hypothesis is that since winter was so mild, the plants' normal processes sped up and accelerated their growth. This was particularly the case with some of the garlic we got from Washington State. But no matter the reason, we needed to get this garlic out right away!

On Wednesday we harvested the Georgian Crystal and some of the Chesnok and Thursday we started on Music. This year we are processing the garlic as we go -- cutting the roots, peeling off the outer layer, sorting it by size and storing it in the barn. While the extra steps take more time now, it will make life so much easier as we move into the season. We'll know how much culinary garlic we'll have to sell as well as how much seed to sell and keep.



Wanna Play With Garlic? Crop Mob Opportunity!

With about 7,000 more bulbs of garlic needing to come out of the ground, we

need some help!



To that end, we are hosting our first Crop Mob of the season to help us get the garlic into the barn and ready for drying. On **Wednesday, June 12 from 9:00 a.m. until 2:00 p.m.** (we hope to finish before 2 p.m.), we need volunteers to help us cut roots, clean garlic, and hang it in the barn so that it can start its 4-week curing process. This is easy and fun work – much of it can be done while sitting in the shade -- we just need more hands to do it!

Plus, volunteers will be treated to lunch! We are limited to 10 helpers (age 12 and older) so sign up quickly! Oh...and no vampires allowed!



If you'd like to be part of this fun effort, please reply to this email or send a message to farm@plumgrannyfarm.com

Cobblestone Farmers Market Update

Guess what you'll find under the Purple Tent this week? **Garlic!**



Yes, it will be your first opportunity to get our famous Plum Granny Farm Organic garlic of the season. This is **Fresh Garlic** which means that it is juicy and has a brighter, crisper flavor than cured (dried) garlic. It's always super popular so make sure you get to market early!

We'll also have more delicious tomatoes -- both **Slicing Tomatoes** and **Tomato Fruit Boxes**. You've been going nuts for these -- and we can't blame you! We're trying to eat tomatoes at EVERY meal!



You'll also find the first of our super-sweet **Carrots** along with **Baby and Perfectly Sized Regular-Summer Squash**, **Swiss Chard**, **Escarole**, and **Garlic Scapes**!

We still have plants! We are coming to the end of our **Everbearing Strawberry Hanging Baskets** so, if you've been thinking about getting one, time is running out! We also have **Blackberry (just a few left!)**, **Raspberry** and **Ginger Plants** to bring fruit and extra flavor to your home!

We look forward to seeing you on Saturday at market! [Cobblestone Farmers Market](#) is open from **8:30-noon every Saturday**. It is located at 1007 Marshall

Street SW (at the intersection of Salem Avenue). Plenty of parking surrounds market but make sure not to block entrances or park on grass or other landscaping. Just look for the Purple Tent when you get into the Market area!

That's this week's news, friends! Did you know that today is [National Donut Day](#)? Yep!



This day goes back to 1938 when The Salvation Army created National Doughnut Day to honor the women who served doughnuts to soldiers in World War I. This day began as a fundraiser for Chicago's Salvation Army. The goal of their 1938 fundraiser was to help the needy during the Great Depression.

Today you'll find special donut offers all over the place -- including this one from our very own [Krispy Kreme](#)!

Enjoy your weekend!

**Until next week,
Cheryl & Ray**



