

Sunday is Fathers Day and we'll have some great Organic goodies at Cobblestone to make Dad proud of your cooking! LOTS of Fresh Garlic, Tomatoes, Garlic Scapes, Carrots and More! See details below.



Happy Friday, Farm Friends!



When the Rose of Sharon starts blooming, you know that Summer is not far behind! Which is true -- next Thursday is the [Summer Solstice](#).

What's also true is that the temps are beginning to climb. The 90s seem to be in the forecast for the ten days. Good thing that we have gotten most of the garlic out of the ground. It's tough work trying to harvest the bulbs out of black landscape fabric when it's 90+ degrees.

Let's Talk Garlic!

Garlic has definitely been on our minds (and hands and clothes and...) for the past week. So far we've harvested 4847 bulbs -- we've got about 2000 more to go. And we've made HUGE progress in getting it cleaned, graded and hung in

the barn. This is a major accomplishment!

Last Thursday, our garlic field looked like this:



This week, it looked like this:



A large part of our garlic success comes from the AMAZING Crop Mob we had on Wednesday! Six phenomenal volunteers shared a major chunk of their day and cleaned lots of garlic. This means SO much to us!



HUGE thanks go to Amy, Brayden, Kelley, Lyn, Michael and Suzi for helping us make enormous progress on this monumental task!



After the Crop Mob cleaned **1,587 bulbs of Music** cleaned and headed back to their less garlicky worlds, Jonny, Elise, Brady and Ray headed over to our friend's barn to hang the garlic.

By hanging the garlic in an airy and shaded environment, it can dry down (cure) nicely. The curing process allows garlic to develop more depth of flavor and richness and also extends storage life. While freshly harvested garlic is a special treat, cured garlic is what most people are familiar with.

The curing process is an important one, especially here in the South. As we know, our humidity can cause things to mold. Moist, warm garlic can be a perfect environment for mold to develop. Hanging the garlic in a well-ventilated and shaded area is essential for good curing. We use both our cow barn at the farmhouse as well as our friend's barn because they meet those criteria. It takes about 4-6 weeks for garlic to cure properly, depending on the variety.

For those of you playing along at home (and we know many of you are!), here's a good test of how well cured the garlic is: roll the neck of a few sample bulbs between the thumb and forefinger. If it feels dry, rather than moist, it's ready. Pam Dawling, author of Sustainable Market Farming, has a [nice blog post about garlic harvest and curing](#).



Yes, it was a mostly garlic week around the farm but we were able to get a few other things done.



Ray got the potatoes hilled for the second time. They are getting big and are starting to bloom!



Hilling potatoes helps control weeds as well as adding more soil to the stem and encourages stem growth (= more potatoes!)



Out with the peas! We got these beds cleared in Lil' Abner for some of our mid-season tomatoes. We have three successions of tomatoes this year so that we can maintain continuous production -- hopefully through Thanksgiving!

Cobblestone Farmers Market Update

Y'all gobbled up our **Fresh Garlic** last week -- so we are bringing TWICE as much on Saturday! We'll have both Music (a hardneck variety) and Lorz Italian (our boldest softneck variety).



As a reminder, **Fresh Garlic** is juicy and has a brighter, crisper flavor than cured (dried) garlic. It's very easy to peel because the clove wrappers are still thick and fleshy. We sold out last week by 10:00 so make sure you get to market early!

We'll also have more delicious tomatoes -- both **Slicing Tomatoes** and **Tomato Fruit Boxes**.



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

We still have plants -- for a little while! 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!

Happy Fathers Day to all the Dads and Father figures out there! Ray and I are so grateful for our fathers. They taught us so much about the value of hard work and perseverance. We miss them so much, but their influence is a constant presence in our lives.

Have a terrific weekend!

Until next week,

Cheryl & Ray

