



Happy Friday, Farm Friends! Happy Fall!



Needed a lil' bit of sunshine today for sure. As (now) Tropical Storm Helene moves through our area, we're getting battered with rain and wind. We tried to batten down the hatches yesterday and take care of most of our market harvest and packing before the rain got really bad.

Ray just returned from a scouting trip across the farm and it seems like everything is okay -- other than some cats that are upset that they can't go outside. Oh, and he found out that his new boots leak -- when water goes over the top!



We hope all is well in your neck of the woods. We know that we're not in the clear yet but

pray that you and yours are doing okay in this storm. Our hearts go out to those in Helene's path that aren't faring well. Farmers with flooded fields, families with their homes destroyed, unhoused folks trying to stay alive... events like these test us but hopefully we can all come together to help our neighbor.

Sweet Tater Goodness!

This week has been confusing for sure! We started off the week harvesting sweet potatoes and ended up with hurricane prep -- that's enough to get your head spinning!

According to the calendar, it was time to get out one of our two varieties of sweet potatoes. Bayou Belle is the earlier maturing variety, and we checked a few samples to confirm they were ready to go. But before we started digging them, we needed to get the vines cut and cleared out of the field.

Ray used the walk-behind tractor with the sickle mower to mow the vines and then used the Cub with disks to cut the thick vines along the edge of the beds. Then the vines needed to be raked off the bed so the tractor could go through to plow up the potatoes. So many steps!



The sickle mower was a great way to cut the long, tough vines. Here's a [video of mowing in action](#).



See that dot at the end of the row? That's Ray raking up vines. Talk about a cardio workout!

Now that the vines are mowed and raked, where do they go? To Cara and Mia, of course!



Now it's digging time. Jonny and Ray got 2 of the 4 Bayou Belle beds harvested. The potatoes are beautiful and huge -- and bountiful!



Once we got the potatoes out of the field, we took them to the greenhouse where they will "cure" in that warm environment for about 10 days to help the sugars develop and the skins to toughen up.



Any guesses on how many pounds so far? Nearly 1,700!! And that's just from TWO beds! Two more Bayou Belle beds to go, plus 4 beds of NC 122. We know the second variety won't be as productive but still, we are pretty sure we're gonna have a lot of sweet potatoes! This is really nice since we had such a disappointing harvest last year. And be patient, we won't have these available at market until October 5!

Tick-Tock. Garlic Class Time!

Time is passing by quickly! If you want to get in on learning how to grow your best garlic ever, you'd better hurry up and register while there's space available! ***Growing Great Garlic at Home***, will be held on **Sunday, October 13**. We focus on giving participants what they need to know about what garlic needs and how it grows. The workshop includes a growing guide, classroom and hands-on instruction, and seed garlic. [Click here](#) to register. Don't delay! The

class is limited to 10 people, and we usually sell out!



Cobblestone Farmers Market Update

Yes, today is yucky but tomorrow looks like a mighty fine Saturday to head to market. And given what's going on, you won't want to miss it!



Yes! Pepper Day! We always get excited about this day because we get to bring our pepper roaster to market and fill the air with the intoxicating aroma of roasting chile peppers. The great folks at Cobblestone did a [little video](#) about us and our involvement in this very special day.

We'll have the full line-up of green chile -- from Medium to Extra Hot along with spicier peppers (Jalapeno, Serrano, Aji Amarillo, Aji Limo, Chinese Five Color and Habanero). We'll also have Sweet Peppers -- Corno di Toro, Picnic and Lipstick Peppers. Freshly Roasted Sweet

Peppers (Pimento and Sweet Italian) and Chile will be available. It's gonna be a **Pepper Party!**



Don't like peppers? Don't worry because we'll have LOTS of other things available for you. We know you LOVED the **Beets** last week and we'll have even MORE on our table Saturday. Delicious Red and Gold Beets are so wonderful roasted up with some onions and garlic -- YUM!

We'll have the last of our popular **Romano Flat Pod Green Beans**. They are also delicious roasted with a bit of olive oil and garlic or are all-stars in soups (think Minestrone). Snap 'em up before they're gone!



Don't forget our amazing **Eggplant and Okra!** Since we pick them on the smaller side, they are always tender and tasty.

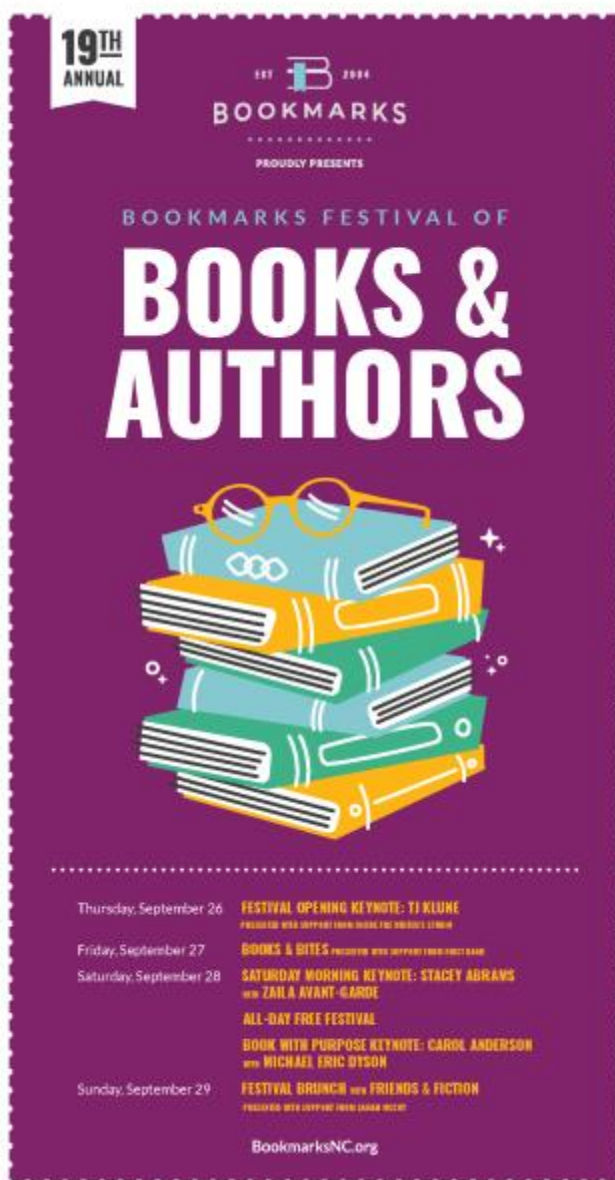


Under the Purple Tent you'll also find lots of **GARLIC** including **Sample Bags** along with some

Tomatoes (it's been a tough week since we've had very little sun).

We look forward to seeing you! [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 -- we are next to the white building!

That's all we've got this week, Friends! Here's an idea! After Cobblestone, head over to the 19th annual [Bookmarks Festival of Books & Authors](#)! It will be a terrific Downtown event celebrating authors and stories from across the world, and a fun street festival atmosphere with food trucks, exhibitors, and activities for all!



The poster is purple with a white scalloped border. At the top left, it says '19TH ANNUAL'. In the center, there is a logo with a stylized 'B' and the text 'EST 2004 BOOKMARKS PROUDLY PRESENTS'. Below that, it says 'BOOKMARKS FESTIVAL OF BOOKS & AUTHORS'. In the middle, there is an illustration of a stack of colorful books (blue, yellow, green) with a pair of glasses on top. At the bottom, there is a schedule of events for Thursday, Friday, Saturday, and Sunday, including keynote speakers and activities. The website 'BookmarksNC.org' is at the very bottom.

19TH ANNUAL

EST 2004
BOOKMARKS
PROUDLY PRESENTS

BOOKMARKS FESTIVAL OF
BOOKS & AUTHORS

Thursday, September 26 **FESTIVAL OPENING KEYNOTE: TJ KLUNE**
PROCEEDS WILL SUPPORT THE LOCAL FOOD BANK

Friday, September 27 **BOOKS & BITES** PROCEEDS WILL SUPPORT THE LOCAL FOOD BANK

Saturday, September 28 **SATURDAY MORNING KEYNOTE: STACEY ABRAMS**
with ZAILA AVANT-GARDE
ALL-DAY FREE FESTIVAL
BOOK WITH PURPOSE KEYNOTE: CAROL ANDERSON
with MICHAEL ERIC DYSON

Sunday, September 29 **FESTIVAL BRUNCH** with FRIENDS & FICTION
PROCEEDS WILL SUPPORT THE LOCAL FOOD BANK

BookmarksNC.org

And to keep you rarin' to go for all your new-found books, Sunday is [National Coffee Day!](#) And if you run out of caffeine-powered energy, Tuesday is [International Coffee Day!](#) I'll raise a cuppa joe to that!

Have a great Weekend!
Until next week,
Cheryl & Ray

