

It's PINK season! Baby Ginger! We'll have a nice supply of this under our tent, along with LOTS of Sweet Potatoes at Cobblestone this week! You'll also find Fennel, Pac Choi, Celery, Snacking Cucumbers, Garlic, Peppers and MORE! Check out the details below.



Happy Friday, Farm Friends!



Jack Frost has been reading the calendar. He seemed to be aware that October 15 is the average first frost. And although he was a couple days late, it's still an average, right?

Our Thursday morning frost encounter was very mild. It was primarily in some lower lying areas or on our neighbor's roof (we call that our frost meter!). I think ol' Jack was just sending a shot across the bow to remind us that Winter is coming. We got the memo. But now we can settle back into warmer days and nighttime temps in the upper 40s. I'll take a reprieve from winter, how about you?

Preppin' for Garlic!

Now that the weather is cooling and the sweet potatoes are harvested, our next big crop is garlic. October 15 also marks the time to start planting garlic. You want to give it enough time to set some good strong roots, but you don't want to plant so early as to have extensive top growth going into winter.

Over the past few weeks, Ray has been preparing the field where we'll plant our 2025 garlic crop. We haven't grown garlic in this field in a very long time and it was in a Winter Rye cover crop last year and we kept it fallow this summer. He disced in the plant residue to incorporate that good organic matter.

Since we are now sold on growing garlic in landscape fabric for weed control, we will be installing that before we plant. To save time, we are moving the landscape fabric from this year's garlic field -- it's the right size and the holes are already burned.

Getting the fabric off the field is a bit of an endeavor. Thankfully only the outermost beds are attached with sod staples and the inner beds are held down with rock bags. This worked really well this year, so that's what we'll do in the new field.

Getting last year's field cleared has been a one-man show. Jonny has developed a technique of getting the fabric out of the field, hosed off, and folded-up so that we can move it to its new location. Here's Jonny and his Superman cape of landscape fabric!



Before we place the fabric, we'll be sanitizing it with [Sanidate](#) to make sure that we aren't moving any diseases along with the fabric.

After we get the field set, it will be time to crack garlic and start planting!! Our goal is to get it done by the end of the month -- that would be a new Plum Granny record!

More Garlic Fun!

Last Sunday we had an awesome time with attendees at our *Growing Great Garlic at Home* workshop! They learned about the steps of growing garlic along with potential trip hazards such as diseases and pests.

The favorite part of the class is getting to plant garlic in one of our Demo beds. Nothing beats hands-on learning: prepping the bed, cracking garlic and planting. And then the really fun part -- christening the bed with the wrappers!



Oh, and Dusty wanted to let you know that she helped Ray lay out the string to mark the rows. She's so helpful!



Cobblestone Farmers Market Update

It's the season that so many of you have been asking about: **Baby Ginger!** We snuck some in at market last week and we'll have lots more tomorrow. We don't have a huge crop this year but should have it for a few more weeks. It's looking really nice!

For those of you anxiously asking about Turmeric, you need to wait about 4-5 more weeks. October is just too early to harvest turmeric. Turmeric is still pale, with less flavor and,

importantly, it has less health curcumins. But by Thanksgiving we'll harvest the good, sweet red-orange stuff. Patience, grasshopper!



We'll also have a couple more NEW items this week: beautiful **Pac Choi** and **Fennel**. These cooler weather treats are perfect additions to your Fall meals.



Sweet Potatoes will also be in abundance this week. More of the yummy Bayou Belles that are so good for savory dishes. Here's a great recipe for a farm favorite: [Sweet Potato Enchilada Casserole](#). It's super easy and so filling and delicious. Slices of sweet potatoes stand in for corn tortillas -- sounds strange but it's really good!

We'll also have **Snacking Cucumbers**, **Okra**, **Celery**, and lots of **Garlic** including the popular **Garlic Sampler Bags**. We'll have a few **Slicer Tomatoes** and tiny bit of **Eggplant**.

Don't forget the **Peppers** -- from Sweet to Spicy! We'll have the full line-up of **Green Chile** -- from MILD (new) 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, Jimmy Nardello, and Lipstick Peppers. **Ready-to-Go Fire-Roasted Sweet Peppers (Pimento and Sweet Italian) and Green Chile will also be available.**

Don't forget, ALL of our produce is Certified Organic, and we are the only Organic vendor at Cobblestone.

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 the news for this week, Friends!

Don't forget: **Early Voting** started yesterday and runs through Saturday, November 2. Find your Early Voting polling place [here](#).



And after voting early (and going to Cobblestone!), head on up to the [Horne Creek Living Historical Farm](#) in Pinnacle for their Cornshucking Frolic! This sounds like a really good time! Enjoy demonstrations and activities that are sure to please every member of the family from young to old. Head back to the good ol' days for a few hours!



HORNE CREEK LIVING HISTORICAL FARM
31ST CORNSHUCKING FROLIC! SATURDAY OCTOBER 19 10AM-5PM

DEMONSTRATIONS, FOOD, MUSIC ACTIVITIES FOR ALL AGES!

CORN SHUCKING, SHELLING & GRINDING
HERITAGE CRAFT DEMONSTRATIONS
CROSSCUT SAWING
CIDER, APPLE BUTTER & SORGHUM SYRUP DEMONSTRATIONS
BLUEGRASS, TRADITIONAL, AND GOSPEL MUSIC

ADMISSION FEES:
ADULTS & CHILDREN OVER 12: \$8.00 CHILDREN 6 - 12: \$5.00 CHILDREN 5 & UNDER: FREE

THE EVENT WILL BE CANCELED IN CASE OF HEAVY RAIN.
OUTSIDE FOOD, ALCOHOL PROHIBITED.
NO PETS, SERVICE ANIMALS ONLY.

**308 HORNE CREEK FARM ROAD
PINNACLE, N.C.**

TO REACH THE SITE, TAKE THE PINNACLE EXIT OFF U.S. 52, FOLLOW THE BLACK AND GOLD STATE HISTORIC SITE SIGNS. FOR FURTHER INFORMATION, CALL: (336) 325-2298

HORNE CREEK LIVING HISTORICAL FARM

THE EVENT IS SPONSORED BY THE NORTH CAROLINA LIVING HISTORICAL FARM COMMITTEE, INC. A 501(C)(3) NON-PROFIT ORGANIZATION. ALL PROCEEDS GO TO THE PRESERVATION OF HISTORIC SITES AND CULTURAL HERITAGE.

Have a great Weekend!
Until next week,

Cheryl & Ray

