

An array of seasonal treats awaits you this week! Lots of crunchy orange Carrots, versatile and creamy Sweet Potatoes, bright and fresh Baby Ginger, aromatic and earthy Fennel, and sweet and crisp Snow Peas are ready to make your meal planning a breeze. More details below!



Happy Friday, Farm Friends!



Despite the calendar telling us that we are rapidly approaching winter, it's hard to believe. Temps in the upper 70s and low 80s don't really feel like November -- even in North Carolina! And this fog!

These [Mexican Sunflowers \(*tithonia*\)](#) emerged in September and started blooming late last month -- and they are huge! The plants are about 4' tall and are covered with large flowers. They are volunteers from last year -- because we never got around to planting any this year! What a beautiful gift!

Garlic On Our Minds

It's been Garlic Week here at Plum Granny Farm. The week that it HAD to get cracked, sorted and planted. Done.

And it did!

Lots of garlic was cracked and sorted earlier in the week. Breaking the bulbs into cloves can take some doing -- especially with some of our hardneck varieties. Music and Georgian Crystal are especially tightly wrapped -- which is good for storage but makes it more challenging to break the cloves apart for planting.

We've seen all kinds of tricks and tips over the years -- including this "[easy peasy one-hand smash](#)" approach. Nope. We were hopeful and tried it, but this method doesn't work for our garlic! We just have to carefully break them apart with our hands -- you don't want to use knives or scissors or other objects that will damage the clove or the seed plate. It just takes some time. And strong fingers.



After the cloves were sorted for size and quality, and counted, they were ready to go in the field. Our garlic is planted one clove at a time by hand. Large garlic farms (and some smaller ones as well) [use specialized machinery to get the job done](#). It's fascinating, for sure -- but we're not that much into mechanical planting so we do it the old-fashioned way. Even when we grew over 30,000 bulbs!



5,873! That's this year's magic number of cloves in the ground! Jonny and Ray got them all planted in ideal conditions -- great soil, great weather. What a wonderful change from the past couple of years of muddy soil and rainy, cold days. Hallelujah!

We've still got a bit more to plant for Spring Garlic (early garlic scallions) but for our Main Season, full-size crop -- it's DONE! And it's the earliest we've ever gotten it in the ground! Hooray!



And of course there was the ceremonial Christening of the Field!



Head West, Young Garlic!

A couple of weeks ago, some of our seed garlic headed out to South Dakota to see how life is out there. Although most of our garlic goes to growers in our region, we wanted to help our former employee, Elise, with an idea she had for her students.

Elise moved back home to South Dakota this summer and she is now teaching at a private Catholic School in Porcupine, SD. She is teaching science and math to 1st-4th graders at this school that incorporates innovative environments and focuses on Lakota culture and community.



Being a true farmer at heart, when Elise found an abandoned garden at the school, she knew she had to plant something there. Since winter was approaching, she wanted to start with garlic. Great idea!

So, we shipped a couple of boxes of Elephant (huge cloves the kiddos would love!), Music and Georgian Crystal. The kids had a great time breaking up the cloves and asking all kinds of questions like, "what's garlic?"



They finally got a chance to plant the Elephant this week after the weather cleared a bit. They really wanted to plant those jumbo cloves first!



Here's hoping that their garlic crop is fabulous -- giving them the opportunity to watch something growing over the cold winter but also learning about a new plant and food. And it's cool there's a lil' bit of Plum Granny Farm in South Dakota.

Cobblestone Farmers Market Update

We're ticking down to our last THREE markets of the season! But don't despair -- we've got LOTS of wonderful veggies heading your way!

We'll have lots more of our terrific fall **Carrots** with their beautiful tops. Don't know what to do with those tops? Here's a great recipe for [Carrot Top Pesto](#) -- this has always been a favorite of *PlumFresh* members at our potlucks.



We only had a few of our crispy and sweet **Snow Peas** last week -- but this week there will be more! These are so wonderful in a stir-fry or simply steamed (if they don't get eaten raw!).



We've still got oodles of our delicious **Sweet Potatoes!** We'll have the rich and caramel-y NC-122 and the sweet and creamy Bayou Belle. Here's a [link](#) with some great ideas for sweet potatoes -- it's never too early to start planning your Thanksgiving feast!



Lots more **Baby Ginger** again this week -- some lovely hands of this delicacy await you. If Baby Ginger is new to you, it is a fresher, brighter version of ginger. It is an awesome ingredient in SO many dishes -- and we also have a handout for caring for it once it's in your kitchen plus

some great recipes. BTW, Ginger freezes beautifully!



We'll also have **Fennel, Snacking Cucumbers, Celery, Pac Choi** and **Garlic** including the popular **Garlic Sampler Bags**.

Don't forget the **Peppers** -- from Sweet to Spicy! This week we've got **Shishito Peppers** ready to quickly pan-sear for a delicious appetizer. The full line-up of **Green Chile** -- from MILD to Extra Hot plus the spicier peppers (Jalapeno, Serrano, Aji Amarillo, Aji Limo, Chinese Five Color and Habanero) also will be on tap. We'll also have **Sweet Peppers** -- Corno di Toro and Picnic 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 all we've got for you this week, Friends!



We pay tribute on Monday to all who have served our country both at times of war and times of peace. And many made the ultimate sacrifice for our country and our democracy. This

sacrifice should not be taken lightly nor ignored. [Veterans Day](#) is an important time to remember and connect.

So, let's take a moment to reflect on the veterans and the wars and the lives lost. Not just for our soldiers but soldiers across the globe who are fighting for their way of life or at the behest of a tyrant who controls them. It does feel that peace is becoming less possible -- but we need to remember that it is possible if we hold our policymakers and leaders accountable.

Let us all pray for peace.

Be kind to your neighbors.

Until next week,

Cheryl & Ray

