

**Crunch Time Is Here! Time to make sure you've got the veggies to make your Thanksgiving meals a success! We can help. TWO opportunities to get the goods -- Saturday at Cobblestone and Tuesday at the Farm. Check out the details below!**



Happy Friday, Farm Friends!



Yesterday



Today

Jack Frost was a little more serious this time. He hit us hard. We've been scrambling this week to harvest our warm season crops before the anticipated freeze and that was a wise decision. Plus, it's good that we've got toasty high tunnels to help us eke out a few more tomatoes and

sweet peppers for you!



As this cold front was moving in, it brought with it some very heavy sustained winds (25-35 MPH+) on Wednesday night. On Thursday, we found the landscape fabric that was supposed to be covering the garlic field tossed around as if it were a feather.



The good news is that since so much of the garlic has sprouted, it was easier to put the fabric in the right place. Jonny and Ray were able to knock out the task relatively quickly -- Ray feared that it would take hours and hours to get it done.



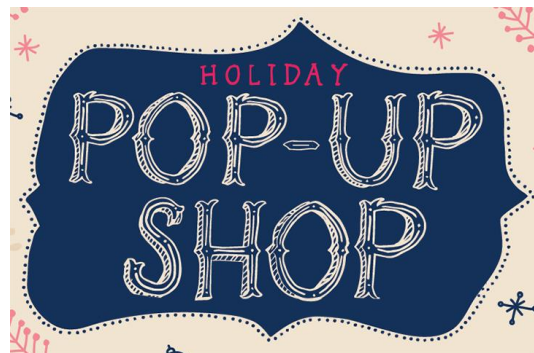
### **Building Happy Hips!**

Cheryl got a good review from her OrthoCarolina team this week and is continuing to prioritize healing (with LOTS of encouragement from Ray). Three daily exercise sessions and weekly PT appointments are helping. This week we decided to try going for a walk on a nice smooth paved parking lot -- that went well. And it felt SO good! One step at a time, right?





### Thanksgiving Market Opportunities!



You have **TWO** opportunities to get our delicious Organic produce for your Thanksgiving feasts! The first one will be on **Saturday, November 23** at Cobblestone Farmers Market from 8:30-noon. The second will be a **Pop-Up Market here at the Farm on Tuesday, November 26** from 2:30-5 pm! We'll have pretty much the same selection at both markets.

This will be your **LAST** chance to stock up on our goodies so plan ahead! Many of our crops store extremely well -- Sweet Potatoes, Garlic and Garlic Powders/Granules, Baby Ginger and of course our Fire Roasted Peppers and Chile. Here's a peek of what you'll find....

The **Greens** have arrived! The colder weather is the happy place for the Greens Department. Kale, Collards and Pac Choi revel in the cool temps and are less bothered by those pesky cabbage looper moths. We'll have 3 varieties of **Kale** (Curly, Lacinato/Dino, and White Russian), 2 varieties of **Collards** (heirloom Alabama Blue and Georgia-type Top Bunch) and big, beautiful heads of **Pac Choi**.

For those of you who have been patiently waiting...the **Garlic Powder and Granules** are back!



Our dehydrator and grinder have been working hard to make sure that we have these for the Holidays! We'll have three varieties of garlic (Chesnok Red, Lorz Italian and Music). We'll also have **Ginger Powder and Granules** available for your holiday cooking needs.

Bulbs of **Garlic** will also be available. We'll have small bulbs along with the last of our full-sized bulbs and Sampler Bags. Lots of garlicky goodness to help you through your amped up cooking needs!



Oodles of other veggies will be available as well: the last of the amazing **Fennel**, lots more fall **Carrots** with their beautiful tops along with **Celery**, **Eggplant**, a few **Tomatoes** and a good supply of **Snacking Cucumbers**.



**Baby Ginger** is a key ingredient for your Holiday cooking and baking. Make sure you pick up our recipe sheet -- and check out the Ginger Candy recipe. Wouldn't that be perfect to offer to your guests after a heavy Thanksgiving feast? And for a savory option, here's a recipe for [Pickled Ginger](#) from Puna Organics, one of our past suppliers for ginger seed.

And you've gotta have **Sweet Potatoes** -- the veggie star of the Thanksgiving Show! [The New](#)



[York Times](#) just published a terrific article on how incredibly healthy this veggie is -- maybe not all the butter, sugar and marshmallows though!

We are loaded with our two varieties -- the rich and caramel-y NC-122 and the sweet and creamy Bayou Belle. With potatoes this good, it's easy to make them the Star!



And Pepper Season just keeps on going at Plum Granny Farm despite the freeze. Although we harvested the last of our field-grown hot and chile peppers this week, we still have Sweet Peppers in the high tunnel. They are wondering what all the fuss about frost is.



We'll have a good supply of **Sweet Peppers** along with 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).

Make sure to pick up a few bags of **Ready-to-Go Fire-Roasted Sweet Peppers (Pimento and Sweet Italian) and Green Chile will also be available.** As one customer put it, "these peppers make me look like a really good cook!"

Don't forget that 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!

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That's this week's news for you, Friends!



Hard to believe but it's time again for [Mitchell's Nursery and Greenhouse](#) Annual Poinsettia Display and Voting. They just celebrated their 45th anniversary and opened up their new 18,500 square foot greenhouse!

Mitchell's invites visitors to experience the **2024 Poinsettia Trials, November 18-December 6, 2024**. Featuring **over 80 varieties of poinsettias grown onsite**, Mitchell's is one of only a handful of test sites nationwide for new poinsettia breeds. Each variety will be clearly labeled, and guests are encouraged to vote for their favorites, playing a role in shaping the future of poinsettia offerings. This is always one of our favorite ways to kick off the Holiday Season and to experience a cavalcade of color!



**Be kind to your neighbors.**  
Until next week,  
*Cheryl & Ray*



