

We're back to "normal" around here this week. The plant sale is behind us and we're focused on our Saturday Farm Market. New this week: Baby Ginger! Plus, we've got lots of other fresh, organic goodies for you. Hours are from 9-11 at the Tobacco Barn here at the Farm. Details below.



Happy Friday, Farm Friends!



Hello! This sunny, smiling blanket flower seems right at home in one of our barrels by the greenhouse. And it should feel at home -- blanket flowers or [gaillardia](#) are native to North Carolina. They are short-lived perennials that put on a show from spring through fall. And -- bonus! -- they are drought tolerant. Especially important right now. It's hard to believe after all the rain we had earlier in the summer, but it is so dry!

Have you ever seen Blanket Flowers on the beach? It is always a treat to see them on our trips to the Outer Banks. The Beach Blanket Flower ([Gailardia Pulchella](#))

are prolific on the barrier islands and will grow in the soft sand along beach walkways. They are now thoroughly naturalized from North Carolina to Florida, with North Carolina being its northern limit.

Hay Day! Hay Day!

Our fall hay crop is just about complete. We've got a few more fields to mow but the biggies are done. Fall hay is usually pretty thin. A hot, dry summer doesn't lend itself to thick grass production. Well, that wasn't this year!

All the rain earlier this summer produced hay that would rival any spring cutting. This stuff was thick! And there was a LOT of it! Well, Cara and Mia and BB aren't complaining - their mouths are too full to talk. And -- shhh-- don't tell them, but we even shared some with our friend Rebecca for her donkeys, goats and sheep.





Sweet Taters Galore!

This week we also almost finished the 2025 sweet potato harvest. Although it hasn't been a record-breaker like last year, it's been pretty respectable. And besides, we only planted about half as much as last year!

Jonny and Ray have harvested 2 of our 3 varieties: Bayou Belle and Bellevue. The 3rd variety, NC122, needs more time to size up and we may harvest next week or the next.



The Bellevue is definitely the size and weight champ -- 535 pounds for 2 beds compared to Bayou Belle's 503 pounds in 3 beds. Since it's a new variety to us, we look forward to giving it a taste once it cures. It's supposed to be very sweet -- it relies less on sucrose for flavor and actually has more fructose (a very sweet sugar). They are

currently curing in the greenhouse and the Bayou Belle will make its debut at markets next week!

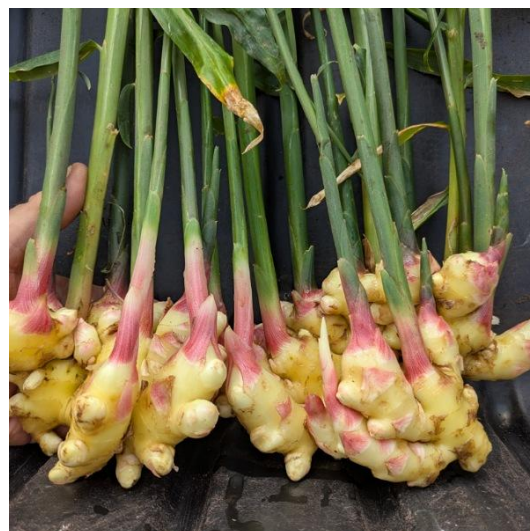
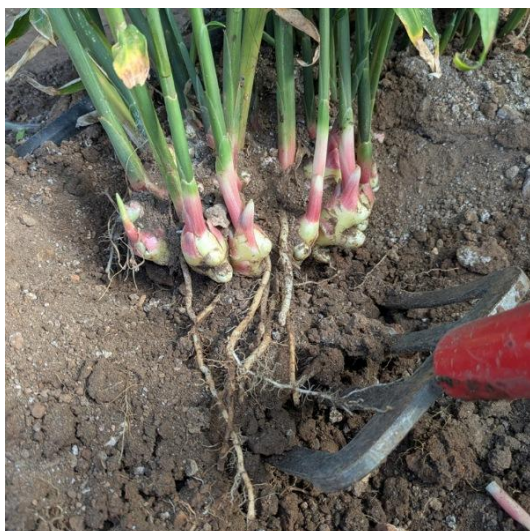
We're Seeing Pink! It's Baby Ginger Time!

We're not just harvesting **Orange** things -- we're going for **Pink**, too!

Our Baby Ginger harvest has begun and things are looking very good! Of the few plants we've dug, the rhizomes are large and broad. So exciting! This is the first time we've devoted an entire high tunnel to ginger, and it looks like it worked. This set up enabled us to manage the crop better by making it easier to do things like fertigation and cooling the plants with misters.

In the photo below, Ray harvested 1 plant. All of the rhizomes pictured on the right are from this one plant! The others will probably size up more as we continue to harvest a few plants at a time over the next 6-8 weeks.

Baby Ginger will be available at our Farm Market this Saturday and at Cobblestone next Saturday.



Saturday Farm Market Update

We'll be back to the "usual" programming for our regular **On-Farm Market from 9-11**. And, we'll be back at the Tobacco Barn.

We've got so much goodness for you this week, we can hardly stand it! That terrific **Baby Ginger** will be on our tables along with care instructions and lots of yummy recipes.

We'll also have our famous **Snacking Cucumbers** and **New This Week** -- we'll have larger cucumbers for pickling along with a recipe for Cheryl's Daddy's Bread and Butter Pickles! We'll have samples of these amazing crispy delights.



Tender young **Yellow Squash** along with lots of **Okra**, and lots of Sweet Pepper options will be on the tables. Plus we have delicious Organic **Eggplant**, Aji Dulce Spice Peppers, Garlic, Elephant Garlic, Shishitos, Green Tomatoes (plus a terrific salsa recipe) and MORE!

Don't forget all of the roasted peppers! From Sweet to Hot -- we've got the Fire-Roasted faves to make your meal perfection. Our new **Fire-Roasted Picnic Peppers** have been a HUGE hit! They are super sweet and have a nice caramelized flavor. YUM! The peppers are vacuum-packed, frozen and ready to go. We also have **Fire-Roasted Corno di Toro Sweet Peppers** along with **Roasted Sweet Pimento Peppers along with a variety of Green Chile and Poblano options**. There's some good eating ahead, for sure!

And, of course, everything we grow is Certified Organic.

Mark Your Calendar! We'll be at Cobblestone Farmers Market NEXT Saturday (9/27) for Pepper Day! Ray will be roastin' up a storm. More details in next week's newsletter. We'll also have our on-farm market here at the Farm!

That's all we've got for this week, friends. Another beautiful weekend ahead -- make the most of it!

There are several events happening in Stokes County this weekend -- check out the beauty of our country roads and breathtaking scenery! The 10th Annual [Francisco Farmfest](#) returns Saturday, September 20th from 9am to 3pm. Admission is free and

you'll enjoy live music, great food, a tractor parade and tractor show, and lots of vendors. Get a glimpse into the past of northern Stokes County's agricultural history.

Across the County, check out the [Walnut Cove FallFest](#). Lots of food, vendors, The Foam Pit (!), inflatables and more await in downtown Walnut Cove. This festival is open from 2-7 pm.

It's that time of year folks! Fall officially begins on Monday, September 22 at 2:19 pm. No more False Fall - now it's real!



Have a great weekend!

**Until next week,
Cheryl & Ray**

