

A Sunny Saturday is in the forecast! We'll be here for you at our Farm Market from 9-11. Lots of Sweet Potatoes, Baby Ginger, Snacking Cucumbers, Squash and more await you at the Tobacco Barn. Details below.



Happy Friday, Farm Friends! Welcome October!



Although Autumn officially arrived nearly 2 weeks ago, the Fall Feels have now entered the chat! The cooler temps this week are making it feel much more fall-like. We dipped into the upper 40s this morning, so jackets are becoming the norm. Even Jonny had a sweatshirt on this morning! Yikes!

This time of year, you'll see these little white flowers all around our farm. They are the [Hairy White Oldfield Aster](#) -- also known as the Frost Aster. This perennial is native to North Carolina, and it attracts butterflies, bees and other pollinators.

Sweet Taters: Part 3

While we (and you!) are happily devouring the sweet potatoes we harvested a few weeks ago, the final bed of this crop has been bulking up and is now ready to harvest. These are NC-122, a variety that was developed by NC State University

several years ago.



This variety is a very popular one with customers. It has an excellent, rich, sweet flavor reminiscent of caramel but with a firmer texture. The problem for us growers is that it tends to be small and elongated -- not what most folks want in a sweet potato!



So, we're trying it again and seeing if leaving it in the field longer can help bulk it up. Our test dig seems to bear that out -- but we've been fooled by tests before. The proof will be in the final harvest -- we'll soon see!



Plant, Plant, Plant!

We've been busy getting fall plants planted -- we're a tad late but you can only get done what you can get done, right? Chard, lettuce, mini-broccoli, cabbage, kale, spinach and arugula are some of the plants that have moved from the Pavilion to the field this week -- that's progress!



Here's Jonny planting Napa and cone-head cabbage along Plum Granny Lane.



Gotta make sure the deer don't enjoy the cabbage buffet!

Tick Tock -- Don't Miss Out. Grow Great Garlic!

Just a few days left to register for our popular workshop, **Growing Great Garlic at Home**. This class will be held on **Sunday, October 12 from 2-5.**

We focus on giving participants a foundation of what garlic needs to thrive 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!



Pepper Day a Great Success!

Thanks to everyone who braved the rain and came out for fire-roasted Peppers at Cobblestone last week. We appreciate your support!

Super-Volunteers Kelley, Jack, and Suzi helped make this day much more successful -- and fun! Thanks so very much for all your help, friends. Here's Jack talking with our dear friend, Tom Mullen -- with these two around, there's always something to laugh

about!



Saturday Farm Market Update

Unlike last Saturday, the forecast for tomorrow is for a beautiful clear, cool fall day! I'll take it!

We've got lots of Organic ingredients to make your warming soup or stew a crowd pleaser. Sweet Potatoes, Baby Ginger, Potatoes are all terrific ingredients for soup weather.





Maybe [Ratatouille](#) is more your style. We can help you with that as well. You'll find Sweet Peppers, Garlic, Summer Squash and Eggplant piled high on our tables -- you've come to the right place!

And there's EVEN more! We'll also have our famous **Snacking Cucumbers, Pickling Cucumbers**, lots of **Okra (baby and regular-size)**, along with Frozen Roasted Sweet Peppers and Green Chile.

Of course, everything we grow is Certified Organic.

Our Farm Market is located here at the farm (1041 Flat Shoals Road) at the Tobacco Barn across from the farmhouse. Our hours are **Saturday from 9-11**.

That's all we've got for you this week, friends. Lots of things going on in the Triad to keep us busy. Here's one that always makes our list: [The Carolina Classic Fair](#). The fair opens today and runs through October 12. While we're not much for the midway, we are big fans of all the animal and veggie entries (surprised?). Check it out and you might bump into some of your favorite farmers!



Have a great weekend!

Until next week,
Cheryl & Ray

