



Veggies on Wheels



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"Veggies on Wheels" (edited by Wolfgang W.) generally appears around the beginning of every month.

Dear Pfenning's Food Box Community,

Happy Labour Day!

One might think it strange for a holiday to be called "Labour Day." No different in some other countries, incidentally. For example, in France, Italy, Germany, Spain, China and India there is a Labour Day holiday, albeit celebrated on May 1st, unlike we and the U.S. who celebrate this day on the first Monday of September. Interestingly, this was decided way back in the late 19th century – initially by U.S. President Grover Cleveland, with Canada following suit soon after – to provide a holiday that was distinct from the International Workers' Day of May 1st which was associated with socialist and communist movements.



After this intriguing, yet – for us – inconsequential bit of political history trivia, we are happy to see us heading towards the culmination of our astounding growing season. This summer has been remarkable – continuously sunny and warm, a bit dry at times, yet offering enough rain when needed.

[Melon](#), [Sweet Corn](#) and [Squash](#) season is in full swing, and [Local Potatoes](#) have been starting to come in. We are now rapidly heading for the root veggie season, some of which are already here, such as Vernon's [Carrots](#), [Beets](#), [Kohlrabi](#), [Parsnips](#) and [Rutabagas](#). We can even already offer great local [Garlic](#) and [Onions](#). If we missed mentioning items such as [Green Beans](#) and [Cabbage](#) – not to forget our local [Fruit](#) –, don't despair! Even if we are only highlighting some of our most recent arrivals, you can always find everything that is now seasonally and locally available in our [Catalogue](#).

[Bruce-Huron Produce Auction](#)

During our annual camping visit with our Hack farm family over in Bruce County, we had the opportunity to learn about and visit the [Bruce-Huron Produce Auction](#). The auction – a smaller version of the one we have up in Elmira – began in 2011 and is just north of Lucknow (733 Kairshea Ave, Holyrood). It is owned and operated by members of the local farming community, many of whom are Old Order Mennonites who have been settling in the region for quite some time. The auction provides an outlet for local farmers' production of seasonal fruit and diverse produce. By working together to offer their produce in one place, the growers have very successfully been attracting retailers, restaurateurs and wholesalers to come and purchase their wares. Auctions are held Mondays, Wednesdays and Fridays at 3 p.m. from May through October, if you should be in the area. Almut and I both were very impressed by the well-organized and lively event, and we think it's a good opportunity to get a feel for this budding Mennonite community in Bruce County.



Backwood Preserves



While camping on the Hack Farm, we occasionally visited the quaint town of Kincardine for a stroll on the beach, down Lovers' Lane, or along the main stretch with all its alluring little shops, cafés and restaurants. To stock up on veggies we went to the [Commonplace Store](#), which supports “as-local-as-possible farmers, gardeners, herbalists, foragers, gatherers, bakers, millers, roasters, butchers, canners, preservers, florists, artists and entrepreneurs.” That is where we stumbled over a locally-produced **Ketchup** and **Relish** – both hard to come by these days in our country. Upon further investigation, it turned out that these products came from a Mennonite farmer – Noah – who lives right by the B-H Produce Auction and helps run it. Both the [Ketchup](#)

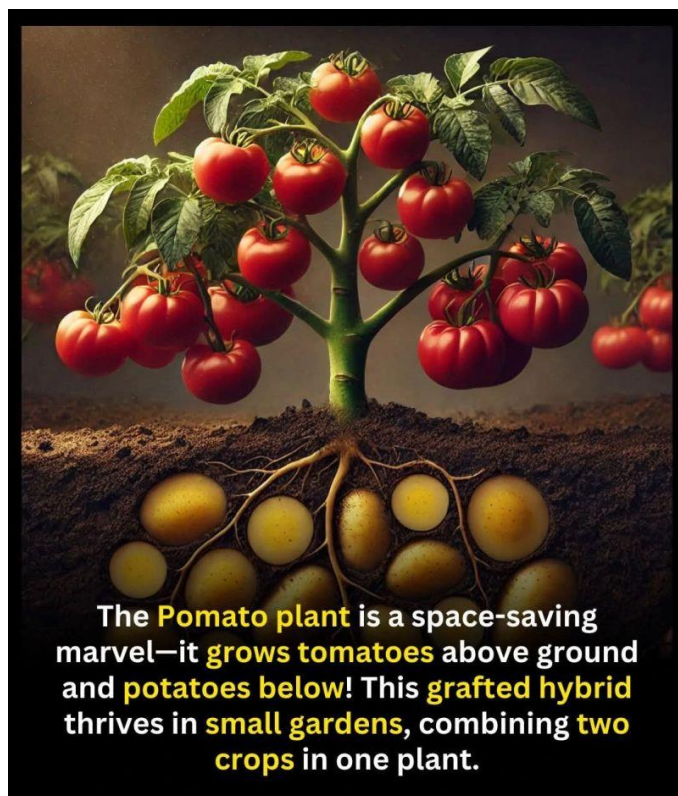


and the [Zucchini Relish](#) – although not organic – are genuinely and lovingly homemade off-grid and are absolutely delicious! Almut, who happens to be very

fond of ketchup and has been lamenting its scarcity when it comes to organic or even high-quality production, very much enjoyed its tastiness and flavour. Needless to say, we paid Noah a visit and purchased a quantity of both items to offer our customers at the [Store](#). Give them a try – and let us know if you find them just as pleasing.

Tomato, Pomato... What's going on?

We didn't specifically mention them, but [Tomatoes](#) – [regular Tomatoes](#), [Orange Grape Tomatoes](#), [Mixed Grape Tomatoes](#) – are in full swing as well. **Pomato**? It might appear as a typo, or a play with words, or is it actually a thing? Yes, the [Pomato Plant](#) is a real thing, likely one of the most fascinating garden innovations and a real-life hybrid. It's a grafted plant that produces both tomatoes and potatoes on the same plant. In grafting, the stem of a tomato plant is joined to the rootstock of a potato plant. Since both belong to the nightshade family, they're compatible and can grow together naturally. The result is a compact, space-saving marvel that produces two different crops from one plant. The tomato grows above ground, while the potatoes grow in the soil, below ground. The Pomato, which has been gaining popularity across Europe and Asia for its novelty and efficiency, is perfect for small gardens, balconies, and urban farming setups where space is limited and creativity is called for. It's a brilliant solution for anyone who wants to maximize yield with minimal soil space – and who loves tomatoes and potatoes, of course.



The **Pomato plant** is a space-saving marvel—it **grows tomatoes** above ground and **potatoes** below! This **grafted hybrid** thrives in **small gardens**, combining **two crops** in one plant.

If you are intrigued by the **Pomato** and your gardening instincts are piqued, you can find more information, also on the grafting procedure, if you do a [search](#).

Interested in THANKSGIVING TURKEYS? Let us know asap! Pre-order only (there won't be any extras). Prices are the same as last year.

Happy Labour Day, and a happy transition to fall,

Wolfgang, Almut, Aurélie, Barnhild and all of us at Pfenning's Organic & More