



Shareholder Newsletter June 3, 2015 Vol. 16, No. 1

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Recipes from previous years are available on the Recipes section of our website— there are lots with Chinese cabbage, garlic tops, and all the greens. Try the Crustless Quiche or Fried Rice throughout the season; They're both delicious and adaptable. Please send us your favorite vegetable recipes to share!

Fabulous Cilantro Pesto

from foodnetwork.com

- 1 (16 ounce) package farfalle pasta
- 1 bunch fresh cilantro
- 5 cloves garlic, or 5 garlic tops, minced
- 1 tablespoon white wine vinegar
- 1/4 cup grated Parmesan cheese
- 1/2 teaspoon cayenne pepper
- 1/2 cup walnuts or pecans
- salt to taste
- 1/2 cup olive oil

Bring a large pot of salted water to a boil. Add the pasta, and return water to a boil. Cook pasta for 8 to 10 minutes, or until al dente; drain well.

In an electric food processor or blender, blend cilantro, garlic, vinegar, Parmesan cheese, cayenne pepper, nuts, and salt. Add 1/4 cup of the olive oil, and blend the pesto. Add more olive oil until the pesto reaches your desired consistency.

Pour pesto in a small saucepan and warm over low heat, stirring constantly, until pesto begins to simmer. Pour over cooked pasta and toss.

Farm Notes: *Welcome to the 2015 CSA season!*

Enjoy your (mostly leafy) first share. All greens have been rinsed to preserve freshness, but should be re-washed before serving. The best way to perk up any slightly wilted greens (if you happen to be a later arrival at your pickup spot) is to fill a clean basin with cold water and soak the greens in the water for a few minutes. Then dry them with a clean towel and store them, wrapped in a cloth or paper towel inside a plastic bag, in the refrigerator.

This spring has been a good one for staying on our planting schedule. It has been dry in recent weeks, until yesterday's rain. Everything is growing well in the field, and we're pleased to have our first squash already starting to come in, on the early side this year.

Sarah and Reuben (pictured below harvesting squash) are back with our crew this season! Sarah is our first third-year intern, and we are glad to have her helping to train the newcomers this year, as she continues to learn more aspects of farming. Reuben is in his second year here, and is learning to do more jobs, especially tractor work, while helping the crew learn to work well together. We have another great crew! You'll meet them in future newsletters and on the farm.



The field of peas in the picture (Right) that are making Rachel so happy are not the delicious Oregon Giant Sugar Pod peas in your share. They are a cover crop of Austrian Winter peas, sown along with wheat last fall. We harvested some pea shoots from this crop for market, but now they're tilled into the ground, fertilizing a field that will be planted with our late tomatoes in about 2 weeks. Planting cover crops is one way we build the soil for future crops and keep the many beneficial insects that help our farm supplied with the food and habitat they need to survive and thrive.

