



### Shareholder Newsletter June 30, 2015 Vol. 16, No. 3

Rachel Bynum & Eric Plaksin,

53 Waterpenny Lane, Sperryville, VA 22740

(540) 987-8567 e-mail: [waterpennycsa@gmail.com](mailto:waterpennycsa@gmail.com)

Website: [www.waterpennyfarm.com](http://www.waterpennyfarm.com)

#### Farm Notes:

- A glimpse of red can be seen in our tomatoes (see photo below)! The warm June we've had, combined with recent rain, has everything growing quickly. The tomatoes have been strung mostly on time, and the plants are loaded with green tomatoes and looking great! We hope to have enough good ones for the shares in 1-2 weeks.
- We are pulling garlic to start curing in our barn this week. The crop is looking great.
- Enjoy the excellent squash, cucumbers, and onions!



I've been using the "Fresh Greens Dip" recipe from the recipes section of our website a lot lately— It's a great way to use any bunch of greens, and can be used as a spread as well. Here's another (very cheesy) dip recipe recently sent our way that might come in handy for the holiday weekend.

Here's a note from an Arlington shareholder: "On a whim, I minced the Lemon Basil over fresh-cut watermelon, strawberries and blueberries - loved it! It adds a fresh lemony twist to the fruit. I put my lemon basil in a cup of water as suggested and it's still growing on. I also sautéed the chard and garlic tops (both chopped up) together in butter with a pinch of salt. We like to use the larger leaves of the lettuce heads as a substitute for tortillas or buns."

### Warm Swiss Chard Parmesan Dip

From BettyCrocker.com

This baked super cheesy Swiss chard dip recipe is an easy appetizer - perfect for entertaining.

#### Ingredients

- 1 large bunch Swiss chard (about 1 lb)
- 1 tablespoon olive oil
- 1 medium onion, finely chopped (1/2 cup)
- 2 cloves garlic, finely chopped (*or scapes*)
- 1/4 cup water
- 1 package (8 oz) cream cheese, softened
- 1 container (5.2 oz) garlic-and-herbs spreadable cheese, softened
- 1 log (4 oz) chèvre (goat) cheese with herbs, softened
- 1/2 cup sour cream
- 1/2 cup mayonnaise
- 2 cups shredded Parmesan cheese (8 oz)
- 1/2 teaspoon salt
- 1/4 teaspoon pepper
- Pita chips or crackers, if desired

#### Directions

- 1) Heat oven to 350°F. Spray 11x7-inch (2-quart) glass baking dish with oil. Remove stems and ribs of Swiss chard; chop. Coarsely chop leaves; set aside.
- 2) In 12-inch nonstick skillet, heat oil over medium heat. Cook onion in oil 5 minutes, stirring frequently, until tender. Add garlic; cook 30 seconds or until lightly browned. Stir in chopped Swiss chard stems and ribs; cook 2 minutes. Add water. Cover; cook 5 minutes, stirring occasionally, until chard begins to soften. Add chopped Swiss chard leaves. Cover; cook 4 to 6 minutes longer or until leaves are wilted and tender. Drain well.
- 3) In large bowl, mix cream cheese, garlic-and-herbs cheese, goat cheese, sour cream, mayonnaise, 1 1/2 cups of the Parmesan cheese, the salt and pepper until smooth. Gently stir in Swiss chard mixture. Spoon into baking dish. Sprinkle with remaining 1/2 cup Parmesan cheese.
- 4) Bake uncovered 25 to 30 minutes or until bubbly. Serve warm with pita chips.