



**Shareholder Newsletter July 8, 2009 Vol. 10, #3**  
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**Farm Notes:**

The Red Norland potatoes in your share are from one of our best potato fields ever. We're not sure just why— maybe a combination of raised beds, rain early, and dryness before we started digging them. We had some for dinner just chopped and boiled with lots of butter and parsley— very tasty! We grow a small amount of potatoes compared to other summer crops—digging them is time consuming, and we've had variable yields with them— so enjoy them while they're here.

Cucumbers are coming in— we grow 3 kinds— thin-skinned, sweet, sometimes long burpless, short striped picklers, and dark green slicers. The burpless and picklers are our favorites, but don't last as well as the thicker-skinned slicers, which can be saved until later in the week. There are some great cucumber salad recipes on our website.

Enjoy the fresh sweet onions and garlic in your share. Use fresh for great flavor without the sharpness of their dried counterparts. Both will cure at room temperature hanging in a well ventilated place and will store for months.



Above, Daniel feeds the chickens. They're very excited for some of the organic grain that we feed them twice daily. To the right, notice a water tank on wheels behind one of the moveable coops. We can fill it and have it in the field, and this tank is also connected to a gutter on the chicken house and collects a good amount of water when it rains. It keeps us from having to run hoses to the chickens, and will allow us to have the chickens—with all their fertilizing and bug-eating goodness— in more of our fields this season.

**Meet an Intern...**

Tyler (Boo) was one of our first interns to arrive on the farm. His humor, hard work, and willingness to learn make him great to have around, and helped to set a nice tone for this season.

Hello, I am Waterpenny Farm intern Tyler Holtzman (a.k.a. Boo). I hail from the fertile soils of Lancaster County, PA, and moved to Virginia 9 years ago to study German and Geography at Mary Washington College in Fredericksburg. Before coming to Waterpenny, my partner, Miranda, and I ran a guesthouse in the small Franconian town of Bad Windsheim, Germany. Our love for good food, gardening and the outdoors brought us to Waterpenny Farm and Rappahannock County. I feel very fortunate to be learning sustainable farming from such knowledgeable and patient teachers as Eric and Rachel.

When not tending to vegetables and chickens I can be found bobbing among the waterpennies in my kayak, hiking through the woods, listening to Percy Sledge, watching movies, eating, drinking and sleeping.

I look forward to meeting you on the farm.



**Tomato Staking and Stringing** has been a main job on the farm this week. We stake all of our heirloom and cherry tomatoes to make them easier to pick and to keep the more tender fruits off the ground. After years of inefficient tomato stringing, we now know how to do it. With the use of a piece of twine, we can attach the box of string around our waist (modeled below right by Holly), leaving hands free. Then we are able to catch the tomato plants in the string and wind the strings around the t-posts we pound in every 6 feet along the rows (see Holly and Miranda below).

About an acre of our tomatoes, totaling 900 stakes, will have been pounded in and strung on the farm by the end of next week. Boo (above) has just come back from pounding in some of the last stakes of the season.

