

# Towne's Harvest Garden

& Community Supported Agriculture Program

## *Annual Report*

2014



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**For more information about Towne's Harvest, please visit:**

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## Executive Summary

**Towne's Harvest Garden (THG)** is a project that was initiated by the MSU Friends of Local Foods Student Organization. Friends of Local Foods was formed in the fall of 2006 to bring a diverse group of students and faculty together to raise awareness about local foods and to encourage sustainable lifestyles on campus and in the community. Since that first year of production, Towne's Harvest has become a cornerstone of the Sustainable Food & Bioenergy Systems Bachelor's Degree Program. Additionally, Towne's Harvest operates as a Community Supported Farm, distributing produce to CSA members, patrons of the MSU campus farm stand, MSU students, and residents of nearby rural communities via the Community Food Truck. The mission of Towne's Harvest is to be a source of locally, sustainably, and educationally grown food for the campus and members of the surrounding community.

Towne's Harvest Garden completed its 8<sup>th</sup> production season in 2014. Many characteristics remained the same, but several notable changes also occurred. This year two roles were replaced, the practicum instructor and the marketing manager. These roles were filled by Mac Burgess and Kara Landolfi, respectively.

Additionally, several market alterations were made. We offered a Student Summer CSA Share at a discounted price, provided a CSA Convenience Option delivered to the MSU campus, lengthened the time for our Student Produce Deal, added a new location for the Community Food Truck (MSU Family and Graduate Housing), and increased the number of Garden Starter Packages sold to the community. This year we also opted to discontinue our enrolled participation in SNAP. We developed a plan to honor SNAP benefits, without charging the SNAP participant's EBT card. In the past the service costs were not offset by SNAP usage. Even with our plan in place, no customers requested to use SNAP benefits.

Direct costs this year added up to **\$11,356.08** (excluding salaries) and our total income was **\$29,134.43**.



## Our Story

Towne's Harvest Garden was envisioned and initiated by Friends of Local Foods, a student organization at Montana State University. In 2006, with the help of faculty, FLF produced vegetables on 2 acres of land at MSU's Horticulture Farm. A partnership with the Gallatin Valley Food Bank enabled the success of the garden. Over the years, THG has increased in size (now 3 acres), structures (2 hoop houses and 1 heated greenhouse), partners, direct participants, associated staff, agricultural output, monetary revenue, and market expansion.

2014 marked our 8<sup>th</sup> growing season at THG. A student-led effort has become integral to the Sustainable Food and Bioenergy Systems degree program at MSU. These SFBS students (10-25/season) enroll in a summer-long practicum at THG to learn the basics of vegetable production and marketing. Additionally, THG has become incorporated into other programs, such as the Montana Dietetic Internship and an MSU Culinary Marketing course. Our markets now include a ~50 person Community Supported Agriculture (CSA) program, a farm stand located on the MSU campus, the Community Food Truck supplying low-access populations with discounted produce, and wholesale markets.

Over the years we have worked closely with Montana State University, the Sustainable Food and Bioenergy Systems degree program, the Department of Health and Human Development, the College of Agriculture (the Department of Land Resources and Environmental Sciences and the Department of Plant Sciences and Plant Pathology), the Horticulture Farm, the Gallatin Valley Food Bank, AARP, and many more.

We have found that Towne's Harvest Garden has been extremely valuable to many people and organizations over the years. Some of our most basic, highlighted attributes can boil down to these benefits that THG plays an active role:

- Educational tool
- Demonstration of sustainable agriculture and local food systems
- Interdisciplinary collaboration
- Student recruitment
- Campus and community outreach



## Mission, Vision & Values

**Towne's Harvest Garden Mission:** *To offer interdisciplinary education opportunities, be an outdoor classroom for SFBS, and a source of locally, sustainably, and educationally grown food for the campus and members of the surrounding community.*

**The Towne's Harvest Vision:**

- + That Towne's Harvest will be a valuable and permanent part of MSU that is enthusiastically supported by the administration.
- + That Towne's is interdisciplinary center of education for any MSU department and is integrated into MSU as a classroom, research laboratory, and source of good food for the campus community.
- + That Towne's inspires students from diverse backgrounds to become involved in sustainable food production and consumption.
- + That Towne's continues to diversify crop production to include a large variety of vegetables, fruits, and animals.
- + That Towne's strengthens community food security in Bozeman and the surrounding area, increasing access to fresh nutritious produce for all.
- + That Friends of Local Foods remains a strong and active supporting student organization.
- + That Towne's continue to address all aspects of sustainability including ecology, economic viability, and social justice.



## Organization & Schedule

Involved	Role	Responsibilities
Alison Harmon	HHD	Supervises Marketing & MDI
Bill Dyer	PSPP	Supervises Production
Bruce Maxwell	LRES	Oversees research
Carmen Byker	HHD	Oversees research
Patrick Hatfield	ANRS	Oversees research
David Baumbauer	COA	Hort Farm Manager
Mac Burgess	PSPP	Practicum Instructor
Chaz Holt	Production Manager	Production
Kara Landolfi	Marketing Manager	Markets and CSA
Janet Gamble	HHD	Culinary Marketing Instructor
Lindsay Ganong	MDI	MDI Supervisor
Practicum Students	SFBS	Field work, market assistance
Culinary Marketing Students		Field work, market assistance, President's Lunch
MDI Interns		Field work, market assistance
Gal Valley Food Bank		Community Food Truck partner

Daily Events	Monday	Tuesday	Wednesday	Thursday	Friday	Weekend
Morning	Chores	Chores	Chores	Chores	Chores	Chores
Work Shift	8am-noon Student field work	8am-noon Student field work	8am-noon Student field work	8am-noon Student field work	12-3pm Friday Lunch Class	
Market		1-5pm Community Food Truck	4-7pm CSA Distribution	3-6pm Campus Farm Stand	11:30-12:45pm Student Produce Deal	
Evening	Chores	Chores	Chores	Chores	Chores	Chores

This schedule represents an average week during the summer when all markets were operating. Daily and weekly schedules varied throughout the season.





## Harvest Data

+ 21,270 pounds of produce harvested

52+ plant varieties

2.4 acres in production

0.5 acre in cover crop

3 high tunnels

+ 270 dozen eggs collected



## Income and Expense Summary

This year Towne's Harvest Garden participated in a Community Supported Agriculture program, a farm stand on the Montana State University campus (Campus Farm Stand), a reduce-priced, low-access market (Community Food Truck), produce offerings for students (Student Produce), u-pick opportunities, and wholesale transactions.

<b>2014 THG Income Summary</b>	<b>Total Sales</b>
Community Supported Agriculture	\$22,380.56
Campus Farm Stand	\$3,488.12
Community Food Truck	\$830.09
Student Produce	\$228.43
Wholesale	\$2,197.23
Donations	\$10.00
<b>TOTAL 2014 Income</b>	<b>\$29,134.43</b>

<b>2014 THG Expenses</b>	<b>Amounts</b>
Administration	\$1,645.08
Capitol Investment	\$778.88
Community Food Truck	\$410.09
Equipment Repairs/Fuel	\$922.53
Facility Rental	\$968.76
Marketing	\$2,732.82
Production Supplies	\$3,897.92
<b>Total Expenses</b>	<b>\$11,356.08</b>

\*Managerial salaries not included

## Community Supported Agriculture

Our Community Supported Agriculture (CSA) program consisted of several parts this year. CSA Shares included:

- Garden Starter Package
- Spring Greens Share
- Full Season Share
- Full Season Convenience Option\*
- Summer Share
- Student Summer Share\*
- Summer Share Convenience Option\*



- + Shares were made available for purchase via PayPal or direct mail at the beginning of March. Information was available on <http://townesharvest.montana.edu>. Advertisements were conducted through email, Facebook, flyers hung up on campus, public service announcements (PSAs) on the local college radio station KGLT, and word of mouth.
- + Our CSA distributions were at the THG barn. The Marketing Manager and two students would arrange the distribution as a market style, with produce set out on tables, with signs labeling the crop and the quantity allocated to each share. Each week the distribution was on Wednesdays from 4-7pm.  
  
\*The Convenience Options were a new addition this season. These shares were delivered to campus on Thursdays between 3-6pm for an additional fee. For the first seven weeks shares were delivered to members' offices. For the remaining 13 weeks, members came to the Campus Farm Stand to pick up their share.  
  
\*Also new this year, we offered a student priced summer CSA share. This was an \$85 discount for college students interested in joining our farm for the season, receiving the same share as other Summer CSA Share members.
- + Each week an email was sent to all members as a reminder for the CSA distribution. Included in the email was a weekly newsletter supplying recent information, names of produce provided, and recipe ideas.

- + **Garden Starter Package (\$55)**
  - o ~60 organic vegetable and herb plant starts – distributed June 1st
  - o 21 packages purchased (limited to 20)
  
- + **Spring Greens CSA Share (\$150; \$25 value/week)**
  - o 6 weeks CSA pickup on farm (May 21-October 8)
  - o Beginning of Full Season CSA Share
  - o 25 Shares (limited to 25)
    - 3 Spring Greens Shares only
    - 19 Full Season Shares (Spring and Summer Share combo)
    - 3 Full Season Shares - Convenience Option
  
- + **Summer CSA Share (\$385; \$27.50 value/week)**
  - o 14 week CSA pickup on farm (July 9-October 8)
  - o End of Full Season CSA Share
  - o 47 Shares (limited to 65)
    - 19 Summer Shares only (1 free for fundraiser prize)
    - 2 Summer Shares – Convenience Option (\$415)
    - 19 **Full Season Shares** (\$525 - Spring and Summer Share)
    - 3 **Full Season Shares – Convenience Option** (\$565)
    - 4 **Student Summer Shares** (\$300 – reduced price for students)



Share Option	Price	Shares	Duration	Total Sales
Garden Starter Package	\$55.00	21	~60 starts	\$1,126.50
Spring Greens	\$150.00	25	6 weeks	\$436.05
Summer Share only	\$385.00	19	14 weeks	\$6,701.54
Summer Share Convenience Option	\$415.00	2	14 weeks	\$805.32
Summer Student Share	\$300.00	4	14 weeks	\$1,164.00
Full Season	\$525.00	19	20 weeks	\$10,266.11
Full Season Convenience Option	\$565.00	3	20 weeks	\$1,606.09
Sales at Distribution	\$274.95			\$274.95
<b>Total Sales</b>				<b>\$22,380.56</b>

## Campus Farm Stand

The Campus Farm Stand (CFS) was our second longest enduring market, after our CSA program. For 13 weeks, the Marketing manager and two students would set up a tent and tables with décor and produce just south of MSU's Student Union Building (SUB) on Thursdays from 3-6pm. Signs with arrows were placed on street corners directing traffic to the stand. Additionally, advertisements for the CFS were conducted through PSAs on KGLT, submissions to several online and print event calendars, flyers hung up around campus, emails, and word of mouth.



\*As a requirement of MSU's NUTR221 Basic Human Nutrition course, ~400 students were assigned to visit the CFS to ask any question about THG or local produce. This drew a large number of students' attention to the presence of an on-campus farm stand.

\*Tried this year was a weekly deal (The \$10 Take), which was an assortment of abundant produce purchased together for \$10, providing a \$1-2 discount. This idea was an attempt to promote customers to purchase a larger quantity of produce at one time. Approximately 20 of these offerings were sold during the summer.

Campus Farm Stand Stats	
Number of Markets	13
High Market Sales	\$353.50
Low Market Sales	\$77.90
Average Market Sales	\$268.31
<b>Total Sales</b>	<b>\$3,488.12</b>

## Community Food Truck

This was the Community Food Truck's (CFT) third operating season (excluding its pilot season). The AARP grant that initially supported the project expired. Thus, as the initial year without external funding, it was crucial to determine the project's sustainability. Partnership with the Gallatin Valley Food Bank allowed for the use of the vehicle and vehicle maintenance. A gift from donors paid for a portion of staff time to distribute food through the CFT.

The CFT traveled to four locations including Belgrade (Clarkin Park in front of Lee and Dad's Grocery), Gallatin Gateway (Community Center parking lot), MSU Family & Graduate Housing (North of the SOB barn), and Three Forks (Library parking lot). Each Tuesday from July 22-September 23 the CFT set up a market display at two locations. From 1-2pm the location rotated among Gallatin Gateway, MSU Family & Graduate Housing, and Three Forks. Each week from 3-5pm the CFT set up in Belgrade.

Produce was priced and sold at half the price marketed at our Campus Farm Stand. Additional partnership with the WIC office led to 23% (\$190) of our sales made using \$5 WIC Farmers' Market Nutrition Program vouchers.

Community Food Truck Stats	
Number of Locations	4
Days Operated	10
Number of Markets	19
High Market Sales	\$92.75
Low Market Sales	\$9.75
Average Market Sales	\$43.69
<b>Total Sales</b>	<b>\$830.09</b>
Community Food Truck Expenses	\$410.09



## Student Produce Deal

We renamed the former Student CSA "Student Produce Deal" this summer due to the addition of our Student Summer CSA share. The Student Produce Deal was a weekly produce offering that was purchased at each offering, rather than in advance. This year, two choices, \$5 and \$10 options were available. The \$5 option consisted of more perishable items, whereas the \$10 consisted of the \$5 produce along with items that were of higher value or less perishable. The cost was about half market price.

The Student Produce Deal was offered on Fridays at the farm from 11:30am-12:45. Produce was set up on tables with signs stating the amount of each item designated to each option. Approximately 35 shares were sold.

Student Produce Deal Stats	
Number of Offerings	7
High Sales	\$72.67
Low Sales	\$4.86
Average Sales	\$32.63
<b>Total Sales</b>	<b>\$228.43</b>



# Wholesale Summary

Wholesale	Amount
Culinary Marketing Course	\$231.00
Market Day Foods	\$242.50
Montana Dietetic Internship	\$517.75
MSU Dining	\$530.00
Other	\$209.00
Rocky Creek	\$159.00
THG Fruit Plants	\$144.23
U-Pick Sales	\$163.75
<b>Total Sales</b>	<b>\$2,197.23</b>





## President's Luncheon

The **15 students** in MSU's SFBS 445R/541 Culinary Marketing Farm to Table course catered our President's Lunch at the end of July. Students utilized produce they helped harvest from THG, for a seasonally inspired menu. Approximately 70 individuals attended the luncheon. The lunch was served buffet style, and held in the grove at THG.



## THG Practicum

The SFBS 296 Practicum had **20 practicum students** in 2014. Six were Chinese foreign exchange students, with the remaining 14 students enrolled at MSU in the SFBS program. Students were split into two groups, with shifts from 8am-noon on Monday and Wednesday, or 8am-noon on Tuesday and Thursday. All students attended a Friday session from noon-3pm, which included lunch prepared by students and the practicum instructor.

The Friday lunch provided a chance for students to share their experiences from the week. Coordinated lessons and guest speakers were also scheduled to provide more academic lessons for the whole group. Topic examples included: native pollinators, honey bee production, soil science, grain production, and farm startup experiences.

Additionally, students signed up for "chores" a few times during the summer, and were responsible for tending to the laying hens and watering the hoop houses in the morning, afternoon, and evening.

Practicum students were also responsible for assisting the Marketing Manager at markets including CSA distribution, the Campus Farm Stand, the Student Produce Deal, and the Community Food Truck.

This year, students worked on the creation of an earth oven and introducing the concept of a food forest at the farm.

<http://townesharvestfoodforest.weebly.com/about.html>



# Montana Dietetic Internship

The Montana Dietetic Internship has a Sustainable Food System concentration. At the beginning of the internship, **18 interns** each have a two-week rotation at Towne's Harvest Garden, learning the intricacies within our local food system, along with basic vegetable production and harvesting skills, produce handling, marketing, and distribution of THG produce. Additionally, interns cooked lunch for their group every day using produce they harvested from THG. Three, two-week rotations of six interns were seen at THG. Each rotation took produce to cook with, preserve, and prepare a larger meal for extended faculty and staff to expand on their experience and knowledge they took from THG.

## MDI Farm-To-Table Lunch

**MENU:**

- ROASTED WINTER SQUASH SALAD W/GOAT CHEESE
- ORZO CONFETTI SALAD
- GREEN TOMATO FRIES W/SPICY YOGURT SAUCE
- PURPLE POTATO KALE & KIELBASA SOUP
- CARAMELIZED ONION BREAD W/BEET PESTO
- BEET CAKE W/YOGURT FROSTING & CANDIED BEETS





### *Autumn's Communal Harvest*

The MDI Equinox Meal 2014

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**Curried Pumpkin Soup with Pear Chutney Apple Melt**  
 Local, organic pumpkin with sweet notes of fall spices in a warm curry, coconut infused soup. A play on traditional grilled cheese but with a flare of fall with fresh, regional apples and spiced pear chutney.

**Spicy Black Bean & Spaghetti Squash Medley**  
 Caramelized spaghetti squash mixed with black beans, red onions, jalapeno pepper, fresh lime juice, and garnished with cilantro.

**Herbed Parmesan Fries with Dipping Sauces**  
 Baked fries coated with parsley, parmesan, garlic and ginger. Served with garlic aioli, wasabi mustard and curry ketchup.


**Autumn Roasted Beet and Kale Salad**  
 Colorful beets, marinated and roasted, tossed with thinly sliced kale and Montana grown farro. Drizzled with an apple cider vinaigrette and topped with crunchily toasted winter squash seeds.

**Zucchini Goat Cheese Wraps**  
 Roasted zucchini flavored in lemon zested oil delicately wrapped around savory herbs and creamy homemade goat cheese.

**Pumpkin Ice Cream**  
 A scoop of house-churned pumpkin ice cream atop an acorn squash ring. Served with cinnamon salted caramel drizzle and candied corn.

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\*Please note: The vast majority of food items on this menu were sourced from Towne's Harvest Garden, MSU's certified organic farm, producers within the Gallatin Valley, or the state of Montana.




**Farm to Table**

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**LUNCH**

Sponsored by Towne's Harvest Garden



**MENU**

**Stacked Vegetable Salad**


**Oven Baked Fries with Curry Sauce**

**African Peanut Soup with Barley**

**Fresh & Spicy Lentil Burger**

**bed of greens, topped with pickled kohlrabi and spicy "beetziki" sauce**

**Lemon Basil Gelato**



## Recognition

Towne's Harvest Garden received national recognition in 2014 as an exemplary outreach and engagement project from the Association of Public and Land-grant Universities. Links to articles written about THG are listed below.

### MSU's Towne's Harvest Garden receives national recognition

<http://msuexponent.com/news/2014/11/19/msus-townes-harvest-garden-receives-national-recognition/>

### **MSU's Towne's Harvest Garden receives recognition for outreach, engagement**

<http://www.montana.edu/news/15163/msu-s-towne-s-harvest-garden-receives-recognition-for-outreach-engagement>

### **MSU's Towne's Harvest Garden receives national recognition**

<http://www.montana.edu/news/12660/msu-s-towne-s-harvest-garden-receives-national-recognition>

### **MSU Towne's Harvest Garden wins national award for service and learning**

[http://www.bozemandailychronicle.com/news/education/msu-towne-s-harvest-garden-wins-national-award-for-service/article\\_5744e406-66dc-11e4-8f9e-674b996ff376.html](http://www.bozemandailychronicle.com/news/education/msu-towne-s-harvest-garden-wins-national-award-for-service/article_5744e406-66dc-11e4-8f9e-674b996ff376.html)

### Farm stand brings local food to campus

<http://msuexponent.com/2014/09/10/sustainability-students-campus-farm-stand/>

### **Towne's Harvest Garden Community Agriculture and Beyond**

[http://bozemanmagazine.com/articles/2014/08/01/23735\\_townes\\_harvest\\_garden%20](http://bozemanmagazine.com/articles/2014/08/01/23735_townes_harvest_garden%20)

## Research

### Peer Reviewed Publications & Conference Presentations

- + Malone K., Harmon A., Dyer W., Maxwell B., & Perillo C. (2013) Development and evaluation of an introductory course in sustainable food & bioenergy systems. *Journal of Agriculture, Food Systems, and Community Development*. Feb 2014 (1): 1-13. <http://dx.doi.org/10.5304/jafscd.2014.042.002> Available at: <http://www.agdevjournal.com/volume-4-issue-2/412-intro-course-sfbs.html?catid=155%3Aopen-call-papers>. Published on-line February 8, 2014.
- + Jordan N, Grossman J, Lawrence P, Harmon A, Dyer W, Maxwell B, Cadieux KV, Galt R, Rojas A, Byker C, Ahmed S, Bass T, Kebreas E, Singh V, Michaels T, Tzenis C. (2014). New curricula for undergraduate food-systems education: A sustainable agriculture education perspective. *NACTA Journal*. 2014;58(4):302-310.
- + Harmon, A.H. Community supported agriculture: A conceptual model of health implications. (2014) *Austin Journal of Nutrition and Food Sciences*. 2014;4(2):1-9. Available on-line at: <http://www.austinpublishinggroup.com/nutrition-food-sciences/fulltext/ajnfs-v2-id1024.php>
- + Harmon, A.H., Dyer, W., Maxwell B., Burgess M., Landolfi, K., (2014). *Towne's Harvest Practicum at Montana State University: The Added Value of Field-Based Learning on a Campus Farm*. Oral Presentation for the North American Colleges and Teachers of Agriculture (NACTA) annual meetings, Bozeman, MT. June 25, 2014.
- + Certain P., Burgess M., Dyer W., Harmon A.H., Holt C. (2014). *Building Perennial Legacies on Student Farms*. Oral Presentation for the North American Colleges and Teachers of Agriculture (NACTA) annual meetings, Bozeman, MT. June 25, 2014.
- + Fox, M. Harmon, A.H. Miles, M.P., Byker C. (2014). *A Comparison of Freshly Harvested Organic Lettuce and Conventionally Grown Bagged Lettuce as Assessed by Blood Sugar Levels and Insulin Requirements of Type 1 and Type 2 Diabetic Subjects*. Poster Presentation for the Montana Academy of Nutrition and Dietetics Food and Nutrition Conference and Exhibition. Billings, MT. May 28, 2014. Awarded 2<sup>nd</sup> Place in poster competition.

## Research cont.

### Additional Research at Towne's Harvest Garden

- + Casey Delphia, PhD. Entomology research assessing the effects of native flowering plants potential to draw in or create habitat for native pollinator species on vegetable crop yields.
- + Sean McKenzie, M.S. candidate. Studying the comparisons between mowing or grazing cover crops and the relationships to beetle populations, soil temperature, soil moisture, weed diversities, weed densities.
- + Charles Holt, M.S. candidate. Studying the comparisons between mowing or grazing cover crops and the relationships between weed densities to multiple species of vegetable crops and their marketable yield.
- + Tony Hartsorn, PhD. Soil research looking at carbon emissions, timing and volume, from different compost mixtures incorporated into the soils; introductory soils lab class uses THG for observing soil attributes in the valley such as type, depth, and structure.
- + Mac Burgess, PhD. Season extension research on the effects of plastic mulch and row cover on musk melon yield, quality and water use. Research on the effects of cover crops and crop rotation on soil quality. Research on quinoa variety trials and planting dates.
- + Greg Johnson, PhD. Studied livestock/veterinary entomology.



## Activities, Tours & Events

At the beginning of the Practicum, all students and main THG staff participated in a team building activity including a ropes course. The exercises aided in the group's overall rapport for the summer. Additionally, everyone broke into groups and prepared lunch items to share. This activity has been planned to continue in the future to help introduce students at the beginning of the season.

Scheduled tours were held throughout the summer to any group or individual. For example, tours were provided at the annual President's Luncheon, for the "Little Explorers" preschool group, and additional MSU stakeholders and potential donors.

At the start of the Fall Semester, the Friends of Local Foods student club hosted a Welcome Back Hoedown at the farm. An estimated 75 people came to the potluck with live music performed by students in the SFBS program.

Towne's Harvest  
 WELCOME BACK  
 Hoedown  
 Presented By Sustainable Food and Bioenergy Systems & Friends of Local Foods  
 Music by Hollowtops  
 September 17<sup>th</sup> @ Towne's Harvest Garden 7pm  
 This event is a Potluck!  
 Bring a dish if you can, and a bowl/utensil ☺  
 Friends of Local Foods meets every Wednesday @ 7pm in the NW Lounge of the SSB. For more information on the club & this event visit [FriendsOfLocalFoods.org](http://FriendsOfLocalFoods.org)



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# Appendix – Expenses

2014 Towne's Harvest Expenses						
Date	Location	Amount	Payment Form	Category	Details	
1/1/14	PGC	226.51	Invoice - Lynn	Facility Rental	Greenhouse Rental	
1/1/14	Verizon	30.00	Invoice - Lynn	Marketing	Ipad	
1/5/14	Murdoch's	104.95	Visa	Production Supplies	Chicken Feed	
1/17/14	Johnny's	848.11	Visa	Production Supplies	Seeds	
1/27/14	Peaco	57.02	Invoice - Lynn	Production Supplies	Soil	
1/29/14	Peaco	369.50	Invoice - Lynn	Production Supplies	Org Potting Soil	
1/31/14	Frontline	18.45	First Interstate	Marketing	EBT Machine	
2/1/14	Verizon	30.00	Invoice - Lynn	Marketing	Ipad	
2/7/14	Murdoch's	78.43	Visa	Production Supplies	Feed and Farm Supplies	
2/28/14	Frontline	18.45	First Interstate	Marketing	EBT Machine	
3/1/14	Verizon	30.00	Invoice - Lynn	Marketing	Ipad	
1-Mar	MT Dept of Ag	417.43	Invoice - Lynn	Marketing	Organic Certification	
3/12/14	Staples	64.99	Visa	Production Supplies	Printer Ink	
3/12/14	Loaf N Jug	64.73	Visa	Production Supplies	Fuel	
3/13/14	Owenhouse Ace	146.88	Visa	Production Supplies	Farm Supplies	
3/26/14	CopyCats	27.00	Check	Marketing	CSA poster	
3/29/14	Murdoch's	125.92	Visa	Production Supplies	Feed and Farm Supplies	
29-Mar	Planet Natural	229.35	Visa	Production Supplies	Tools and Fertilizer	
31-Mar	Exxon	15.00	Visa	Equipment Repairs/Fuel	Tractor tire repair	
31-Mar	Exxon	75.80	Visa	Equipment Repairs/Fuel	Oil Change	
31-Mar	Frontline	18.45	First Interstate	Marketing	EBT Machine	
1-Apr	PGC	412.25	Invoice - Lynn	Facility Rental	Greenhouse Rental	
1-Apr	Verizon	30.00	Invoice - Lynn	Marketing	Ipad	
8-Apr	Lowe's	65.10	Visa	Production Supplies	Wash station material	
14-Apr	FedEx	168.00	MasterCard	Marketing	Research poster	
15-Apr	University Printing	81.00	Banner Index #	Marketing	Research poster	
17-Apr	Murdoch's	135.91	Visa	Production Supplies	Feed and Farm Supplies	
28-Apr	Owenhouse Ace	198.84	Visa	Capitol Investment	Storage and Washing Supplies	
30-Apr	Dollar Spree	7.42	Visa	Administration	Office Supplies	
30-Apr	Owenhouse Ace	47.91	Visa	Capitol Investment	Washing Station	
30-Apr	Frontline	23.40	First Interstate	Marketing	EBT Machine	
1-May	Town Pump	52.95	Visa	Equipment Repairs/Fuel	Fuel	
1-May	Visser Greenhouse	147.25	Visa	Marketing	Décor - herbs	
1-May	Verizon	30.00	Invoice - Lynn	Marketing	Ipad	
1-May	Craigslist	100.00	Cash	Capitol Investment	Freezer	
1-May	Craigslist	100.00	Cash	Capitol Investment	Washer	
5-May	Home Depot	258.28	PayPal	Capitol Investment	Harvesting totes	
5-May	Target	27.07	Visa	Administration	Cleaning and Supplies	
6-May	SaveTies	47.06	PayPal	Marketing	Twist Ties - Organic	
6-May	4imprint	215.77	Visa	Marketing	Reusable CSA bags	
7-May	Target	91.87	Visa	Marketing	Marketing decoration	
7-May	Owenhouse Ace	49.48	Visa	Marketing	Marketing decoration	
7-May	Home Depot	24.68	Visa	Marketing	Marketing decoration	
7-May	Kimm's Organic Potatoes	173.75	Invoice - Lynn	Production Supplies	Seed potatoes	
8-May	Michaels	39.27	Visa	Marketing	Marketing decoration	
8-May	Home Depot	14.08	Visa	Marketing	Marketing decoration	
8-May	Murdoch's	86.06	Visa	Production Supplies	Feed and Seed	
13-May	Town and Country	7.50	Visa	Marketing	Boxes for garden starters	
16-May	CopyCats	36.88	Banner Index #	Marketing	CSA information	
19-May	FedEx	13.25	Visa	Marketing	THG labels	
19-May	FedEx	14.99	Visa	Marketing	THG labels	
19-May	Jo-Ann Fabric	35.14	Visa	Marketing	Table runners	
23-May	4imprint	385.64	Visa	Marketing	Garden mugs	
23-May	Murdoch's	195.13	Visa	Production Supplies	Farm Supplies	
27-May	True Value	97.69	Visa	Production Supplies	Irrigation Supplies	

## Appendix – Expenses Cont.

27-May	Johnny's	25.00	Visa	Production Supplies	Seeds
29-May	Owenhouse Ace	112.46	Visa	Production Supplies	Irrigation Supplies
1-Jun	Verizon	30.00	Invoice - Lynn	Marketing	Ipad
2-Jun	Little Stinkers	75.00	Invoice - Lynn	Facility Rental	Hand washing station
4-Jun	Gallatin Gardeners Club	87.50	Check	Production Supplies	Rhubarb, Pak choi
5-Jun	Casey's Corner	79.13	Visa	Equipment Repairs/Fuel	Fuel
6-Jun	Market Day	208.97	Check	Marketing	Packaging
9-Jun	Bridger Analytical Lab	56.00	Visa	Administration	Water test
11-Jun	Kara Patrick Chaz	60.00	Check	Equipment Repairs/Fuel	Fuel for Team Building
11-Jun	Kara - MSU Health Services	142.00	Check	CFT	CDL expense Medical Examiners Certificate
18-Jun	Owenhouse Ace	25.96	Visa	Capitol Investment	Egg Storage materials
19-Jun	Owenhouse Ace	47.89	Visa	Capitol Investment	Egg Storage materials
23-Jun	Johnny's	111.39	Visa	Production Supplies	Seeds
23-Jun	Murdoch's	66.95	Visa	Production Supplies	Feed
26-Jun	Sportsman's	159.99	Visa	Marketing	Tent
26-Jun	Cashman's	22.50	Visa	Marketing	Plot Label Stakes
26-Jun	Target	56.29	Visa	Administration	Radio and Paper towels
1-Jul	Verizon	30.00	Invoice - Lynn	Marketing	Ipad
1-Jul	Little Stinkers	60.00	Invoice - Lynn	Facility Rental	Hand washing station
10-Jul	USPS	6.70	Cash	Marketing	Shipping for mug
14-Jul	Murdoch's	73.95	Visa	Production Supplies	Feed
16-Jul	Montana Party Rentals	304.50	Visa	Marketing	Presidents Lunch Rentals
19-Jul	Mac	430.00	Check	Equipment Repairs/Fuel	Field Trip expenses
19-Jul	Kara	50.00	Check	CFT	CDL fee
22-Jul	Thriftway	89.02	Visa	CFT	Fuel
1-Aug	Verizon	30.00	Invoice - Lynn	Marketing	Ipad
1-Aug	MT Dept of Ag	320.82	Invoice - Lynn	Marketing	Organic Inspection
4-Aug	Little Stinkers	60.00	Invoice - Lynn	Facility Rental	Hand washing station
6-Aug	Murdoch's	109.02	Visa	Production Supplies	Feed and Farm Supplies
11-Aug	Office Depot	7.99	Visa	Marketing	Rubber bands
11-Aug	Casey's Corner	53.89	Visa	Equipment Repairs/Fuel	Fuel
12-Aug	Thriftway	52.07	Visa	CFT	Fuel
1-Sep	Verizon	30.00	Invoice - Lynn	Marketing	Ipad
2-Sep	Town Pump	77.00	Visa	CFT	Fuel
2-Sep	Little Stinkers	75.00	Invoice - Lynn	Facility Rental	Hand washing station
10-Sep	Casey's Corner	43.10	Visa	Equipment Repairs/Fuel	Fuel
12-Sep	Town and Country	4.30	Cash	Administration	Mouse traps
1-Oct	Verizon	30.00	Invoice - Lynn	Marketing	Ipad
1-Oct	Little Stinkers	60.00	Invoice - Lynn	Facility Rental	Hand washing station
5-Oct	Murdoch's	168.13	Visa	Production Supplies	Oil, turf, hand truck
13-Oct	MT Stinking Garlic	300.00	Check 1417	Production Supplies	Garlic seed
1-Nov	Verizon	30.00	Invoice - Lynn	Marketing	Ipad
1-Dec	Verizon	30.00	Invoice - Lynn	Marketing	Ipad
6-Dec	Owenhouse Ace	28.98	Visa	Equipment Repairs/Fuel	Tire fixer
8-Dec	Oreilly	33.06	Visa	Equipment Repairs/Fuel	Truck
8-Dec	Casey's Corner	50.62	Visa	Equipment Repairs/Fuel	Fuel
November	Farm Bill Cost Share	-553.69	IUJ 15J300022	Marketing	Reimbursement
MSU year	MT Hall expese	1494.00		Administration	6% MT Hall charges
<b>TOTAL</b>		<b>11356.08</b>			

# Appendix – Harvest Data

2014 ORGANIC		2.4 acre block field production plus .5 acre in cover crop					
		Three high tunnels					
		Perennial fruit crops					
Crop		Lbs. Oz.	First Harvest				
arugula		42.5	20-May				
Basil		77	29-Jul				
Beans		415	29-Jul				
Beets		970	10-Jun	Approx 45 hens laying			
Broccoli		3	31-Jul	March			
bunch onion		145	18-Jun	April			
Cabbage		214	31-Jul	May			
Carrots		560	24-Jun	June	135 dozen		
Cauliflower		0		July			
Chard		178	11-Jun	Aug	100 dozen		
Choi	Pok and Bok	62.5	28-May				
Chives		9	20-May	Sept	38		
Cilantro		22	18-Jun				
Corn 14 oz each		780	8-Sep				
Collards		70	3-Jun				
Corriander		0					
cucumber		425	30-Jul		Dozens * \$4.50	\$1,229	
Dill		14					
Edamame		0					
Fava Beans		190	17-Jul				
Fennel		60	11-Aug				
Garlic		172	25-Jul	103# green garlic			
Garlic scapes and Green garlic		238	2-Jul				
Greens salad mix		145	28-May				
Guords specialty		0					
Head Lettuces		710	18-Jun				
Kale	Red and Green	72	28-May				
Kohlrabi		638	14-Jul				
Leeks		158					
Maize Corn		0					
Mint		2	8-Jun				
Mixed Braising Greens		76	20-May				
Mizzuna		40	10-Jun				
Onions red		2960	28-Aug				
Onions yellow		215	31-Jul				
Onions mixed specialty		12	20-May				
Parsley		27					
Parsnip		0					
peas		225	2-Jul				
Peppers		243	14-Jul				
Potato Mixed		1735	11-Aug				
Pumpkins, jacko	20lb avg	3690	18-Aug				
Radish		47	28-May				
Raspberries		120	28-Jul				
Shallots		120	9-Sep				
sorrel		55.45	20-May				
Spinach		170	27-May				
Strawberries		210	26-Jun				
Sum. Squash		1728	15-Jul				
SunChokes		0					
Tomatillos		48					
Tomatoes		415	6-Aug				
Tatsoi		63	27-May				
Winter Squ		2700	21-Aug				
					By May we harvested 435# to sell		
	Total Weight	21271.45			June		
					July		
					August	8000# harvested june july august	
					Sept		
					October	12000# harvested sept and oct	

## Appendix – Spring Greens CSA Distributions

2014 Spring Green CSA Distributions			
21-May			28-May
Chives	2		Spianch
Arugula	3		Tatsoi
Eggs	5		Red Pok Choi
Braise Mix	3		Salad Mix
green Onions	2		Eggs
Stevia Plant	4		Radishes
Sorrel	3		Red Kale
Bag	1		
	\$23		\$22
June 4th			June 11th
Bok Choi/Collard mix	4		Mizzuna
Spinach baby	3		Radish
Braise Mix	3		Chard
Arugula	3		Eggs
Eggs	3		Salad Mix
Sorrel	4		Blue Kale
Rhubarb	4		Cup
Peppermint	2		Baby Beets
	\$26		Chive Flowers
			\$26
June 18th			June 25th
Salad Mix	3.5		Green Garlic w/blossor
Spinach	4		Salad Mix
Cilantro	2		Baby Carrots
Dill	2		Collards
Eggs	3		Kale Mix
Green Onion	2		Radish
Red Kale	3		Eggs
Pok Choi	4		Cut flowers/herbs
Head Lettuce	3		
	26.5		23.5
	approx 8#		
	Total \$147		

## Appendix – Summer CSA Distributions

2014 Summer CSA Distributions			
July 9th		July 16th	
Radish	\$2.00	Strawberry	\$3.00
Strawberry	\$6.00	Beets with Greens	\$3.00
Romaine	\$4.00	Peas	\$4.00
Green Onin	\$2.00	Salad Mix	\$3.00
S Chard	\$3.00	Garlic Scapes	\$1.00
Parsley	\$2.00	Spinach	\$3.00
Dill	\$2.00	Cilantro	\$2.00
Peas	\$4.00	Red Kohlrabi	\$4.00
Garlic Scapes	\$2.00	Collards	\$3.00
Kale	\$3.00		
Mizzuna	\$3.00		
Cup	\$33.00		\$26.00
July 23rd		July 30th	
wheat bouquets	\$3.00	Squash	\$3.00
tatsoi	\$3.00	Basil	\$2.00
s. Squash	\$2.50	Peppers	\$3.00
kale/chard	\$5.00	Beets	\$3.00
Romaine Hearts	\$3.00	Salad Mix	\$3.00
Pok Choi	\$2.50	fennel	\$3.00
Green Onion	\$2.50	red kolrabi	\$4.00
Fava bean	\$7.00	fava beans	\$3.50
dill	\$2.00	cilantro	\$2.00
	\$30.50		\$26.50
August 6th		13-Aug	
garlic	\$2.00	carrots	\$3.00
beans	\$6.00	leeks	\$3.00
squash	\$3.00	yellow onion	\$2.00
zucchini	\$2.00	cabbage	\$2.00
carrots	\$2.50	fennel	\$2.00
basil	\$2.00	salad	\$3.00
peppers	\$3.00	cucumber	\$2.00
parsley	\$2.00	spinach	\$3.00
zinnia	\$2.00	beans	\$3.00
chard	\$3.00	squash	\$2.00
	\$27.50	peppers	\$3.00
			\$29.00

20-Aug		27-Aug	
kohlrabi	\$3.50	potatoes	\$4.00
collards or spinach	\$3.00	carrots	\$2.00
squash	\$3.00	toamto	\$3.50
tomatoes	\$3.00	cucumber	\$3.50
peppers	\$3.00	garlic	\$2.00
dill	\$2.00	parsley	\$2.00
beets	\$3.00	onions	\$3.00
cucumbers	\$3.00	basil	\$2.00
	\$24.00	peppers	\$3.00
			\$25.00

3-Sep		10-Sep	
cabbage	\$2.00	pie pumpkin	\$3.00
carrots	\$3.00	shallots	\$3.50
tomatoes	\$8.00	tomatillo	\$3.00
peppers	\$3.00	golden beets	\$4.00
salad spinach mix	\$3.00	tomatoes	\$4.00
beets	\$2.00	squash	\$2.00
chard	\$2.00	potatoes fingerling	\$4.00
squash	\$3.00	beans	\$3.00
	\$26.00		\$26.50

17-Sep		24-Sep	
delacatta	\$3.00	red onions	\$2.00
potatoes	\$3.50	orange hubbard	\$4.00
purple carrots	\$2.00	blue potato	\$3.00
tomatoes	\$2.50	beets	\$3.00
onions	\$2.00	s chard	\$3.00
mustard	\$2.00	parsley	\$2.00
kohlrabi	\$3.00	extra green tomato	\$2.00
sweet corn	\$3.00		\$21.00
cucumer	\$3.00		
	\$24.50		

1-Oct		8-Oct	
garlic	\$2.00	garlic	\$2.00
onion	\$3.00	onion	\$3.00
potato	\$3.00	potato	\$3.00
spaghetti	\$4.00	jaco pumpkin	\$6.00
dry bean and corn	\$4.00	pie pumpkin	\$5.00
salad mix	\$4.00	beets	\$4.00
cilantro	\$2.00	kohlrabi	\$3.00
ornamental corn	\$3.00	kale collard mix	\$4.00
	\$25.00	tatsoi and arugula	\$4.00
			\$34.00
Total		\$378.50	

## Appendix – CSA Information Packet



Welcome to the 2014 season!

Thank you for your interest in supporting Towne's Harvest Garden! THG is MSU's 4-acre, certified organic campus farm. 2014 will mark our 8<sup>th</sup> season, and we are looking forward to a field full of crops, teaching growing principles to the next generation of farmers, and your involvement!

### ***What is a CSA?***

A CSA (community supported agriculture) membership is a mutually beneficial relationship between small farms and community members. A member helps support a farm in the beginning of the season when funds are low by paying upfront for a summer's worth of produce. The farm is then able to sustain itself in the early season through harvest. ***As a member***, you will receive a weekly supply of vegetables from our farm, and as much enthusiasm as the farm managers and interns can offer!



### ***How it works!***

This year we will be offering some new options for you to choose from. If you have any questions, recommendations, or need assistance filling out your member agreement, don't hesitate to contact THG's new **Marketing Manager Kara Landolfi** via email @ [townesharvet@gmail.com](mailto:townesharvet@gmail.com) or phone @ [406-396-0873](tel:406-396-0873).

## Appendix – CSA Information Packet cont.

### CSA Membership Options

**All members** – Along with your weekly vegetables, we will provide you with a THG reusable bag your first visit, which we will ask you to bring back each week to carry your vegetables home in. We will also send you a weekly, online newsletter describing your share of the harvest and recipes to help you utilize your veggies! As a member, you will be the first to be informed about exciting events and any additional produce bundles for sale towards the end of the season. Finally, you will be respected and shown a season's worth of gratitude for supporting Towne's Harvest Garden through yet another year!

- ◆ **Full Season Share** (20 weeks May 21-October 8 - *Wednesday farm pickup 4-7pm*)  
\$525 (\$10 discount!)

This share combines the Spring Greens Share with our Summer Share, along with a discount. Note: There will NOT be a CSA pickup on July 2 to accommodate busy schedules, and to provide our dedicated work force a much needed mid-summer break!

- ◆ **Spring Greens Share** (6 weeks May 21-June 25 - *Wednesday farm pickup 4-7pm*)  
\$150 *Limited Supply - only 25 shares available!*

This share provides 25 lucky members with pre-season produce! A variety of greens will fill your refrigerator drawers each week, accompanied by herbs, farm-raised chicken eggs, and any additional early season vegetables and fruits that we are able to offer. Start your summer off right!

- ◆ **Summer Share** (14 weeks July 9-October 8 *Wednesday farm pickup 4-7pm*)  
\$385

This is our normal summertime share, which will include all of the crops we have planted, with more variety as summer progresses! Each week you will visit the farm and pick out your specific bundle of vegetables in our barn, supplying produce for an average family of 2-4. Knowledgeable MSU students and interns will be there to answer all of your questions.

- ◆ **Summer Share Convenience Option** (14 weeks July 10-October 9 *Thursday MSU campus pickup outside the SUB, by the Noodle on Grant 3-6pm*)  
\$415 *\*New this year\**

This option provides the same produce as our Summer Share, but is delivered to the MSU campus for those who cannot get away or have busy Wednesday night schedules. The increased price represents additional time, fuel and packaging costs associated with the drop-off. Contact the Marketing Manager Kara to determine if additional accommodations can be made.

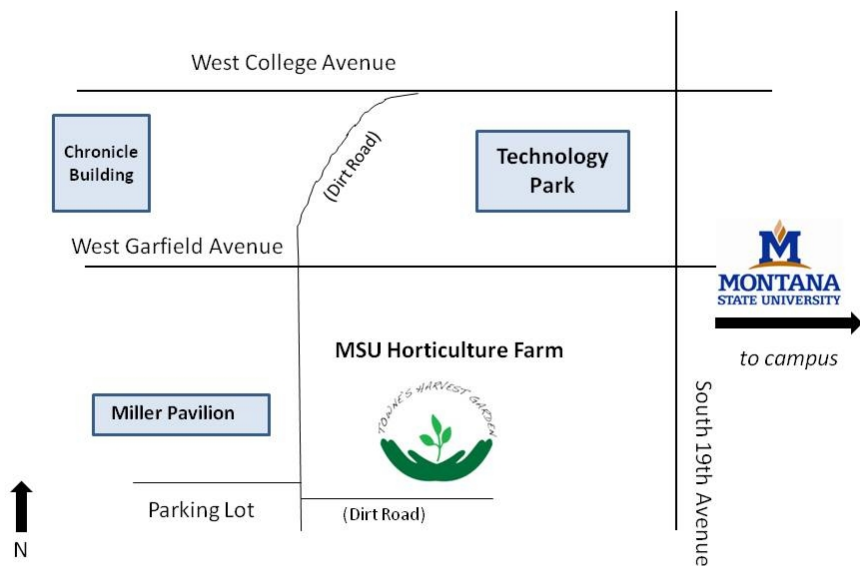
This option may be purchased with a Spring Greens Share to make a

- ◆ **Full Season Convenience Share** for \$565 (\$10 discount).

## Appendix – CSA Information Packet cont.

- ♦ **Garden Starter** (One time pickup –Friday May 30 – farm pickup)  
 \$55 *Limited Supply – only 20 shares available!*  
 This is a one time purchase and pick up that provides you with around 60 vegetable starts to fill your small-medium sized garden plot. All starts utilize organic seed and soil. Vegetable starts will include tomatoes, peppers, cucumbers, herbs, onions, squash, pumpkin, cabbage, lettuce, chard, and kale. They will be hardened off and ready to plant, weather permitting!
  
- ♦ **Donations** (donation checks may be post-dated)  
 For every \$25 you donate to support THG, you will receive \$5 in THG Market Bucks, eligible for redemption at any of our farm stand markets.  
 Donors offering \$100 will also receive a THG hat of their choice, along with \$20 in market bucks.  
 Tax-deductible donations can be made through the MSU Alumni Foundation.  
 Contact Sofie Malinowski: [sofie.malinowski@msuaf.org](mailto:sofie.malinowski@msuaf.org).
  
- ♦ **Additional late season and storage shares** will be offered towards the end of the season, depending on availability and productivity. Check back with THG if you are interested later in the season. We already appreciate your continued interest!

**MAP TO TOWNE'S HARVEST:**





# Appendix – CSA Information Packet cont.

## Member Agreement Application



Name(s):

Address:

Phone:

e-mail (please print legibly):

*Include all emails to which the weekly newsletter should be sent.*

Have you been a CSA member before?    Where?

**Please select which options you wish to support.**

- Full Season Share - \$525
- Spring Greens Share - \$150
- Summer Share - \$385
- Summer Share Convenience Option - \$415
- Full Season Convenience Option - \$565
- Garden Starter - \$55
- Donation (indicate amount) - \$\_\_\_\_\_

Please enclose a check payable to **MSU – Towne's Harvest Garden**

*Mail check and application to:*

**Towne's Harvest Garden  
Montana State University/HHD  
121 PE Complex  
Bozeman, MT 59717**

Or sign up and pay online via PayPal @ [TownesHarvest.montana.edu](http://TownesHarvest.montana.edu)

Please send additional questions and concerns to: THG Marketing Manager Kara Landolfi: [townes.harvest@gmail.com](mailto:townes.harvest@gmail.com) or 406-396-0873.

Thank you for your support.  
The Towne's Harvest Crew can't wait to see you this season!



## Appendix – Student Summer CSA Flyer

Now offering a Student Summer CSA Share – only \$300 for 14 weeks!  
*(\$85 discount!)*

  
for more info  
<http://TownesHarvest.montana.edu>

  
*Locally, Sustainably and Educationally Grown*

Split between 2 students - \$150 each, only \$10/week  
Split between 3 students - \$100 each, only \$7/week  
Split between 4 students - \$75 each, only \$5/week

That's 14 weeks of organically and locally produced vegetables,  
grown by fellow bobcats, how neat is that!?

## Appendix – CFT Flyer

# Community Food Truck

***Affordable, Farm Fresh Produce***

**- 2014 Schedule -**





**MSU Family and Graduate Housing SOB Barn**  
**Tuesdays 1-2pm**  
 + Aug 5  
 + Aug 26  
 + Sept 16  
 + ~~Oct 7~~

**Three Forks Library**  
**Tuesdays 1-2pm**  
 + Aug 12  
 + Sept 2  
 + ~~Sept 23~~

**Gallatin Gateway Community Center**  
**Tuesdays 1-2pm**  
 + July 29  
 + Aug 19  
 + Sept 9  
 + **Sept 23 Last Market!**  
 + ~~Sept 30~~

**Belgrade Clarkin Park in front of Lee and Dad's**  
**Tuesdays 3-5pm**  
 + **July 22 – Sept 23**






Questions? Email [townes.harvest@gmail.com](mailto:townes.harvest@gmail.com) or call Kara 406-396-0873  
 Produce grown by Towne's Harvest Garden, MSU  
[www.TownesHarvest.montana.edu](http://www.TownesHarvest.montana.edu)

# Appendix – Garden Starter Info

## garden starter share



### Red Round Tomato

A round, red large sized tomato. After risk of frost plant root stock 1" under the soil, 12" apart.

### Black Russian Tomato

Darker, smaller round flavorful tomato. After risk of frost plant root stock 1" under the soil, 12" apart.

### Cherokee Purple Tomato

Dark, flavorful large tomato. After risk of frost plant root stock 1" under the soil, 12" apart.

### Green Zebra Tomato

Medium, tangy tomato that ripens green with darker stripes. After risk of frost plant root stock 1" under the soil, 12" apart.

### Blush Cherry Tomatoes

Sweet, orange elongated cherry tomatoes. After risk of frost plant root stock 1" under the soil, 12" apart.

### Peppers

A variety of hot peppers. After risk of frost plant deeper than the root stock, 8" apart.

### Basil

Very fragrant and flavorful herb. After risk of frost plant 8" apart. Very sensitive to cold temperatures.

### Parsley

Freshen up meals with this vibrant herb. Plant 8" apart. Very cold tolerant, harvest past frosts.

### Squash

Yellow flavorful straight neck squash. Plant 12-24" apart.

### Zucchini

Green zucchini ready to produce. Plant 12-24" apart.

### Cucumber

Slicing and pickling, green and yellow cucumbers. Both great fresh. Plant 12-24" apart.

### Pumpkin

A pumpkin just for fun to be ready for Halloween. Provide plenty of space for growth.

### Cabbage

Red and green varieties great for raw or cooked dishes. Plant 12-24" apart.

### Swiss Chard

Productive, hearty green good for cooking or eating fresh. Plant 8" apart.

### Lettuce

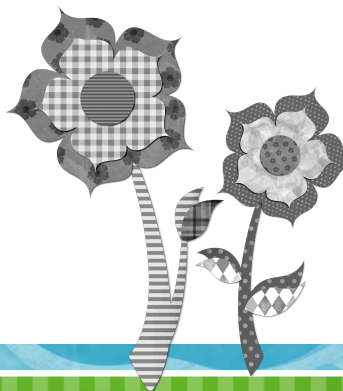
Delicate, flavorful lettuce mix. Plant 4" apart, you should get multiple cuttings, as it regrows.

### Onions

Red and yellow varieties, medium storage length. Plant 6" apart, 1" under the soil.

Thank you for your support this season by purchasing a Garden Starter Share from MSU's Towne's Harvest Garden! Your continual participation allows THG to teach students farming practices, so they can one day feed you as well! Be sure to stop by our Campus Farm Stand on Thursdays for the remainder of your vegetable needs! Check back early next year, as garden starter shares sold out fast!

Thanks ~ Kara, Chaz and the THG crew



# Appendix – Sample CSA Newsletter

## Summer CSA Week 1

July 9, 2014

**+**  
**Towne's Harvest Garden**  
 Your support allows Montana State University's student-learning, organic vegetable farm to run. Thank you!



### This Week's Bounty

**Strawberries**

**Snap Peas**

**Romaine**

**Kale**

**Mizuna** (stemmy mustard green, eat fresh)

**Radishes**

**Green Onions**

**Chard**

**Parsley**

**Dill**

**Special Gift**

**Eggs – For Sale**



**+**  
**This Issue:**  
 Featured Recipes.....2  
 Student Slot.....3  
 Meet the Managers..4

## The start to a new season!

Towne's Harvest Garden is in its 8<sup>th</sup> season, and so far off to a good start! The warm weather has really brought the farm to life this last week, after a fairly cool spring. This year we have 20 practicum students working at the farm, from the Sustainable Food and Bioenergy Systems degree program and exchange students from China. So far they have been enjoying themselves, feel free to ask what they have learned thus far! These students will one day be producing,

distributing, or cooking your food - so start getting to know them now! To promote this, each week we will dedicate a slot to a student. This issue will also include introductions to the 2014 Production and Marketing Managers at THG. The next few weeks of CSA will be manned by MSU's Culinary Marketing: Farm to Table Class, so even more faces to get to know!

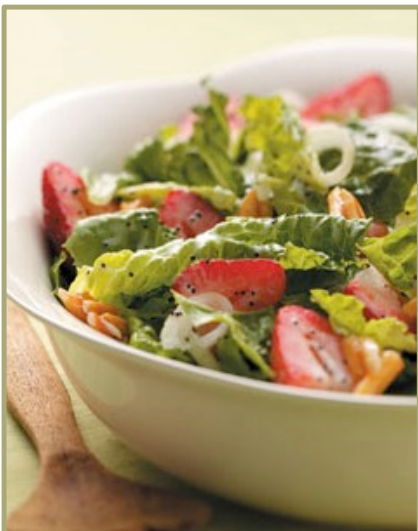
Best,  
 Kara and the THG crew



# Appendix – Sample CSA Newsletter Cont.

This week's featured recipe ideas!

July 9, 2014



### Strawberry Salsa

- 1 c strawberries
- ½ c diced cucumber
- 2 Tbsp green onion
- 1 clove diced garlic
- 1 lime juiced
- 2 T chopped parsley
- drizzle oil, salt, pepper, chili powder

Combine ingredients, let sit to blend flavors. Serve atop fish, or eat as desired.

## How do I go about using my produce?

My biggest recommendation is to experiment. Just try things. Try produce raw, try it cooked. You are the best judge as to what you like and want to eat. Our crew of practicum students will be more than happy to answer questions, but don't forget to ask friends, the internet, even your mom (she does know best).

A great resource I strongly encourage you all to explore is [www.FoodGawker.com](http://www.FoodGawker.com) This site compiles scrumptious recipes with appetizing 'foodography'.



Most produce will keep longest in plastic bags in the fridge. If you are unsure on how to store food each week, ask us and we will give you our best recommendations.

I hope this summer you all can explore, leave your comfort zones, and enjoy truly fresh and tasty food.

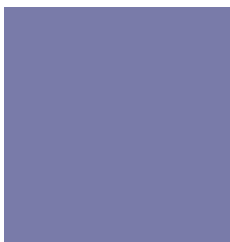
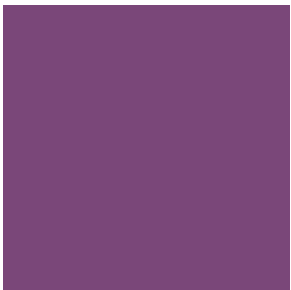


### Recipe Ideas

- + Strawberry and romaine salad with creamy poppy seed dressing and toasted chopped almonds
- + Sautéed chard or kale
- + Dill grilled potatoes
- + Asian stir fry with peas, sliced radish, green onions, chard
- + Chopped mizuna on tacos or burritos

# Appendix – Sample CSA Newsletter Cont.

July 9, 2014



## Student Slot Amy Bordeau

**Hometown:** Chanhassen, Minnesota

Meet Amy, one of the many farm all-stars we have this summer. Amy traveled to Montana to visit the MSU campus, and fell in love with the mountains. She is studying Sustainable Food and Bioenergy Systems, along with the majority of our students at the farm. Amy is concerned with the rapid change that agriculture has taken over time, and wishes to see a shift towards educating people with basic food and agricultural knowledge. She has worked

in many restaurants, and hopes to remain in the food industry in the future. If not working in her own restaurant where she can source locally, she may choose to work for a local distributor to further improve local food access to food manufacturers.

**Favorite Food:** Pasta.



## Appendix – Sample CSA Newsletter Cont.

July 9, 2014



## Meet the Managers

### Chaz Holt

Production Manager

Home state: Georgia

Chaz grew up in a family of farmers, but saw the profitability and accessibility of farming dwindle before his eyes. He was determined to grow food, and has made his dream a reality. Chaz has lived in Montana for 14 years, and been our farmer at THG for the past 5 seasons. It's hard to not find him smiling away in the outdoors, particularly with his fabulous wife and three adorable kids.

### Kara Landolfi

Marketing and Operations Manager

Hometown: Missoula, MT

Kara transferred to Bozeman for degrees in Sustainable Food and Bioenergy Systems and Dietetics. She is now pursuing a graduate degree in Food, Family and Community Health. Kara strives to procure as much food as she can through hunting, gardening and foraging. Her favorite activities include biking, hiking, backpacking, skiing, and simply enjoying the abundance of beauty that Montana has to offer.

## Appendix – PSA's

Bozeman events.net, Bozeone, Chronicle, KBZK: Bozeman now has another weeknight farm stand option!

MSU's student farm, Towne's Harvest Garden, will hold a Campus Farm Stand each Thursday from 3-6pm, running July 17-October 9.

Please visit us at the entrance of the Streamline bus loop, south of the SUB, on 7th and Grant for your fresh, organic vegetable needs.

Email townes.harvest@gmail.com or call the Marketing Manager: Kara 406-396-0873

### KGLT PSA:

Join the student-run, organic vegetable farm - Towne's Harvest Garden - at their Campus Farm Stand on Thursdays from 3-6pm. Running each Thursday from July 17th to October 9th, students will sell the organic vegetables they have grown. Bozeman now has another weeknight farm stand option, visit them just south of the SUB, on Grant and 7th from 3-6pm on Thursdays.

MSU Today event: MSU's student farm, Towne's Harvest Garden, will hold a Campus Farm Stand each Thursday from 3-6pm, running July 17-October 9.

Visit us at the entrance of the bus loop, south of the SUB, for your fresh, organic vegetable needs.

For more information on Towne's Harvest Garden, visit <http://townesharvest.montana.edu>

Email townes.harvest@gmail.com or call the Marketing Manager: Kara 406-396-0873

KGLT: Summer is almost here, and that means fresh produce! Pre-purchase your CSA share of organic vegetables from MSU's student farm, Towne's Harvest Garden before they're gone! For only \$385 you get 14 weeks of farm fresh, organic vegetables. Don't just buy food, make it an experience by becoming a member of

## Appendix – PSA's Cont.

Towne's Harvest Garden. For more info check out [TownesHarvest.Montana.Edu](http://TownesHarvest.Montana.Edu)

Towne's Harvest Garden is preparing for its eighth season! MSU's student farm is currently offering CSA shares for the 2014 season – get yours before they sell out! A CSA is a 'subscription' to the farm, where you pay up front, and we provide you a bag full of organic vegetables each week from our farm.

NEW this year: we are offering Convenience Shares, which will be delivered to the MSU campus on Thursdays. Regular shares will still be picked up at the farm (West of 19<sup>th</sup>, South of Garfield) on Wednesdays. We are offering Spring, Summer, or Full Season Shares this year, but Spring shares are selling out fast, so get yours before they're gone!

If you prefer to garden, we have you covered with our NEW Garden Starter share that provides 60 organic vegetable starts! Check out our website for more information <http://townesharvest.montana.edu>

Beginning mid-August, we will offer student CSA shares on Fridays at the farm from noon until 1pm. Students can purchase a large bag of vegetables for \$5.

CSA not your thing? Be sure to check back for more information regarding our Campus Farm Stand, set up on the south side of the SUB, from mid-July to early-October.

Contact: Kara Landolfi [townes.harvest@gmail.com](mailto:townes.harvest@gmail.com) 406-396-0873

Towne's Harvest Garden is at it again! MSU's student farm has opened up their 2014 CSA shares – get yours before they sell out! A CSA is a 'subscription' to the farm, where you pay up front, and we provide you a bag full of organic vegetables each week from our farm.

NEW this year: we are offering Convenience Shares, which will be delivered to the MSU campus on Thursdays. Regular shares will still be picked up at the farm (West of 19<sup>th</sup>, South of Garfield) on Wednesdays. We are offering Spring, Summer, or Full Season Shares this year, but Spring shares are selling out fast, so get yours before they're gone!

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CSA not your thing? Be sure to check back for more information regarding our Campus Farm Stand, south of the SUB, from mid-July to early-October.

Press release  
New

Bobcat bulletin  
Deb Redburn – EHHD communication director