



## Towne's Harvest Garden

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



## This Week's Bounty

**Farm Eggs** Some more lovely eggs!

**Rhubarb** A tart vegetable commonly used in desserts or sweet dishes.

**Sorrel** Another chance to try out this sour apple tasting herb!

**Braising Mix** A mix of heartier greens.

**Spinach** This week, baby style.

**Bok Choi & Collard Mix** Another great mix for sautéing.

**Arugula** The green that spices up salads!

**Mint** A sweet, fresh herb to add to teas or sweets.



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## Work Continues...

We have been trucking along, continuing to plant, weed, and harvest. Last week, we taught our practicum students the basics of tractor safety, along with identification techniques to recognize common weeds we find in our field.

Students have been helping Chaz work and lay irrigation in the field, which now needs more watering.

We are also beginning to harvest

more crops from the field, rather than relying mostly on our greenhouse and non-heated hoop houses.

Now is a great time to start to walk through the field, so that you can see the explosion of growth that will begin to occur. If you want a guided tour, please ask! We'd be happy to show you around THG!

Kara & the THG crew





**+Rhubarb Bake   +Greens and Garbanzos   +Arugula Pizza**

Mix together chopped rhubarb, strawberries and sugar, then top with a crumble mixture consisting of oats, flour, butter, brown sugar, and cinnamon. Bake in a dutch oven or baking dish. (Alternatively, add apples, mint, cranberries, or chopped nuts. Or switch out the strawberries for cherries or blueberries. It's a sweet bake, anything should be great!)

Sauté onions and garlic. Add chopped collards and begin wilting. Stir in cooked garbanzo beans to warm up. Add cumin, salt, pepper, and chili pepper if desired. Freshen the dish up with some lemon juice, vinegar, or even sorrel!

Find a dough, then add ingredients such as: caramelized onions, prosciutto, apples, pears, mushrooms, blue cheese, parmesan cheese, roasted garlic, or anything that looks appetizing. When the pizza is cooked, add fresh arugula (can even be dressed with a vinaigrette) to give it that special kick!

**Don't forget to check out [www.FoodGawker.com](http://www.FoodGawker.com) For recipe ideas**



**More Recipe Ideas**

- + Herbal mint tea sweetened with stevia!
- + Mint mojito, sorrel appletini
- + Steamed spring rolls in collard greens
- + Rhubarb jam, sauce, or pie
- + Burgers with spinach and arugula in place of lettuce



## Student Slot

### Durc Setzer

**Hometown:** Three Forks, MT

Meet Durc. He has come back to college after discovering the SFBS program at MSU and realizing how well it fit with his agricultural interests.

Growing up, Durc was involved in 4H and surrounded himself with a variety of animals. His interests now have shifted towards fruit, especially heirloom varieties. He is fascinated with the history and stories that heirloom seeds hold. Durc hopes to become involved with Extension in the future, possibly

working on cultivar research. Later, he has a desire to farm, hopefully within a fruit orchard. Don't let his humble demeanor deceive you, he has plenty of experience and knowledge that needs to be relayed!

**Favorite Food:** Garlic, it belongs in just about everything.