



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 This is the last week of eggs for CSA, enjoy!

Salad Mix Enjoy the greens while we can offer them!

Collard Greens Commonly eaten in the South. Eat as cooked greens, or mix into dishes.

Kale Bundle A mix of both red Russian and blue lacinato kale.

Radishes Spicy root vegetable.

Baby Carrots Our planting was sparse, but you'll get a taste.

Green Garlic Immature garlic plants, can chop until stalk becomes woody. Milder, use in place of garlic.

Surprise It's the last week, we can't tell all!



Our dedicated students post-harvest of last week's salad mix that coincided with a lovely wind, rain, and hail storm. That's why we thank farmers for producing the food we eat throughout all weather conditions!



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Last Week for Spring Greens CSA!

Thank you for supporting THG during the early part of our season! This spring turned out to provide more greens than we expected, and we hope you enjoyed it! If you are also a Summer CSA member, there will not be a CSA pickup next week, the Summer Share will begin July 9th. Our \$10 Market Bucks referral initiative is still active, be sure to encourage as many people as you can in the next couple weeks.

This last week has been full of cooler, rainy weather. Our soils have become saturated, so the warm, sunny weather that is expected will stimulate our crops to begin putting on lots of growth. We hope you have been paying attention to the weather and thinking about how the different patterns would affect the crops that will ultimately reach you!

Kara & the THG crew





+ Hoppin' John

This traditional New Years Eve dish can still be made this week! Cook rice and season with vegetable broth or bouillon, onion, green garlic, celery, peppers, cooked collards and black-eyed peas. Add additional spices or ingredients as desired. If made thin, a "pot liquor" will remain at the bottom of your bowl, so be sure to cook cornbread to soak it up!

+ Green Chips

Chop kale or collards into bite sized pieces. Drizzle with oil and seasonings, such as salt, pepper, chili powder, lemon juice, soy sauce, or even cinnamon sugar. Season to your taste, then bake in a 350° oven for 10-15 minutes, or until crispy. If needed, flip greens halfway through baking to ensure even cooking.

+ Grits n Greens

Cook grits (quick cooking or traditional) and season with butter and salt. Sauté collards or kale with seasonings, and place on grits. Soft cook an egg to allow the yolk to blend everything together. Enjoy as a hearty breakfast, or quick dinner meal.

Don't forget to check out
www.FoodGawker.com
For recipe ideas



More Recipe Ideas

- + Use collards as a wrap
- + Salad using all of ingredients
- + Taco salad night





Student Slot

Sarah Cox

Hometown: Anchorage, Alaska

Sarah came to Montana to experience a different set of mountains, skiing possibilities, and educational opportunities. She is currently in the Sustainable Food Systems program learning everything she desires to know. Growing up, her parents instilled the knowledge that good foods promote health, and she has since followed in their footsteps. Sarah discusses her most current delectable salad and vegetable creations with us at the farm,

always making our mouths water. In the future, Sarah wishes to become involved in Farm to School to help instill the knowledge required to grow gardens while kids are at a curious age. Even in Alaska, her family always had both flower and vegetable gardens.

Favorite Food: Asparagus.