



Towne's Harvest Garden

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



This Week's Bounty

Tomatoes

Peppers

Cucumber

Squash

Green Kohlrabi

Beets (cook the greens as well)

Collard Greens

Leeks

Dill



This Issue:

Featured Recipes.....2

We're Halfway!

Summer has definitely been flying by. This is the halfway mark for the Summer CSA, which is very exciting! We are finally bringing in hardier crops, the ones that you all have been waiting for. During the next few weeks we will introduce even more enticing ingredients for your nightly meals.

As it looks right now, the weather is beginning to take a turn towards fall. This also signifies our harvest season that will yield loads of our long season and cool weather hardy plants.

If you are ever having troubles finishing your produce in it's raw form, I strongly suggest preserving it for the winter months when fresh produce isn't as abundant. There are plenty of resources online or through Extension, so be sure to put your food to use one way or another! Feel free to ask us at distribution or processing tips as well.

Best,
Kara and the THG crew





+ Crispy Zucchini

Cut zucchini or squash into ¼" pieces. Dip in a flour, salt, paprika and other seasonings mixture. Then dunk in an egg and milk mixture. Finally, place in panko crumbs to coat slices. Either fry in oil in a skillet, or bake in a 400° oven until golden. Eat as is, or dip in a marinara sauce or ranch.

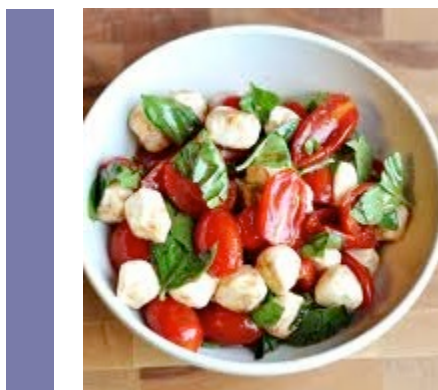
+ Kohlrabi Slaw

Whisk mayonnaise, oil, vinegar, mustard and sugar together. Season with celery seed, salt and pepper. Combine dressing with shredded kohlrabi, and if desired, shredded cabbage, carrots, onion, parsley, or any other ingredients.

+ Collards and Bacon

Crisp up some bacon and/or smoked ham. Sauté onions (or leeks) and garlic. Throw in chopped collard greens with some chicken broth, apple cider vinegar, salt and pepper. Slow cook down until the desired tenderness is achieved.

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



More Recipe Ideas

- + Cucumber relish
- + Tomato, mozzarella, basil salad
- + Beet chocolate cake
- + Dill pickles
- + Squash casserole
- + Kohlrabi slices