



Towne's Harvest Garden

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



This Week's Bounty

Jack O' Lantern

Winter Squash

All Blue Potatoes

Tomatoes

Peppers

Corn

Carrots

Beets

Black Radishes

Salad Turnips

Rutabagas

Chard

Onions

Garlic

Parsley



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This Season's Last Share!

We are proud to announce that we all made it through the 2015 CSA season! We were excited about the produce we were able to offer this year, and we hope you enjoyed it just as much. This season went by quickly, and we know that next year's growing season will pop up on us before we know it as well. We hope you consider joining our CSA again next year so we can continue our conversations and

mutual enjoyment for good food. It was wonderful getting to know each and every one of you this year. All of you deserve a big thank you for being involved. Enjoy your last share, and once again, thank you for your support!

Best,
Kara and the THG crew



+ Roots Explained

+ **Black Radishes:**

these dark globes have a spicy kick. Use them as you would any other radish, or try shredding them into a coleslaw, or sliced on sandwiches.



+ **Salad Turnips:**

don't let the name scare you, these turnips are slightly sweet, and best eaten raw. Eat like an apple, or slice onto a salad.

+ Rutabagas: a somewhat forgotten root vegetable often used in stir-fries, stews, or roasted or mashed with other vegetables.



+ Roasted Blue Potatoes + Roasted Pumpkin

Cube potatoes. Toss with oil, garlic, salt and pepper. Roast in 400° oven for 30 minutes, or until done.

Remove and sprinkle with shredded parmesan and chopped parsley.

Cut a pie pumpkin in half and scoop out the seeds. Place on a pan and roast in a 375° oven for 30-45 minutes, until tender. Scoop flesh out and mash, blend or food process for desired texture. Use in place of canned pumpkin for pies, soups, mousses, pumpkin bread, gnocchi, or any other pumpkin flavored items of your choice. Freezes well for later use, too.

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



More Recipe Ideas

- + Pumpkin pie
- + Pumpkin soup
- + Blue mashed potatoes
- + Carved pumpkins
- + Beet and feta salad
- + Mashed root vegetables
- + Corn salsa