



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

Eggplant

Raspberries

Carrots

Cucumber

Summer Squash

Green Kohlrabi

Sage & Parsley Mix

Fresh Garlic



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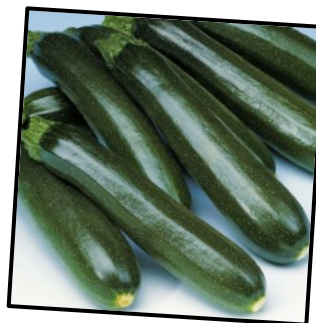
Weather happens

Monday produced yet another crazy batch of hail storms. A lot of the greens in the field were torn up and deemed unsalable. Most of the plants will be okay and outgrow the damage, but it will take time. It's occurrences like these where having indoor production via hoop houses help enable us to continue supplying produce while field crops recover. Farming is a risky venture, and we appreciate your support along the way.

On a happier note, each year we host a "President's Lunch" at the farm and invite MSU's President and administration to show what THG has been up to. Last Friday was one of our most delicious yet! MSU's Culinary Marketing: Farm to Table class created spectacular dishes using our produce to make a full and diverse buffet table for about 70 people!

Let's hope for better weather,
Kara and the THG crew





+ Tomatoes!

This year we are growing several varieties of tomatoes including Arbason, Striped German, Clementine, Green Zebra, Black Cherry, Blush and Pink Bumble Bee. You will notice that we may provide some "under ripe" tomatoes. This will allow you to consume tomatoes over the course of the week, and will handle transportation better. Tomatoes will ripen if exposed to naturally produced ethylene gas. You can leave these tomatoes on the

counter and wait, or place them in a bag alone or with a ripe banana or apple. When fully colored and slightly soft to the touch, bite on in, your tomatoes are ready!

Tomatoes will maintain the best texture if left at room temperature; avoid putting them in the fridge.

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

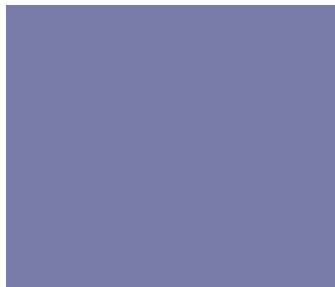
+ Summer Squash

You will get several more opportunities to try the different summer squash varieties we are growing this year. Our normal green zucchini is the Dunja variety. The yellow zucchini is the YellowFin variety. We are also growing Slick Pik summer squash, and the beautiful Sunburst patty pan squash. Try them all and let us know your favorite!

More Recipe Ideas

- + Raspberry sauce for steak or cake
- + Soy sauce glazed carrots
- + Baked and stuffed squash
- + Cucumber tzatziki
- + Garlic and herbed butter
- + Salt eggplant to draw out water, then fry in a skillet





Student Slot

Jaime-Rae Base

Hometown: Napa, California

Jaime had always heard tales of Montana from family that owned a cabin here. Though she had never visited, she found herself at MSU after receiving informational pamphlets and wanting to experience Montana for herself.

Growing up, she always wanted to work for the EPA after hearing a classroom lecture about the restoration work that her friend's mom did while she worked

their. She has since changed her mind, but still wishes to work in an environmental field. She is currently hoping to obtain a job analyzing soil and seed in a laboratory setting. While at THG, Jaime also cares for our laying hens, and you can tell how much the chicks like her when she's around their coop!

Favorite Food: Her mom's meal consisting of all-mixed-up mashed potatoes, spinach and pork.