



Towne's Harvest Garden

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



This Week's Bounty

Baby Broccoli

Spinach

Carrots

Chard

Fennel

Turnips

Arugula

Salad Mix

Salanova Lettuce

Radishes

Kale

Pac Choi

Strawberries!

Sauce Tomatoes canned from Last year's harvest



This Issue:

Featured Recipes.....2

Member recipes.....3

One more week

That's right, there will only be one more week after this for our Spring Greens CSA Share. Then, July 6th the Summer CSA Shares will start. I ask you all to tell a friend or coworker about the Summer CSA.!

<http://townesharvest.montana.edu/csa.html>

This past week we have continued the usual farm work that needs to be done.

Our weeks always start with a farm tour to determine what will be distributed for our members

that week and soon the additional markets we serve in town. We are having fun making decisions and providing for our members. This week we decided to harvest the strawberries we have. Although a small quantity, they are powerful in flavor and I encourage you to savor each one!

See you at the farm!

Allison & the THG crew





+ Pickled Radishes + Kale and Radish Pesto <http://www.fusioncraftiness.com/kale-and-radish-pesto-recipe/>

Begin by slicing or dicing radishes. Submerge radishes in a pickling liquid consisting of vinegar, water, salt, garlic and sugar. For a dilly flavor, throw in some fresh dill! Allow the radishes to pickle for 10 minutes to a few days in the refrigerator. Use to top tacos, burgers or salads.

Ingredients

4 medium sized curly kale leaves
3 cloves of garlic, peeled and trimmed
1/4 cup of your favorite herbs (I used rosemary, thyme, basil)
4 radishes, trimmed and coarsely chopped
1 cup of extra virgin olive oil
1/4 cup of chopped walnuts
1/4 cup hard, salty cheese such as parmesan, romano, pecorino (I used cotija)
juice of half a lemon
salt to taste

Instructions

Place all ingredients in a food processor and pulse/process until all is chopped fine. Drizzle more olive oil if needed to make a thick sauce consistency.

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

More Recipe Ideas

- + Spinach artichoke dip
- + Roasted chickpeas and greens

- + Curried carrots
- + Kale Chips
- + Greens smoothies
- + Member recipes see below!



Member Recipes



THIS WEEK'S SUBMISSIONS

This week's submissions come from the household of Graham Austin and Tommy Bass:

Asian Salad

THG Ingredients

- + THG salad greens
- + Cabbage
- + pak choi
- + carrots
- + Radishes
- + scallions.

Non TH ingredients:

- + Cucumbers
- + Edamame
- + Ramen
- + sesame oil
- + and lime

CONTINUED

Another one from the Austin & Bass House

Montana Lentil and Kamut Sald

THG Ingredients

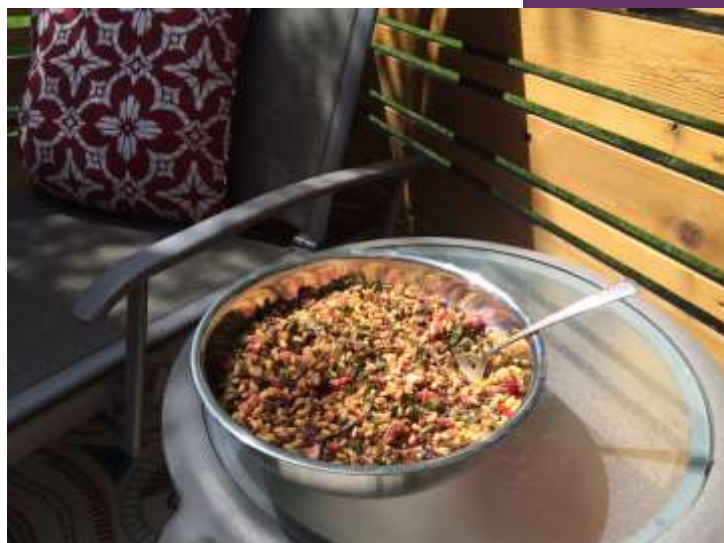
- + kale,
- + roasted beets and
- + turnips,
- + sautéed garlic
- scapes. Cabbage

Montana (but not Towne's)ingredients

- + kamut
- + lentils

Imported ingredients:

- + olives
- + Capers
- + Balsamic vinegar
- + lemon juice
- + olive oil
- + salt
- + lime



Try out one of these submissions and thank-you for participating Graham & Tommy!

sdfsdfsHometown: Red Lodge, MT

Camrey decided to move to Bozeman to attend MSU, a college that was relatively close to home. What drew her most was the beauty that Bozeman has to offer.

Though this is Camrey's first experience with agriculture, she hopes to continue with a sustainable lifestyle in the future.

