

## + Towne's Harvest Garden

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



### This Week's Bounty

Rhubarb

Chives

Arugula

Radishes

Mizuna

Mustard Greens

Salad Mix

Spinach

Bok Choy



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## The start to a new season!

Towne's Harvest Garden is starting its 10<sup>th</sup> season! We have 13 practicum students enrolled this summer who will be helping us on all of the aspects at the farm and markets. Students are from the Sustainable Food and Bioenergy Systems degree program. We plan to provide a phenomenal farm experience to all who participate with us this year. I encourage you all to interact with

as many of the students as you can, as they will be the ones providing your food in the future! To promote this, we will highlight a student or staff member each week. Feel free to continue the conversation with each of us. Enjoy the first round of produce; it will only get more exciting!

Best,  
Allison and the crew





**Ingredients:**  
 Carrots  
 Radish  
 Fennel  
 Misuna (a Japanese green)

**For the dressing:**  
 Rosemary  
 Lemon  
 Olive  
 Oil  
 Agave  
 Nectar  
 Salt and Pepper

For directions see:

Source: [Kitchen Confidential: Charred Fennel and Carrot Salad](http://blog.freepeople.com/2012/02/kitchen-confidential-charred-fennel-and-carrot-salad/#ixzz498Dr7QFO) <http://blog.freepeople.com/2012/02/kitchen-confidential-charred-fennel-and-carrot-salad/#ixzz498Dr7QFO>

## How do I go about using my produce?

My biggest recommendation is to experiment. Just try things. Try produce raw, try it cooked. You are the best judge as to what you like and want to eat. Don't forget to ask friends, other CSA members the internet, even your mom (she does know best).

A great resource I strongly encourage you all to explore is [www.FoodGawker.com](http://www.FoodGawker.com) This site compiles scrumptious recipes with appetizing 'foodography'.



Greens will keep longest in plastic bags in the fridge. If you are unsure on how to store food each week, ask us and we will give you our best recommendations.

I hope this summer you all can explore, leave your comfort zones, and enjoy truly fresh and tasty food.



### Recipe Ideas

- + Asian stir fry (mizuna, radish, bok choy mustard greens chives, soy sauce, toasted sesame oil, noodles, meat, other veggies)

- + General smoothie recipe: 2 cups greens (spinach, kale, romaine, etc. recommend milder greens not mustardy greens), 2 cups fruit (apple, banana, strawberries, etc.), and 1 cup liquid (milk or yogurt work too and add protein)



# Meet the Managers

## David-Alexandre Lobry Production Manager

Born and raised in France, I came to Bozeman in March 2015 to follow my wife who is a researcher on the climate change and rain forests topic. I do believe in small-scale organic farming as on the multiple means for us to build a better future for our children and better present living conditions for us. So, as soon as I got here in Bozeman I've started to look for a farm which I could work in. I graduated Agronomy a few years ago in France and spent these last few years practicing my farming skills on different type of farms, especially with market gardeners.

So here I am, thanks to David Baumbauer and Mac Burgess who gave me my first opportunity to work here and even better trusted me to become this year the "interim" THG production manager.

One promise, I'm giving my best to provide you high quality organic vegetables in decent quantities.

See you around!

## Allison Milodragovich

### Marketing and Operations Manager

Hometown: Vienna, Virginia

This will be Allison's first season coordinating THG's markets and CSA program. She is also pursuing a graduate degree in Sustainable Food Systems.

Allison strives to procure as much food from Montana as possible. Her favorite activities include hiking, backpacking, skiing, trail running, and trying to keep up with twin three-year-old boys.



