



## 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

Pepper

Garlic

Onions

Leeks

Potatoes

Corn

Carrots

Kale



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## Closing in on Fall

We hope you all were able to enjoying the summer crops so far. It is pretty evident now that fall is near with the latest snow falling in the mountains and light frosts occurring at the farm. Nighttime temperatures have been cooling down, and crop growth has begun to slow. An upcoming hard frost will surely end a few crops, but many will continue to mature with the warmer weather in the future forecast. Some crops even become sweeter with a frost. This week we are happy to give corn

again. And if you are interested in more than what is in your share, we will be offering a you-pick opportunity. We will be offering you-pick from 4:00-6:30 pm Wednesday September 14<sup>th</sup> at the farm. **Garfield Road Closure:** Please be aware there will be construction on Garfield and there are signs on 19<sup>th</sup> stating Garfield is closed to through traffic. There is still access to the farm from 19<sup>th</sup>!

See you at the farm!

Allison & the THG crew



**+French Fingerling Potatoes**

**ABOUT:**

French fingerling potatoes have a light red skin with yellow flesh speckled with red. The plant is bred for its tubers wonderful flavor and not necessarily quantity. These potatoes have such a wonderful flavor and texture minimal cooking techniques are ideal.

**INGREDIENTS**

- 1-pound Idaho Fingerling potatoes, washed and sliced in half, lengthwise
- ¼ cup olive oil
- 3 tablespoons dried, chopped onion
- 1 tablespoon minced garlic
- ½ teaspoon sea salt
- Freshly ground black pepper

**Instructions**

1. Preheat the oven to 400 degrees F and line a baking sheet with foil.
2. Add the potatoes to the center of the foil. Drizzle them with the oil and sprinkle with the onion, garlic and salt. Use your hands to toss together until all of the potatoes are well coated.
3. Spread the potatoes out so they are in one even layer and then crack a bit of black pepper over them.
4. Add a second piece of foil very lightly on top. Fold the edges of the bottom piece over the edges of the top piece, being sure it puffs up a bit, like a bag. (In other words, do not place the top sheet of foil directly on the potatoes -- you want a good couple of inches of space between the potatoes and the top sheet.)
5. Place in the preheated 400 degree F oven and steam the potatoes for 15 minutes.
6. Remove the potatoes from the oven and turn the heat up to 500 degrees F.
7. Now remove the top sheet of foil -- very carefully because the steam that is released will be very hot.
8. Once the oven has heated to 500 degrees F, return the now uncovered potatoes. Roast them until the bottoms of them are golden brown, about 10 minutes. Gently flip them over and continue to roast until the other side is golden brown, about another 10 minutes.
9. Season with more salt if necessary.
10. (During the roasting process, some of the bits of onion and garlic will likely blacken on the foil. That's okay -- just discard it when the potatoes are done.)
11. Let them cool for about 5 minutes on the baking sheet before serving.



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**+Antohi Romanian Peppers**

Antohi Romanian is a very sweet pepper that is good for grilling or fresh salads. Fruit is very thick walled, and early maturing (55 days green, 75 days red ripe). This pepper has a unique story According to several internet sources, this pepper is named Jan Antohi. Antohi was a touring acrobat who had defected to the US. He visited his native Romania and returned with the seeds of this delicious heirloom pepper. Again, due to the unique inherent flavor of this food, simpler is better when it comes to cooking. Below is one suggestion from

[http://suziesfarm.com/recipes/heirloom\\_spotlight-antohi\\_pepper/](http://suziesfarm.com/recipes/heirloom_spotlight-antohi_pepper/) :

cut off the tops, split them in half, dunk them in olive oil and spread them across the grill (or a baking sheet, if we're doing things indoors), sprinkle them with feta cheese and snipped herbs, and wait until the cheese looks like it's starting to melt. Give it two more minutes, then pull the peppers and eat them. On toast, on pasta, on salad, or just by themselves.



## Member Recipes

### THIS WEEK'S SUBMISSION



This week's submission comes from an employee household. The idea behind recipe submission is so members are encouraged to cook creatively and feel free to stray from recipes provided. Sometimes the best dishes I have cooked are spontaneous! Please submit recipes of produce used from the farm to [townes.harvest@gmail.com](mailto:townes.harvest@gmail.com) and I will feature them in the newsletter

#### 4<sup>th</sup> of July beet slaw

#### THG Ingredients

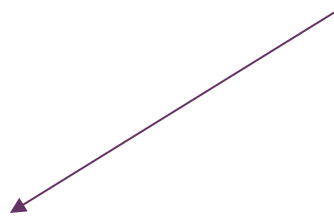
- + Cabbage
- + beets
- + carrots
- + Radishes

#### Non TH ingredients/ Dressing:

- + White rice vinegar
- + S & P
- + Cumin
- + Olive oil
- + Honey

#### Directions

Shred or put all veggies in food processor mix in separate bowl mix together dressing. Toss with veggies. EAT!



Try out one of these  
submissions and enter your  
own!

**sdfsdfsfHometown:** 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.

