



Towne's Harvest Garden

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



This Week's Bounty

Zucchini

Cucumbers

Tomatoes

Basil

Onion

Pepper

Cilantro

Dill

Chard

Tomatillos

Potatoes

Garlic



This Issue:

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Managing for Wildlife

Part of the beauty and curse of managing agricultural land is wildlife. Agricultural land provides food, shelter, and travel corridors for many of our native species. However in more urban areas, farm fields are used heavily by wildlife. At the farm currently, we are trying to manage for heavy deer depredation. The deer have hit some of pumpkins and winter squash. They have not found it all and we are going to put extra

effort into protecting these crops with row cover and fencing if necessary. **Garfield Road Closure:** Please be aware there will be construction on Garfield and there are signs on 19th stating Garfield is closed to through traffic. The section that is closed for now is from the farm to where Roseaurs is on Main street. Therefore there is still access to the farm from 19th!

See you at the farm!

Allison & the THG crew



+All about Tomatillos



From: <http://www.thegourmetgourmand.com/seasonal-spotlight-tomatillo/>

Flavor Profile: The flavor profile of tomatillos is savory and tart. They are generally cooked prior to eating. The classic tomatillo recipe is to make a delicious salsa verde, or green sauce, to be eaten with chips or poured over tacos.

How do I choose fresh tomatillos? Look for tomatillos that are green and with a husk that doesn't look like it's overly browned. The tomatillos should be firm to the touch, not mushy.

How to prepare: The tomatillo is wrapped in a papery green husk that needs to be removed before eating. You can unwrap them simply with your hands and then pull the husk completely off and discard. The tomatillo will have a sticky residue on the exterior and sometimes dirt and debris will find its way underneath the husk. Thus, it's definitely recommended that you give these a good washing prior to eating.

+ Roasted Salsa Verde



From: <http://thewoodensillet.com/roasted-salsa-verde/>

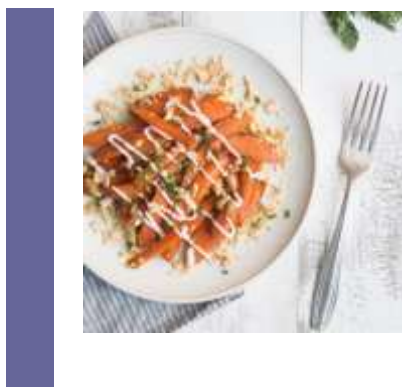
Ingredients

- Approx. 1 lb of tomatillos with husks removed
- 1 small/medium white onion
- 1 small shallot
- 2 - 3 large garlic cloves
- 1 jalapeno
- 1 poblano pepper
- 1 Anaheim pepper
- zest of 1 lime
- 1 Tablespoon fresh lime juice
- 1 cup loosely packed cilantro
- ¼ Teaspoon kosher salt
- 1 Tablespoon olive oil

Instructions

1. Place top oven rack about 4 inches below top.
2. Cut tomatillos, white onion, shallot, Pablano pepper and Anaheim pepper (remove top of peppers first and discard) in half and place in a deep cookie sheet with foil covering the bottom.
3. Add garlic to the cookie sheet and toss everything in olive oil.
4. Broil on high for about 3-4 minutes and then remove the peppers - put pan back in the oven for another 6-7 minutes or until tomatillos, onions and garlic are clearly starting to turn brown and shrivel up. (you can roast longer if you want a stronger 'roasted' flavor)
5. Remove from oven and place those same ingredients directly into a blender or food processor.
6. Take jalapeno and remove top - then cut in half the long way and then into large chunks; Place in blender as well.
7. Let everything cool off a bit before blending - when you do blend cover top with a towel.
8. Add cilantro, lime zest, lime juice and salt to blender.
9. Pulse blender several times to ensure large chunks are broken up; then blend for about 30 seconds or until

More Recipe Ideas



- + Mixed veggies tossed in oil in aluminum foil pack on grill
- + Tomatillo guacamole

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 and I will feature them in the newsletter

4th of July beet slaw

THG Ingredients

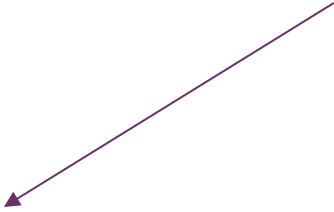
- + Cabbage
- + beets
- + carrots
- + Radishes

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.

