



## 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

Pepper

Garlic

Onions

Leeks

Potatoes

Fennel

Carrots

Cabbage



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## The end of summer?

Monday night it was 39 degrees. This temperature is enough to make us close the tunnels at night and open them during the day to trap in heat and protect the crops. This temperature will not kill our warm seasons, such as tomatoes and peppers, but it will surely slow down their growth. We will escape a killing frost this week, but we may not next week. Please savor the warm season crops in your share this week, as

there is the potential it is the last week will we have them for you. Despite being on the brink of a killing frost, we have lots of other diversity and crops coming in for the next five weeks. **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



**+Potato Leek Soup**

+

**+Unique Veggie Pizza**

FROM:

[HTTP://WWW.COOKUPSUCCESS.COM/2016/07/POTATO-LEEK-SOUP/](http://www.cookupsuccess.com/2016/07/potato-leek-soup/)

INGREDIENTS

- 3 Tbsp Butter
- 4 Leeks, cleaned and chopped (whites only)
- 3 Medium Celery Stalks, chopped
- 2 Cloves Garlic, minced
- 2 Lbs Russet Potatoes, peeled and chopped to 1-2" cubes
- 7 Cups Chicken Stock, Low Sodium
- 1 Cup Heavy Cream
- 2 Bay Leaves
- 1 Large Thyme Sprig, fresh
- 1 Tsp Salt
- 1 Tsp Ground Pepper
- Chives for Garnish (optional)

INSTRUCTIONS

1. In a large stockpot melt the butter and sweat the leeks, celery and garlic over medium-low to medium heat for 10 minutes. (Be careful not to saute or brown)
2. Add potato chunks, stock, bay leaves, thyme, salt and pepper; simmer 15 minutes.
3. Remove thyme and bay leaves; blend until smooth consistency is achieved.
4. Blend in cream and serve. Garnish with chives.

NOTES

If the soup is too thick add more stock. If too thin simmer to reduce. Garnishes are optional, but try chives, scallions, bacon bits, parsley, et



<https://apleasantlittlekitchen.com/2016/09/05/potato-sage-pizza/>

**Author note:** Be sure to slice the potatoes fairly thin. This pizza does not do well with thick slices of potatoes. For this recipe, use your favorite pizza dough (store bought makes for a quick meal). Lastly, the potatoes can be cooked and the shallots sliced in advanced for quick assembly at dinner time.

2 tablespoons extra-virgin olive oil, plus more for pizza dough may I suggest On The Rise available at TNC

3 garlic cloves, crushed

2 cups Tasteful Selections Honey Gold Potatoes, sliced

1 teaspoon kosher salt

1/2 cup shallots, sliced or leeks!

20 fresh sage leaves

9 small mozzarella balls (shredded mozzarella also works)

pizza dough

1. Heat the oven to 500 degrees.
2. In a skillet, heat the oil and crushed garlic for 8 minutes. Flip the cloves once, about 4 minutes into the heating process. Remove the garlic.
3. Add the potatoes and 3/4 teaspoon of salt into the garlic infused oil. Stir well to coat the potatoes with the oil. Cook until the potatoes are softened, about 6-8 minutes depending on their thickness. Stir occasionally.
4. Meanwhile, rollout the dough out onto a floured surface. Lightly drizzle the top with olive oil and season with 1/4 teaspoon kosher salt.
5. Evenly distribute the sautéed potatoes, shallots, sage and mozzarella balls onto the dough.
6. Place the pizza in the oven and cook for 13 minutes or until the dough is golden and the mozzarella browned



## 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

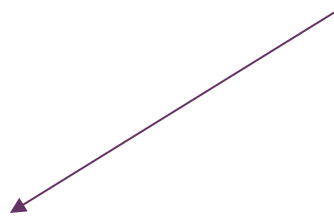
- + Cabbage
- + beets
- + carrots
- + Radishes

#### 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!

**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.

