



Fall is for Transitions

by Dylan Fishman

There are new crops growing, planting beds being put to rest, the weather is noticeably turning, and there's a new dynamic within the THG crew. This week I would like to formally say goodbye, as I'm departing from THG for now. I'll be back next March for another stellar year of good food, good people, and on-the-farm learning!

Additionally, I would like to formally introduce two new THG crew members, Sam Wilson and Kristin Katchmar. Kristin was in the practicum this summer and showed a lot of skill, determination, and enthusiasm - so we decided to keep her! Kristin is working the Legion Villa market for us. At this market we sell half-price vegetables to elderly citizens who otherwise might not have access to fresh organic produce. Kristin is also helping out with harvest and the newsletter. Sam Wilson is a SFBS student in the fall practicum, meaning he's taking the class right now, and is helping out with harvest, washing, and general farm maintenance.

Elisa Boyd, our venerable field manager, will be taking over the CSA distribution and Campus Farm Stand. She is also the go to person on the farm to address any questions, comments, or concerns you may have. She will be taking over the Townes.Harvest@gmail.com account, and you can most easily and preferably be contacted via email. She can be reached on her phone if there is an urgent concern or request at (720)-771-3839.

A note from Dr. Mac Burgess:

"This week we are saying a temporary goodbye to Dylan Fishman who is embarking on a journey to India. Dylan did his SFBS 298 Internship with Towne's Harvest this spring, helping with the seed order, spring seed starting in the greenhouse, and taking on the spring garden starter package as his special project. Since May Dylan has done a great job as the marketing manager, the first undergraduate student to hold that position in recent years. You all probably know Dylan for his contagious smile and positive attitude. I'll remember him for his hard work and attention to detail as well. We'll wrap up our CSA and market programs with the help of several part-time undergraduate student workers as well as our fall practicum students and interns from the Montana Dietetics Internship."





Things to Remember

- CSA pickup is every Wednesday from 4pm-6pm.
- We do not distribute our CSA's in boxes, so please bring a reusable produce bag to transport your share home in. Small produce bags will be helpful too as we start distributing some vegetables without bags or ties.
- If you can't make it during this time, please email or call us to arrange another time to come get your share. Contact info can be found at the footer of this email.

"So, what's in the CSA for this week?"

Summer CSA: week 10

We could not be more thrilled to provide you with a bountiful share of hand harvested, hand washed, passion borne fresh vegetables

Ace (F1) or Gilboa (F1) Green Peppers

or

Carmen (F1)*, Islander (F1)*, Antohi*, or Escamillo* (F1) Ripe Peppers

King Richard Leeks

Toma Verde Tomatillos
Yellowstone* Carrots
Dark Star, Raven (F1) and Jackpot (F1) Zucchini
Borettana Cipollini Onions*
Loose Lacinato, Redbor (F1), or Winterbor (F1) Kale
Red Cabernet (F1) Onion

Indigo Cherry Drop, Blush, Sakura (F1), or Sungold (F1) Cherry Tomatoes

or

Pink Berkeley Tie-Dye, Black Krimm, Black Prince, Green Zebra, or Cherokee Purple
Slicing/Heritage Tomatoes

U-pick herbs readily available upon request

Oregano
Rosemary
Thyme
Lemon Balm
Marjoram
Sage
Lemon Balm
Zaatar

* = new this week



You're Invited!

by Dr. Mac Burgess

On Friday from 6-8 pm the Horticulture Farm will be hosting a "twilight tour" field day featuring presentations on apples, small fruits, season extension and vegetable variety evaluation, plant pest and disease diagnosis, Towne's Harvests record keeping system, and opportunities for small farms to receive assistance from the Farm Service Agency. Light appetizers and non-alcoholic beverages will be provided.

Organic Inspection

by Dr. Mac Burgess



This morning was our annual inspection for our certified organic status with the USDA National Organic Program (NOP) certified by the Montana Department of Agriculture. When first asked, most people define organic farming by what it excludes: synthetic fertilizer and pesticides. There is much more than that to organic farming, though. Our organic system plan includes pro-active management of soil fertility, weeds, pests, and disease along with consideration of our interaction with wildlife. We are proud to have a record-keeping system that demonstrates that we grow everything we sell in compliance with NOP standards. From the seed we purchased last winter, through the greenhouse, field activities, season extension, irrigation, on to harvest and distribution... we are bale to track the organic produce on the table back to the seed, and tell you how much space and labor it took to produce it. Our crop audit this year was on garlic scapes, one of the more challenging crops to keep track of since the garlic was planted last fall, the several different varieties produced scapes over the course of several weeks, and sometimes we hardly think of scapes as a crop at all. We calculated back from our planting records (1200 plants) and harvest log (12 kg, or over 26 lbs) of scapes to the satisfaction of the inspector and passed with no concerns.



This isn't a fancy tractor implement, and it isn't a for grain storage either. This not-so-fancy contraption is a black bear trap! We've found a couple pieces (more like piles) of evidence that we might have yearling black bear sneaking through the farm!

[Need More Veg?](#)



We hope that our CSA is providing you with enough vegetables for the week! However, if you find yourself craving more of one specific item or larger quantities in general then please come visit us at our campus farm stand every Thursday from 4-6pm at the intersection of Grant and 7th street by the big spinning noodle structure. Get there early for an abundance of tomatoes, basil, onions, garlic, greens, and more! CSA customers get good deals, but you'll have to come to find out!



Need a great summer gift to give to family member, friend, or acquaintance?

Follow the link below to purchase the newest addition to our CSA program - harvest bucks! Harvest bucks are a gift certificate for our on campus farm stand. Harvest Bucks are unique because you receive an added value of 10% more than what you paid for! For example, if you purchase \$50 of harvest bucks you will receive \$55 worth of coupons to use at our farm stand on anything that you'd like!

If you've already purchased harvest bucks and haven't already received them they can be redeemed at our campus farm stand during any hour of operations.

Farm stand is held every Thursday from 4:00-6:00pm at Montana State University in-between the Student Union Building and Barnard Hall.

<http://townesharvest.montana.edu/communitysupportedag/>



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Contact Dylan Fishman at
(847) 409-5567 with any questions