



Clarification on CSA Details

Hello everyone, hope you enjoyed last week's share! There's been some confusion regarding what week the CSA pick-ups end, and I'd like to dispel any uncertainty. The last CSA pickup will be next Wednesday, October 4th, at the normal time and location. This makes 14 weeks. Some of our marketing materials indicated 14 weeks of CSA would end Oct. 11, but this is incorrect. Rest assured we'll be sending you home with lots of food today and next week. You might want to bring an extra bag or 2, and clear some space in your pantry or cellar for some amazing storage crops!

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.

Dark Red Norland Potatoes

Hot Early Jalapenos

Mars Celeriac*

Red Ace (F1) Beets

Bolero (F1) Carrots

Ailsa Craig Sweet Onions

Italian Flat Leaf Parsley

Loose Redbor (F1), or Winterbor (F1) Kale

German Red, Korean Red, or Music Garlic

Conservor (F1) Shallots

Sunshine (F1) Kabocha Winter Squash*

Heinze Paste Tomato

Tiren (F1) - San Marzano Tomato*

U-pick herbs readily available upon request

Oregano

Rosemary

Thyme

Lemon Balm

Marjoram

Sage

Lemon Balm

Zaatar

* = new this week



Shallots - Just another Kind of Onion?

By Dr. Mac Burgess

Sweeter than a storage onion, more complex than a sweet onion, these huge Conservor (F1) shallots combine the flavors of garlic and onion in a convenient medium-size allium great in recipes where the onion flavor is dominant. These are my go-to flavoring for weekend breakfast potato skillet or root vegetable bakes. Other varieties of shallots sometimes have made us wonder if they are worth the trouble since they are just as much work to grow as an onion but only reached 1/4-1/3 the size of a storage onion. These hybrid shallots grown from Certified Organic seed produce large bulbs that have stored well for us in the past and taste great. Compare them to the Ailsa Craig sweet onions, the great hard stem garlic, and the leeks and let us know what you think! Next week we'll be sending you home with a large bag of storage onions too.

The Wonderful World of Garlic

By Seth Page

With sunshine in the forecast we are thinking about planting next year's garlic

this week, so it seems an appropriate time to give you a little information about the bulbs you'll be breaking into. This week at Towne's Harvest we have two kinds of hard-stem garlic available to you; German Red and Music. I decided to sauté a couple slices of German Red, Music, and some store bought softneck garlic for comparison. The cloves of the softneck garlic are smaller and more numerous than the other kinds, it also browned quicker—though that could just be moisture related. The German Red has a very mellow flavor and soft melt-in-your-mouth texture, this makes it a perfect pair for soups and potato dishes. The Music tasted more intense, like the store-bought garlic, but spicier when raw. Do keep in mind that the larger bulbs of the hard stem don't store as well as softneck garlic, so don't stock up expecting it to last all winter! Happy cooking!!

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
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