



Thank You For Your Support!

Through your support as CSA members we are able to do so many wonderful and important things for the community. Not only are we able to provide all of you with organic veggies all season long, but we're also able to connect countless students to their food through our practicum class and MDI intern partnership. We're also able to donate thousands of pounds of produce to the Gallatin valley food bank every year. The truck pictured below is full of veggie-filled totes destined to donation. This week we took a huge 450lb delivery of fresh zucchini, chard, cucumbers, carrots, kale and romanesco to the food bank which was promptly placed on the shelves for patrons to take from. This is one of the greatest joys derived from producing food - getting it into the hands of people who both appreciate and need it.



We couldn't do it without your gracious support!
Thank You, from the whole THG team.



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 9

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

Hot Early Jalepeño*

Cucumbers (many varieties)

Toma Verde Tomatillos

Yukon Gold or Dark Red Norland New Potatoes

Scarlet Nantes Carrots

Dark Star, Raven (F1) and Jackpot (F1) Zucchini

Conservor (F1) Shallots*

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

Walla Walla and Red Cabernet Sweet Onion

German Red, Korean Red, or Music* Garlic

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

U-pick herbs readily available upon request

Oregano

Rosemary

Thyme

Lemon Balm

Marjoram

Sage

Lemon Balm

Zaatar

* = new this week



Crop of the Week

by Dylan Fishman



Tomatillos (*Physalis philadelphica*), a distant relative of tomatoes, are an abundant producer during the late summer and early fall months here in Montana. These green/yellow fruits come with their own protective layer, a papery husk that gives them their alternative common name, husk cherry. Firm, tart, and distinctive in color, tomatillos are primarily used in sauces, chilies, and preserves.

Three weeks ago I went out to where our tomatillos are diligently growing and with two fingers pinched every husk I could find. Each husk was large and held its shape - a trick to the eyes. The husk is merely what the tomatillo will grow into, not the actual size of the fruit at the time. Upon inspecting a large portion of the fruit I determined that it would be a while still yet before we'd get a harvest out of it. Eventually the husks would burst and split, showcasing the beautiful bounty somewhat contained within its borders, but not yet.

The following week I was gone from the farm and one of our student employees, Kaylee, asked if she should go harvest tomatillos. Without hope, I asked if she would indeed go check on them once more and see what was out there. An hour or so later I received a message, "I got a big bin and half! How would you like me to store them?" Bewildered, I asked her how much she got in weight, knowing that a bin and a half could be deceptive. She responded, "43.5kg" - I was astonished! In one week we went from having no ripe fruit to a whopping 95lbs of tomatillos. Abundance is upon us in the form of fresh, tangy, green tomatillo fruit!

Classically, tomatillos are used as the base for green sauces and chilies, more commonly referred to in Spanish as salsa verde and chili verde respectively. Tomatillos can be used raw for a tangy, citrus flavor; blanched lightly for a slightly toned down raw flavor; broiled or charred for a deeper smoky flavor; and dry roasted in cast-iron pan for a nutty seasoned flavor. Sauces and chilies made with tomatillos can be the base of the dish, or can be used as a complimentary relish.

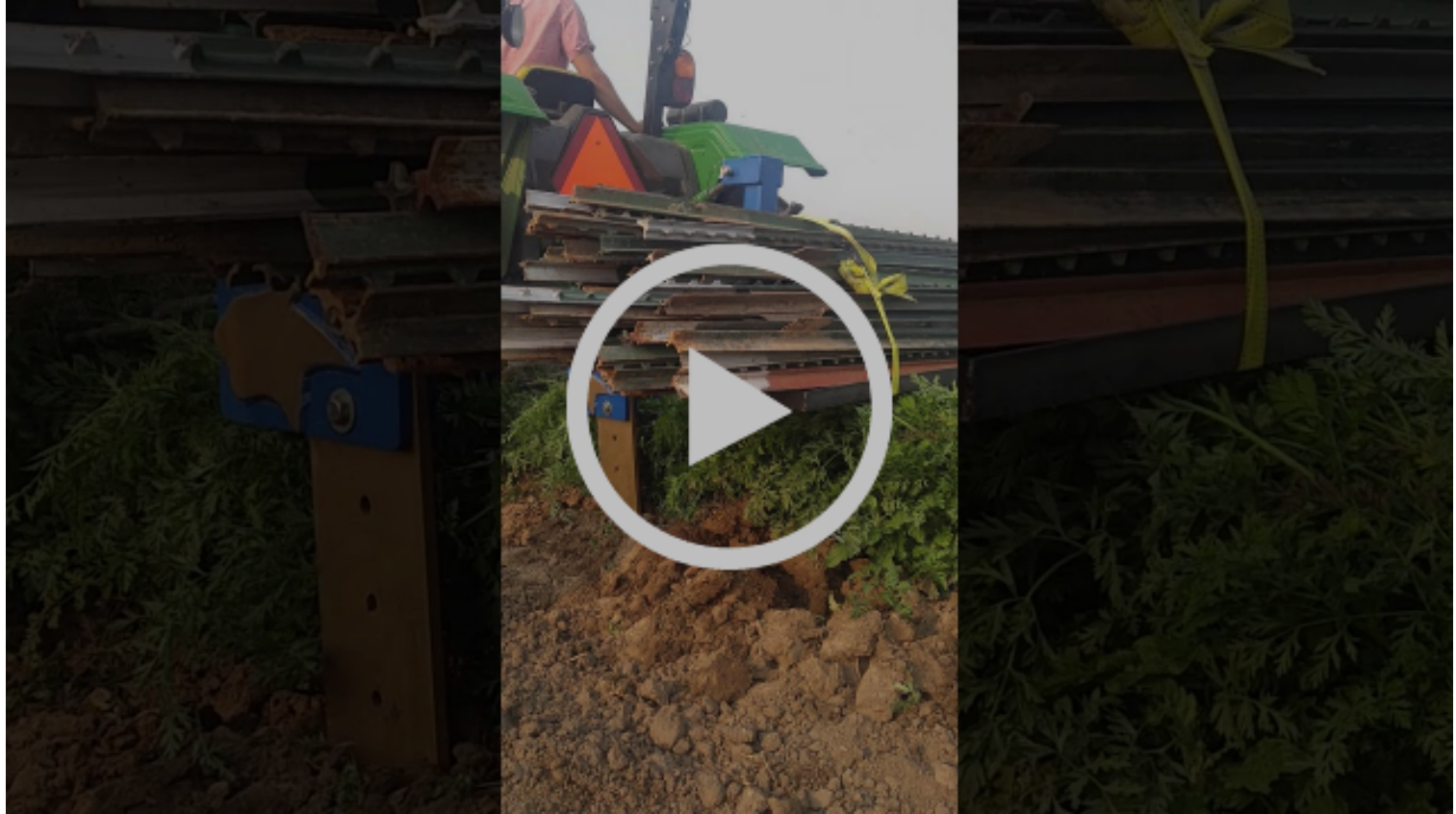
Dig in the Soil

by Dr. Mac Burgess



This week we finally got to use one of our newest tools, a custom fabricated root vegetable bed lifter. This simple implement attaches to the 3-point hitch on our tractor and pulls an angled steel blade up to 18" below the surface, loosening the soil above. This facilitates hand harvest of root crops like carrots without having to hand dig them. We harvested over 350 lbs of carrots from just one 120' bed, and did it in a small fraction of the time it would have taken to dig the carrots up by hand. This weeks carrots are the heirloom variety "Scarlet Nantes", named for the city in France and the progenitor of both the earlier hybrid spring carrots we shared with you all spring and the big Bolero (F1) fall storage carrots yet to come. Nantes-type carrots are known for intense orange color, thick coreless roots, and sweet flavor, but are not as long as other types of carrots, making them easier to grow in heavy soils like our here at Towne's Harvest Garden. They are a good match for our new harvesting tool too, since our initial attempts to dig deeper carrots sent us back to the barn to find enough steel fence posts to strap on to get enough weight to make it work, then back to the welding shop for reinforcement. It works great now, and we look forward to using it more to bring you more carrots, beets, leeks, and shallots into the fall.

See the vegetable bed lifter in action below!



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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(847) 409-5567 with any questions