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Spring Greens: Week 1

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Spring Greens: Week 1

Thanks for being a 2018 Towne's Harvest Garden CSA member! If you haven't already received confirmation of your purchase, this is it!

We're less than one week away from the first CSA pick-up (5/23) for our spring greens and full share members. This email contains necessary information and answers common questions for picking up your share this Wednesday evening. Our weekly newsletters will be sent to you at least 24 hours prior to CSA pick-up, and will have similar content over the course of the season. Along with weekly farm updates, the newsletter will have, when applicable: informational videos; write-ups pertaining to tools, vegetables, and students; CSA information, farm stand information, and the best part of all - what you'll get in your CSA share this week. We invite you to be inquisitive and ask us any questions you may have about small scale agriculture, sustainability, tools, vegetables, or anything else that these newsletters bring up.

Please read through this email as it contains important clerical information, and email us with any questions you may have at Townes.Harvest@gmail.com. Alternatively, let our student marketing manager, Dylan, know when you come to pick up your CSA.

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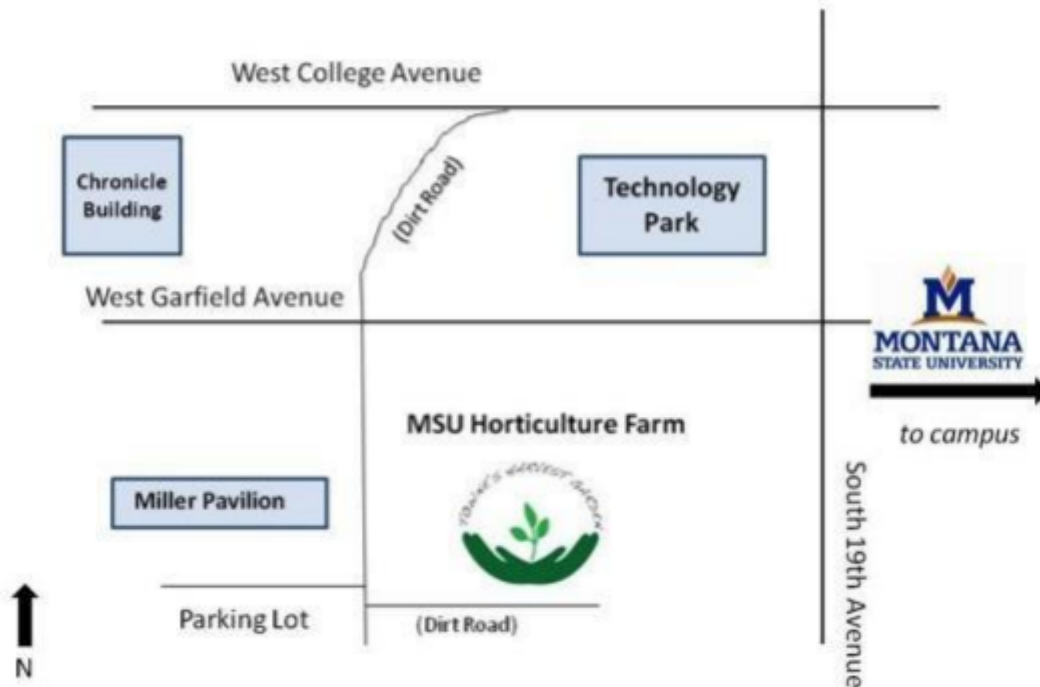
Where do I pick up my share?

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Map to Towne's Harvest Garden

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Directions: From Main St. turn south on 19th Ave., turn right on Garfield, turn left at the Bozeman Area Research and Teaching (BART) Farm sign, drive down the dirt road and Towne's Harvest Garden is on the left. CSA pickup is in the big building.

If you get lost, don't fret, just give Dylan a call at (847) 409 5567

Do I Need to Bring Anything?



Towne's Harvest Garden is trying to use the least amount of plastic as possible - therefore, we ask that you please bring your own large reusable grocery bags and small produce bags every week. We will have extra produce bags on hand, but we'd love it if we could reduce the amount we provide to zero. Other than that, just bring us any questions you might have and a smiling face!

[Subscribe](#)[Past Issues](#)[Favorite Tool Report: Row Cover](#)[Translate](#) ▼

by Sam Wilson and Dylan Fishman

Every newsletter will include a "favorite tool report" video that highlights a useful tool on the farm. Although this example video was made by two employees, the future videos will be made by students as a learning activity that also creates content for future newsletters! Just click on the video below to start playing it and let us know what you think about our favorite tools that make growing our favorite vegetables possible.



What's in the CSA this week?

Spring Greens: Week 1

Baby Arugula

Baby Spicy Micro Mix

D'Avignon French Breakfast Radishes

Hakurei (F1) Salad Turnips

Toscana Kale

Micro Greens

Chives

Sage

English Thyme

Oregano

Towne's Harvest/Roots Kitchen and Cannery Pickles

Favorite Veggie Report:

Another weekly segment of our newsletter is the "Favorite Veggie Report" which aims to highlight one of the crops on the CSA list. Students are encouraged to investigate what makes the crops desirable to grow and eat, how it came into existence, and anything interesting or special worth noting. This week's edition was done by our production manager Elisa Boyd as an example.



The D'Avignon Radish (*Raphanus sativus*), also known as the French Breakfast Radish, belongs to the plant family Brassicaceae. This spring treat is known for its oblong shape and beautiful color.

D'Avignon radishes originated in southern France and are an open pollinated variety. This means that plants grown from saved seed remain true to their parents' characteristics. In early spring, seed is directly sown into the ground where it will germinate and grow for approximately 21 days. Plants are watered regularly and harvested before they become too large or pithy. The cool temperatures of spring produce milder tasting radishes that are not excessively spicy.

While radishes are a quick to mature spring staple, they also have their challenges. The flea beetle loves plants in the Brassicaceae family, and certain precautions are taken to avoid the "shot gun" looking holes they eat in leaves. Affected plant species are carefully rotated around the farm to avoid a build up of the beetle in the soil since that is where they complete their life cycle. If not already present, the beetle can be excluded from the crop by covering it with row cover, a thin fabric.

Radishes are always a wonderful addition to salads; they can also be made into garnishes. During a high school culinary class, I was taught how to make a mouse garnish. Orient the radish so the trimmed green end is its nose, and the thin root its tail. Where the ears will go, cut a slit in the top and insert two semi circles cut from a separate radish. For eyes, take the tip of a knife and cut two small circles. This garnish looks impressive, but is actually quite simple to make. Next time you cook for your friends, delight them with this trick!

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