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Summer CSA Share: Week 10

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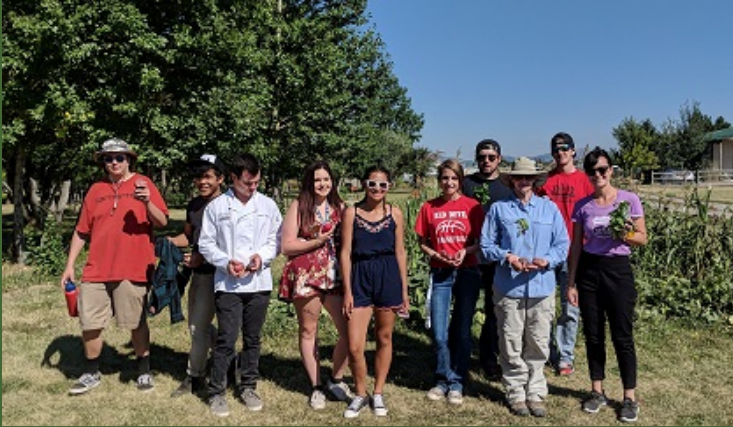
## Summer CSA Share: Week 10



Our Montana Dietetic Interns (MDI) (partially pictured above) were a huge help these past couple of weeks with harvesting, CSA, and our weekly farm stand! I personally had a blast getting to know them and passing on some farm knowledge. They move on to the practical component of their internship

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this week and most of them leave Bozeman to do so! We'll miss them, but we also have the pleasure of getting the next cohort of MDI students and getting to know and work with them. The fun goes on!



Next year, the summer practicum is going to grow bigger (and most definitely better)! MSU and Gallatin College have a new Culinary Arts program ( - as you know, we had some Culinary Arts students this summer as a part of our practicum, and they brought an amazingly unique perspective to our class. The Culinary Arts program is growing in popularity and will have upwards of 15 new enrollments next year, all of which will be required to spend a summer at Towne's Harvest to learn the agricultural side of food. We're excited to reach a larger demographic of students and also have more helping hands. The growth of students at the farm directly correlates with the growth of our farm!

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## 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!

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What's in the CSA this week?

**Summer CSA Share: Week 9**

Moss Curly Leaf Parsley  
Hybrid Cucumbers (mixed varieties)  
Woodpecker\* (F1) Spinach  
Genovese Basil  
Ace (F1), Carmen (F1), or Glow (F1) Peppers  
Dunja (F1), Dark Star, Tempest (F1), and Y-Star (F1) Summer Squash  
Ailsa Craig Onions  
King Richard (F1) Leeks  
Red Ace (F1), Touchstone Gold (F1), and Chioggia Beets  
Carpathian Hard Stem Garlic  
Toma Verde Tomatillos  
Early Jalapenos  
Calypso Cilantro  
Hera Dill  
Yukon Gold and Dark Red Norland Potatoes  
Cherokee Purple, Estiva (F1), Marbonne (F1),  
Green Zebra Slicer Tomatoes

\* = new variety or crop this week

**Favorite Veggie Report:  
Dill**

Timothy McMillen

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Dill is one of my favorite items we've distributed in the CSA. Dill has a great tangy flavor that could go on almost anything. My personal favorite uses for dill are on fish or potatoes, and of course we all know and love dill for its flavor in pickles. Dill comes from the the Apiaceae family. That family hosts many different herbs and vegetables, some of the most common being carrots and celery. The dill we provided in the CSA was the "Hera" variety. Hera is a very uniform dill that grows well in our fields. Dill can be harvested multiple times from the same plant by leaving most of the foliage, taking only a few nice sprigs from each plant. Dill has a close resemblance to fennel, but has slightly thicker leaves and grows slightly faster.

Dill has been held in high regard by many societies throughout time. Other than food, dill has been used for medicinal properties, spiritual ceremonies, and decoration. There are records of dill being cultivated in bible verses, meaning this herb has been farmed for a very long time. Dill is a fairly easy crop to grow, and is ready to harvest in little time as well. It is best to direct seed dill in well drained soil, the plants don't hold up well to being transplanted. Dill is a good plant to have in your yard because it attracts beneficial insects such as ladybugs, which will eat pests. If you let your dill go to seed you can have a returning dill patch next year from the dropped seeds.

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Natalie Sturm, SFBS fall practicum student, is holding a radish that was planted as a part of a cover crop during the spring. This radish is included in the cover crop mixture to aerate the soil, reduce compaction, scavenge nutrients, suppress weeds, and provide soil cover.

## Towne's Harvest Garden Campus Farm Stand



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Looking for more produce? Do you want ALL of the cucumbers?

Come visit us at our Campus Farm Stand every Thursday from 3pm - 6pm in front of the giant spinning noodle structure at the intersection of Grant and 7th st. We pride ourselves in the quality and quantity of produce we bring to our farm stand every week, and we have a lot of fun interacting with our customers in a different setting. We often bring wonderful produce to farm stand that we don't have enough of to give to our CSA members. So if you want extra produce, or want to scope out the extra goodies that we're growing, come by and visit us at the farm stand!



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Contact Dylan Fishman at  
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