

[Subscribe](#)[Past Issues](#)

Summer CSA Share: Week 11

[View this email in your browser](#)

Summer CSA Share: Week 11

Last week we had a get together on the farm, and it wasn't to work, but to have a fun time and connect with each other! We had a pizza party consisting of Towne's Harvest Garden employees, volunteers, former students, others in the Sustainable Foods major, and MSU faculty. We tossed some homemade pizza dough, reduced some homemade pizza sauce, and added all the veggies from the farm that our hearts desired. It was an amazing experience connecting with faculty, peers, and freshman interested in farming and eating local organic food.

[Subscribe](#)[Past Issues](#)

We're also starting our fall harvest and processing of storage crops. This is a very important activity in our traditional regional food system. Harvesting squash, storage onions, shallots, and garlic are traditions that are both old and necessary for a year-round local food economy. Storage crops are a slice of happiness for me on a dim winter day. They're a lasting piece of hard work from the community!

[Subscribe](#)[Past Issues](#)

This video is of our custom bobcat blue and gold under cutter! This tractor implement consists of a steel bar with a lot of weight on top of it which can dig into and loosen soil up to a foot deep. This tool is useful for harvesting root crops that are difficult to pull from the soil due to soil texture or growth habits. We use it primarily for our carrots, though it could be used for beets, parsnips, and celeriac as well.

[Subscribe](#)[Past Issues](#)

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](#)[The CSA this week?](#)**Summer CSA Share: Week 11**

Moss Curly Leaf Parsley
 Winterbor (F1) and Redbor (F1) Kale
 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
 Hercules (F1) and Bolero (F1) Carrots
 Carpathian Hard Stem Garlic
 Toma Verde Tomatillos
 Early Jalapenos
 Cruiser Cilantro
 Hera Dill
 Cherokee Purple, Estiva (F1), Marbonne (F1),
 Green Zebra Slicer Tomatoes

* = new variety or crop this week

Favorite Tool Report: The Root Washer

by Sam "Bodyslam" Wilson

My favorite tool on the farm would definitely be the root washing machine. This tool allows us to wash large amounts of root vegetables quickly and efficiently compared to just washing them by hand. The vegetable that we most commonly use this tool for is carrots - it cleans them up really well! You just have to be careful to not put too many in or else carrots will come flying out at you and it will not be enjoyable. The root washer also works really well for beets, radishes, and just about any other root vegetable. The best time to use this tool is definitely when it is warm outside because whoever is operating the root washer can be fairly certain that they are going to be

[Subscribe](#)[Past Issues](#)

covered in water and if it is a cold day it can be a little chilly while washing.



The root washer is fairly simple to operate. First, pour carrots or whatever vegetable your washing into the washer. Next, start the washer so that the cylinder turns and moves the vegetables around. The last step is to use a pressure washer and wash the vegetables until they are clean enough, but be careful not to stand too close or it will take the skin right off of most vegetables. Lastly, simply open the door on one side and push all of the vegetables out and into a bin. I would recommend this tool to any serious vegetable producer looking to save time on washing and processing. It's my favorite tool and I have spent many hours using it for a variety of vegetables.

Towne's Harvest Garden Campus Farm Stand

[Subscribe](#)[Past Issues](#)

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!



Copyright © 2018 Townes Harvest Garden, All rights reserved.

Want to change how you receive these emails?

You can [update your preferences](#) or [unsubscribe from this list](#)

Subscribe

Past Issues



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