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Summer CSA Share: Week 12

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## Summer CSA Share: Week 12

Welcome to the Fall season! We hope you enjoyed the fall equinox last Saturday that brought us some cool weather. This is an exciting time of transition as our summer crops wind down and our fall crops come in for storage. We are expecting near freezing temperatures tonight and maybe our first frost. This will be the end of our cucumber, zucchini and tomato plants. But don't panic! We will harvest unripe tomatoes and store them in the barn. The ethylene gas the tomatoes produce will ripen them while they are stacked in bins. This is our first week of harvesting winter crops such as the acorn squash that we are offering this week. We harvested Purple Pelisse Potatoes this week as well. Storage onions are curing in one of our high tunnels and will be distributed the last week of CSA!

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Not only is this a time of transition for our weather and food, but also for Towne's Harvest Garden employees. As we mentioned before, Gabi Poupart and Emma Burke are new employees of THG who will be taking over the duties of Wes Cawood and Dylan Fishman respectively. Dylan usually writes these newsletters but today I, Emma Burke, am writing my first THG newsletter! That's a picture of me below. Hopefully you recognize me from CSAs earlier this summer or from our Campus Farm Stand.



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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!

## It's Processing Time!



It is the time of year to can, freeze, ferment, bake and make sauce out those veggies.

## What's in the CSA This Week?

|           |             |                           |
|-----------|-------------|---------------------------|
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|-----------|-------------|---------------------------|

Taybelle (F1) Acorn Squash\*  
 Purple Pelisse Potato\*  
 Ace (F1), Carmen (F1), or Glow (F1) Sweet Peppers  
 Dunja (F1), Dark Star, Tempest (F1), and Y-Star (F1) Summer Squash  
 King Richard (F1) Leeks  
 Babybeat Beats\*  
 Hercules (F1) and Bolero (F1) Carrots  
 Carpathian Hard Stem Garlic  
 Toma Verde Tomatillos  
 Hakurei (F1) Turnips  
 Concept and Cherokee Head Lettuce  
 Early Jalapenos  
 Cruiser Cilantro  
 Moss Curly Leaf Parsley  
 Hera Dill  
 Sungold (F1), Indigo Cherry Drops, or Supersweet 100 (F1) Tomatoes

\* = new variety or crop this week

## Lemon and Mustard Carrot Salad

This is a recipe by Laura Hicks of Troy, Montana. I found it in *The Montana Cookbook* which is a collection of recipes from people in all parts of Montana. This recipe uses carrots and dill, both of which we include in this week's CSA. I would substitute the suggested dried dill weed for our fresh dill. I hope this recipe brings inspiration to those puzzling over what to do with all of the dill we give you.

Dressing:

1/4 cup lemon juice  
 2 tsp. Dijon mustard  
 2 tsp. sugar  
 1/2 cup minced green onion  
 6 tbs. salad oil  
 1/2 tsp. pepper  
 2 tsp. dried dill weed

[Subscribe](#)[Past Issues](#)[1 lb carrots, cut in thin strips](#)

3 cups water  
pinch of salt

Mix dressing ingredients together in a jar with lid and shake well. Set aside. In a saucepan, combine carrots, water, and salt. Bring to a boil, lower heat, and cover. Simmer until tender, about 5 minutes. Do not overcook. Drain and cool quickly by holding under running cold water. Pour dressing over carrots and toss well to coat. Serves 6.

## Towne's Harvest Garden Campus Farm Stand



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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