

Towne's Harvest Garden

& Community Supported Agriculture Program



Annual Report

2012



Locally, Sustainably and Educationally Grown
MSU Friends of Local Foods



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For more information about Towne's Harvest, please visit: <http://www.townesharvest.montana.edu>

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Community Supported Agriculture Program**
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*Locally, Sustainably and Educationally Grown
MSU Friends of Local Foods*



THG Practicum Orientation 2012



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Towne’s Harvest Flyer; CSA Brochure; Community Food Truck Marketing Flyer; Student CSA Flyer

EXECUTIVE SUMMARY

The **Towne's Harvest Garden (THG)** is a project that was initiated by **MSU Friends of Local Foods** Student Organization. Friends of Local Foods was formed in the fall of 2006 to bring a diverse group of students and faculty together to raise awareness about local foods and to encourage sustainable lifestyles on campus and in the community. Since that first year of production, Towne's Harvest has become a cornerstone of the Sustainable Food & Bioenergy Systems Bachelor's Degree Program. Additionally, Towne's Harvest operates as a Community Supported Farm, distributing produce to members, Gallatin Valley Food Bank clients, patrons of the MSU campus farm stand, MSU students, and residents of surrounding rural communities via the Community Food Truck. The mission of Towne's Harvest is to be a source of locally, sustainably, and educationally grown food for the campus and members of the surrounding community.

During the 2012 season, Bill Dyer of the Plant Sciences and Plant Pathology Department supervised production at Towne's Harvest, and Alison Harmon of the Department of Health and Human Development supervised marketing. The Production Manager (Chaz Holt), who was hired in 2010 continued on his 3rd year as a full-time classified employee of MSU. He was responsible for planning and overseeing all production activities. The Marketing Managers (Anna Diffenderfer along with Tim Reusch in the Fall) focused on accounting, supervision of students and communication with the CSA and community partners. THG Practicum Students were involved in planting, weeding, harvesting, and distribution, along with other volunteers and Montana Dietetic Interns. The Production manager is currently a permanent paid employee of the College of Agriculture, as the result of investment dollars awarded in early 2012. Other THG staff are paid from vegetable sales income.

In 2012 the Towne's Harvest expenses for seeds, supplies, administration, capital investments and promotion totaled **\$25,965.11**. Sources of Income included the sale of CSA shares (\$16,303.58) a contract from the Gallatin Valley Food Bank (\$3,835.00), sales to the University Foodservice (\$3,063.75) Campus Farm Stand sales (\$2,817.53), Community Food Truck Sales (\$1,037.73), Student CSA Sales (\$1,200.82), Miscellaneous sales (\$821,24) and support from a grant from the AARP (\$2,000) Income from all sources totaled **\$31,079.65** at the end of the year.

Labor was performed by the production manager, marketing manager, 12 THG Summer practicum students, 10 Culinary Marketing Students, 4 Spring and 5 Fall THG interns, 14 Montana Dietetic Interns, volunteers, and organizations visiting the farm.



Visitors tour improved infrastructure at the Horticulture Farm.

Towne's Harvest produces a variety of herbs and flowers as well as beans, beets, broccoli, cabbage, carrots, cauliflower, Swiss chard, cucumbers, mixed salad greens, kale, kohlrabi, leeks, arugula, melons, onions, parsnips, peas, peppers, potatoes, pumpkins, radishes, spinach, squash, and tomatoes. The total yield for 2011 was approximately **31,528 lbs of produce** which was distributed to CSA members, patrons of the MSU campus farm stand, patrons of the student CSA, to the University Foodservice, through the Community Food Truck, to the Culinary Marketing Class and the Montana Dietetic internship, to the Food Bank, and as donations to other area organization fundraisers.

More than 35 students were directly involved in production, distribution and marketing at Towne's Harvest in 2012, including students in the THG internship (fall and spring) and summer practicum, Culinary Marketing students, dietetic interns, graduate students and volunteers. More than 100 students were enrolled in the SFBS program by the end of 2012, suggesting that future classes at Towne's Harvest may increase in size.

By the end of the 2012, a new pole barn at the MSU Horticulture Farm was able to be used for class, meetings, and for post harvest preparation of produce, CSA distribution and storage. This improved building infrastructure is very much appreciated and will contribute to the long term sustainability of the Towne's Harvest Garden project. Funding for new equipment was provided by the MT Agriculture Experiment Station.



New scale appropriate equipment for Towne's Harvest

ABOUT TOWNE'S HARVEST

What is Towne's Harvest?

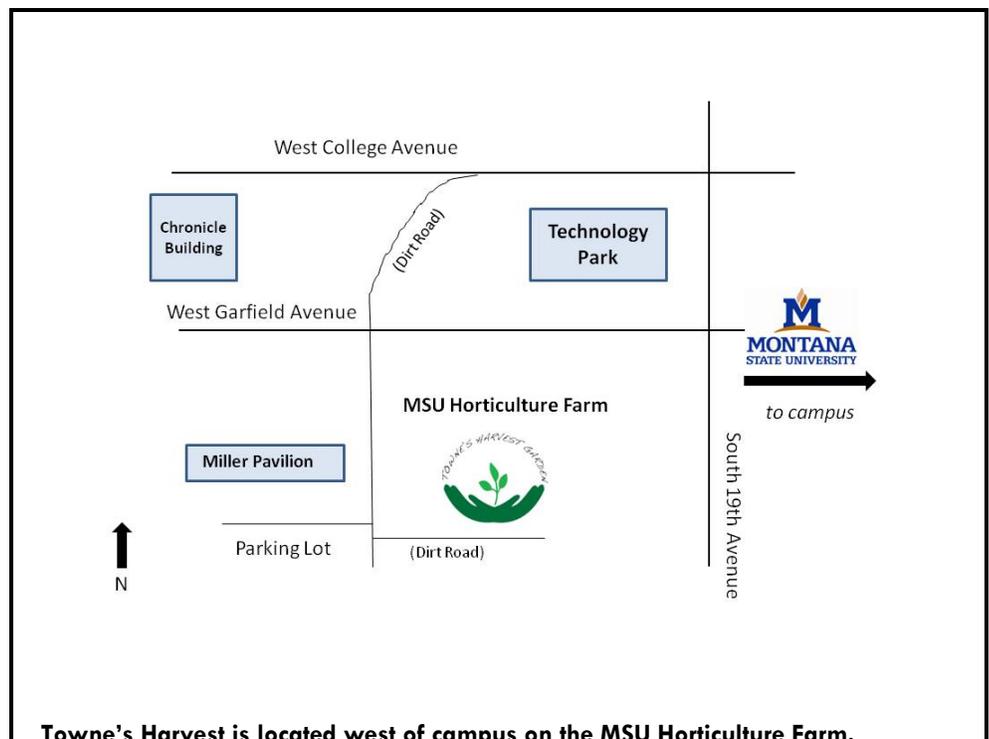
Towne's Harvest Garden is a project that was initiated by MSU Friends of Local Foods Student Organization. Friends of Local Foods was formed in the fall of 2006 to bring a diverse group of students and faculty together to raise awareness about local foods and encourage sustainable lifestyles on campus and in the community. During the summer of 2007, Friends of Local Foods collaborated with the Gallatin Valley Food Bank to support a 2-acre diversified vegetable farm called Towne's Harvest. Towne's Harvest Garden also represents a collaborative effort among students, faculty, and administrators of the MSU Colleges of Agriculture (COA) and Education, Health & Human Development (EHHD) to promote sustainable agriculture and local foods at MSU and in the Gallatin Valley. The garden is located at the MSU Bozeman Area Research and Teaching Farm (on the Horticulture Farm), west of campus. Currently, the primary purpose of Towne's Harvest is serve as an outdoor classroom and cornerstone field experience for students enrolled in the interdisciplinary undergraduate degree program *Sustainable Food and Bioenergy Systems* and related graduate programs. In addition, Towne's Harvest strives to be a source of locally, sustainably, and educationally grown food for members of the garden, clients of the Gallatin Valley Food Bank, the MSU campus and food service, and residents of the surrounding community of Bozeman.

Why Towne's Harvest?

The name of the garden connects the history of the land to the present day. Towne is the surname of one of five farmers who formerly owned land which was eventually deeded to MSU. The land where the Horticulture Farm and the Towne's Harvest Garden is located has been nicknamed Towne's farm for several decades. The piece of land which became the garden actually belonged to E. Broox and the Ella Martin Farm. It was deeded to MSU in 1909. Students, faculty and staff involved in the Towne's Harvest project will continue to be good stewards of the farm so that future generations of Montanans can grow food on this land.

Community Supported Agriculture

CSA is an acronym for Community Supported Agriculture. CSA members pay a set price prior to the growing season for a share of the harvest. By paying ahead, members buy into the local food system and share in the risk of farming. Members in return receive a weekly supply of fresh produce. CSAs are a great way for eaters (members) to build relationships with their produce growers. They know exactly where their food is coming from and can see how it is grown. The superior quality and taste of locally grown and freshly harvested produce is a significant benefit to members who consequently learn how to prepare and consume unique vegetables. Producers benefit from having a more stable source of income, by having capital to spend on supplies before the growing season, and by sharing some of the economic risk of farming with other members of the community. Additional information is provided on the Towne's Harvest Web-site: <http://townesharvest.montana.edu>



Towne's Harvest is located west of campus on the MSU Horticulture Farm.

MISSION, VISION & VALUES

MSU Friends of Local Foods Mission:

To raise awareness about local foods and encourage sustainable lifestyles on campus and in the community.

The Friends of Local Foods Vision:

- *That students think before they eat and find ways to eat more sustainably.*
- *That the University Food Service offers sustainable food choices in all campus eateries and residence halls.*
- *That there is a sustainable campus farm, "Towne's Harvest," that serves as a model for other institutions and as a place of learning for the community.*
- *That there be coursework that integrates sustainability, agriculture, and nutrition across the disciplines using Towne's Harvest Garden as a classroom.*
- *That students choose MSU as their university on the strength of its sustainable food program.*
- *That students impact the decision making process related to sustainable food systems at MSU.*

Towne's Harvest Garden Mission:

To offer interdisciplinary education opportunities, be an outdoor classroom for SFBS, and a source of locally, sustainably, and educationally grown food for the campus and members of the surrounding community.

The Towne's Harvest Vision:

- *That Towne's Harvest will be a valuable and permanent part of MSU that is enthusiastically supported by the administration.*
- *That Towne's is interdisciplinary center of education for any MSU department and is integrated into MSU as a classroom, research laboratory, and source of good food for the campus community*
- *That Towne's inspires students from diverse backgrounds to become involved in sustainable food production and consumption.*
- *That Towne's continues to diversify crop production to include a large variety of vegetables, fruits, and animals*
- *That Towne's strengthens community food security in Bozeman and the surrounding area, increasing access to fresh nutritious produce for all.*
- *That Friends of Local Foods remains a strong and active supporting student organization.*
- *That Towne's continue to address all aspects of sustainability including ecology, economic viability, and social justice.*



Patrick Certain (left) and classmates 2012.



THE VALUE OF TOWNE'S HARVEST GARDEN

Educational Tool

Towne's Harvest Garden is a valuable resource and educational tool for Montana State University and the greater Bozeman community. The benefits of this student-operated farm are numerous and far-reaching. Towne's Harvest serves as a model for sustainable, small scale agriculture in Montana, supports the growing demand among students and other consumers for locally produced food, and provides an attractive hands-on "classroom" for both current and prospective students across multiple academic disciplines. Additionally, THG can serve as a research laboratory for studying the science of alternative production methods, economic viability, the efficiency of various distribution scenarios, and impacts on individual health, family dynamics, and community food security. As a venue for teaching and research, Towne's Harvest can be the central focus of externally funded projects. Currently, Towne's Harvest is a cornerstone of the interdisciplinary undergraduate degree program, *Sustainable Food and Bioenergy Systems*. Students enrolled in this degree program spend at least one summer or semester completing the practicum course or internship and taking additional coursework associated with Towne's Harvest Garden, (See <http://www.sfbs.montana.edu>). Additionally, starting in 2011, interns in the Montana Dietetic Internship spent a two-week rotation at Towne's Harvest in September. The concentration of this accredited dietetic internship program is Sustainable Food Systems.

Demonstration of Sustainable Agriculture and Local Food Systems

Towne's Harvest provides a unique opportunity for students, faculty, volunteers and other community members to support small scale producers who practice sustainable agriculture and promote Montana's agricultural heritage. THG farmers produce food naturally using crop rotation, companion planting, and natural pest and weed control. Marketing produce locally dramatically reduces the need for handling, processing and transporting food. This decreases our collective reliance on fossil fuels and other natural resources and ensures quality produce that is nutritious, safe and affordable.

Interdisciplinary Collaboration

Towne's Harvest represents a collaboration between the College of Agriculture and the College of Education, Health, and Human Development. Additionally, the Towne's project has attracted students and faculty from a wide variety of academic disciplines including Architecture, Agroecology, Plant Sciences, Food & Nutrition, Business, Political Science, Engineering and Native American Studies.

Student Recruitment

The interdisciplinary nature of the Towne's Harvest project creates an attractive showcase and is a powerful tool for recruiting students, faculty and staff at MSU and for helping MSU establish its position as a national leader in sustainable agriculture. With demand for sustainable campus-based food options increasing, Towne's Harvest will help ensure that MSU remains in step with current student desires. As stated above, it is already contributing to the *Sustainable Food and Bioenergy Systems* degree program.

Campus & Community Outreach

THG links MSU with the surrounding community by serving as a Community Supported Agriculture farm that provides approximately forty to eighty families from a variety of socio-economic backgrounds with fresh, locally grown produce. The viability of Towne's Harvest Garden relies on community support and participation. THG provides numerous volunteer opportunities, while on-farm CSA distribution enables families to establish close relationships with their food producers. Towne's Harvest also enjoys a strong relationship with the Gallatin Valley Food Bank. Since its initiation, THG has been providing the Gallatin Valley Food Bank with 2-8,000 lbs of food per year. As food insecurity increases in the Gallatin Valley, this relationship with the Food Bank becomes increasingly important. In 2012 THG interns sold produce at an MSU campus farm stand held on Grant adjacent to the Strand Union Building, and through the Community Food Truck (a collaboration with the Gallatin Valley Food Bank).

PARTNER ANALYSIS

Student Organizations

- MSU Friends of Local Foods (FLF)
- ASMSU Sustainability Center
- MSDA, Food Day
- Network of Environmentally Conscious Organizations (NECO)



MSU Administration, Departments, and Faculty

- Office of the President
- College of Agriculture
 - Department of Land Resources and Environmental Sciences
 - Department of Plant Sciences and Plant Pathology
 - Department of Animal and Range Sciences
- College of Education, Health and Human Development
 - Department of Health and Human Development



MT Agriculture Experiment Station

- Horticulture Farm

MSU University Food Service

- Montana Made Program
- MontanaFest
- Montana Mondays
- MSU Catering
- Local Food Fair



Organizations & Programs

- Alternative Energy Resources Organization (AERO)
- Bozeman Community Food Co-op
- Gallatin Valley Food Bank
- Montana WIC Farm Direct
- Montana Organic Association
- Western Sustainability Exchange
- Supplemental Nutrition Assistance Program (SNAP)
- AARP
- MT State Department of Ag Organic Certification
- Market Day Foods



2012 OPERATION AND ORGANIZATIONAL STRUCTURE

Operation

During the summer of 2012, MSU departments and colleges and the Gallatin Valley Food Bank partnered to support Towne's Harvest Garden's 6th season. Produce was distributed through an early season and regular summer/fall season CSA, a student CSA, campus farm stand, and a mobile farm stand (The Community Food Truck).

Organizational Structure

Alison Harmon of the Department of Health and Human Development supervised two Graduate Assistants who served as Marketing Managers (Anna Diffenderfer and Tim Reusch) and Bill Dyer of the Department of Plant Sciences and Plant Pathology supervised the Production Manager (Charles Holt). Charles is responsible for overseeing vegetable and overall farm systems production while the Operations Manager focused on project accounting, supervision of practicum students and communication with the CSA and community partners. Students were involved in planting, weeding, harvesting, and distribution. Nic Acker served as his assistant manager, and Candace Moyer assisted with Marketing and Distribution. Marcy Gaston coordinated the Community Food Truck.

Faculty	SFBS Faculty Coordinator (HHD) (Proposed)	Alison Harmon (HHD)	Bill Dyer (PSP)	Carmen Byker (HHD)	Bruce Maxwell (LRES)	David Baumbauer (COA/PSP)
Role at THG	Oversee outreach; Compile annual report; Facilitate communication among all stakeholders; Teach	Oversee Marketing; MDI; Teach	Oversee Production	Oversee Mobile Farm Stand; Teach	Research Guidance	Horticulture Farm Manager
Supervises	Work Study Students THG interns (fall/spring)	Marketing Manager; Mobile Farm Stand Coordinator	Production Manager; Assistant Manager			Hort Farm Technician
Teaches	SFBS 296: THG Practicum (2013) SFBS 298: THG Internship	SFBS 296: THG Practicum (2012) MDI interns		SFBS 445/541: Culinary Marketing Farm to Table		HORT 345: Organic Market Gardening
Staff	Chaz Holt	Nic Acker & Candace Moyer	Anna Diffenderfer	Marcy Gaston	Tim Reusch	Jamie Raznoff
Role at THG	Production Manager	Assistant Production Manager; Assistant Marketing Manager	Marketing & Outreach Manager	Mobile Farm Stand Coordinator	Incoming Marketing and Outreach Manager	Hort Farm Technician

2012 EXPENDITURES AND INCOME

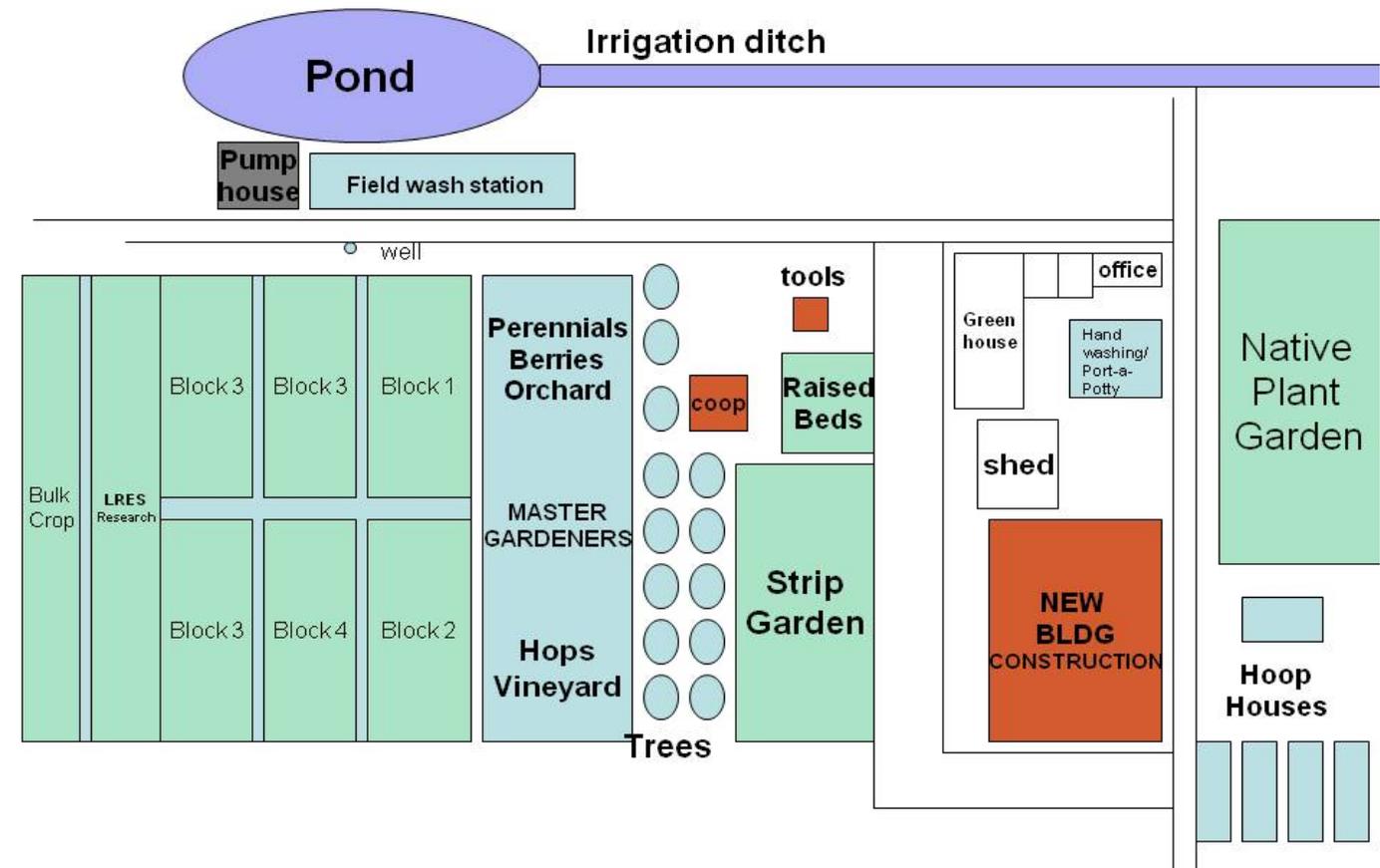
Total Operating Expenditures for 2012 season: \$25,965.11*

- Administration: \$4,563.88.53
- Capital Investment: 9,189.39 (includes a root washer for \$5,000)
- Fuel and phone: \$941.63
- Promotion: \$2,616.61
- Seeds/Supplies: \$6,861.69
- Community Food Truck Supplies: \$1791.91

* Does not include manager salaries or stipends

Total Income for 2012 season: \$31,079.65

- CSA Shares: \$16,303.58
- Campus Farm Stand: \$2,817.53
- Community Food Truck: \$1,037.73
- Student CSA: \$1,200.82
- Gallatin Valley Food Bank: \$3,835
- MSU Food Service: \$3,063.71.70
- Miscellaneous Sales: \$821.24
- AARP GRANT Funding for Community Food Truck: \$2,000.00



TOWNE'S HARVEST GARDEN LAYOUT 2012

2012 CROP LIST

The following herbs, vegetables, and flowers were grown at Towne's Harvest Garden during the 2012 season. For a complete list of all crops and variety names see the Appendix of this report.

VEGETABLES:

Carrots
Beets
Potatoes
Salad Mix
Head Lettuce
Radish
Peppers
Bok Choi
Garlic
Tomato
Winter Squash
Sweet Corn
Snap Peas
Spinach
Snap Beans
Arugula
Turnips
Parsnips
Onions
Leeks
Cucumbers
Summer Squash
Cabbage
Brussels Sprouts
Broccoli
Cauliflower
Kohlrabi
Kale
Chard



HERBS:

Parsley
Fennel
Basil

GRAINS/ PSUEDOGRAINS:

Quinoa

FRUITS:

Cantaloupe



STUDENT INVOLVMENT

Spring 2012 Interns:	4
Summer 2012 Practicum Students:	12
Culinary Marketing Students:	10
Fall 2012 Interns:	5
MT Dietetic Interns:	14
Graduate Students:	4
Community Food Truck Volunteers:	6
<u>Students in other courses</u>	<u>Not determined</u>
TOTAL:	35+



Practicum students (upper left), Dietetic Interns (upper right), Spring THG Interns (lower left). Culinary Marketing students (lower right).

COMMUNITY SUPPORTED AGRICULTURE PROGRAM

Membership

In 2012, Towne's Harvest offered two shares: the Spring Greens Share and the Summer and Fall Share. 8 members signed up exclusively for the Spring Greens Share, 22 members signed up only for the Summer and Fall Share and 20 members signed up for both for a total of 28 Spring Greens Shares and 42 Summer and Fall Shares. 18 out of the 50 total members or 36% were returning shareholders from past seasons.

Season

The 2012 Towne's Harvest Spring Greens CSA officially commenced on Wednesday, May 23rd with a member orientation on Monday, May 21st. The CSA season ran for 6 weeks, until Wednesday, June 27th. The Summer and Fall CSA was offered for 14 weeks beginning on Wednesday, July 11th and finishing on October 10th. A member orientation was again held the Monday prior on July 9th.

Share Size

Only one share size was offered in the 2012 season. 4 of the 50 total shareholders independently chose to share the weekly produce allotment with another individual/family.

Distribution

Spring Greens CSA distributions were on Wednesdays from 3:30 pm-6:30 pm at Towne's Harvest for the first three weeks and changed to 4 pm – 6 pm for the remaining 3 weeks due to consistent pick-up during these times. The Summer and Fall CSA distributions were on Wednesdays from 4 pm – 6 pm for the entire 14 weeks. Distributions were in a temporary covered structure for the entire Spring Greens season on half of the Summer and Fall season. Upon completion of the new building, distributions for the second half of the Summer and Fall season were moved there. Members were greeted by a Towne's Harvest representative at a table with a sign-in sheet. Produce was distributed in various forms, including bunched, bagged, and bulk and always displayed market style so members were able to pick out their own selections based on that week's criteria. All produce was washed, packed, and stored in the cooler immediately following harvest to ensure maximum cleanliness and freshness. Occasionally Towne's Harvest offered "either/or" selections based on availability and distributed in "first come, first serve" fashion. For example, members would have the option of choosing between onions or leeks depending on availability.

Communication

Towne's Harvest sent out a "Vertical Response" email newsletter each week that provided a glimpse into what was happening at the farm, as well as a description of the produce in the weekly share, cooking ideas and links to recipes particularly emphasizing those that used multiple CSA items in combination. CSA newsletters always encouraged member feedback. All CSA newsletters are available for perusal on the Towne's Harvest website.



Tyler Nyman at CSA distribution.

STUDENT CSA

The student CSA was designed as a way to offer students fresh organic produce at a reduced rate, to connect additional students to Towne's Harvest Garden, and to ensure minimal waste of high quality produce on a weekly basis. Each Friday from noon to 1pm, students were invited to the farm to pick up a bag of produce for \$5. No long term commitment was required. This opportunity lasted from July 27 through October 12th 2012, with between 8 and 28 students attending each week. Several students regularly rode their bikes to the farm to participate.

TOTAL SHARES/BAGS SOLD: 233

TOTAL INCOME: \$1,200.00

Sample share: summer squash, garlic coves, kohlrabi, onions, basil, kale, beets, sorrel and chard.



Andy Berg and Alex Ettinger help students fill their bags.

FOOD BANK PARTNERSHIP

In 2012 Towne's Harvest produced 2,703 lbs of food for the food bank, providing spinach, romaine lettuce, radishes, summer squash, cucumbers, winter squash, onions, and carrots. The 2012 season also saw the beginning of the Community Food Truck which is a collaboration between Towne's Harvest and the Gallatin Valley Food Bank, (see next page).



CAMPUS FARM STAND

In 2012, with the inception of the Community Food Truck, it was decided that the Towne's Harvest would not participate in any community farmer's markets but that the MSU Campus Farm Stand and the Food Truck would be Towne's Harvest's exclusive off-site markets. The Campus Farm Stand was held every Thursday from July 26th to October 18th (13 weeks total) from 3-6 pm on the lawn in front of the SUB on Grant Avenue. Cash, checks, debit cards, credit cards, WIC and EBT benefits were accepted. A total of 557 sales were made, with between 31 and 65 customers per week. Total income from the 2012 Campus Farm Stand season was **\$2,817.53.**



Andy Berg and Patrick Certain prepare produce for distribution.

COMMUNITY FOOD TRUCK

The Community Food Truck, a partnership program between MSU, THG, and the Gallatin County Food Bank, operated on Tuesdays from July 24 to October 23, 2012. The first stop of the food truck was to the senior center in Three Forks, Montana. The hours of operation in Three Forks was 12:30pm to 2:00pm. The second stop was to the senior center in Belgrade, Montana. The hours of operation in Belgrade was 3:00pm to 4:00 pm.

The total sales for the 2012 season was \$1037.00. Through the help of students in the SFBS program, various courses, and the dietetic internship, the food truck had many volunteers throughout the season. A total of 47 volunteers helped at the Belgrade location and 62 volunteers helped at the Three Forks location.

Produce was sold at a 50% reduction compared to the farmer's market rates THG normally charges. A variety of produce and eggs were sold each week, depending on what was in season.

Many efforts were made to market the program to low-income seniors in both Three Forks and Belgrade. Newspaper ads were printed, radio announcements were sent to various radio stations in the Gallatin Valley, and flyers distributed in each community. Community Food Truck organizers visited the senior centers in each community to address any concerns.

TOTAL SALES: \$1,037.00



TOWNE'S HARVEST 2012 DISTRIBUTION SUMMARY

Distribution Avenues	
CSA Program	
MSU Campus Farm Stand	
Community Food Truck	
Culinary Marketing Class	
University Foodservice	
Gallatin Valley Food Bank	
MT Dietetic Internship	
Restaurants	
Market Day Foods	
Student CSA	
Special Events	
Total =	31,528 lbs



First Student CSA, first come first served noon-1 pm at Towne's Harvest on Fridays.



MT Dietetic Interns work the campus farm stand on Thursday afternoons in September.

PRESIDENT'S LUNCHEON

Students enrolled in SFBS 445R/541: *Culinary Marketing: Farm to Table* prepared a most memorable meal for 50 attendees of the 2012 THG President's Lunch held on July 18. Each main ingredient was obtained from the THG weekly harvest. Flowers decorated the tables. Short presentations were given by THG advisors, THG managers, MSU faculty, and SFBS students. A tour was provided by the David Baumbauer and Chaz Holt following the lunch.

Program

What's New at Towne's Harvest Garden in 2012

TEACHING: Field-based learning at Towne's Harvest and beyond

RESEARCH: Integrating animals into organic small scale production

OUTREACH: The Community Food Truck on the road this summer

MSU Investment Funding: SFBS becomes Sustainable

Tour of New Hort Farm Building & Towne's Harvest Garden



MENU

Strawberry Honey Cooler & Water

Rested Rustic Montana Loaf

Rhubarb Chutney, Honey Lavender Butter, Mojo Cilantro

Sauce, Fresh Spinach Dill Dip

Sorrel Garlic Soup & Kale Chips

Harvest Grain Sweet Pea Salad & Summer Arugula Salad

Garlic and Spinach Frittata

Coup' De Ville Cuisine

Towne's Harvest Crisp & Minty Chocolate Torte



Fifty faculty, staff, students and administrators attended that 2011 President's Lunch.

PUBLICITY & PROJECT DISSEMINATION

2012 Popular print and internet publications:

January 2012, Academic Agriculture: Montana State student farm offers real-life experience. Patrick White. Growing Magazine. <http://www.growing-magazine.com/article-7691.aspx>.

March, 2012. The Food We Need. Marley McKenna. Bozeman Magpie. <http://www.bozeman-magpie.com/perspective.php#.T1z5YcGwBZQ.gmail.com>

June 21, 2012. MSU Sustainable Ag Program Attracting National Attention. Terri Adams. The Prairie Star. http://www.theprairiestar.com/news/regional/msu-sustainable-ag-program-attracting-national-attention/article_55f1763c-bbd5-11e1-bd87-001a4bcf887a.html

July 1, 2012. Seeds of Change: MSU students flock to study sustainable food. Gail Schontzler. Bozeman Daily Chronicle. http://www.bozemandailychronicle.com/news/Sunday/article_96f845ca-c...

Peer Reviewed Publications:

Jacobsen, K.L., Niewolny, K.L., Schroeder-Moreno, M.S., Van Horn, M., **Harmon, A.H.**, Chen Fanslow Y.H, Williams, M.A. & Parr, D. (2012). Sustainable agriculture undergraduate degree programs: A land-grant university mission. *Journal of Agriculture, Food Systems, and Community Development*. May 2012 #3. <http://dx.doi.org/10.5304/jafscd.2012.023.004>, pp. 1–14. Available at: <http://www.agdevjournal.com/current-issue/252-sustainable-agriculture-undergraduate-degree-programs.html?catid=101%3Afood-systems-and-higher-education-papers>

Professional Presentations:

Holt, C., Harmon A. (2012). *Montana State University: A Varied Classroom for Sustainable Food Systems Education*. Oral Presentation for the Sustainable Agriculture Education Association annual meeting, Corvallis, OR. September 9, 2012.

Harmon A., Jones-Crabtree, A., Oien D. (2012). *Corporate Sustainability Investigation (CSI): A Student Capstone Experience Advances Sustainability Leadership in Food Enterprise*. Oral Presentation for the Sustainable Agriculture Education Association annual meeting, Corvallis, OR. September 9, 2012.

Harmon, A.H. (2012). Invited Keynote. *Food Priorities*. University of Nebraska Lincoln Extension. Nutrition and Food Update: "Sustainability—Eating for a Better Tomorrow". Lincoln, NE. February 2, 2012.

Harmon, A.H. (2012). Speaker. *MDI Sustainable Food Systems Concentration: Highlights and Development*. Montana Dietetic Internship Preceptor Training and Montana Dietetic Association Annual Meeting. Kalispell, MT May 9, 2012.

LESSONS LEARNED

Organizational Structure and Instruction:

- *For the 2012 season, we continued to have the same production manager for the third year, allowing THG to continue establishing valuable institutional memory. Marketing was again managed by a graduate assistant during the summer and throughout the school year. Investment funding from MSU for the production manager salary and benefits has allowed THG to continue operation.*
- *The summer practicum should ideally have a maximum enrollment of 20 to 25 students and it should allow for at least 5 students to complete the practicum during the fall semester, and another 3-5 in the spring semester.*
- *12 students in 2012 was enough to perform operations at THG but not enough to assign students to partner farms, as in 2011.*
- *A single instructor coordinated the curriculum and class meetings with THG managers serving as field supervisors and additional SFBS faculty participating as available in class periods. This system continued to work well. Educational themes were established for each week when class was held for all students.*

Infrastructure:

- *A temporary shed was used for produce distribution in 2012, while a new building was constructed. The completed building is a welcome addition to farm infrastructure and will contribute to sustainability of the project.*
- *Extended season production in hoop houses has allowed for an expanded distribution of produce.*
- *Having a washing station in the field continued to be helpful in 2012 while the new building was being constructed.*
- *A portable hand washing station was rented to ensure compliance with MSU's hand washing policy.*
- *New equipment for small scale has been purchased and has served to increase efficiency at this small scale and to provide additional educational opportunities for students who hope to operate economically viable businesses in the future.*

Production and Harvesting

- *Long term fertility, crop rotation, pest and weed management through the implementation of a 6 block-crop rotation and cover crop plan is ongoing. A cover crop cocktail continues to address nitrogen needs in the field.*
- *The early season CSA experiment was successful and will be offered again in 2012.*
- *Establishing an assistant manager position, for an advanced SFBS student has provided for more oversight for interns and practicum students, better farm maintenance, and better record keeping. Additionally, this opportunity more thoroughly prepares interested students for a career in small scale vegetable production and farm management.*

Distribution

- *A early season share worked well. In the future CSA members may also be interested in a garden start CSA.*
- *A CSA member handbook is still needed to decrease member confusion and help establish reasonable expectations. A white paper explaining the THG non-competition policy is also needed to address concerns of area producers.*
- *Additional produce was sold to MSU foodservice in the 2012 season, and this could continue to expand if standards are consistently met.*

Outreach

- *Practical produce and senior friendly recipe information continues to be distributed via the web-site, and was helpful to members and food bank clients, and senior clients of the Community Food Truck. Recipes can be more organized to more user friendly on the web site.*
- *Practicum students can learn to give effective tours of the THG project for visitors and community groups. should be more involved in outreach projects. Clearly defined outreach goals are still needed at the beginning of the season.*
- *Could still use outreach via local media more effectively.*



Danielle and Andy wait for customers.

2013 PROPOSED PLAN OF OPERATION

Distribution Plan:

- 50 garden start shares
- 30 early season CSA shares (greens and eggs)
- 65 CSA regular shares beginning in July and lasting through October
- CSA Distribution on Wednesdays from 3:30-6:30pm
- Tuesday Mobile Farm Stand (with Gallatin Valley Food Bank and AARP)
- Thursday Farmers' Market on MSU campus from July through October
- Student CSA on Fridays July through October
- MSU foodservice sales
- Participation in the Bozeman Winter Market if produce is available
- Bozeman area restaurants if produce is available

Proposed Weekly Schedule:

- **Monday-** harvest, PM Food Bank Distribution
- **Tuesday-** harvest, preparation, Mobile Farm Stand distribution
- **Wednesday-** CSA Distribution
- **Thursday-** Campus Farm Stand
- **Friday-** farm maintenance, Practicum class meeting; Student CSA
- **Saturday/ Sunday-** maintenance and as needed, irrigation, chickens



Carly Harmon and Bella Sheckleton happily pick up their weekly CSA share.

2013 PROPOSED ORGANIZATION FOR THG

FACULTY & STAFF	ROLE AT THG	SUPERVISES	TEACHES
SFBS Faculty Coordinator (HHD)	Oversee outreach and teaching; Compile annual report; Facilitate communication among all stakeholders;		SFBS 296: Practicum in summer (opt.) Interns in Fall and Spring
Alison Harmon (HHD)	Oversee Marketing (Sales) and MDI	Marketing Manager (Tim Reusch); CFT Manager (Marcy Gaston)	MDI Interns; assist with SFBS 296
Bill Dyer (PSPP)	Oversee Production	Production Manager (Chaz Holt)	Field Trip; assist with SFBS 296
Carmen Byker (HHD)	Oversee Community Food Truck Outreach		Culinary Marketing Farm to Table
Bruce Maxwell (LRES)	Oversee Research		Field Trip; assist with SFBS 296
Patrick Hatfield (ANRS)	Oversee Research		
New PSPP faculty	Research		TBD; assist with SFBS 296
David Baumbauer (COA/PSPP)	Hort Farm Manager	Hort Farm Technician	Organic Market Gardening; Green house Management
Chaz Holt	THG Production Manager	Assistant Production Manager (Alex Etinger); Interns/ Practicum Students/ MDI	Field Supervisor for SFBS 296 and Interns
Alex Etinger	THG Assistant Production Manager	Interns/ Practicum Students/ MDI	Assists with SFBS 296 and Interns
Tim Reusch	Marketing/Outreach Manager	Interns/ Practicum Students/ MDI	Assists with SFBS 296 and Interns
Marcy Gaston	Community Food Truck Manager	Interns/ Practicum Students/ MDI	N/A
Hort Farm Technician (TBA)	Hort farm grounds		N/A
Practicum Students	Production/ marketing/ outreach		N/A
THG Interns	Production/ marketing/ outreach		N/A
MT Dietetic Interns	Production/ marketing/ outreach		N/A
Gallatin Valley Food Bank	Co-organizes Community Food Truck; donations from THG		N/A

2013 PREDICTED EXPENDITURES AND INCOME

For a detailed record of actual THG income and expenditures, see past annual reports 2007-2011. The THG budget has been greatly simplified by the provision of permanent monies for paying the salary and benefits of the Production Manager. Alison Harmon will continue to oversee produce marketing at THG and Bill Dyer will continue to oversee production. A newly hired SFBS coordinator will begin coordinating the teaching and outreach at THG in 2013. Produce sales and other external funds will be used to cover the costs of production and marketing including supplies and labor expenses. Funds available in excess of our operational needs can be spent on capital improvements and student projects, as outlined below.

Towne's Harvest Proposed Budget 2013:

THG Projected Income from Produce Sales:

CSA memberships:	\$22,000
Student CSA:	\$ 1,500
Food Bank:	\$ 2,500
Foodservice/Restaurant Sales:	\$ 3,000
Coursework/MDI Sales:	\$ 1,000
<u>Market and CFT Sales:</u>	<u>\$ 5,000</u>
TOTAL:	\$35,000

Staff and Supplies:

Production Supplies:	\$6,000
Equipment Repairs; Fuel	\$2,000
Communication, Promotion, Marketing	\$2,000
Rental of PGC/Hort Farm	\$2,000
Marketing and Outreach Manager:	\$17,000 (year round)
<u>Assistant Managers:</u>	<u>\$4,000 (summer)</u>
TOTAL:	\$33,000

Other Optional Expenses as funds are available from produce sales or grants:

Capital Improvements
 Work Study Student
 THG Staff Travel
 Student Travel
 Student Projects
 Alumni Events
 Scholarships and Awards

TOWNE'S HARVEST ANNUAL TIMELINE UPDATED 2012

January

Spring internship begins
Finalize previous crop year sales and record harvest data
Create crop plan and revise farm planting plan
Order seeds, plants, supplies, hens
Finalize spring PGC planting schedule
Any necessary construction projects on hen house, seedling tables etc.

February

Plant onions, leek, shallot, peppers, and possible early season coldframe crops
Finalize CSA organization, structure, and distribution plan
Organize Summer Practicum Structure
Begin preparing cold frames at farm for planting

March

Begin Cold frame planting
Advertise CSA shares to previous members
Continue planting transplants in greenhouse
Finalize and distribute THG Annual Report for previous year
Finalize annual farm plans
Begin offering CSA share sales to general public
Organize and maintain equipment for spring

April

Continue planting transplants in greenhouse, bulk of the crop now....
Deadline for CSA share purchase of Spring Greens CSA
Finalize distribution plan
Attempt first field work, weather permitting
Egg Sales begin

May

Begin direct seeding in field as possible
Deadline for CSA share purchase for Summer CSA
Certified Organic Farm Inspection
Transplant what's possible
Finalize weekly farm schedule for summer
Post summer events on THG calendar
Spring Interns end and Summer practicum begin after finals week
First Spring 5 wk CSA begins
On Campus Farm stand begins

June

Continue transplanting and direct seeding
Long Field work hours begin
Plant cover crop
Farmer's Market sales begin
Spring Greens CSA ends

July

Summer 14wk CSA begins
Annual Towne's Harvest Presidents Lunch at farm
Graze cover crops with Sheep and chickens at the end of the month
Continue succession plantings in field
Start fall transplants in greenhouse at the end of the month
Conduct THG CSA mid-summer member survey

August

MSU Catapalooza Outreach
Hold first Food preservation day for members and farm storage
Plant cold frames again for late fall crops
End of summer practicum course

September

Beginning of Fall internship
Towne's Harvest Garden Harvest Festival Event,
presidents work day
Conduct THG CSA end of season survey
Plant Garlic
Plant winter wheat cover crop
Offer Early Education field trips to surrounding schools

October

Last CSA Distribution
Last MSU farm Stand markets
Final garden work, turn in fields for winter
Equipment repairs and up-keep
Continue harvesting

November

Finalize cold frame fall production
Continue selling storage crops
Organize data for Annual Report

December

Annual Fundraising Event
Continue Compilation of annual report



Bill Dyer gives an SFBS update at the annual president's lunch.

EXTERNAL FUNDING FOR TOWNE'S HARVEST GARDEN

New Grants:

2012. MSU Strategic Investment Proposal, MSU Budget Council; Office of the President: *Sustainable Food & Bioenergy Systems: An Interdisciplinary Degree Program*. Roles: Bill Dyer (PI), Alison Harmon (Co-Principal Investigator). (\$105,000 annually for HHD and PSPP Departments). March 20, 2012.

2012. AARP Foundation. *CAAAANS: Cultivating Accessible, Affordable, Adequate, and Appropriate Nutrition for Seniors (2012-2013)*. Roles: C. Byker (MSU Project Director; Co-PD), A. Harmon (MSU Nutrition Education, Towne's Harvest Garden and Montana Dietetic Internship Student Intern Coordinator), with D. Tarabochia, L. Christenson (Gallatin Valley Food Bank; Co-PD), and T. Trizinski (Gallatin Valley Food Bank). (\$199,239; Montana State University Subaward is \$49,781). January 2012.

Past Grants:

2010. THG received a 4% Day grant from the Bozeman Community Food Co-op in March 2010, and these funds were used to subsidize "community shares" of THG. (*Grant submitted by Sam Robbins, 2008-2010 THG Operations Manager*)

2008-2010: The USDA Western Sustainable Agriculture Research and Education Program (WSARE) has funded the related *Sustainable Food & Bioenergy Systems Internships Development Project*. This \$29,983 grant is assisting in the development of the field experience component of a new interdisciplinary SFBS degree program. Towne's Harvest is the site for 200 level internships, and a potential field experience for 400 level interns in the SFBS curriculum. *PI: Bill Dyer; Co-PI: Alison Harmon.*

2008-2011: A USDA CSREES Higher Education Challenge Grant was funded at the level of \$490,000. *Development, Integration and Assessment of Food and Agriculture Systems Education* is a joint curriculum development and evaluation project with Washington State University and the University of Idaho. This grant is helping MSU and the other universities develop and evaluate their curricula as well as improve field experiences at campus farms such as Towne's Harvest. *PI: Alison Harmon; Co-PI's: Bill Dyer, Bruce Maxwell, Cathy Perillo (WSU) and Jodi Johnson-Maynard (U. Idaho).*

2008. MSU Friends of Local Foods received a \$1000 grant from the Bozeman United Methodist Church to support offering free CSA shares to 3 families who are also clients of the Gallatin Valley Food Bank (*proposal submitted by Alison Harmon and David Baumbauer*).

2008. A MT Dept of Agriculture "Growth through Agriculture" grant titled *MSU's Towne's Harvest Garden: Infrastructure, Organization, and Marketing Development* supported the installation of a new well to be used with drip irrigation, and the creation of a documentary about Towne's Harvest by MSU film graduate student Jaime Jelenchick, available at <http://townesharvest.montana.edu/video.htm>.

2007. MSU Friends of Local Foods received a \$1000 grant from the Montana Nutrition and Physical Activity 5-A Day Program which was used to pay for a deer fence around the Towne's Harvest Garden's North Plot. *Grant submitted by Rachel Leisso (FLF 2007 Treasurer).*

2007. MSU Friends of Local Foods also received a 4% Friday grant from the Bozeman Community Coop in the amount of \$1579.91 which was used as seed money for the 2008 season. *Grant submitted by Kaly Hess (2007 FLF President; 2008 Towne's Harvest Co-Chair).*

TOWNE'S HARVEST ON-GOING GOALS & PROGRESS

Part of the vision for Towne's Harvest is to be integrated with other MSU entities and activities such as; curriculum, teaching and research, student activities, and the University Food Service. The Garden should also be a venue for service to the surrounding community. Future goals continue to include achieving an optimal organizational structure that distributes responsibility for THG activities across departments to increase the capacity of the project to serve students, research stakeholders, and members of the community; continuing to improve farm infrastructure, expanding the use of Towne's Harvest as an outdoor classroom and research laboratory, continuing a mutually beneficial partnership with the Gallatin Valley Food Bank, and achieving fiscal stability and security while providing seed money for student innovations and professional development.

1. Farm and Campus-wide Sustainability

One goal of THG is to contribute to the University's sustainability plan and climate change commitment. We are interested in ecological sustainability, economic viability, and social justice. It has been a long-term goal to begin supplying our own institution with produce from THG in a more significant way. THG tripled sales to MSU food service in 2012 as compared to the previous year.

2. Become a Fiscally Secure and Stable Operation

The provision of investment dollars by MSU has ensured that THG can continue operation into the foreseeable future. THG produce sales can support the operational expenses of THG as well as pay the stipends of marketing managers and assistant managers. Additional produce marketing expansion will allow for more paid student positions, and additional funds for student professional development and innovative projects. Most importantly, a decreased emphasis on maximizing sales has allowed THG to partner with the Food Bank on important projects like the Community Food Truck (which provides less income than marketing produce at a community farmers' market). Additionally, THG was able to offer a student CSA to increase access to fresh affordable produce (also not a significant source of income). In short, investment funding from MSU has allowed THG to better realize its academic and community mission.

3. Improve and Develop Towne's Harvest Infrastructure

Season extension became more of a reality in 2012, as THG was able to offer an early season CSA share. New infrastructure and equipment at THG has increased efficiency and allowed for maximizing the quality of produce through appropriate post-harvest handling and storage. The new pole barn has been the most positive improvement in the THG outdoor classroom and food distribution area.

4. Continue development as Outdoor Classroom and Research Lab

THG has become a permanent part of important coursework in the SFBS degree program. The THG practicum organization has improved over the last 3 years such that students have a better idea about what to expect when they enroll. Schedules are consistent and ensure that students are on the farm each weekday. While students were not assigned to partner farms in 2012 (due to lower enrollment), this program will continue to be implemented in future seasons when student numbers allow

5. Continue to Partner Effectively with the Gallatin Valley Food Bank, CSA members and others

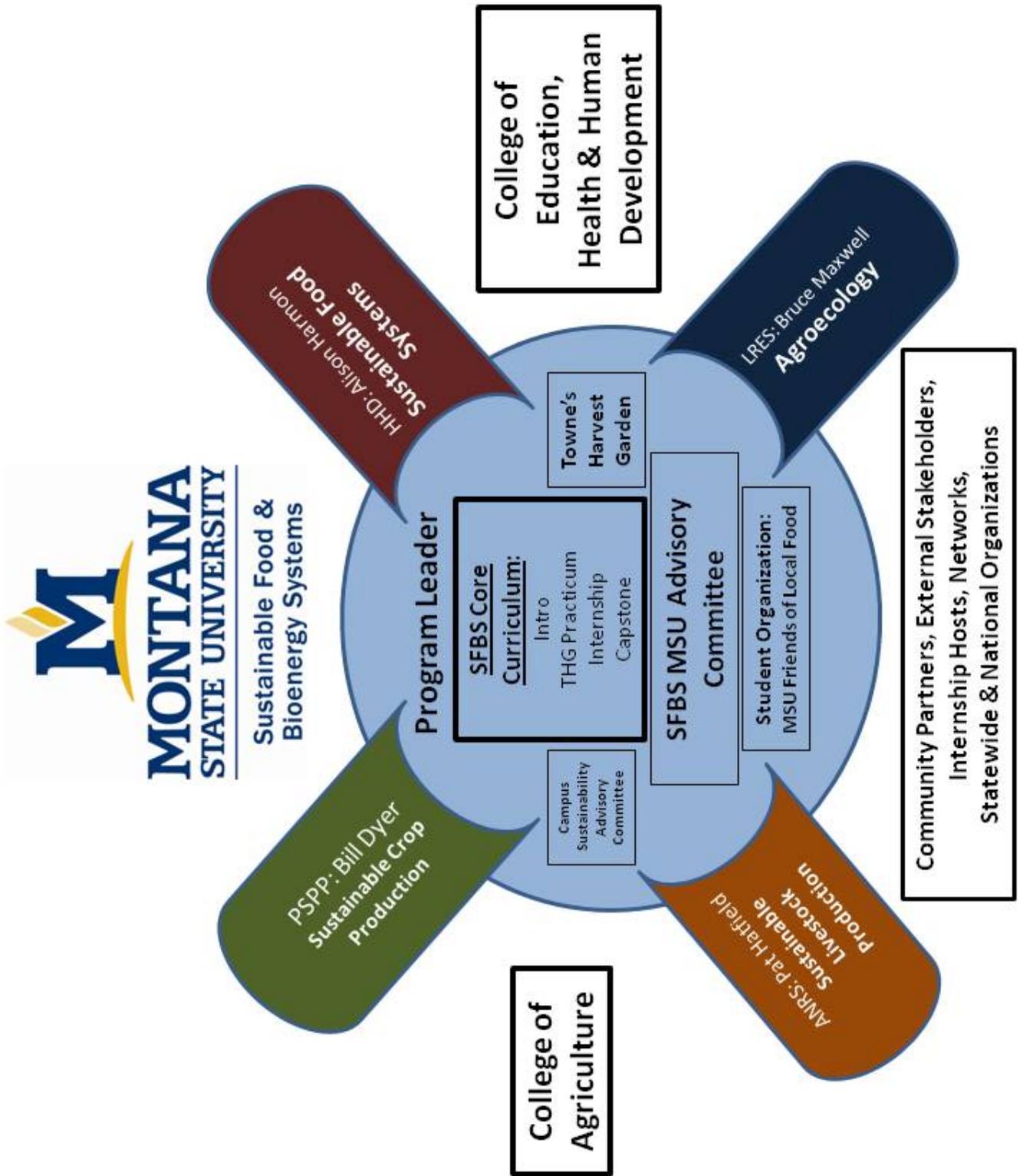
The Community Food Truck, has been an excellent way to partner with the Gallatin Valley Food Bank. This AARP funded project will continue in 2013, and hopefully into the future with additional seed money and innovative ways to make it fiscally self-supporting. THG continued to provide food to the food bank as specified by a contract. The CSA will continue to be offered early season, and summer/fall season along with a garden start share in 2013.



Anna Diffenderfer,
Marketing & Outreach Manager

Chaz Holt and Nic Acker,
Production Managers.





APPENDIX

THG Income 2012
THG Expense Records 2012
2012 Crop Notes
Block and Row Crop Plan
2012 Harvest Log: Certified Organic, CSA, and Food Bank
THG Staff Duties
2012 CSA Member Survey Results
CSA Member Information
Towne's Harvest Flyer
CSA Brochure
Community Food Truck Marketing Flyer
Student CSA Flyer



THG 2012 EXPENSE RECORDS

Seeds/Supplies			
Vendor	Item	Amount	Date
Murdochs	Feed	\$ 43.97	1/18/2012
Peaco	Potting Soil	\$ 318.50	1/26/2012
Johnny's	Seeds	\$ 1,367.90	1/30/2012
Owenshouse	Tools	\$ 139.33	2/1/2012
Murdochs	Feed	\$ 32.98	2/15/2012
True Value	Flags	\$ 13.80	2/17/2012
Seed Savers	Seeds	\$ 14.50	2/17/2012
Seed Savers	Seeds	\$ 15.00	2/23/2012
Johnny's	Seeds	\$ 97.95	2/24/2012
Murdochs	Feed	\$ 48.45	2/29/2012
Planet Natural	Supplies	\$ 25.90	2/29/2012
True Value	Supplies	\$ 144.88	3/2/2012
Owenshouse	Supplies	\$ 44.60	3/7/2012
Rocky Mountain Sup	Feed	\$ 32.98	3/23/2012
Lowe's	Supplies	\$ 74.98	3/23/2012
Field Day Farms	Seeds	\$ 100.00	3/28/2012
Johnny's	Seeds	\$ 251.25	4/3/2012
Rocky Creek Farm	Supplies	\$ 286.25	4/8/2012
Dripworks	Supplies	\$ 212.00	4/17/2012
Dripworks	Supplies	\$ 252.00	4/17/2012
Murdochs	Feed	\$ 52.97	4/25/2012
Seed Savers	Seeds	\$ 444.00	4/25/2012
Owenshouse	Supplies	\$ 46.91	5/3/2012
Murdochs	Feed/Supplies	\$ 91.12	5/7/2012
Owenshouse	Supplies	\$ 69.64	5/7/2012
Johnny's	Seeds	\$ 120.10	5/17/2012
Murdochs	Supplies	\$ 176.36	5/22/2012
Vissers	Plants	\$ 60.00	5/19/2012
Kenyon Noble	Supplies	\$ 422.19	5/31/2012
Murdochs	Feed/Supplies	\$ 145.53	6/21/2012
Owenshouse	Supplies	\$ 18.95	7/3/2012
Town & Country	Supplies	\$ 15.00	7/17/2012
Costco	Supplies	\$ 289.99	7/17/2012
Murdochs	Feed	\$ 65.96	7/24/2012
Kenyon Noble	Supplies	\$ 106.36	7/30/2012
Owenshouse	Supplies	\$ 4.44	7/31/2012
Owenshouse	Supplies	\$ 11.07	8/1/2012
Owenshouse	Supplies	\$ 53.89	8/7/2012
Fedco Seeds	Seeds	\$ 320.76	8/8/2012
Owenshouse	Supplies	\$ 22.84	8/15/2012
Owenshouse	Supplies	\$ 39.94	8/28/2012
Murdochs	Feed	\$ 56.97	8/29/2012

Owenshouse	Supplies	\$	123.09	8/29/2012
Rocky Mountain Sup	Supplies	\$	161.89	9/20/2012
Murdochs	Feed/Supplies	\$	131.73	10/10/2012
Planet Natural	Supplies	\$	191.80	10/10/2012
Murdochs	Feed/Supplies	\$	66.97	11/27/2012
Murdochs	Feed	\$	17.00	11/24/2012
Murdochs	Feed	\$	17.00	12/1/2012

Total Seeds-Supplies	\$	6,861.69
Total Administration	\$	4,563.88
Total Promotion	\$	2,616.61
Total Capital Investment	\$	9,189.39
Total Gas-Cell Phone	\$	941.63

Total Expenses 2012 \$ 24,173.20

Administration/Communication

Vendor	Item	Amount	Date
Staples	Picture Paper	\$ 14.99	2/3/2012
Office Depot	Office Supplies	\$ 97.80	2/29/2012
MSU ITC Store	Software	\$ 175.00	2/29/2012
Staples	Supplies	\$ 31.26	3/24/2012
MSU Bookstore	Office Supplies	\$ 96.05	4/26/2012
Town & Country	CSA Orientation	\$ 60.43	5/21/2012
Rosauers	Office Supplies	\$ 16.37	5/21/2012
USPS	Office Supplies	\$ 2.84	5/31/2012
Target	Office Supplies	\$ 106.44	6/5/2012
Office Depot	Office Supplies	\$ 95.15	6/27/2012
Town & Country	CSA Orientation	\$ 64.38	7/9/2012
Town & Country	CSA Orientation	\$ 1.98	7/9/2012
Staples	CFT Supplies	\$ 128.23	7/10/2012
Target	CFT Supplies	\$ 74.08	7/10/2012
House of Clean	Office Supplies	\$ 20.17	7/11/2012
Costco	CFT Supplies	\$ 359.96	7/16/2012
Logan Landfill	CFT Cleaning	\$ 5.00	7/16/2012
The Silver Thimble	CFT Supplies	\$ 23.08	7/17/2012
Pawn Depot	CFT Supplies	\$ 23.25	7/17/2012
Staples	CFT Supplies	\$ 24.98	7/19/2012
Little Stinkers	Handwash Station	\$ 50.00	7/20/2012
Dunkin Detail	CFT Cleaning	\$ 225.00	7/20/2012
Staples	CFT Supplies	\$ 67.07	7/24/2012
Albertson's	CFT Supplies	\$ 7.16	7/24/2012
Rosauers	Office Supplies	\$ 8.97	7/25/2012
Town & Country	Office Supplies	\$ 1.57	7/26/2012
Costco	CFT Supplies	\$ 579.98	7/29/2012
True Value	CFT Supplies	\$ 57.63	7/30/2012
Costco	CFT Supplies	\$ 149.97	7/30/2012
Bridger Analytical	Annual Water Test	\$ 66.00	11/30/2012
The Silver Thimble	CFT Supplies	\$ 13.64	7/30/2012
Albertson's	Office Supplies	\$ 5.37	7/31/2012
Staples	Office Supplies	\$ 44.13	7/31/2012
Chaz Holt	Overdraft Reimbursement	\$ 122.75	7/31/2012
Scrubby's Car Wash	Truck Wash	\$ 10.00	8/7/2012
Radio Shack	Office Supplies	\$ 14.99	8/14/2012
Casey's Corner	Office Supplies	\$ 7.56	8/21/2012
Global Pay	Processing Fees	\$ 13.50	9/4/2012
Apriva Frontline P	Processing Fees	\$ 100.26	9/7/2012
Little Stinkers	Septic Service	\$ 138.50	9/29/2012
SRO Sub	Office Supplies	\$ 8.25	10/4/2012
Rosauers	CSA Harvest Celebration	\$ 35.71	10/9/2012
FedEx Office	Office Supplies	\$ 16.48	10/1/2012
Global Pay	Processing Fees	\$ 13.50	10/1/2012

Town & Country	CSA Harvest Celebration	\$	59.55	10/10/2012
Owenshouse	CSA Harvest Celebration	\$	6.87	10/10/2012
Salvation Army	CSA Harvest Celebration	\$	12.32	10/10/2012
JoAnns	CSA Harvest Celebration	\$	13.97	10/10/2012
Apriva Frontline P	Processing Fees	\$	20.35	10/12/2012
Staples	Office Supplies	\$	6.99	10/16/2012
Pawn Depot	Office Supplies	\$	5.50	10/19/2012
Little Stinkers	Septic Service	\$	60.00	10/30/2012
MSU Parking	Parking	\$	5.50	11/2/2012
Little Stinkers	Septic Service	\$	85.00	11/6/2012
Target	Office Supplies	\$	14.90	11/12/2012
Global Pay	Processing Fees	\$	16.60	11/2/2012
Copy Cats	Annual Report Printing	\$	9.00	11/29/2012
Apriva Frontline P	Processing Fees	\$	19.95	11/30/2012
Global Pay	Processing Fees	\$	16.00	12/4/2012
Bozeman Co-op	Alison Check	\$	1,012.00	12/13/2012
Apriva Frontline P	Processing Fees	\$	19.95	12/17/2012
		\$	4,563.88	

Vendor	Promotion Item	Amount	Date
Western Sustainability Exchange	Local Foods Commerc	\$ 50.00	1/23/2012
Western Sustainability Exchange	Membership	\$ 50.00	2/28/2012
4All Promos	Bags	\$ 532.50	5/10/2012
Rocky Mountain Embroidery	Hats, Aprons	\$ 400.00	5/22/2012
OSU	Conference	\$ 250.00	7/3/2012
Montana Party Rentals	Pres. Lunch	\$ 228.75	7/11/2012
The Emerson Grill	Interview Dinner	\$ 133.00	7/13/2012
The Nova Café	Interview Lunch	\$ 36.45	7/13/2012
Sola	Interview Lunch	\$ 83.75	7/13/2012
Three Rivers Senior Center	CFT Promo	\$ 12.00	7/17/2012
The Nova Café	Interview Lunch	\$ 49.55	7/23/2012
Hertz	Conference	\$ 240.18	9/20/2012
Best Western Hotel	Conference	\$ 263.90	9/20/2012
Montana Organic Association	Membership	\$ 75.00	10/17/2012
Holiday Inn	MOA Conference	\$ 211.53	12/1/2012

\$ 2,616.61

Capital Investment

Vendor	Item	Amount	Date
MSU Bookstore	Canon Printer	\$ 150.00	1/30/2012
Susan	Chicks	\$ 40.00	2/15/2012
Sabrina Lisle	Chicks	\$ 10.00	3/15/2012
John Thiebes	Chicks	\$ 90.00	3/18/2012
MSU Bookstore	Ipad	\$ 762.00	6/4/2012
Willsie Equipment	Root Washer	\$ 5,040.00	7/3/2012
MSU Ag Ex. Station	Hort. Farm Space Fee	\$ 1,000.00	7/11/2012
Frontline Processing	EBT Terminal	\$ 900.00	7/19/2012
J&V Restaurant Supply	CFT Scale	\$ 214.51	8/1/2012
MT Dept. of Ag	Organic Certification Inspection	\$ 336.94	9/1/2012
Bozeman Transmission	Farm Truck Work	\$ 188.00	9/1/2012
Jed Licka Auctioneer	Compressor	\$ 96.00	9/2/2012
MT Dept. of Ag	Organic Certification	\$ 361.94	10/1/2012

\$ 9,189.39

Gas/Cell phone

Vendor	Item	Amount	Date
Chaz Holt	Cell Phone Reimbursement	\$ 80.00	3/15/2012
Casey's Corner	Gas	\$ 47.58	4/20/2012
Casey's Corner	Gas	\$ 26.93	4/24/2012
Casey's Corner	Gas	\$ 34.67	5/15/2012
Casey's Corner	Gas	\$ 39.78	5/16/2012
Casey's Corner	Gas	\$ 32.07	5/16/2012
Verizon Wireless	Ipad Wireless	\$ 30.00	6/12/2012
Casey's Corner	Gas	\$ 100.00	6/27/2012
Casey's Corner	Gas	\$ 16.78	6/27/2012
Verizon Wireless	Ipad Wireless	\$ 30.00	7/5/2012
Verizon Wireless	Ipad Wireless	\$ 30.00	8/4/2012
Loaf N Jug	Gas	\$ 20.35	8/6/2012
Loaf N Jug	Gas	\$ 15.57	8/6/2012
Chaz Holt	Cell Phone Reimbursement	\$ 42.00	8/28/2012
Casey's Corner	Gas	\$ 42.70	8/30/2012
Casey's Corner	Gas	\$ 25.23	8/30/2012
Casey's Corner	Gas	\$ 9.99	8/30/2012
Verizon Wireless	Ipad Wireless	\$ 30.00	9/2/2012
Casey's Corner	Gas	\$ 35.09	9/27/2012
Casey's Corner	Gas	\$ 66.32	9/27/2012
Verizon Wireless	Ipad Wireless	\$ 30.00	10/2/2012
Casey's Corner	Gas	\$ 41.89	10/5/2012
Casey's Corner	Gas	\$ 54.68	10/5/2012
Verizon Wireless	Ipad Wireless	\$ 30.00	11/2/2012
Verizon Wireless	Ipad Wireless	\$ 30.00	12/2/2012
		\$ 941.63	

Community Food Truck - Expenses

Date	Place	Items	Total
10-Jul-12	Target	Tables	\$74.08
10-Jul-12	Staples	Office/Truck Supplies	\$128.23
16-Jul-12	Costco	Coolers	\$359.96
17-Jul-12	Three Rivers Senior Center	Promotion Lunch	\$12.00
17-Jul-12	Pawn Depot	Baskets	\$23.25
17-Jul-12	Costco	Canopy Tent	\$289.99
17-Jul-12	Silver Thimble	Table Cloths	\$23.08
19-Jul-12	Staples	Ipad Card Reader/Pen	\$24.98
24-Jul-12	Staples	Chairs	\$67.07
24-Jul-12	Albertsons	Ice	\$7.16
29-Jul-12	Costco	Canopy Tent	\$289.99
30-Jul-12	True Value	Sandwich Board Supplies	\$57.63
30-Jul-12	Costco	Tables	\$99.98
30-Jul-12	Silver Thimble	Tablecloths	\$13.64
30-Jul-12	Kenyon Noble	Sandwich Board Supplies	\$106.36
1-Aug-12	J & V Restaurant Supply	Scale	\$214.51
		Total	\$1,791.91

2012

Crops Report: Summary

Parsley – a very good choice for an herb field crop. Highly productive and good flavor.

Carrots – all carrots grown this year were quite average or below in size. We had no problems in carrots this season from hardpan showing that soil tilth is becoming better. Based on last years observations, this year proved the bolero and sugar snax were exceptional choices again. A better thinning job on direct un coated seed. The MSU plot was let go on adequate weed management and thinning and at there were a few seeding mistakes made, therefore a dramatic loss of yield was experienced. We also experience extreme deer damage on late season harvest of carrots, approximately half were taken.

Beets – This year was a horrible year for sizing of beets. They needed much more water than we provided and weeding needed to have been done more timely. If aforementioned is done, This will continue to be a very productive crop for THG with relatively little effort.

Potatoes : Quite good in production. We had a very diverse variety selection maturing at different times. Reds were no good in yield comparatively to Yukons and fingerlings. We need to do at least one additional hilling during the growing season to minimize potatoes shouldering out of the ground.

Salad Mix – highly productive again, only issue is better marketing and we could consider more mixture types

Head Lettuce – Good production of Paris Island romaine, poor production in simpson. Heat caused bolting on small less mature head lettuces. We planted a few rows too late in the season for good head production and lost some to deer.

Radish – poor water supply caused the worst yield in radish ever. We also attempted the specialty black radish, but was lost to weeds and lack of water. The black radish is a 50 day crop as opposed to the breakfast radish we are used to growing being 20 day.

Peppers, field – Great pepper production this year all around. We had the heat and dry air well suited for them to produce.

Cantaloupe – Not much of a crop to speak of. Field grown didn't happen and cold frame production was too small to consider.

Bok Choi, cold frames – can only grow the Choi for top quality leaves in cold frames due to extreme fleabeetle issues in the field. Not valuable enough to invest row cover and time management to grow in field

Garlic – Another great year. We were able to sell green garlic, garlic scapes, dry garlic bulbs and still save our field seed supply for next season.

Tomato, Field Very few pounds were harvested as vine ripe, however roma and cherry continue to be the primary producer in the field

Tomato, Cold Frame – Quite good in production over all. Good choices of varieties, however we could have done more if sq footage had been managed a little better in over all crop share.

Winter Squash - always a success. Most plants were lost to harsh environments in the spring transplanting but came back from the roots to produce quite well. Acorn, Pumpkin, hubbard, spaghetti, delacatta, and Butternut all produced. This was one in 5 years we harvested the butternut as ripe. Very good year.

Sweet Corn – 68, 72, 85 day varieties were grown again very successfully. Our greatest production problem were the Racoons! They took 2/3rd of the ripe corn in one week. They also too 100% of all Indian Maize. Horrible harvest but not due to production.

Snap peas – We did not trellis field snap peas this season, and found them to produce very well for our needs.

Spinach – continually successful in every way. Earliest spring sown crop and continually productive in the fall.

Quinoa – total failure in the field. One bed was planted twice to attempt a later germination but was again unsuccessful. As of now I am assuming our drip irrigation was harmful and its likely we should seed in more warm soils? We should also attempt to source seed from Saskatchewan instead of CO.

Snap Beans – continually a success this year. Green and Yellow are extremely good selections and the purple are Ok, but consistently less yielding year to year. Succession plantings and yield seemed to be on par for this type of bean. I can see no reason to change and the only improvement would be to grow more if only we could mechanically harvest!

Arugula – We did well with proper usage of agribon covers in the field, a great Arugula year in cold frames and field.

Turnips – By accident, we ended up with Turnips in the field for a late planting that we had hoped to arugula. The seed packets were mixed. That said, with agribon well in place for the entire growing season we were able to make a decent crop of fall turnip.

Parsnips – good crop all around , never sized up most likely due to in adequate watering

Bunching Onions – good crop for early and late markets, easy crop to manage

Bulbing Onions – we found this season that bulbing onions can be temperamental to weed pressure early on, so do a good job weeding and yield should follow. Our over all size of onions were smaller than expected. However Ok in production and flavor. This is likely due to lack of N in the soil and in adequate water.

Leeks – continue to be a wonderful crop for distribution mix. Good size this year.

Cucumbers – had to replant 90% of the cuc's this season due to a few small hail storms along with very cool and wet climate during early June. Once replanted the cuc's made good yield. Yellow Salt and Pepper variety were a huge hit. Will plant again

Summer Squash – continually a successful crop, high yields this season and a great fall season allowed them to continue harvesting into the first of October

Cabbage, all – Almost 0 harvested. Extremely poor crop all around. I harvested maybe 10% of the plantings and even at that the crop was poor in size. I believe it to be a poor choice in variety selection, some heat issues, poor water placement and the likelihood of dropping fertility?

Brussel Sprouts - This year we did much better in production. However we still fell way short on yield and seasonal management. I think we had clogged drip lines under the plastic causing poor water distribution. We also had a horrible aphid infestation at the end of the season causing too much stress. We need to do the same in production methods with plastic and early planting, however agribon during the summer must be used and make certain water is adequately distributed through the drip lines.

Broccoli – a poor crop all around this season again. Flea beetle damage killed our late transplants, or set them back so far that the yield was poor. Watering was in adequate and soil fertility is likely too low in N for great plant development?

Cauliflower – 100% loss. Poor water placement and lack of fertility is likely the blame?

Fennel – grows quite well in this climate, and the size is relative to spacing's.

Epazote - good producer but horrible flavor, will not grow again

Basil – another great crop, harvested all summer long

Kohlrabi, all – this produced very well this season. Reds came on early and good sizes. The White Kossac were very good. Great producers, just need to plant more.

Kale – high producer, red Kale in the field suffers from flea beetles too badly to not have covered with agribon

Chard - the rainbow chard does well here, its nice to look at in the field as well as its easy to harvest mixed bundles. The red bolts very quickly though.

Cover Crop Cocktail – block 3, this year we combined Japanese buckwheat/mangles(beet)/spring-winter pea/yellow sweet clover. All were broadcast planted in June. Biomass reached peak in lat July and sheep were used to graze it down compared to mowing. Timing was poor for targeted grazing because pig weed had gone to seed stage. If we were to graze earlier it might have been better?

Cold Frames production;

Hot house – this coldframe has done very well for us in multiple season plantings. We grew early greens, followed by yams and melons. We then planted a cover crop cocktail of legumes in the fall for greater soil fertility. Tomatoes are slotted for production there again in 2013.

#3, We were able to harvest carrots in late February that had been planted in late September the season prior. Very exciting. Three seasons ago this greenhouse was contaminated by the compost we used that contained a residual chemical. This season it seems to have run its course and be suitable for planting, however just after transplanting we did see signs of the chemical still there. Fortunately the plants grew out of it and the chemical finally seemed to dissipate. We had great tomato and pepper production this season.

#4 – these trough beds continue to crank out a lot of food, however they are very prone to over heating and drying out along the edges. We start plantings in here in late march and continue into November harvesting! We replanted to kale and spinach and carrots for over wintering and potential early spring harvest?

Over all Field notes:

The drip system this season did not adequately distribute water for our greatest production potential. I believe the lines have some algae in them and I noticed at the end of the season when taking apart that some emitters were the low flow size instead of the necessary high flow. I will need to discard all low flow emitters in the coming years to insure students do not mistakenly use again.

We experienced the worst varmint season. We had ground squirrels early on in the season eating all transplanted onions, raccoons eating all corn in the fields, and deer eating the late season lettuce and carrots. I believe a farm dog is necessary to help curb this attack, as well as occasional electric fencing when pressure comes on.

All in all, I do believe this season to be a very good overall yield. Weather was exceptionally good.

ORGANIC

2.4 acre block in mid field production minus 2/5 acre cover crop began harvesting 1st of June and continued to mid October

Crop	Pounds	Each	First harvest
Sum. Squash	2766.7		24-Jul
cucumber	1695		30-Jul
Carrots	560.65		6-Aug
Beets	511.05		17-Jul
Parsley	35.05		31-Jul
Basil, Whole Plant	197		
Basil Regular	49		17-Jul
Root Parsley	12.65		
Beans	927		8-Aug
Leeks	183.17		13-Aug
Kohlrabi	299.85		28-Jul
Cilantro	63.85		19-Jun
Peppers	131.3		13-Aug
Chard	83.7		
Tomatoes/ Field	83.2		29-Aug
Corn	500	573 ears	30-Aug
Radish	110.45		
Mixed Greens	52		
Yellow Onion	930.13		
Onion Ciponlini	62.1		
Shallots	204.8		
bunch onion	142		23-Jul
Red Onion	228		6-Aug
Pumpkins/Winter Squas	3521.9		29-Aug
Tomato Cherry	27.2		
Broccoli	31		
Fennel	82.5		
Cabbage	58		
Fingerling Potato	298		29-Aug
Potato Mixed	1452.81		12-Sep
Edamame	11.5		
Parsnip	75		
Kale	70.7		19-Jun
Spinach	159		5-Jun
Chives	0.145		
B. Sprouts	42		
baby kale	2		17-Jul
romaine	94.65		17-Jul
salad mix	112		10-Jul
arugula	83		2-Jul
peas	126		5-Jul
turnips	10		
Red Head Lettuce	86		
Epazote	2		
flashy troutback	40		
sorrel	2.5		

organic total **16216.555**

NON ORGANIC

All the high tunnels and 1/4 acre contractual field area began harvesting late April and finalized first of November

Crop	Pounds	Each	First harvest
Radish	66.4		25-Apr
Onion Green	2.5		25-Apr
Turnip	95		22-May
Spinach	35.9		22-May
Greens Braising	77		
Chard	18		
Onion Walking	13.8		
Greens Salad	150		
Romaine	10.5		
Dandelion Grn	3		
Pac Choi	4.5		
Lettuce	11.9		
Bok Choy	17.6		
Carrot	944		
Endive	20		
Chives	1.85		
Sorrel	1.6		
Greens Arugula	2.75		
Greens Micro	4.6		
Basil	10		
Onions	1490		
Tomatoes	316		4-Sep
Peppers	15		
S. Squash			
Winter Squash	1010		
Tomatoes			
Melon	76		
Yams!	25		
Sunchokes	30		
Greens Tatsoi Arg	12.5		
Garlic	292	1100 each	31-Jul
Strawberries	19.2		2-Jul
Garlic Scapes	92	750 ea	10-Jul
Raspberries	42.9		23-Jul
Mint	1.6		

Nonorganic total **15311.56**

Eggs	
March	11 doz
April	18 doz
May	55 doz
June	56 doz
July	32 doz
Aug	24 doz
Sept	15 doz
Oct	15 doz
	226
value of	\$5 doz
	\$1,130

Total # **31528.12**

CSA DISTRIBUTION

Spring Greens Shares	27 shares	6 weeks	\$158.5 ea
Date	Amt	Value	

23-May

Turnip bunches	2# bu		\$3.00
Eggs	doz		\$5.00
Onion Flowers	bu		\$2.00
Radish	bu 1#		\$2.00
Chard	4 oz bu		\$3.00
Salad mix	8 oz bu		\$4.00
Spinach	8 oz bu		\$4.00
CSA Bag		1	\$5.00
Braising Mix (collard and Choi)	1#		\$3.00
			\$31.00

30-May

salad mix w/dandelion grns	8 oz bag		\$4.00
Chives	bu		\$2.00
Dill	bu		\$2.00
Braise mix	bu		\$3.00
Cilantro	bu		\$2.00
Spinach	8 oz bu		\$4.00
Head Lettuce		1	\$2.00
Eggs	doz		\$5.00
rhubarb	1#		\$2.00
			\$26.00

6-Jun

Mint	bu		\$2.00
radish	bu		\$2.00
Turnips		4	\$2.00
Salad	bag		\$4.00
cilantro or dill	bu		\$2.00
Eggsx	doz		\$5.00
Collard/spin/turnip mix	bu		\$3.00
Spinach	bag		\$3.00
Red Leaf lettuce		1	\$2.00
			\$25.00

13-Jun

Sorrel plant		1	\$4.00
Black radish	bu		\$2.50
Troutback romaine		1	\$2.00
Eggs	1/2 doz		\$3.00
Spinach	bag		\$3.00
Salad and microgreens	bag		\$5.00
bok choi		1	\$3.00
peppermint	lg bu		\$3.00
			\$25.50

20-Jun

carrots		5	\$3.00
endive	1 head		\$3.00
spinach	1 #		\$3.00
radish	10 oz bag		\$2.00
eggs	1/2 doz		\$3.00
salads	10 oz bag		\$3.00
cilantro	lg bu		\$2.00
chives	bu		\$2.00
collard and baby kale mix	bu		\$2.00
squash blossoms	few		\$1.00
			\$24.00

27-Jun		
Sorrel greens	bag	\$3.00
Salad Greens	bag	\$3.00
turnip bunches	bu	\$2.00
spinach	bag	\$3.00
1/2 pint strawberry		\$2.00
eggs	1/2 doz	\$3.00
cilantro	bu	\$2.00
onion bunches	bu	\$2.00
radish	bu	\$2.00
THG bucks		\$5.00
		\$27.00

Summer CSA season	47 shares	14 wks	\$384.50
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11-Apr

garlic scapes	10 ea	\$5.00
radish	6 bu	\$2.00
snap peas	8 oz	\$2.00
red lettuce	2 head	\$4.00
basil	bu	\$2.00
cilantro with flowers	bu	\$2.00
bunch onion	bu	\$2.00
spinach	1#	\$3.00
aruguala	1#	\$6.00
Epazote	whole plant	\$1.00
THG bag		\$4.00
		\$33.00

18-Jul		
Basil	bu	\$2.00
flashy troutback romain	1	\$2.00
paris isl romaine	1	\$2.00
mint	bu	\$2.00
sorrel	1	\$4.00
eggs	1/2 doz	\$3.00
kale/chard combo\	bu	\$3.00

green garlic	1	\$2.00
arugula	bag	\$3.00
salad mix with dill	bag	\$3.00
snap peas	8 oz	\$3.00
cup of berries	5 oz	\$3.00
		\$32.00

25-Jul

Red Kohrabi	3 ea	\$5.00
bunch onion	bu	\$2.00
Raspberries	1 cup	\$2.00
salad mix	8 oz	\$2.00
baby beets	8 oz	\$2.00
summer squash	2 ea	\$2.00
cinnamin basil	bu	\$2.00
cilantro	bu	\$2.00
sage	bu	\$2.00
snap peas	8 oz	\$2.00
		\$23.00

1-Aug		
parsley	bu	\$2.00
chard	bu	\$2.50
kale	bu	\$2.00
sorrel	bu	\$2.00
chiogga beet	5	\$3.00
garlic	3	\$3.00
basil	big bunch	\$3.50
squash	4 ea	\$3.00
bunch onion	bu	\$2.00
raspberries	12 cup	\$2.00
sunflowers	3 stems	\$2.00
		\$27.00

8-Aug

Carrots	6	\$3.00
fennel	2	\$4.00
raspberries	cup	\$2.00
cinnamin basil	bu	\$3.50
squash	5	\$4.00
beets	baby bunch	\$3.00
red onions	3	\$3.00
parsley root	2 ea	\$3.00
bunch onion	bu	\$2.00
		\$27.50

15-Aug		
green beans	2 lbs	\$6.00
white kohlrabi	2	\$3.50
peppers	3	\$2.50
leeks	3	\$3.00

cilantro	bu	\$2.00
cucumbers	4	\$2.00
squash	8	\$5.00
basil	lg bunch	\$3.00
U-pick flowers		
		\$27.00

8/22 HALFWAY		
Carrots	6	\$4.00
arugula	bag	\$2.00
chard	bu	\$2.00
squash	10	\$6.00
parsley	bu	\$2.00
Beans	2 lbs	\$6.00
cucumbers	5	\$3.00
large beets	5	\$6.00
peppers	4	\$2.00
U-Pick Flowers		
		\$34.00

29-Aug		
Onions Red and White	2	\$2.00
fingerling Potato	1.5 lbx	\$3.50
peppers	5	\$4.00
Cucumbers	5	\$4.00
Tomato Green and Rd	2	\$2.00
Dill	bu	\$2.00
Beans	1 lb	\$2.00
Squash	10	\$5.00
Basil, whole plant		\$4.00
		\$28.50

5-Sep		
Mixed greens turnip/arugula/spinach	bagged	\$3.00
peppers	5	\$3.00
Tomato	mixed bag	\$4.00
fennel	1	\$2.00
garlic	2	\$2.00
cucumbers	6	\$3.00
cilantro	4 oz	\$2.00
green shallots	2	\$2.00
sweet corn	4 ea	\$3.00
		\$24.00

12-Sep		
winter squash	2	\$3.00
beans	2 lbs	\$3.00
tomatoes	1 lb	\$3.00
carrots	5	\$3.00
parsley	bu	\$2.00
kohlrabi	1 large	\$3.00

squash	5	\$3.00
broccoli	2	\$4.00
basil	5 stems	\$3.00
		\$27.00

19-Sep

cucumbers	5	\$4.00
potatoes	2 lbs	\$4.00
onions	3	\$3.00
carrots	2 lbs	\$3.00
beets	small bunch	\$1.00
salad mix	bag	\$3.00
red kale	bag	\$2.00
edomome	6 oz	\$2.00
cut flowers		\$2.00
tomatoes	1 lb	\$3.00
		\$27.00

	26-Sep		
parsnips	bu	\$3.00	
potatoes	3 lbs	\$6.00	
broccoli	1	\$2.00	
leeks	5	\$3.00	
chard mix	bag	\$2.00	
tatsoi/argugula mix	bag	\$3.00	
winter squash	2	\$2.50	
peppers	5	\$2.50	
tomatoes	bag	\$3.00	
		\$27.00	

3-Oct

Winter Squash	2	\$2.50
potatoes	3 lbs	\$3.00
shallots	2	\$2.00
Brussels sprouts	5 ea	\$2.00
spinach	bag	\$3.00
tomatoes	bag 1#	\$3.00
beets mixed	bu	\$2.00
radish	bu	\$1.00
garlic	2	\$2.00
parsley	bu	\$2.00
		\$22.50

	10-Oct		
Potatoes	3 lbs	\$3.00	
Pumpkin	1 large	\$6.00	
onions	4	\$4.00	
green tomatoes	bag 1 lb	\$3.00	
garlic	2	\$2.00	
sorghum corn ornamental	stems	\$2.00	
kale	bag	\$2.00	

carrots	5	\$3.00
		\$25.00

Food Bank Donations

14-Jun Spinach		8 lbs
14-Jun Romaine		7 each
radishes		
30-Aug Summer squash		200 lbs
30-Aug cucumbers		15 lbs
6-Sep summer squash		75 lbs
18-Sep winter squash		500 lbs
15-Oct onions	approx	500 lbs
15-Oct winter squash	approx	1500 lbs
1-Nov carrots	approx	700 lbs

2703 lbs total on books for sold product to Food Bank
carrots and winter squash were contracted for sale crops
the remaining were donated

Towne's Harvest Summer Staff 2012

Anna Diffenderfer (Marketing and Outreach Manager)

MAY 7- AUGUST 24 (approximately 30 hours/week)

DUTIES

- Maintain THG expense and income records in notebook and on spreadsheet; invoice buyers as needed
- Coordinate and direct distribution of produce for CSA members, in cooperation with Production Manager
- Coordinate and direct distribution of produce for food bank, in cooperation with Production Manager
- Coordinate and direct distribution of produce for farmers' markets (Mobile Market on Tuesday, Campus market on Thursday), in cooperation with Production Manager
- Collect Data for annual report (distribution, impact, fiscal accounting, farm visitors)
- Develop innovative marketing strategies for increasing THG revenue
- Delegate Marketing related tasks to students and interns as appropriate
- Coordinate visitors, volunteers and public events
- Communicate with MSU sanitarian as necessary
- Communicate electronically with CSA membership using THG listserv
- Develop and distribute weekly newsletter to members with share
- Coordinate Publicity; press releases; communication with local news sources
- Assist production manager with initial CSA members' meeting (June), other CSA events and tours for visitors
- Conduct THG outreach on MSU campus or at other community events
- Participate in Mobile Farm Stand Activities as follows
 - Assist in CAAAANS planning council activities;
 - Assist students' involvement with culinary collaborations;
 - Supervise and coordinate the daily operations of the mobile farm stand;
 - Provide additional staff support to overall project.

Nic Acker (Assistant Production Manager)

MAY 7- AUGUST 24 (approximately 20 hours/week)

DUTIES:

- Supervise student, intern and volunteer farm operational duties
- Provide instruction as you guide students through their farm production practicum
- Attend weekly student stakeholder meetings;
- As instructed by Production Manager, collect data for annual report (production, labor, distribution, impact, fiscal accounting)
- Supervise volunteers (from food bank, CSA members, others)
- Follow MSU's sanitation/safe food handling guidelines

- Record and maintain appropriate expense/ income records in cooperation with the Marketing/Outreach Manager
- As instructed:
 - Seeding in Greenhouse, Transplanting & Watering
 - Weeding
 - Post-harvest Preparation/washing
 - Fertility Management
 - Pest Management
 - Irrigation set up and maintenance
 - Tool upkeep and maintenance
 - Greenhouse production and maintenance
 - Care of chickens and coop maintenance

Marcy Gaston (Mobile Farm Stand Coordinator)
MAY 7- AUGUST 24 (approximately 20 hours/week)

DUTIES:

The FLF Farm Mobile Stand Coordinator will work directly with the GVFB to establish sites for the mobile farm stand. In collaboration with the THG Marketing Manager, the Coordinator will acquire fresh produce from Towne’s Harvest and other sources to sell via the Mobile Farm Stand. She will supervise additional students who will work and sell at the mobile market, and be responsible for developing the business plan for the mobile farm stand, under the supervision of Dr. Harmon. Additional responsibilities include:

- Engage FLF members in leadership training and organizational development processes to ensure FLF Farm Stand sustainability over time. Students in FLF will learn about leadership, organization management, and how to develop a viable business plan;
- Assist and oversee the leadership efforts by Friends of Local Foods to develop and implement a mobile farm stand serving senior populations in the Gallatin Valley;
- Supervise and coordinate the daily operations of the mobile farm stand
- Assist in CAAAANS planning council activities;
- Provide additional staff support to overall project.

SFBS Work Study

Candace Moyer

2012 Assistant Marketing Manager

Report for 2012

As Towne's Harvest Garden expanded in its entirety and included a new facility to work from, the duties of preparing vegetables for market also expanded. This report summarizes the process, which may help in a job description for the position of assistant marketing manager.

- There seems to be a natural delineation between the field production and marketing. Those who are working in the field bring produce into the receiving area. They are weighed and recorded in the ledger.
- From there, soaking, cleaning, sorting, bundling, and storing has had the tendency to become another's duty, and rightly so. Harvesting in the field is demanding work, and coupled with time constraints for a typical student, is a natural ending point for the task.
- Confirm with Chaz the amounts and varieties of produce to be marketed that day.
- Preparation for markets, CSA's, and the Community Food Truck includes:
 - Fill out the chalk boards and signs
 - For set-up or loading: collect booths, tables, scales (make sure they are charged) baskets, bags, rubber bands, ice packs for eggs, linens, office supplies (scissors and tape, etc.), promotional items, fliers and printed material
 - Prepare wash station: fill water cooler, provide soap and paper towels
 - Make sure truck is cleaned out for loading
 - Participate in market event, according to prearranged negotiations
- When a marketing event is over, put away leftover food, equipment, and dump the wash station. Equipment is stored in designated storage area or behind the cooler.
- Keep the food picked up, cleaned up, sorted, and stored
- Sweep and wash the floor
- Dump the compost
- Keep the equipment shelves straightened up
- Clean the inside of the cooler at the end of the season

2012 CSA MEMBER Survey Results

1. The following questions pertain to your 2012 membership experience with Towne's Harvest Garden. How satisfied were you with the QUANTITY of food you received in your 2012 CSA shares?

We received way more food than we could use.	6.3%	1
We received a bit more food than we could use.	6.3%	1
We received the perfect amount of food.	68.8%	11
We received less food than we expected.	18.8%	3
We received far less food than we expected.	0.0%	0

Comments:

- Sometimes the portions seemed a bit scanty.
- I did a lot of sharing, made me very popular with friends!

2. How satisfied were you with the QUALITY of food you received in your 2012 CSA share?

Incredibly satisfied.	50.0%	8
Very satisfied	25.0%	4
Satisfied	18.8%	3
Somewhat dissatisfied	6.3%	1
Incredibly dissatisfied	0.0%	0

Comments:

- Wonderful. Cleaned and beautiful.
- There were frequently weeds in the greens, and some vegetables could have been picked closer to their peak ripeness.
- We felt that we grew better vegetables in our garden at times, which was somewhat disappointing.

3. How happy were you with the SELECTION or VARIETY of food you received in your 2012 CSA share?

Extremely happy, no changes needed	40.0%	6
Very happy, would like to see a few changes/additions	53.3%	8

Happy, would like to see several changes/additions	6.7%	1
Somewhat unhappy, would like to see many changes/additions	0.0%	0
Not happy, would like to see major changes/additions	0.0%	0

Please specify your changes/additions so we can consider changing/adding them to the 2013 menu.

- I'd like some more corn (although I don't want raccoons to die in exchange).
- You grow so many vegetables that I would never consider in my own garden.
- include spring greens thru summer as possible
- Perhaps it was an EXTRA good year for squash and not so good for some of the other things you had planned?
- I felt there were too many herbs.

4. How satisfied were you with the QUALITY of SERVICE you received throughout the season?

Incredibly Satisfied	43.8%	7
Very Satisfied	43.8%	7
Satisfied	6.3%	1

Somewhat dissatisfied	6.3%	1
Incredibly dissatisfied	0.0%	0

Comments:

- Some students seemed bored and disconnected
- The best
- The interns were not as friendly and knowledgeable as I had hoped. They did not seem invested in getting to know the customers and the food that they had.
- The farm interns were great, the nutrition (dietitian?) interns were not very friendly and seemed annoyed to be at the farm stand.

5. Of the produce supplied to you in your 2012 CSA share how familiar were you with the types of vegetables offered and how to use and/or store them?

We were very familiar with ALL of the produce and knew exactly how to use/store it.	6.3%	1
We were familiar with MOST of the produce and knew, for the most part, how to use/store it.	68.8%	11
We were familiar with SOME of the produce and knew a little bit about how to use/store it.	18.8%	3

We were familiar with VERY LITTLE of the produce and didn't really know how to use/store it.	6.3%	1
We were familiar with NONE of the produce and knew nothing about how to use/store it.	0.0%	0

Comments:

- I always asked about the unusual veggies so I know what to do with them. The emails were great for recipe ideas
- Your newsletter helped me figure out new ways to use things I was familiar with AND introduced me to new ones. The perfect balance between the two.
- It would be nice to have a basic spreadsheet of all the veggies for the season with ways best ways to prepare (i.e. steam, saute, bake), how to freeze, how long to store, etc.
- I learned a lot about preparing and storing vegetables, which was great.

6. This year we split the season into two distributions, the Spring Greens and the Summer and Fall Shares. Was this an effective approach to provide the early season and/or late season crops to those of you who prefer one or the other or both? Please give feedback on how this worked for you.

- Fine
- Multiple shares is a great idea - next season, we would like to purchase each type of share to take full advantage of the different kinds of produce offered.
- liked it!
- I didn't participate in the early spring greens but now that I know about it, I will next season. I love greens more than anything, so the weeks that we didn't get any were hard on me. I had to remember to buy some at the store those weeks. So, to answer your question, I think that it is an effective way to organize your gardening. Many folks don't want to pick up their veggies for so many weeks in a row and they can opt to just buy a spring or a summer share. For others, we can pick up veggies from June until October. :)
- Yes good idea. Start working on winter shares from the gh
- Yes, it worked well, although the Spring Greens share was a bit overpriced.
- Yes, this was a great idea!
- Not applicable. It was my first season and I just participated in the summer share.

- Yes. We had our own garden for the summer, but really enjoyed taking advantage of the spring option.
- We subscribe to both seasons and enjoyed the seasonal variety
- We preferred both, so splitting doesn't really matter. We wished the dozen or 1/2 dozen eggs would have continued into the summer/fall share.
- I bought a share of each, which was a great introduction to me about when the different types of produce are available in Montana. I don't know that I would do both this next year, mostly because I'm a single person and there isn't an option to get a smaller or half share.

7. What is your opinion of the e-newsletter? Please give feedback on the content, what you liked and what you would like to see changed.

The e-mail newsletter was great, the content was very useful.	87.5%	14
The e-mail newsletter was good, the content was okay.	12.5%	2
The e-mail newsletter was okay, but the content was not very useful.	0.0%	0
The e-mail newsletter was not useful, I did not read it.	0.0%	0

What additional resources and/or content could we provide you in the future to help you maximize the value of your CSA membership?

- Send earlier!
- I know this sounds ridiculous, but can you please state your hours of pick-up in the newsletter each week. When we were out of town, I arranged for a friend to get our share and it would be great to just send your newsletter to that person with the location (with a little map) and the times. Thanks!

- Could newsletter come out earlier?
- Think it might have been helpful to have it out a little earlier to make plans ahead of time to use produce at it's freshest - just the day before?
- It would be nice if it came 1-2 days before pick-up day, to plan meals and grocery shopping and know what to expect
- It would be nice to receive it the day before if possible in order to plan ahead?

8. We would love to hear your comments and suggestions both reflecting on your experience with us in 2012 and your ideas for the 2013 season.

- I loved the newsletter and, if possible, would prefer it the day before or earlier in the day.
- You have such a friendly and informative staff. I like the way you have the pick up organized and I could ask questions about the vegetables. I assume that you provide the same quality and quantity to those who get there early and those who pick up their share at closing time. That only seems fair. We loved the variety of the veggies and can't really tell you to do anything differently. The pumpkins at the end were such a thoughtful, fun touch! I also want to thank you for not putting any pressure on our family to come out to the garden to weed, etc. The last CSA that we supported was fairly condescending to the folks who didn't visit the farm and those who didn't eat everything grown in this valley. Well, everyone has a different reason for buying into a CSA and many times it is because we have too many commitments during the summer to garden ourselves. But, all of us want to support our local growers and it should be stress free. You do an amazing job at making us feel welcome, so thank you!
- keep up the good work
- Overall a good experience, just tighten up the quality control.
- Everyone did a fantastic job this year. I really enjoyed the farm tour at the start. The tips in the newsletter and provided by the interns were all very helpful in preparation of the veggies.
- Wouldn't change a thing...
- We enjoy meeting student workers and resident managing farmers....could more be there on distribution days?
- I really appreciate the improvement to the CSA this year. They were dramatic and very much appreciated! Going forward, to the best of my recollection, it seemed like there were lots of greens and herb types of produce which I didn't think translated directly to the table. Don't get me wrong, really enjoyed all the herbs but would enjoy more of the heartier produce if that is even available in MT.
- Overall, we could not be happier with both our Spring and Summer/Fall share! Thank you for the best CSA we've been a part of! A few comments/suggestions: - Favorite items: salad greens, herbs, root veggies, eggs, zucchini/summer squash, winter squash, beans, broccoli - Items to add? Cauliflower, Green peas, Red/yellow bell peppers, mushrooms, baking potatoes (many of our smaller potatoes tasted dirty even after heavy scrubbing - they had great flavor peeled, but the little ones are difficult to peel)
- Our main issue was getting there prior to closing time at 6 due to work schedules. Staying open until 7 might make it more accessible to people?
- Offering half-shares would be great for smaller households.



2012 Summer and Fall CSA Member Reference

Towne's Harvest Garden is an educational and research farm for students, faculty and staff of Montana State University and a provider of fresh, local and sustainably grown food to the community. Each year we grow just a little bit bigger and work to provide more opportunities and programs for our patrons. By supporting THG through your CSA membership and continued support, you help to fund hands-on, real world experiences for students who are training to become the next generation of farmers, producers, advocates and leaders. Thank you!

This document is meant to be a guide to our CSA program, outlining the details of things such as distribution, communications and expectations. It is not meant to be a substitute for direct contact, so please don't hesitate to email us (townes.harvest@gmail.com) if you have questions or comments. We encourage your input and will attempt to respond in a timely fashion.

Distribution

When:

July 11th to October 10th (14 weeks)
Wednesdays anytime from 4:00 – 6:00 pm

Where:

Towne's Harvest Farm on the Horticulture Farm at the BART Agriculture Experiment Station, off of Garfield between S. 19th and Rosauers (behind Kohls). Follow the only dirt road S. off of Garfield at the blue and white sign. The farm is on the left.

Parking:

Park on the road and walk through the open gate.

Pick-up:

Pick-up will be in the large structure just inside the gate. You will be given a reusable tote bag on your first pick-up for you to bring each time to collect your share. We set up the produce “market style,” with instructions on how much of each item you may take. You will then be able to select the produce that looks the best to you, following the guide with help from our students.

What to do if you can't make it:

Summer is a busy time and you may find there is a time that you cannot make it to pick-up. In that case, we encourage you to have a friend, neighbor or other member pick up the produce in your stead. Missed shares will be donated to the Gallatin Valley Food Bank.

Note:

We make every attempt to provide you with the largest selection, quantity and consistency of produce possible each week, but being at the whim of Mother Nature sometimes this may vary. As partners sharing the risk of farming, you may find an occasion where you are asked to choose between two items, rather than have both if harvest did not provide enough for everyone. You may also have surprises that are not reflected in your newsletter as there is sometimes a lapse in time that occurs between the newsletter being sent and actual harvest. Rest assured, we work to minimize these occurrences, but know that they can happen.

Communications

We send a weekly newsletter via email that updates you on Farm news, with a list of expected produce for the week along with descriptions, nutrient information, and recipe ideas and/or links. The newsletter is meant to be a useful tool for you to keep abreast of events and news as well as to learn about the delicious produce you'll be receiving. If there is something you would find useful that is not included, let us know and we'll attempt to add it!

Expectations

Of us...

We work to provide you with excellent service, quality food and a fun and educational experience. We use sustainable farming practices, meaning that we don't use any chemical fertilizers, pesticides, herbicides or additives, organic or not. Using integrated pest management, crop rotation and animal grazing we find we don't need additional inputs for optimal outputs. Plus, we have families and know you may too and insist on doing our part to ensure that they have a healthy and sustainable future ahead of them. Let us know if there are additional expectations you'd like us to consider.

Of you...

We're partners in this adventure, sharing abundance and risk as they come. We encourage you to get to know the students you are supporting. They are very proud of their work and take pride in sharing it with you. We hope you will participate in our farming experience by attending member and community events, asking us for tours as the season progresses, bringing your families along to participate and learn and offering your input and suggestions for our consideration as Towne's Harvest grows.

Additional Note:

Horticulture farm policy prohibits pets from joining you at THG, sorry.

Please park on the street to avoid congestion on farm grounds. We will have helpers to assist you in carrying your produce to your vehicle.

Children are welcomed and encouraged, but require constant supervision due to the many projects occurring at the Hort farm that THG is not responsible for.

Please feel free to wander and explore during your time at the farm. It changes dramatically from week to week and can be fun to observe. We will be happy to show you around, just ask!

Towne's Harvest Management:

Production Manager

Chaz Holt, charles.holt@montana.edu

Marketing & Operations Manager

Anna Diffenderfer, townes.harvest@gmail.com

Assistant Manager

Nic Acker, townes.harvest@gmail.com

CSA Shares Available



Throughout the heart of the season, this share will offer all the tastes of summer and fall including tomatoes, corn, onions, herbs, potatoes, carrots, beans, beets, broccoli, cauliflower, cabbage, cucumbers, peppers, parsnips, summer and winter squash, chard, greens, radishes, garlic and more. We will also include some fun varieties such as arugula, shallots, kohlrabi, hot peppers and fennel and sweets such as stevia, berries and melons.

2012 Summer and Fall Shares

\$360 - July 11 - October 10th

- ◆ 14 Weeks of Produce
- ◆ \$360 = a Value of \$25+ per week
- ◆ One Share Size, Feeds 3-4 People
- ◆ Produce is Grown Locally Using Sustainable and Organic Practices
- ◆ Includes: Reusable Tote Bag, Weekly Newsletter, Recipe Ideas & On-Farm Events
- ◆ MSU Students Plan, Grow, Harvest & Distribute Produce in a Hands-On, “Real World” Practicum as part of the Sustainable Food and Bioenergy Systems degree program
- ◆ **Major Credit Cards Accepted Online!**

Support MSU’s Experiential Learning Farm!

Towne’s Harvest Garden: www.townesharvest.montana.edu

Email Questions to: townes.harvest@gmail.com

Towne’s Harvest Garden, MSU
www.townesharvest.montana.edu

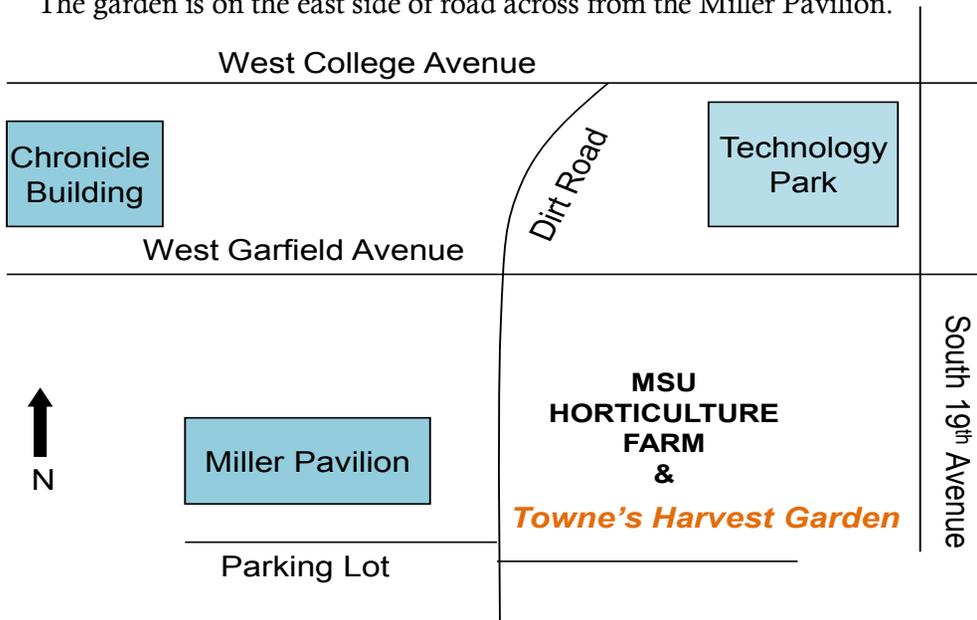
About Us

Founded by the MSU student group, Friends of Local Foods in 2006, Towne's Harvest has grown from a small student project to a stand-alone, fully operational market, experiential and research farm. 2012 marks the 6th season of production, with a full time Production Manager, a Marketing and Operations Manager, an Assistant Manager and many student interns. The farm is host to several MSU courses including Organic Market Gardening, Culinary Marketing: From Farm to Table and the Summer Practicum. For more information on our history and current events visit us online at www.townesharvest.montana.edu.



Directions to the Farm

Towne's Harvest Garden is a 3+ acre diversified vegetable plot located at the MSU Horticulture Farm. Look for the Montana Agriculture Experiment Station sign on Garfield Street between S. 19th and Fowler. The garden is on the east side of road across from the Miller Pavilion.

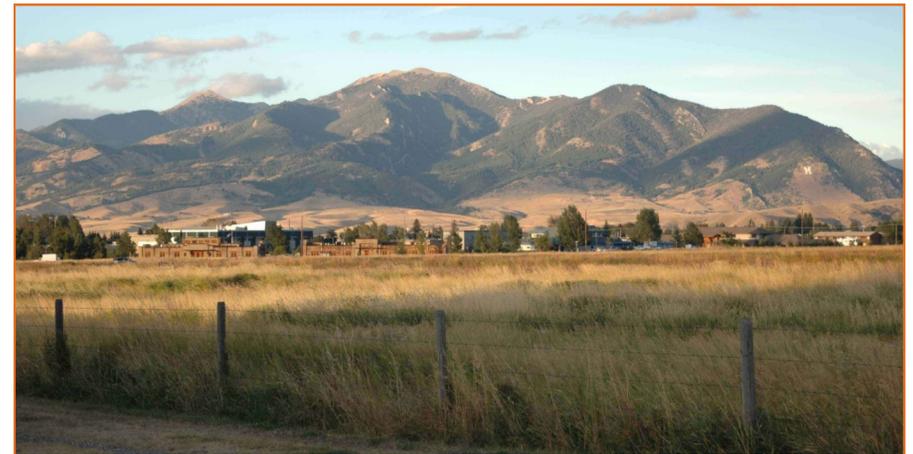


2012 Community Supported Agriculture (CSA) Program

Locally, Sustainably and Educationally Grown!



Locally, Sustainably and Educationally Grown



www.townesharvest.montana.edu
townes.harvest@gmail.com

Towne's Harvest Garden

Locally, Sustainably & Educationally Grown!

Spring Greens CSA

May 23rd—June 27th (6 weeks)

\$125 (Feeds 3-4 people) ~ 30 Shares Available

This share will feature the best of spring produce including delicious braising greens, lettuce, spinach, mixed salad greens, crisp radishes, green garlic and peas, farm fresh eggs, spring fruit and potted plants and herbs for patios and home gardens.

"Great program. Keep it up! We definitely enjoy the veggies and eat more of them because of you..."

2011 CSA Member

Student "Friday Shares" available
Contact us for details



Summer and Fall CSA

July 11th—October 10th (14 weeks)

\$360 (Feeds 3-4 people) ~ 65 Shares Available

Throughout the heart of the season, this share will offer all the tastes of summer and fall including tomatoes, corn, onions, herbs, potatoes, carrots, beans, beets, broccoli, cauliflower, cabbage, cucumbers, peppers, parsnips, summer and winter squash, chard, greens, radishes, garlic and more. We will also include some fun varieties such as arugula, shallots, kohlrabi, hot peppers and fennel and sweets such as stevia, raspberries and melons.

Major Credit Cards Now Accepted!

visit www.townesharvest.montana.edu to pay online (3% transaction fee applies) or make checks out to **MSU-Towne's Harvest**

About our CSA Program

CSA is an acronym for Community Supported Agriculture. CSA members pay a set price prior to the growing season and, in this way, help share the risk of farming. Members in return receive a share of the garden's harvest each week. CSAs are a great way build relationships with your produce growers: you know exactly where your food is coming from and can see how it is grown. In this case, your purchase of a share in this CSA will also support student educational opportunities and interest in local and sustainable food production.

Towne's Harvest Garden offers a CSA program as well as an on-campus farm stand. Also, we have partnered with the Gallatin Valley Food Bank to provide produce to underserved communities throughout this area via our new Mobile Farm Stand.

In addition to a weekly bag of fresh produce, your CSA membership will include a reusable bag and weekly newsletter with information about the farm, nutrition facts about the vegetables in the share, recipes, and at least two CSA member events.

Members and others in the community are welcome to visit Towne's Harvest or come to volunteer events. The events will be announced in the newsletter and on our website.

COMMUNITY FOOD TRUCK

Affordable Farm Fresh, Local Produce for Older Adults

SFMNP & EBT
Benefits Gladly Accepted!

Key Partners:



Locally, Sustainably and Educationally Grown



EVERY TUESDAY

July 24th—October 23rd

1:00 pm—2:00 pm

Three Rivers Senior Citizens Club

19 East Cedar, Three Forks

3:00 pm—4:00 pm

Belgrade Senior Friendship Center

92 East Cameron, Belgrade

Produce Grown & Offered for Purchase by Towne's Harvest Garden, MSU
www.townesharvest.montana.edu

Key Partners:



STUDENT VEGGIE SHARES!



Fridays Only!

12:00-1:00pm

Starting July 13th

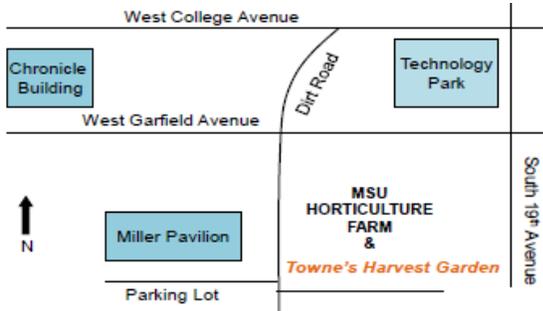
Fill Your Bag for \$5.00

1 Reusable Tote Bag

Provided Free on 1st Visit

(each additional bag is \$2.00)

First Come—First Serve
Student ID Required!



Local, Sustainable & Organic Produce Grown by MSU Students

Support MSU's Experiential Learning Farm!

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