

Towne's Harvest Garden

& Community Supported Agriculture Program



Annual Report

2013

Executive Summary



Locally, Sustainably and Educationally Grown
MSU Friends of Local Foods



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Chaz Holt and Alex Ettinger, Production Managers
Tim Reusch, Marketing Manager



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Michael Fox Research Poster

THG Application for the 2014 APLU Magrath Award

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 nearby 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 2013 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 4th year as a full-time classified employee of MSU. He was responsible for planning and overseeing all production activities. The Marketing Manager, Tim Reusch 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.

In 2013 the Towne's Harvest expenses for administration, capital investment, equipment repairs/fuel, facility rental, marketing and production supplies totaled **\$15,283**. Sources of Income included the sale of CSA shares (\$18,763), sales to the University Foodservice (\$914) Campus Farm Stand sales (\$2,359), Community Food Truck Sales (\$1,013), Student CSA Sales (\$592), and Miscellaneous sales for coursework and to Market Day Foods (\$1,504). Income from all sources totaled **\$25,242** at the end of the year.

Labor was performed by the production manager, marketing manager, 22 THG Summer practicum students, 9 Culinary Marketing Students, 4 Spring and 7 Fall THG interns, 18 Montana Dietetic Interns, volunteers, and organizations visiting the 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 2013 was approximately **20,241 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 50 students were directly involved in production, distribution and marketing at Towne's Harvest in 2013, including students in the THG internship (fall and spring) and summer practicum, Culinary Marketing students, dietetic interns, graduate students and volunteers.



Sustainable Food & Bioenergy Systems

