



Locally, Sustainably and Educationally Grown
MSU Friends of Local Foods

Garden Newsletter

June 18, 2009



WELCOME!!!

Our supporters

College of Agriculture

College of Education,
Health and Human Development

Department of Plant

Dept of Health & Human
Development

Dept of Land Resources
& Environmental Science

Gallatin Valley Food
Bank

Friends of Local Foods

All our CSA members

Welcome 2009 CSA members!! Thank you for your support of Towne's Harvest Garden. We are excited to have you and hope that your CSA experience is rewarding and enjoyable.

This is an exciting year for THG as we have many great folks involved. We are pleased to have 12 fabulous student interns, two MSU courses, two graduate assistants and several faculty advisors, as well as the Gallatin Valley Food Bank helping out with the project. Needless to say, you will see many faces about the farm, please introduce yourselves – we love to get to know the folks for whom we are growing food.

CSA BASICS

Our CSA is June 25 – September 17. Pick ups will be every Thursday, 4 – 6 PM at the Garden.

As a member of a CSA you have entered into a partnership with local food production. Many of us are accustomed to eating from the plate of global agriculture, obtaining a wide variety produce at all times of the year. In a CSA, you will be experiencing the best Montana agriculture has to offer and intimately learn about the seasonality of vegetable production. You can expect greens, radishes, herbs in the early season, then beans, summer squash and cucumbers, followed close behind by root crops and tomatoes. Your share size and diversity will match the production capacity of the farm and the weather conditions of the growing season – expect more in August and September than in June.

MT Food Guides will be available for pick up June 18 and June 25. Tote bags will be available June 25.

Distribution pick up will be in the wooden shade structure. We will provide a weekly newsletter with updates about the farm and crops, as well as culinary and preservation suggestions.



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CSA BASICS



As you know we have two sizes of shares this year, a Grande and a Venti. This necessitates differences in share size. We will do our best to give clear instructions, but please ask if you have questions.

We will attempt to make shares equivalent in composition – however, growing food is not always precise – we might have cabbage, but not exactly the number for every share member. We will have big cucumbers and small cucumbers etc.

We will offer options, rotate through crops and ask for your understanding.

Our distributions will be ‘market style’, which will allow for you to select items based upon personal preference. This will entail some weighing and bagging of produce yourself.

However, we’d like to cut down on the number of plastic bags that we are using. Some items will be pre-bagged, but for items that you will bag yourself, please bring your own plastic bags.

We have a partnership with the Gallatin Valley Food Bank. The Food Bank provides our project with a financial contribution and in turn we grow crops for distribution to their clients. We are very appreciative of their support and excited to be able to offer fresh produce to those who are in need in our community. By being a member of our CSA, you too are supporting this partnership. Thanks.

Towne’s Harvest will be selling at farmer’s markets. We use the proceeds from market sales to purchase seeds for the coming season. Feel free to come by and say hello.

Towne’s Harvest is one of many projects graciously hosted by the MSU Horticulture Farm. We invite you to explore the facility. Please tread lightly and be aware that something that might seem insignificant could be an experiment with much invested time and resources.

Educationally grown. Towne’s Harvest grows vegetables, yes, but we also grow farmers, nutritionists, local food supporters and interest in healthy community food systems. As a student, this is a tremendously valuable hands-on experience. We are all learning with this project and appreciate your feedback and support!

CROPS

Lettuce
Radishes
Turnips
Beets
Carrots
Herbs
Summer squash
Winter squash
Tomatoes
Peppers
Cucumbers
Corn
Eggplant
Onions
Garlic
Peas
Beans
Asian greens
Tomatillos
Melons
Kale
Swiss chard

NEWS TO COME:

Sustainable Food and Bio-energy Systems—a new innovative major at MSU.

New Course at MSU– Culinary Marketing: Farm to Table.

Meet our fabulous student interns.

Exciting infrastructure improvements: drip irrigation and cold storage.

We have a cooler !!!!! With many, many thanks to:

CWJ & Associates

Gallatin Insulation



Towne’s Harvest Garden

Montana State University

121 PE Complex / MSU

Bozeman, MT 59717

Location: MSU Horticulture Farm

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<http://townesharvest.montana.edu/>