

Towne's Harvest Garden

& Community Supported Agriculture Program



Annual Report

2008



*Locally, Sustainably and Educationally Grown
MSU Friends of Local Foods*



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Towne's Harvest Advisors: David Baumbauer, Bruce Maxwell, and Alison Harmon

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EXECUTIVE SUMMARY

The **Towne's Harvest Garden** is a project of the **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. Towne's Harvest operates as a Community Supported Farm, distributing produce to members, Gallatin Valley Food Bank clients, and Bozeman farmers' market customers. 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 2008 season, David Baumbauer, Horticulture Farm Manager, and Alison Harmon of the Department of Health and Human Development supervised a coordinator who in turn supervised three paid interns. The coordinator was responsible for all production activities, marketing, distribution, and outreach.

In 2008, Towne's Harvest Garden's expenditures totaled \$59,425.15. The primary expenditure was labor, which accounted for 66% of total expenditures. The Farm Coordinator salary was \$15,000 plus fringe benefits, and the three intern salaries were approximately \$8000 each, plus fringe benefits. Total labor cost was \$39,687.60 Annual supply costs were approximately 10% (\$4990.14) while capital investments were approximately 12% (\$6227.86). Marketing costs totaled 12% (\$8014.90) due to the production of a promotional DVD (\$6,000).

The Towne's Harvest CSA program anchors the project financially and contributed nearly 40% (\$22,825) of its annual income. Grants from non-MSU sources accounted for approximately 25% (\$12,000) of income in 2008. Contributions from the Gallatin Valley Food Bank accounted for approximately 20% (\$10,000) of income while Farmer's Market sales generated approximately 2% (\$1300) of total income.

In 2008, the coordinator and interns logged a total of 3206 hours of paid work at Towne's Harvest. A total of 950 hours were provided by volunteers, including time spent by MSU's Farm to College Americorps VISTA. THG advisors also contribute several hundred unpaid hours annually.

Towne's Harvest produced a variety of herbs and flowers as well as beans, beets, broccoli, Brussels sprouts, cabbage, carrots, cauliflower, Swiss chard, sweet corn, cucumbers, eggplant, mixed salad greens, Asian greens, kale, kohlrabi, leeks, arugula, onions, parsnips, peas, peppers, potatoes, radishes, spinach, squash, tomatoes, and tomatillos. The total yield was approximately 13,000 lbs of produce which was distributed through a 13-week Community Supported Agriculture Program to 62 individual members (about 8,000 lbs) and to clients of the Gallatin Valley Food Bank (approximately 25 shares or 5,000 lbs). Produce was also distributed through farmers' markets in Bozeman. For members, the weekly distribution was scheduled on Tuesday and Friday evenings from 4 pm to 6 pm at the MSU Horticulture Farm.

CSA members were given the opportunity to provide feedback on a survey twice during the 2008 season, once in July and once in September. At mid-summer, members were asked how they felt about the amount of food they were getting, the quality of the food, the convenience of the distribution schedule, and their satisfaction in interaction with THG staff. Most of these respondents recognized the challenges with early season weather, but expected more produce, particularly in comparison to 2007. Most respondents were satisfied with the produce quality, interactions with staff, and distribution. Members continued to be satisfied with quality and quantity at the end of the season. More than half expressed interest in being CSA members in 2009.

Part of the mission of Towne's Harvest is to serve as an outdoor classroom and research laboratory. In 2008, Towne's Harvest was integrated in some way into three MSU courses; (English 121W: College Writing, HDFN 351: Nutrition and Society, and PSPP 345: Organic Market Gardening), as well as two graduate level independent studies, and the Caring for Our Own Program in the College of Nursing.

Towne's Harvest interns and advisors conducted community outreach in the form of presentations and exhibits at a variety of events and conferences from May through October. These included MSU Catapalooza, Bioneers, Museum of the Rockies Farm Day, the Community Food Coop Farm Tour, and the annual meeting of the Montana Alternative Energy Resources Organization. In August, we held our second annual "President's Lunch" when members MSU's administration are invited to the farm for lunch and a tour of the garden. In September the second annual Harvest Fest was held at Bozeman's Lindley Center. Farm tours were provided throughout the summer for various groups and in August, a Field Day was open to the public.

In spite of a cold spring and mid-summer hail storms, Towne's Harvest generated approximately \$17,000/acre. This effort continues to produced positive publicity for both colleges and the university, and the collaboration with the Food Bank was an excellent partnership and opportunity for MSU to serve the community. Recommended improvements include continuing to strengthen our organizational structure by integrating more with the new Sustainable Food and Bioenery Systems Degree Program, making improvements in post-harvest handling, improving; developing standard methods of data collection and entering; improving the aesthetics of distribution through better signage and attractively displayed produce at CSA and market; and conducting more community outreach events at the farm.

The proposed plan of operation for the 2009 season includes a different organizational structure in which activities and interns are overseen by graduate assistants who report to David Baumbauer (production) and Alison Harmon (administration). We expect to involve many more students in future years who want to participate in a Towne's Harvest field experience.

In 2009 we will sell approximately 40 CSA shares (sold in whole and half sizes) and continue to work with the Food Bank to provide produce for their clients. We have budgeted a total of **\$18,000** for summer labor expenses and **\$5,000** for supplies. The Department of Health and Human Development is providing a stipend for the academic year (\$9,000) for an administrative graduate assistantship.

MSU Friends of Local Foods continues to be a small but ambitious student organization. The club attracted many new members during 2008, and officer positions for 2009-2010 have been filled. Linkages between FLF and the Network of Environmentally Conscious Organizations (NECO) will likely attract new members and increase support for FLF activities and events.



ABOUT TOWNE'S HARVEST

What is Towne's Harvest?

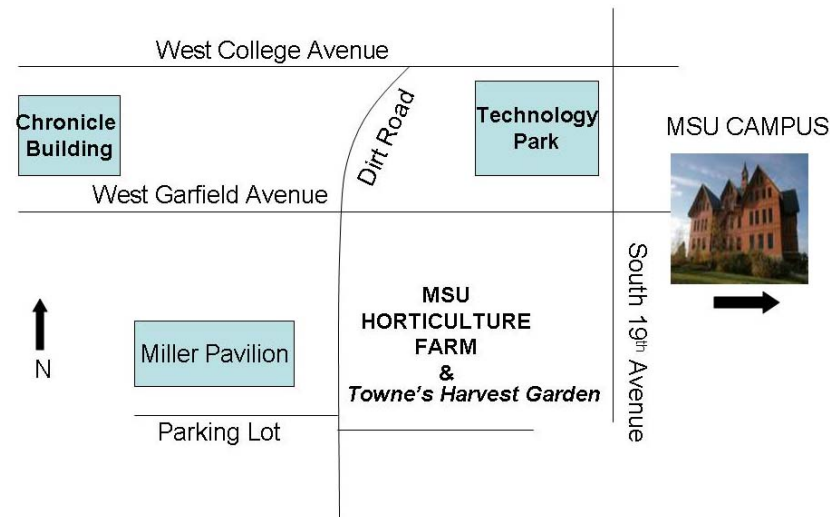
Towne's Harvest Garden is a project that was initiated by MSU Friends of Local Foods Student Organization. Friends of Local Foods was formed in the fall of 2006 to bring a diverse group of students and faculty together to raise awareness about local foods and encourage sustainable lifestyles on campus 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. The primary purpose of Towne's Harvest is 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 members 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. As a student group and part of MSU, Friends of Local Foods 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 garden, "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 be 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 production, distribution and consumption of Towne's produce is sustainable.*
- *That Towne's 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 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 is a fiscally self-reliant operation.*



Left: Seth Friedman gives President Gamble and Dean Jacobsen a tour of the greenhouse..



Right: Towne's Harvest 2008 Interns; Carol Froseth, Charlie Preston-Townsend, and Coordinator Seth Freidman.

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 sustainability, 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 new interdisciplinary undergraduate degree program, *Sustainable Food and Bioenergy Systems*. Students enrolled in this degree program will spend at least one summer completing internship experiences and taking coursework associated with Towne's Harvest Garden.

Demonstration of Sustainable Agriculture

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 Agroecology, Plant Sciences, 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 new *Sustainable Food and Bioenergy Systems* degree program.

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, sustainably 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. In both 2007 and 2008 THG provided approximately 6,000 lbs. of produce to food insecure families in the Bozeman area. As food insecurity increases in the Gallatin Valley, this relationship with the Food Bank will become increasingly important. In addition, there is also great potential for Towne's to become a highly visible, active player in the local food system through future involvement with other local projects and institutions such as Bozeman Farm-to-School, K-12 curriculum, youth centers, day camps, and other summer programs.

PARTNER ANALYSIS

The following entities are directly involved with the success and operation of Towne's Harvest:

- ***Student Organizations***
 - ◆ *MSU Friends of Local Foods (FLF)*
 - ◆ *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*
 - ◆ *College of Education, Health and Human Development*
 - *Department of Health and Human Development*
 - ◆ *Sustainable Food and Bioenergy Systems Degree Program*
- ***MT Ag Experiment Station***
 - ◆ *Horticulture Farm*
- ***MSU University Food Service***
 - ◆ *Montana Made Program*
- ***Gallatin Valley Food Bank***



Early Raised Beds.

2008 OPERATION AND ORGANIZATIONAL STRUCTURE

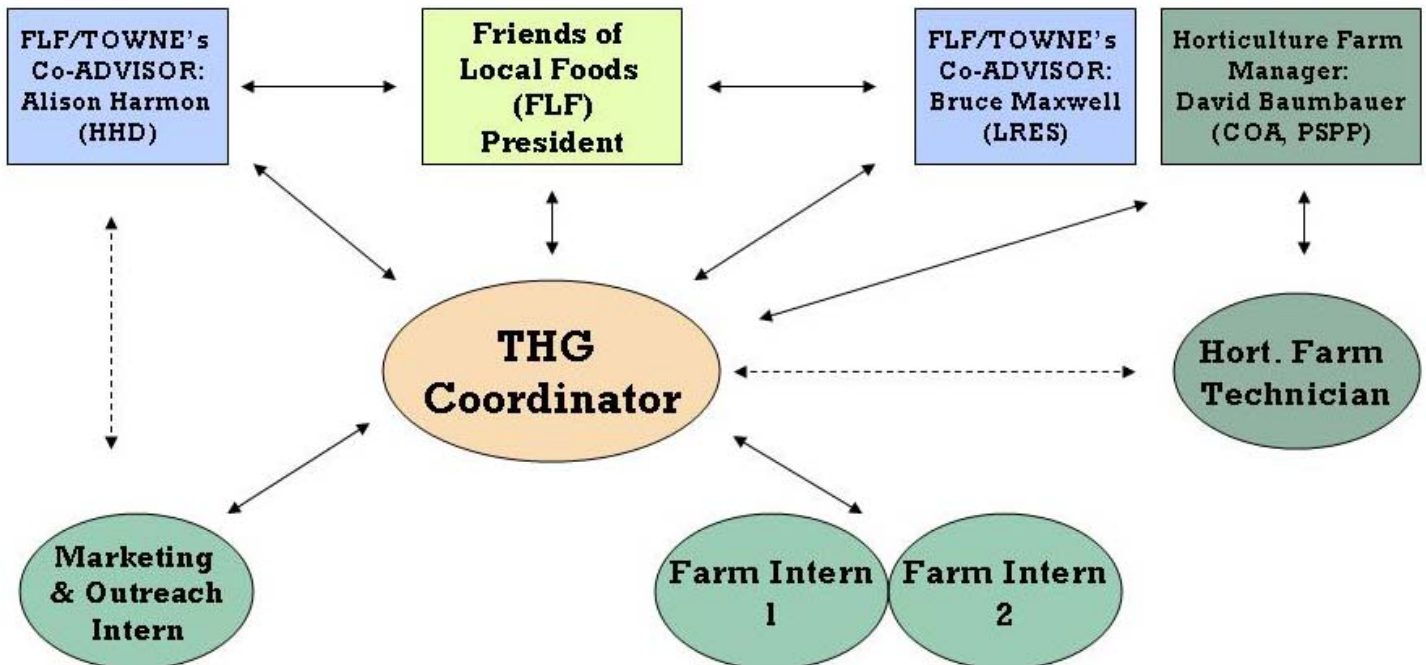
Operation

During the summer of 2008, MSU Friends of Local Foods, MSU departments, and the Gallatin Valley Food Bank partnered to support Towne's Harvest Garden. Produce was distributed through a 14-week Community Supported Agriculture Program to 65 individual members and to clients of the Gallatin Valley Food Bank (approximately 25 shares). Produce was also distributed through farmers' markets in Bozeman.

Organizational Structure

David Baumbauer, Horticulture Farm Manager, and Alison Harmon of the Department of Health and Human Development supervised four positions— one Farm Coordinator, two full-time Farm Interns and one full-time Marketing and Outreach Intern. The Coordinator was responsible for project oversight and supervision of interns. Interns were responsible for planting, weeding, harvesting, and distribution. The Marketing and Outreach Intern assisted with production and harvesting, as well as outreach activities, including creating newsletters, conducting educational tours and coordinating volunteer activities.

TOWNE'S HARVEST* ORGANIZATIONAL STRUCTURE 2008



2008 EXPENDITURES AND INCOME

Expenditures

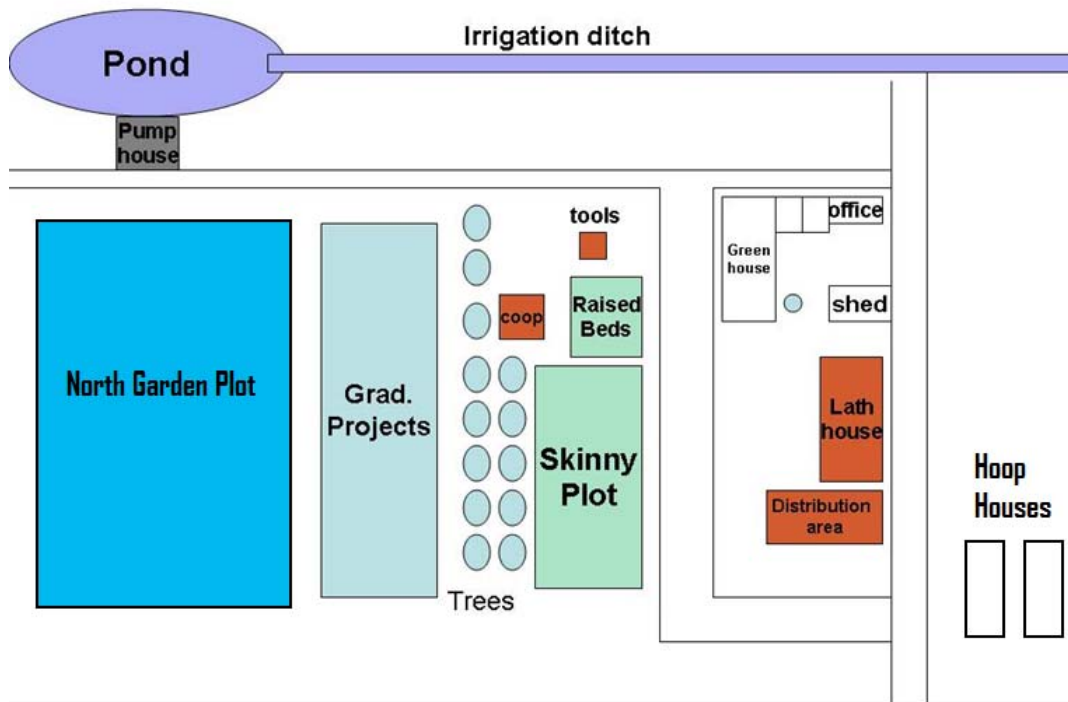
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Income

The Towne's Harvest CSA program anchors the project financially and contributed nearly 40% (\$22,825) of its annual income. Grants from non-MSU sources accounted for approximately 25% (\$12,000) of income in 2008. Contributions from the Gallatin Valley Food Bank accounted for approximately 20% (\$10,000) of income while Farmer's Market sales generated approximately 2% (\$1300) of total income.

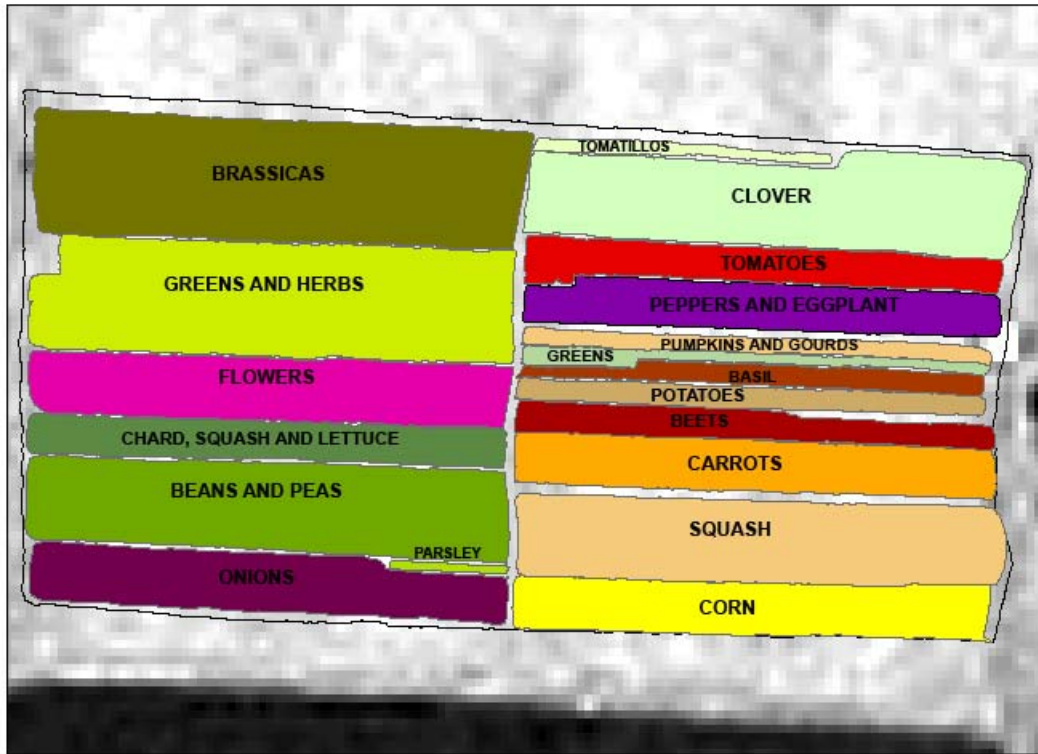
TOWNE'S HARVEST GARDEN LAYOUT

Towne's Harvest production occupied approximately 2.5 acres of the Horticulture Farm. Garden production occurred in the North Plot the Strip Garden (Skinny Plot) adjacent to the tree row, Raised Beds, and in two hoop houses. A detailed map of plantings can be found in the Appendix.

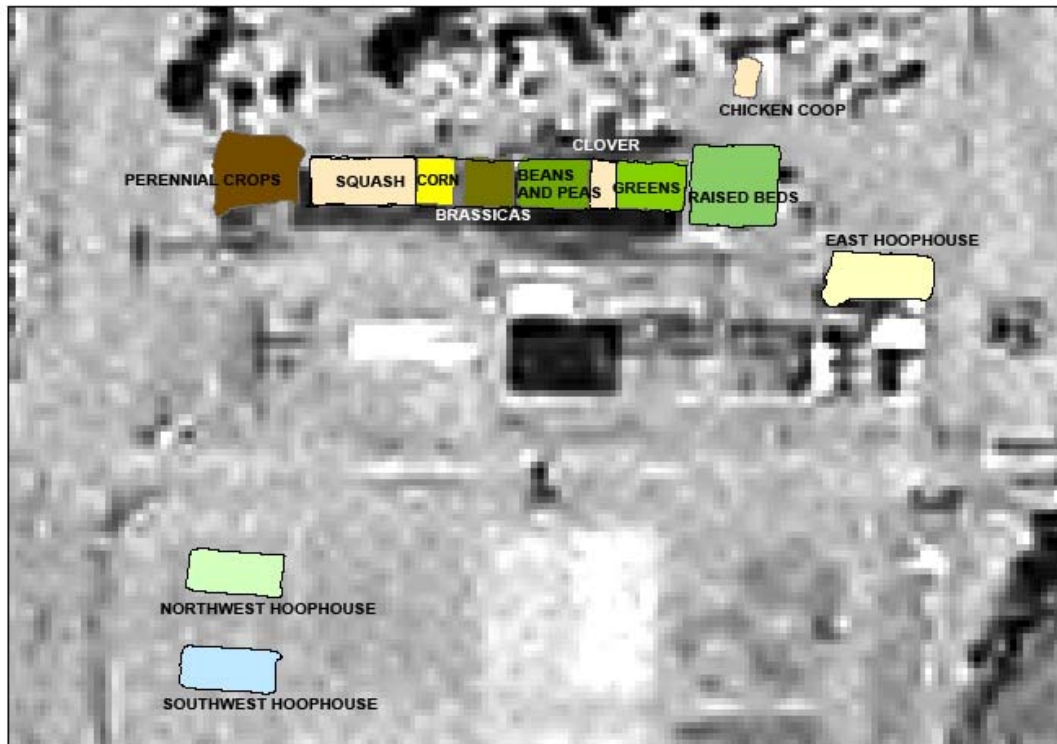


TOWNE'S HARVEST GARDEN LAYOUT

Townes Harvest Garden 2008: North Garden Crops



Townes Harvest Garden 2008: South Garden Crops



2008 CROP LIST

The following herbs, vegetables, and flowers were grown at Towne's Harvest Garden during the 2008 season. For a complete list of all crops and variety names see the Appendix of this report.

Herbs:

Basil
Cilantro
Dill
Oregano
Parsley
Sage
Stevia
Thyme

Flowers:

Amaranth
Bachelor's Button
Celosia
Cosmos
Echinacea
Larkspur
Marigold
Statice
Stock
Strawflower
Sunflower
Sweet-Pea
Zinnea

Vegetables & Fruit:

| | |
|-------------------|------------|
| Artichoke | Radish |
| Beets | Spinach |
| Beans | Squash |
| Broccoli | Tomatoes |
| Cabbage | Tomatillos |
| Carrots | Turnips |
| Cauliflower | |
| Celery | |
| Chard | |
| Corn | |
| Cucumbers | |
| Eggplant | |
| Fennel | |
| Greens (Assorted) | |
| Gourds | |
| Kale | |
| Lettuce | |
| Melons | |
| Onions | |
| Peas | |
| Peppers | |
| Potatoes | |
| Pumpkins | |

THE HARVEST

In 2008, the harvest was split between several days in order to reduce crop loss, distribute labor needs and accommodate Food Bank scheduling preferences. The GVFB picked up produce on Monday afternoons, and the CSA distributions were split between Tuesday and Friday.

Harvest duties were conducted by the three Farm Interns and the Farm Coordinator. Early season this was sufficient labor for the harvest, however during the latter part of the summer, volunteers and assistance from other associated staff was necessary. In the late summer, Monday, Tuesday, Thursday and Friday were devoted entirely to harvesting. Crops such as green beans and carrots were harvested a day in advance and stored for distribution.

The daily harvest agenda was coordinated by posting a list defining amounts (in row feet, pounds, or proportion) and any crop specific instructions. Careful attention was given to preserving the quality of the produce. Early morning harvest priority was given to temperature sensitive crops, such as lettuce. These crops were cooled as quickly as possible and stored in the shade. Crops were weighed individually, washed and processed as needed. The Food Bank required minimal cleaning and processing, saving tremendously with labor.

Basic infrastructure improvements could increase the efficiency and the quality of the THG produce. During peak production, every feasible container was utilized for harvesting and storage of produce. More sturdy, large capacity, water holding containers would be a welcomed addition. Cool storage space is a continual challenge. Temperature sensitive crops were damaged routinely due to the lack of storage capacity at the farm. Crops that required overnight storage were transported to the PGC, again reducing the efficiency of the operation.

Processing would additionally benefit from improved facilities. During processing of water intensive crops such carrots and beets, there was often standing water in the lath house due to a lack of drainage. Improvement of the drainage would improve conditions tremendously for laborers.



Gallatin Valley Food Bank volunteers pick up a distribution each Monday afternoon.



Produce is displayed in a refrigerated case at the Food Bank for clients.

ESTIMATED YIELDS

| Crop | TOTAL (#) | | |
|-----------------|-----------|---------------|--------|
| Arugula | 101.2 | Radish | 278.7 |
| Basil | 93.6 | Salad Mix | 596.3 |
| Beans | 522.4 | Shallots | 2.2 |
| Beets | 611.6 | Spinach | 136.4 |
| Broccoli | 86 | Squash | 1110.8 |
| Broccoli Rabe | 8 | Tat Soi | 59.8 |
| Cabbage | 88.4 | Tomatillos | 196.4 |
| Carrots | 1895.8 | Tomatoes | 665.1 |
| Cauliflower | 13.1 | Turnips | 138.6 |
| Chinese Cabbage | 40.7 | Winter Squash | 1133.5 |
| Cilantro | 26 | | |
| Chard | 323.9 | Total (lbs) | 12773 |
| Corn | 96.6 | | |
| Cucumbers | 183.5 | | |
| Dill | 24.95 | | |
| Eggplant | 166.3 | | |
| Fennel | 195.4 | | |
| Garlic | 17 | | |
| Green Onions | 110.9 | | |
| Gourds | 37 | | |
| Kale | 57.9 | | |
| Kohlrabi | 91.5 | | |
| Leeks | 184.8 | | |
| Lettuce | 718 | | |
| Mesculin | 26 | | |
| Mizuna | 57.2 | | |
| Mustard Greens | 4 | | |
| Onion | 890 | | |
| Pac Choi | 22.25 | | |
| Parsley | 77.8 | | |
| Peas | 308.8 | | |
| Hot Peppers | 152 | | |
| Sweet Peppers | 330.2 | | |
| Potatoes | 851 | | |
| Purslane | 10.4 | | |
| Raddiccio | 2 | | |



LABOR

Coordinator and Interns

In 2008 a Farm Coordinator, two Farm Interns and one Marketing and Outreach Intern were performed 3080 hours of paid labor and 280 hours of volunteer labor. Several members of FFL, Faculty Advisors, PGC staff and community volunteers provided an additional 850 hours.

Farm Coordinator

The Farm Coordinator was hired to oversee the administrative and operational duties of the THG project and to supervise the Farm Interns. The goal of creating this position was to increase consistency, provide oversight, improve communication and accountability for the project. The Coordinator position was employed April through October. Approximately half of the Farm Coordinator's duties were operational and half administrative.

Interns

The two Farmer Interns were hired in April and began work in early May. Their work schedules varied based upon class schedule, but Interns routinely worked M-F from 7 AM to 6 PM, and on weekends as needed. The Marketing and Outreach Intern was to split time between production duties and marketing tasks. However, due to labor constraints, this intern was primarily utilized in the production capacity.

Volunteers

Several individuals and community groups contributed labor in 2008. Friends of Local Foods volunteers routinely contributed several hours of work in both operational duties as well as distribution and market sales. The Americorps/ Vista Volunteer routinely assisted with harvesting and other operational duties. PGC staff were instrumental in various aspects of production. Community groups such as 4-H and the Gallatin Valley Food Bank were also instrumental when the farm needed large numbers to help at pivotal times such as transplanting and weeding.

In 2008, THG experimented with scheduled volunteer hours. Set hours was helpful in planning and scheduling THG staff. THG also attempted publicized work parties, offering dinner or refreshments for volunteers. These events had mixed success. With ample publicity and planning, work parties and large volunteer days would assist greatly in labor needs as well as outreach opportunities.

Labor Hours

May through October 2008

| Employee / Volunteer | Hours |
|------------------------------|-------|
| Farm Coordinator | 1182 |
| Interns | 2024 |
| Americorps / Vista Volunteer | 99 |
| Volunteers | 850 |

DISTRIBUTION

Community Supported Agriculture Program

Logistics

The 2008 THG CSA weekly distribution was scheduled from 4 – 6 pm on Tuesdays and Fridays at the MSU Horticulture Farm. Distribution was set up 'market style' under the shade structure near the lath house. A sign in sheet and newsletter were present at the welcoming table, as well as a list of crops for the week. Each item was labeled with the individual distribution amount, and scales were available for weighing items. The distribution was staffed by one individual who was available to answer questions and offer assistance. Members were free to tour the farm during distribution.

Parking - As the season progressed, members were not limited in parking on the road or at the pavilion. The distribution area was congested with cars. THG should uphold the request of parking in designated areas.

Bags – In 2007, members were asked to provide their own bags. In 2008, THG provided plastic produce bags without limitation. Although the cost of the bags was minimal, reducing the consumption of bags should be a future priority.



A CSA member gathers her weekly share.

The Split

The CSA was split on a volunteer basis early in the season to divide labor requirements and minimize crop loss. The benefits included more reasonable labor needs on harvest days, more responsiveness to crop production and a less congested distribution area.

Communication – Coordination and communication surround the split was insufficient, as it was unclear for several weeks how many shares were needed for each distribution. Better records and clear communication would be advisable. THG requested that members contact the Farm Coordinator if they needed to change their designated pick-up day. This was generally obliged, however occasionally members showed up on the incorrect day.

Proportion - If the THG CSA distribution continues to distribute on two different days, it would be advantageous to make both days equal, as it was challenging to harvest 65% of the weekly crop. In essence, the Tuesday and Friday shares were equivalent, however, there were often discrepancies in the exact amounts or in the specific crops, due to the inherent unpredictability of production. Particularly in the scarcity of the early season, CSA members voiced concerns about the equity of the shares. It would be ideal to distribute all CSA shares on the same day.

Share Amounts

Crops such as beets, carrots, turnips, radishes were typically bunched by weight. Head Lettuce, eggplant, kohlrabi, onions and winter squash were distributed by number. Tomatoes, beans, peas, cut greens and lettuce, peppers, tomatillos, summer squash, potatoes and herbs were distributed by weight. In some cases members weighed their own shares of these crops. Responses to this format for distribution seem to be mixed. CSA members have more contact with each other and THG staff in the market setting. Members enjoy the ability to choose the particular items and the flexibility in avoiding items which are less preferable personally. However, the challenge is the complexity of the number of items to weigh and the time it takes to do so. Balancing the market feel with efficiency should be a future goal for distribution at THG. Providing additional, accurate scales would improve the experience of CSA members.

During peak harvest times, THG labor inadequate for preparing distributions. Often items were not cleaned properly or bunched due to a lack of labor. This likely reduced the acceptance of some items and reduced member satisfaction.

Gallatin Valley Food Bank

The Food Bank picked up produce on Mondays. Late season, it was difficult to complete harvest activities before the early afternoon on Monday. Pickups were conducted by volunteers and scheduled for 3 PM. Improvement could be made by designating a location and communication system, so that THG staff can proceed with operational duties in the event that the Food Bank pick up is delayed.

The Food Bank required minimal cleaning and processing of vegetables. Although this saves tremendous labor, a balance should be met and minimum standards established so that produce is utilized to its maximum capacity.



A typical weekly food bank share.

Towne's Harvest Weekly Distribution Summary

| Week | Date | CSA Weekly Totals (lbs) | GVFB Weekly Totals (lbs) |
|------|--------|-------------------------|--------------------------|
| 1 | 23-Jun | 108 | 2 |
| 2 | 30-Jun | 85 | 14.5 |
| 3 | 7-Jul | 238 | 68.5 |
| 4 | 14-Jul | 374.25 | 125.25 |
| 5 | 21-Jul | 188.4 | 100.3 |
| 6 | 28-Jul | 169.2 | 43.2 |
| 7 | 4-Aug | 448.8 | 84.2 |
| 8 | 11-Aug | 347.4 | 120.2 |
| 9 | 18-Aug | 780.8 | 402.2 |
| 10 | 25-Aug | 735 | 512 |
| 11 | 15-Aug | 1153.7 | 1475 |
| 12 | 22-Aug | 1302.8 | 1145.3 |
| 13 | 1-Sep | 820.2 | 467.6 |
| 14 | 8-Sep | 1152.4 | 308.8 |

| | | |
|---------------------------|---------|----------|
| Summer Total Distribution | 7903.95 | 4869.05* |
|---------------------------|---------|----------|

| | | |
|-----------------------------|--------|--------|
| Weekly Average Distribution | 564.57 | 324.58 |
|-----------------------------|--------|--------|

| | | |
|----------------------------|---------|--|
| Overall Total Summer Yield | 12773** | |
|----------------------------|---------|--|

** Gallatin Valley Food Bank Records (GVFB) include produce that remained after CSA distribution. According to GVFB records, Towne's Harvest provided approximately 6,084 pounds of produce during the 2008 season.*

*** Total does not include Farmers Market, or public events.*

CSA MEMBER FEEDBACK

Mid-Summer Survey

CSA members were given the opportunity to provide feedback on a survey twice during the 2008 season, once in July and once in September. At mid-summer, members were asked how they felt about the amount of food they were getting, the quality of the food, the convenience of the distribution schedule, and their satisfaction in interaction with THG staff. Nineteen members responded to this survey. Fourteen survey participants were satisfied with the amount of food while five people felt that the quantity was lacking. Most of these respondents recognized the challenges with early season weather, but expected more produce, particularly in comparison to 2007. Most respondents (17) felt that the quality of the food was satisfactory, however two members expressed concern with hail damaged produce. In terms of insect damage, 7 members reported no aversion, 10 reported they would prefer only some or slight damage and one member would prefer no insect damage. Regarding flowers, eight members 'really enjoyed' the flower bouquets, 7 were neutral and 3 would prefer just food. Most respondents (18) appreciated the newsletters. Satisfaction regarding interactions with THG staff received uniformly positive responses. When asked about distribution, a majority of members reported satisfaction. Two members raised concerns about equity between Tuesday and Friday distribution and one member stated that Friday pick-ups were inconvenient. Most members (16) reported that bagging their own produce was acceptable, however three members expressed concern with limited scales and preferred a pre-parceled share.

End of the Summer Survey

At the end of the summer, CSA members were once again asked to provide feedback in the form of several questions and a vegetable crop rating scale. Twenty-four members provided feedback on this survey. Members were first asked about satisfaction with quantity and quality. Survey results indicated most members (24) were satisfied with the quantity, indicating that the end of bountiful season harvest balanced out a slim early season. Most members (20) were also satisfied with the quality, with notable exceptions regarding hail and insect damage. One member wanted larger carrots and beets.

The second questions asked members if they intended to sign up for next years CSA. 14 of the 24 respondents stated that they were planning on a 2009 CSA share. Five members were uncertain and four stated they would not plan on joining in 2009. Reasons noted for not continuing membership included: developing a personal garden, absence in the summer, preferring a more proximal CSA, and dissatisfaction compared to 2007.

The vegetable crop preferences provided the following information: members did not like Brussels sprouts, cauliflower or purslane. Members would not mind receiving less: Arugula, cabbage, Chinese greens, fennel, kohlrabi, leeks, parsley, hot peppers, radicchio, radishes, summer squash, Swiss chard, sage, thyme, tomatillos and turnips. Members would enjoy more artichokes, basil, beans, broccoli, carrots, celery, corn, cucumbers, garlic, kale, lettuce, melons, mushrooms, onions, peas, peppers (sweet), potatoes, spinach, tomatoes and winter squash.

Members were surveyed about interest in additional CSA options. Most members (13) were not interested in a flower CSA. Responses were split 12/12 for interest in pick your own crops, working memberships and CSA member work requirements. A majority of respondents (18) were not interested in core membership duties.

Notable comments included: general thanks and appreciation, more scales for CSA distributions, questions of inequality between Tues and Friday distribution, concerns over the lack of or incorrect newsletter with respect to weekly distributions, ensuring a balance between CSA share amounts and available labor.

INTEGRATION INTO MSU COURSEWORK

Part of the mission of Towne's Harvest is to serve as an outdoor classroom and research laboratory. Professors can bring classes to the farm for tours or provide volunteer opportunities. Additionally, several related class projects were conducted off-farm in preparation for or following the 2008 season.

ENGL 121W: College Writing

An ENGL 121W class visited Towne's Harvest Garden to conduct fieldwork for their informative and creative essays. The class took detailed notes on what they observed at the garden, then wrote one paper to share basic information about the garden and a second paper that was more creative. Students wrote short stories, reflective essays and narratives inspired by what they saw at the garden.

Theresa Greenwood
Instructor
CLS 101 Coordinator
College of Letters and Science

Nursing Caring for Our Own Program (COOP)

Native American nursing students visited the garden to learn about where food comes from and to explore volunteer opportunities.

Jennifer Odermann
COOP Tutor
College of Nursing

PSPP 345: Organic Market Gardening

Students in PSPP 345: Organic Market Gardening participating in the planting of the raised beds and other production aspects of Towne's Harvest.

David Baumbauer
Instructor
Plant Sciences and Plant Pathology

HDFN 351: Nutrition and Society

Students in HDFN 351: *Nutrition and Society* completed a service learning project related to Towne's Harvest Garden and CSA. Each of 30 students made a contribution to *The Montana Food Guide*. The book is a resource for helping Montanans find local food, plan and prepare meals using local foods, and eat a nutritious balanced diet year round. Recipes are included. A 2009 edition is planned.

Alison Harmon, PhD RD
Assistant Professor
Health and Human Development

HDFN 570: Independent Problems (Summer 2008 and Spring 2009)

Sam Robbins and Kate Malone, under the direction of Alison Harmon, developed a sustainable marketing and business plan for Towne's Harvest Garden based on the 2008 Season.

COMMUNITY OUTREACH, EVENTS, AND TOURS

Events

Farmers' Markets

THG attended the The Bogert Farmers' Market Tuesday afternoons in Bozeman, most weeks during the summer. Volunteers sold produce while promoting the project.

CSA Member and Volunteer Potlucks

A potluck was held at the garden in July and October with 20+ individuals in attendance at each.

Towne's Harvest Field Day

Individuals from Towne's Harvest, the Gallatin Valley Food Bank, MSU and the Gallatin Valley Gardeners offered information about projects at the Horticulture Farm on August 14th. This event was free and open to the public. Local newspaper and television stations covered the event.

President's Luncheon

On August 18th, President Gamble, deans, department heads, and faculty from LRES, HHD, and PSPP were invited to the farm for a local foods luncheon followed by a tour of the farm and garden project.

Harvest Festival

This end of the year celebration event was located at Lindley Park Center on September 7th. The wood fired pizza and salad dinner included ingredients from the garden. Faculty, CSA members, families and friends attended the dinner, which included a silent auction and live music.

Additional Events

2nd annual Local Food Bazaar at MSU (April)

Sustainability Panel and Luncheon at MSU (April)

CSA member potluck at THG (July)

Museum of the Rockies Farm Day (August)

MSU Catapalooza (August)

Community Coop Farm Tour at Amaltheia Goat Dairy (September)

Volunteer Appreciation Potluck (October)

Bioneers (October)

Alternative Energy Resource Organization (AERO) annual meeting (October)

Visitors and Tours

CSA Member orientation (25; June)

Gallatin Community Health (6; July)

Montana Outdoor Science School (15; August)

4-H (30; July)

Gallatin Valley Gardeners Club (30; September)

Montana Conservation Corps (1; September)



PUBLICITY

Local Food Bazaar coverage on local news station.
KTVM—TV 6 & 42 NBC, April 8, 2008

Pettinger, Anne. *Seeds of Change: MSU Students Farm a Growing Desire for Local Foods*. Montana State University, Mountains and Minds, Spring 2008. pg. 50-57**

** The Spring issue of Mountains and Minds, earned first place in the general publications category recognizing the best use of photography in a publication at the 2008 national symposium of the University Photographers Association of America. The magazine included photographs by Kelly Gorham and Stephen Hunts, both MSU staff photographers. The issue also included photographs taken by Jeffrey Conger and Alison Harmon, both MSU professors, as well as shots by Katie Harley, a freelance photographer. Bridget Ashcraft led the team of graphic designers from MSU's office of communications and Public Affairs. The magazine is edited by Carol Schmidt.

Radio show on Towne's Harvest; George Carter's Valley Views and News; KMMS 1450 AM
June 19, 2008, 9am.

Broadcast on Local Food in Montana; KBZK "Z 7" CBS/CW Affiliate
July 9, 2008.

Jessica Mayrer. *Help after the Hail*. Bozeman Daily Chronicle. Friday, August 1, 2008.

Trevon Milliard. *Garden Tour: Towne's Harvest Welcomes Visitors*. Bozeman Daily Chronicle. Friday, August 15, 2008

A documentary about Towne's Harvest by Jaime Jelenchick will be released in 2009.



Interns prepared a buffet using garden produce for the second annual Towne's Harvest "President's Lunch" on August 18th.

LESSONS LEARNED

In 2008 Towne's Harvest generated approximately \$17,000/acre (a \$2,000 increase in sales in comparison to 2007 due to the increased number of CSA shares sold.), not including funds obtained through grants or administrative support. Positive publicity continues to be an important benefit of the program. Partnership with the Gallatin Valley Food Bank remains a strong part of the project. The following is a summary of Lessons Learned from the 2008 season.

Organizational Structure:

- *The position of "coordinator" appears to be too big for one person, splitting this job into two graduate assistantships might be a more reasonable approach.*
- *The project requires additional supervision by MSU faculty and staff (David Baumbauer and Alison Harmon). Creating and maintaining teaching activities that provide compensation for advisors is desirable.*
- *Better communication is needed on the farm among coordinator (s), staff, and advisors, and interns.*
- *Greater financial oversight and more organized accounting is required.*
- *It does little good for interns to be registered for credits that are not related to the Towne's Harvest Project (i.e. biochemistry etc.). Credits need to be for independent studies, internships, or classes offered at THG.*

Infrastructure:

- *Improvements to infrastructure will occur slowly over time, and will most likely require external funding. In 2008 we installed a well, but not until after the 2008 season was over. Water testing will take place before the 2009 season begins.*

From 2007: Over time we can improve the farm infrastructure to increase efficiency of production, harvesting, distribution, and education. We can begin to accomplish this by; installing a new well, having clean wash water, on-site coolers, a root cellar, computer internet access, a kitchen, a classroom, and a storage shed.



Production and Harvesting

- *We need to develop a more organized system for recording food production and distribution data accurately. This was not improved from 2007. Knowing what data is important .*
- *Developing a new system for post-handling processing would be desirable.*
- *We could still consider utilizing member labor for “pick-your-own” of certain crops/varieties in an organized way.*
- *We likely increased the number of CSA shares too much for the 2008 season. Due to a cold, wet spring and mid-summer hail storms, we had very little surplus to sell at farmers’ market, leaving no “start-up cash” for the 2009 season.*
- *Produce for the food bank only the crops they desire.*
- *A long-term fertility management plan is needed that incorporates use of compost and cover-cropping.*

Distribution

- *We need to be creative about minimizing the use of plastic bags for distribution by providing THG tote bags, asking members to bring their own re-usable bags, and providing scales for weighing, or a model portion size for imitating.*
- *Display for the CSA distribution and farmers’ market needs great improvement to make members feel honored and to attract customers.*
- *Having CSA distribution on two days leads to unequal shares, confusion, and higher labor commitments.*
- *We still should consider offering a couple-sized share to make CSA membership more accessible. Members sharing shares does not always create a positive experience.*
- *If we don’t enforce the parking policy (parking at Miller Pavilion), members will not follow it. Lots of cars on the farm interferes with production activities and creates an unpleasant dusty atmosphere for everyone.*

Outreach

- *The Towne’s Harvest exhibit needs a face-lift. We should look into more attractive signage.*
- *The newsletter needs to be produced consistently, and provide members with recipes that are simple and useful, not gourmet.*
- *A field day held at the farm was successful, and should probably happen more than once a season.*
- *Having regular volunteer hours was helpful to an extent, but could be better scheduled, so that THG staff is not waiting around for volunteers who may or may not arrive.*
- *More organizations, particularly youth organizations can be involved in this project.*
- *The annual Towne’s Harvest Festival has not been a particularly effective fundraiser, but serves an outreach function.*

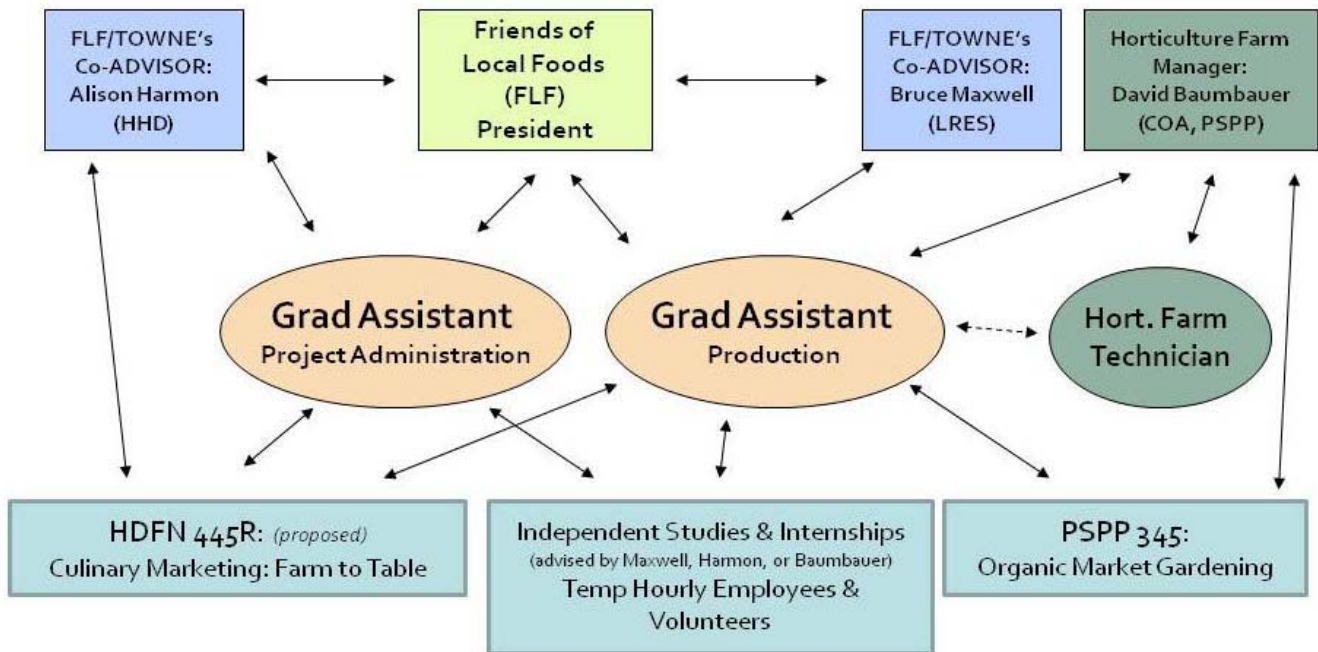


Ryan LaFoley prepares wood-fired pizzas at the 2008 annual Towne's Harvest Festival

2009 PLAN OF OPERATION AND ORGANIZATION STRUCTURE

2009 will mark the third season for Towne's Harvest Garden and Community Supported Farm (THG).

TOWNE'S HARVEST ORGANIZATIONAL STRUCTURE 2009



The proposed organizational structure for Towne's Harvest in 2009 includes increased integration with both the undergraduate and graduate curricula in the three collaborating departments (see above figure). Rather than hiring a project coordinator as was done for the 2008 season, project coordination duties will be shared by two graduate assistants who are conducting masters thesis or project work related to Towne's Harvest. One graduate assistant will be chiefly responsible for garden planning, planting, and maintenance, and operational duties associated with crop production. This GA will work closely with David Baumbauer, the Hort Farm Technician, and be advised by Bruce Maxwell. A second graduate assistant will be responsible for the administration of the Towne's Harvest project and CSA, including communications, accounting, marketing, and outreach. This GA will work closely with and be advised by Alison Harmon.



Towne's Harvest Garden labor plan for 2009

| | WEEK | GRAs (2) Hours/ week | PSPP 345 Hours/week | HDFN 445R Hours/week | Hort Farm Tech- nician | Independent Studies Paid Temp Hourly Volunteers |
|--------------------------------------|---------------|---|--------------------------------|---------------------------------|-----------------------------------|--|
| Pre-Season | Jan-April | 40 | | | | |
| | May 3-9 | 40 | | | | |
| | May 10-16 | 80 | | | 20 | 100 |
| First Summer Session | May 17-23 | 80 | 70 | | 20 | 30 |
| | May 24-30 | 80 | 70 | | 20 | 30 |
| | May 31-June6 | 80 | 70 | | 20 | 30 |
| | June 7-13 | 80 | 70 | | 20 | 30 |
| | June 14-20 | 80 | 70 | | 20 | 30 |
| | June 21-27 | 80 | 70 | | 20 | 30 |
| Second Summer Session | June 28-Jul 4 | 80 | | 70 | 20 | 30 |
| | July 5-11 | 80 | | 70 | 20 | 30 |
| | July 12-18 | 80 | | 70 | 20 | 30 |
| | July 19-25 | 80 | | 70 | 20 | 30 |
| | July 26-Aug 1 | 80 | | 70 | 20 | 30 |
| | Aug 2-8 | 80 | | 70 | 20 | 30 |
| Interim | Aug 9-15 | 80 | | | 20 | 100 |
| | Aug 16-22 | 80 | | | 20 | 100 |
| | Aug 23-29 | 80 | | | 20 | 100 |
| Fall Se- mester | Aug 30-Sept 5 | 40 | | | | 140 |
| | Sept 6-12 | 40 | | | | 140 |
| | Sept 13-19 | 40 | | | | 140 |
| | Sept 20-26 | 40 | | | | 140 |
| | Sept 27-Oct 3 | 40 | | | | 140 |
| | Oct-Dec | 40 | | | | |

Based on the 2007 and 2008 seasons, we estimate that Towne's Harvest requires approximately 180 labor hours per week. See the above table for how we propose to satisfy these labor needs. Graduate assistants will each provide 20 hours of labor per week during Spring and subsequent Fall semesters, and 40 hours per week during the summer. Additionally, labor for garden planting, maintenance and harvesting will be provided by students enrolled in one of two summer courses: PSPP 345 offered in the first session by David Baumbauer, and HDFN 445 offered in the second session by Alison Harmon. Other students wishing to be involved in any aspect of Towne's Harvest may also register for internship credit or independent studies. The new Sustainable Food & Bioenergy Systems degree program requires internship credits at both the 200 and 400 level, which can be completed at Towne's Harvest or other field experience locations.

The table below is an illustration of direct expenses and income generated by the Towne's Harvest Garden project. In kind contributions to this project include use of the Plant Growth Center greenhouses, and associated supplies including soil, trays, pots, ID tags, pest control, storage for seeds and supplies, cold storage, and use of the growth chamber. At the BART farm, supported by the College of Agriculture and the Montana Agricultural Experiment Station, the project uses land, electricity, water, greenhouses and cold frames, irrigation equipment, the pump, tractor, truck, fencing, tools, fuel, fertilizer and storage space. The College of Agriculture and the College of Education Health and Human Development have provided administrative assistance, financial accounting services, publicity, payroll services, web site hosting, workers' compensation insurance, office space, computer resources, printing, copies, and mailings. Faculty and Staff time has been provided by David Baumbauer, Bruce Maxwell, Alison Harmon, Bernie Schaff, the PGC staff, and the horticulture farm technician.

Towne's Harvest Garden Income & Expenses for 2007-2009

| EXPENSES CATEGORY | 2007 Actual | 2008 Actual | 2009 Expected |
|--|------------------------|---|--|
| Seeds/supplies | \$3,346.26 | \$3,811.62 | \$5,000.00 |
| Administration/ Communication | \$1,370.32 | \$594.88 | \$1,000.00 |
| Promotion | \$823.77 | \$8,346.59 | \$1,000.00 |
| Capital Investment | \$2,878.67 | \$6,227.86 | TBD |
| Labor | \$29,375.30 | \$39,686.00 | \$2,000.00** |
| Graduate Assistantships | N/A | N/A | \$25,000.00 |
| TOTAL | \$37,794.32 | 58,666.95 | \$34,000.00 |
| | | | |
| INCOME CATEGORIES | 2007 Actual | 2008 Actual | 2009 Expected |
| CSA memberships | \$15,000.00 | \$22,825.00 | \$20,000.00 |
| Gallatin Valley Food Bank Part- nership | \$8,640.00 | \$10,000.00 | \$5,000.00 |
| Administrative Support | \$9,000.00 | \$9,500.00 | \$9,000.00 |
| Grants | \$1,170.00 | \$13,000.00* | 0.00 |
| Friends of Local Foods | \$5,000.00 | \$5,275.00 | \$5,000.00 |
| TOTAL | \$38,810.00 | \$60,600.00 | \$39,000.00 |
| | | | |
| | | * includes \$6,000 for a new well, and \$6,000 for DVD production | ** depends on the number of interns registering for credit |

We propose changing our labor structure in order to better integrate the project with the undergraduate and graduate curricula in the various departments involved and to ensure continuity in the program. **We are requesting administrative support in the form of two graduate assistantships** (one supported by the College of Agriculture and the Department of Land Resources and environmental Sciences and one supported by the College of Education, Health, and Human Development and the Department of Health and Human Development.) In an ideal year, half-time assistantships would begin in January (when planning, seed ordering and marketing of CSA shares must begin), become full-time during the summer, resume half-time status for Fall semester, and conclude in December with the completion of that year's annual report. Income from the sale of CSA shares and partnership with the Gallatin Valley Food Bank would be expected to cover any additional labor needs, supplies, administration, and promotion. Grants and other partnerships are being sought for capital improvements.

TOWNE'S HARVEST UPDATED ANNUAL TIMELINE

January

- *Finalize THG Annual Report for previous year*
- *Student recruitment through FLF activities*
- *Create crop plan*
- *Order seeds*
- *Finalize spring planting schedule*
- *Finalize proposed labor structure*
- *Advertise and recruit for student positions and opportunities*

February

- *Plant onions, leeks*
- *Create watering schedule*
- *Advertise CSA shares to previous members*

March

- *Plant tomatoes, basil, peppers, eggplants, tomatillos, Brassicas*
- *CSA share sales to general public*
- *Student recruitment for Intern positions and summer courses*
- *Reserve Farmer's Market space*

April

- *Begin field seeding as possible*
- *Deadline for CSA share purchase*
- *Erect deer fence*
- *Finalize distribution plan*
- *Plant winter squash, summer squash, fennel, kohlrabi*

May

- *Direct plant peas, Brassicas, kale*
- *Transplant onions*
- *Finalize weekly farm schedule*
- *Post summer events on THG calendar*
- *Summer internships begin after finals week*
- *PSPP Market Gardening course begins*
- *Transplant and direct seed raised beds*

June

- *Continue transplanting and direct seed*
- *CSA member orientation event*
- *Volunteer day for transplanting*
- *Post volunteer opportunities on website*
- *CSA Distribution commences*
- *Farmer's Market sales begin*

July

- *CSA member event*
- *Conduct Intern and Graduate Assistants mid-summer performance evaluations*
- *Annual Towne's Harvest Field Day at farm*
- *THG Advisory Committee Meeting*
- *Conduct THG CSA mid-summer member survey*

August

- *Annual President's Lunch*
- *MSU Catapalooza Outreach*

September

- *Towne's Harvest Garden Harvest Festival/ Fundraising Event*
- *MSU Veggie Cart Distribution*
- *Last CSA Distribution*
- *Glean fields*
- *Garden Internship finish*
- *Conduct THG CSA final member survey*
- *THG Advisory Committee Meeting*

October

- *Final garden work, turn in fields for winter*
- *Seed cover crops as desired*
- *Compile data for THG annual report*
- *AERO Annual Meeting*

November

- *Recruit FLF members*
- *Montana Organic Association Annual Meeting*
- *Completion of Annual Report*

December

- *Revise Outreach materials and brochures for FLF and THG*
- *Annual FLF/THG Fundraising Event*

EXTERNAL FUNDING FOR TOWNE'S HARVEST GARDEN

Several grant applications were submitted in 2008 to support work at Towne's Harvest and related MSU programs.

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*).

A proposal was submitted to the Bozeman Community Food Coop for 4% Friday, to allow offering a subsidized share or low-cost share for qualifying members. This grant will be awarded and spent in 2009. (*Grant submitted by Sam Robbins, 2009 Administrative Graduate Assistant*)

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.

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 will assist in the development of the field experience component of a new interdisciplinary degree program. Towne's Harvest is one potential field experience for use in this curriculum. *PI: Bill Dyer; Co-PI: Alison Harmon*.

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. *PI: Alison Harmon; Co-PI's: Bill Dyer, Bruce Maxwell, Cathy Perillo (WSU) and Jodi Johnson-Maynard (U. Idaho)*. *This grant will help MSU and the other universities develop and evaluate their curricula as well as improve field experiences at campus farms such as Towne's Harvest.*



Jaime Jelenchick, gathers footage for a documentary that will be disseminated in 2009. Her work is paid for by a MT Dept of Agriculture Growth through Agriculture Grant. Jaime completed her Master's of Fine Arts in Science & Natural History Filmmaking at MSU in 2008.

TOWNE'S HARVEST ON-GOING GOALS & PROGRESS

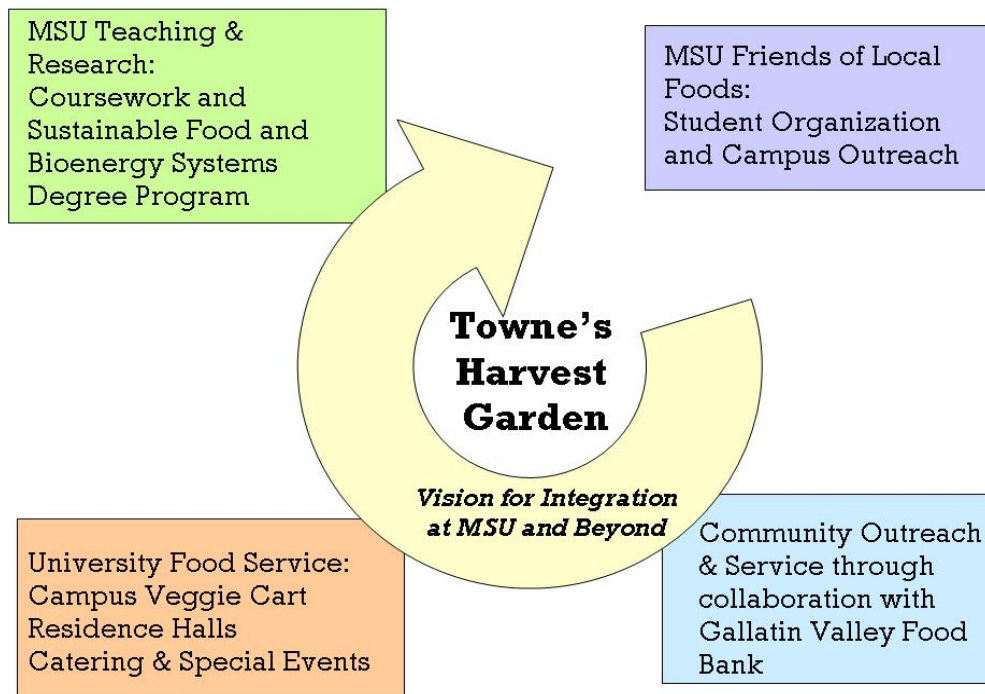
Part of the vision for Towne's Harvest is to be integrated with other MSU entities and activities such as; curriculum, teaching and research, student activities, and the University Food Service. The Garden should also be a venue for service to the surrounding community. Future goals include achieving an optimal organizational structure, becoming a fiscally self-reliant operation, improving farm infrastructure, expanding the use of Towne's Harvest as an outdoor classroom and research laboratory, and continuing a mutually beneficial partnership with the Gallatin Valley Food Bank.

1. Achieve an Optimal Organizational Structure

Our goal is that Towne's Harvest have an organizational structure that allows for maximum involvement of student interns while ensuring adequate supervision. In 2008 we experimented with a coordinator position, but are proposing an alternative structure for 2009 that includes two graduate assistants. Rather than try to minimize the use of advisor time on the project, we will strive to integrate more with curriculum such that more supervision is built into the project (by a paid instructor), and such that student interns are earning credit rather than hourly wages (increasing accountability and commitment to the mission of the project, and creating more meaningful experiences).

2. Become a Fiscally Self-Reliant Operation

The first two seasons of Towne's Harvest have required significant cash and in-kind contributions from MSU departments, college, and the Office of the President. During the 2008 season, two graduate students (Sam Robbins and Kate Malone) participated in independent studies to develop a Sustainable Marketing and Business Plan for Towne's Harvest that includes strategies for achieving fiscal self-reliance. We define self-reliance as an enterprise that can support its own basic operations, but that seeks funds from MSU or external funders for specific projects or improvements. Achieving fiscal self-reliance will entail maximizing the efficient use of our resources, balancing the sale of CSA shares and other produce sales with production capacity and labor requirements, and integrating with curriculum such that interns earn credit rather than hourly wages. Our goal is that Towne's Harvest be able to support its basic operations by the 2009 season.



3. Improve and Develop Towne's Harvest Infrastructure

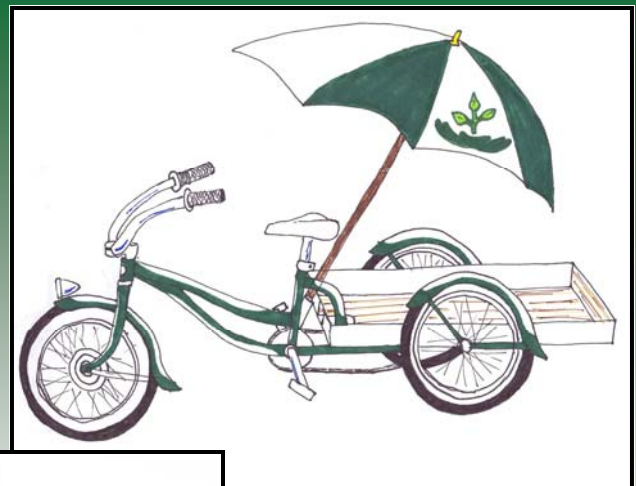
We will have the opportunity to use our new well during the 2009 season. This will increase the sustainability of our irrigation practices and ensure that we are delivering safe high quality produce to our CSA members and farmers' market customers. We are also experimenting with protected cultivation in hoop houses. A future infrastructure wish list continues to include on-site coolers, an improved washing station, a root cellar; a distribution barn/ classroom; and demonstrations of sustainability including a windmill, solar panels, a bicycle distribution cart (AKA the veggie-trike), and a composting toilet.

4. Expand use as Outdoor Classroom and Research Laboratory

With the 2008 Board of Regents approval of the *Sustainable Food and Bioenergy Systems* Degree program, we will have numerous opportunities for expanding the use of Towne's Harvest as a classroom and laboratory. Our proposed organizational structure for 2009 will hopefully allow for the expansion of community outreach including more tours and workshops.

5. Continue to Partner Effectively with the Gallatin Valley Food Bank

We will continue to partner with the Food Bank in multiple ways. In 2009 we hope to offer the Food Bank a more cost effective source of fresh produce and provide the produce they need most. We also hope to offer subsidized shares in 2009 with help from a Community Food Coop 4% grant. Additionally, we will assist the Food Bank with developing their own raised beds for producing vegetables and conducting client education. Students involved in coursework at Towne's Harvest will also complete service learning projects for the Food Bank (helping with set up of an attractive produce display, recipe development, preparation of food samples, and potentially food preservation training).



Sam Robbins is the administrative graduate assistant for 2009-10.



Towne's Harvest by artist Jeff Wigman (<http://www.jeffwigman.net>).

APPENDIX

Friends of Local Foods Brochure

Towne's Harvest Involvement Brochure 2008

Towne's Harvest Garden CSA Program Brochure 2008

2008 Newsletter Samples (2)

2008 Expenditures Detail

2008 Seeding, Planting Data, & Field Notes

Crop List

Detailed Crop Notes

Sustainable Business and Marketing Plan 2008

(an independent study completed by Kate Malone and Sam Robbins)

Towne's Harvest Garden 2007



Towne 's Harvest Garden represents a collaborative effort among students and faculty of the MSU Colleges of Agriculture and Education, Health & Human Development to promote sustainable agriculture and local foods in the Gallatin Valley. The garden is a two-acre plot located at the MSU Horticulture Farm, just west of campus. Towne 's Harvest operates as a Community Supported Agriculture (CSA) farm. CSA 's are vegetable subscriptions that directly support a farmer or a farming group in a community — they are a great way to build relationships with your produce growers.

In 2007, student intern farmers produced over 10,000 pounds of fresh, sustainably grown fruits, vegetables and flowers. Produce was distributed to 42 CSA members. In addition, the Gallatin Valley Food Bank received approximately 25 weekly shares and, in exchange, funded one full-time student intern.

The name, Towne 's Harvest, connects the history of the land to the present. Towne is the surname of one of the five farmers who owned the land before it was deeded to MSU. As a MSU student group, we will continue to be good stewards of the farm so that future generations of Montanans can grow food on this land. For more information, visit:

<http://townesharvest.montana.edu>

Or e-mail Towne 's Harvest at: townes.harvest@gmail.com



2008—2009 Elected Officers

President — Jennifer Odermann

VP Communications—Charlie Preston-Townsend

Treasurer— Hannah Cowgill

Towne's Harvest Garden Co-Chairs:

Sam Robbins & Carol Froseth

Local Food Events Chair: Jamie Gray

Advisors:

Alison Harmon, Health & Human Development,
harmon@montana.edu

Bruce Maxwell, Land Resources and Environmental
Sciences, bmax@montana.edu

David Baumbauer, Plant Sciences & Plant Pathology,
Baumbauer@montana.edu

2008 Towne's Harvest Crew



Pictured from left to right: Carol Froseth, Sam Robbins, Seth Freidman, Charlie Preston-Townsend

MSU Friends of Local Foods & Towne's Harvest Garden



*Locally, Sustainably,
& Educationally Grown
at Montana State University*

Montana State University's Friends of Local Foods Club

Member & Club Activities:

FLF is mission oriented as well as social.
Meetings are weekly but vary in structure!

Meetings: Thursdays 2-3pm in the
Herrick Hall Lounge

1st Thursday: Officers Meeting

2nd Thursday: Club Activity

3rd Thursday: Members Meeting

4th Thursday: Informal Potluck

Annual Events:

Towne 's Harvest Festival (Sept. 2008)

Local Food Bazaar (Feb. 2009)

Planting seeds for garden (Spring 2009)

Garden volunteering = veggies 4 U



Members Matt Larsen and Kate Malone at the 2006 Local Food Bazaar.

Mission:

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

Through work & activities, FLF's Vision is:

- 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 garden, "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 & 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 have an impact on the decision making process related to sustainable food systems at MSU.

Develop valuable skills while
you Learn & Grow!



Want to get Involved?

Contact any of the officers @:

msu.flf@gmail.com



WHO WE ARE:

The Towne's Harvest Garden is a project of the 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.

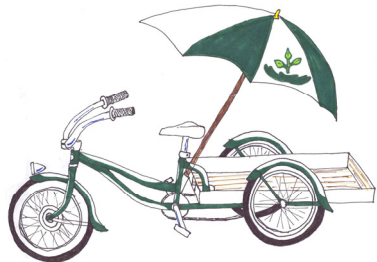
2008 is our second season at Towne's Harvest.

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.*

The vision of Towne's Harvest is that...

- *Towne's Harvest is a valuable and permanent part of MSU that is enthusiastically supported by the administration.*
- *Production, distribution and consumption of Towne's produce is sustainable.*
- *Towne's is integrated into MSU as a classroom, research laboratory, and source of good food for the campus community.*
- *Towne's inspires students from diverse backgrounds to become involved in sustainable food production and consumption.*
- *Towne's strengthens community food security in Bozeman and the surrounding area, increasing access to fresh nutritious produce for all.*
- *Towne's is a fiscally self-reliant operation.*
- *Friends of Local Foods remains a strong and active supporting student organization.*



WHAT IS TOWNE'S HARVEST?

Towne's Harvest is a 2 acre diversified vegetable garden in which student interns grow produce for CSA members, the Gallatin Valley Food Bank, MSU Food Service, and to sell at the Bogert Farmer's Market in Bozeman. CSA stands for Community Supported Agriculture, where members of the garden pay a set price prior to the growing season for a weekly share of garden produce as it is harvested. Towne's Harvest also serves as a training ground for students, is the cornerstone of a proposed MSU degree program *Sustainable Food and Bioenergy Systems*, serves as an outdoor classroom and research laboratory for MSU, and is a place of learning for members of the Bozeman community.

HOW TO GET INVOLVED:

- **Visit the Farm** with your family, club, or other organization. *Thursdays: 9am-noon; 2-5pm*
- **Volunteer!** (*volunteers are paid in veggies as they are available*) *Tuesdays & Fridays: 7:30am-noon; 2-5pm* *Thursdays: 9am-noon; 2-5pm*
- **Join the CSA** for the 2009 season. *Membership applications will be available in March 2009 on the Towne's Harvest web site: townesharvest@montana.edu*
- **Join Friends of Local Foods** to be involved in Towne's Harvest and local food events throughout the year. *E-mail: MSU.FLF@gmail.com for more information.*
- **Become a "Friend of Towne's Harvest"** by completing the attached application.

2008 WISH LIST:

- *Drip Tape Irrigation System (\$2000)*
- *Tractor Implements (\$5000)*
- *Veggie Cart Tricycle (\$1000)*
- *Walk-in Cooler (\$10,000)*
- *Organic Fertilizer (\$750)*
- *Greenhouse and Hoop House Materials (\$3000)*

YES, I WANT TO BE A "FRIEND OF TOWNE'S HARVEST"

Name: _____

Address: _____

E-Mail: _____

(your e-mail will only be used for announcements related to Towne's Harvest).

Phone: _____

Specific interest in THG: _____

FRIEND CATEGORIES:

_____ Watermelon.....(\$500)

_____ Sweet Corn(\$100)

_____ Broccoli.....(\$50)

_____ Cherry Tomato(\$25)

_____ Other _____

FRIENDS OF TOWNE'S HARVEST RECEIVE:

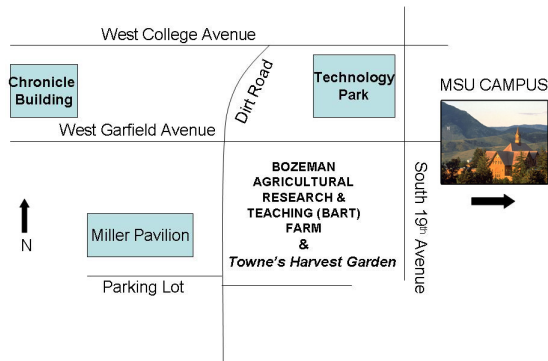
- *Recognition in the Towne's Harvest Annual Report*
- *A printed copy of the Annual Report*
- *Invitations to Special Events*
- *Member Discounts on Towne's Harvest Merchandise and Harvest Festival Tickets*

Please detach and mail this form and checks (payable to "Towne's Harvest") to the following address:

Friends of Local Foods
Towne's Harvest Garden
Montana State University
Sub Mail Box 71
Bozeman, MT 59717

WHERE IS TOWNE'S HARVEST GARDEN?

The Towne's Harvest Garden is a 2-acre diversified vegetable plot located at the Bozeman Agricultural Research and Teaching Farm (BART). To find the garden, go south on 19th Avenue, turn west on Garfield, and turn south on the gravel road. Look for the Montana Agricultural Experiment Station sign on your left as you turn. The garden is on the east side of the gravel road. Travel south and turn east on the next gravel road for easy access to the garden.



2008 EVENTS

- **Field Day:** August 14th (6-8 pm) - speakers & tours, with refreshments.
- **Second Annual Harvest Festival:** September 6th (2-7 pm) - food, music, workshops, tours, activities, and a silent auction.

**Events held on the site of Towne's Harvest, at the Bozeman Agricultural Research and Teaching (BART) Farm.



CONTACT INFORMATION

Email: Townes.Harvest@gmail.com
Web-site: www.townesharvest.montana.edu

Mail:
**Friends of Local Foods
Towne's Harvest Garden
Montana State University
Sub Mail Box 71
Bozeman, MT 59717**

Friends of Local Foods 2008-2009 Officers:

President: Jennifer Odermann
Public Relations & Communications: Charlie Preston-Townsend
Treasurer: Hannah Cowgill
Garden Chairs: Sam Robbins & Carol Froseth
Local Food Events Chair: Jamie Gray

Faculty Advisors:

Alison Harmon, Health and Human Development,
harmon@montana.edu
Bruce Maxwell, Land Resources and Environmental Sciences,
bmax@montana.edu

Horticulture Farm Manager:

Dave Baumbauer, Plant Sciences & Plant Pathology,
Baumbauer@montana.edu

2008 Garden Interns:

Coordinator: Seth Friedman
Farm Interns: Sam Robbins & Carol Froseth
Marketing & Outreach Intern: Charlie Preston-Townsend



Towne's Harvest interns 2008: Carol, Sam, Seth & Charlie

Towne's Harvest Garden



Get involved in 2008!



Locally, Sustainably and Educationally Grown
MSU Friends of Local Foods

Who We Are

The **Towne's Harvest Garden** is a project of the **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.

2008 will be our second season at Towne's Harvest. We will again collaborate with the Gallatin Valley Food Bank to operate at 2-acre diversified vegetable farm that is a source of locally, sustainably, and educationally grown food for the campus and members of the surrounding community. Our vision includes the following:

- That Towne's Harvest will be a valuable and permanent part of MSU that is enthusiastically supported by the administration.
- That production, distribution and consumption of Towne's produce is sustainable.
- That Towne's 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 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 is a fiscally self-reliant operation.



Our CSA Program: what it is and how it works...

CSA is an acronym for Community Supported Agriculture. CSA members pay a set price prior to the growing season and, in this way, share in 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 initiative and interest in local and sustainable food.

Towne's Harvest Garden offers a 14 week CSA program from **June 24 to Sept 23** for \$425. This share will feed 4 people. There are 55 memberships available to the public and 25 for the Food Bank, for a total of 80 memberships. We will grow numerous types of produce including peppers, potatoes, carrots, cilantro, basil, parsley, onions, tomatoes, green beans, peas, broccoli, salad mix and more!

Towne's Harvest Garden membership fees will pay the salaries of 4 student interns. In addition to a weekly bag of fresh produce, your CSA membership will include a weekly newsletter with information about the farm, nutrition facts about the vegetables in the share, and recipes. The produce will be available for pick-up at the farm on **Tuesdays from 4-6pm**.

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

www.townesharvest.montana.edu

Duration of CSA Program 2008:

June 24 — September 23

Cost for entire season:

\$425



*Locally, Sustainably and Educationally Grown
MSU Friends of Local Foods*

Why Towne's Harvest?

The name of the garden connects the history of the land to the present. 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.

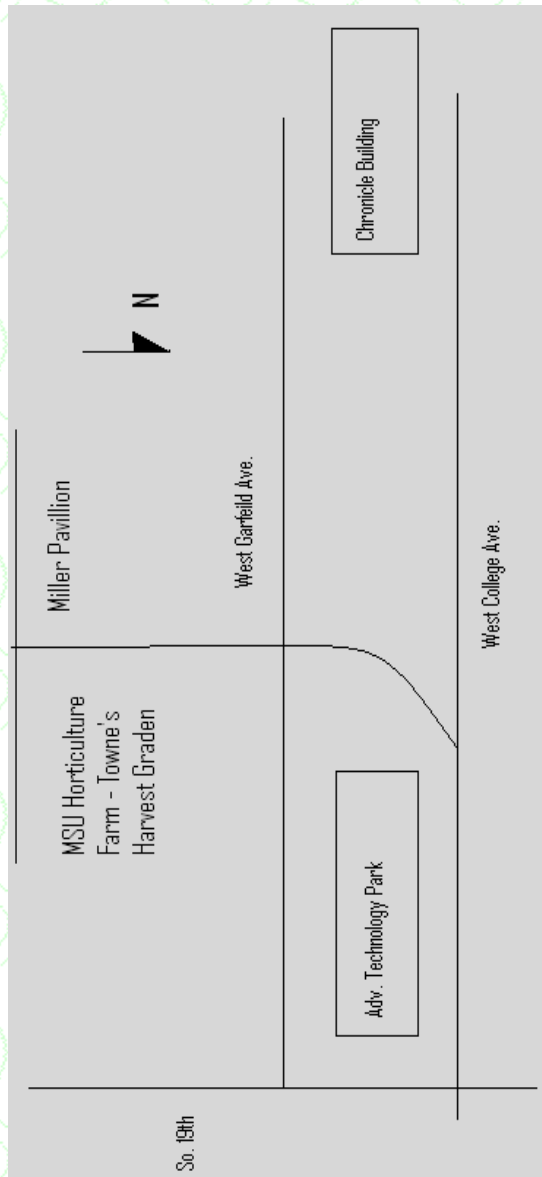
As a student group and a part of MSU, we will continue to be good stewards of the farm so that future generations of Montanans can grow food on this land!



*This is kohlrabi.
Many of our 2007
members learned
that kohlrabi chips
taste great dipped
in hummus!*

Where is the Towne's Harvest Garden?

The Towne's Harvest Garden is a 2-acre diversified vegetable plot located at the MSU Horticulture Farm. Look for the Montana Agriculture Experiment Station sign on West College Street between the Advanced Technology Park and the Chronicle Building. Turn south on the gravel road, and cross Garfield Street. The garden is on the east side of road.



Contact Information

Email:

Townes.Harvest@gmail.com

Web-site:

www.townesharvest.montana.edu

Mail:

Friends of Local Foods
Towne's Harvest Garden
Montana State University
Sub Mail Box 71
Bozeman, MT 59717

MSU Friends of Local Foods 2007-2008 Officers:

President: Kate Malone

Public Relations VP: Matt Larsen

Communications VP: Cristin Forbes

Treasurer: Rachel Leisso

Garden Chairs:
Jennifer Stark & Kaly Hess

Local Food Events Chair: Jamie Gray

Faculty Advisors:

Alison Harmon, Health and Human
Development, harmon@montana.edu

Bruce Maxwell, Land Resources and
Environmental Sciences,
bmax@montana.edu

Horticulture Farm Manager:

Dave Baumbauer, Plant Sciences & Plant
Pathology, Baumbauer@montana.edu

TOWNE'S HARVEST GARDEN

&

COMMUNITY SUPPORTED AGRICULTURE PROGRAM 2008



*Locally,
sustainably
and
educationally
grown!*

...by MSU Friends of Local Foods



Locally, Sustainably and Educationally Grown
MSU Friends of Local Foods

Towne's Weekly

July 7 - 11, 2008



Veggie List

Spinach

Salad Greens

Green Onions

Radishes

Head Lettuce



NOTES FROM THE FIELD

I hope everyone has been enjoying their fresh greens. As you may have noticed, we aren't the only ones who like to munch on organic goods! Some of our plants have sustained mild bug damage. This is one of the tradeoffs of enjoying pesticide-free produce. While this does take from the aesthetics of the vegetables, I hope you found it to have as small an impact on the palatability of the greens as I did.

We are in the process of organizing our second annual Towne's Harvest Garden Harvest Festival. It is scheduled for Sep-

tember 6th and will include music, food, games, local vendors, and a silent auction. There will also be many various farm activities, from hay rides to lawn games. We are currently looking for musical performers, either as a main act or for open mic, so if anyone plays an instrument or knows people who do, let us know!

Also we are looking for items to auction off. Any donations or suggestions are greatly appreciated.

Charlie Preston-Townsend

ALISON HARMON... GET TO KNOW ME!

When my family and I first moved to Montana in 2004, I wasn't sure what we would eat (what do they grow in Montana?). We had been members of a local CSA in Pennsylvania for 4 seasons and were hooked on fresh local produce. I was thrilled when members of Friends of Local Foods, a student organization for which I serve as an advisor, wanted to start a university garden and CSA project in the fall of 2006. I am happy to report, we can grow quite a bit here, even if our harvest starts a bit later in the summer than other places.

My involvement in Towne's Harvest is as a faculty advisor, and although I have managed to get a little dirt under my fingernails transplanting this summer, most of my garden work is done at my computer and in regular meetings with students and MSU administrators. My faculty appointment is in the Department of Health and Human Development, and I enjoy being part of an effort that strives to create partnerships among students and faculty in different disciplines. I am also proud of what we are doing to increase the local food supply and thus community food security in Bozeman. Thanks for joining us in this effort.



ENJOYING THE HARVEST



****All Towne's Harvest produce should be washed before eating.****

- Loosely pack unwashed salad greens in a plastic bag and store in crisper compartment of the refrigerator for up to a week.
- Spinach can be steamed, boiled, braised, or sautéed, and can be used in soups, quiches or pasta dishes among others.
- You can substitute spinach for any recipe requiring a leafy green.
- Green onions can be eaten raw, work well as a garnish, and can be sliced into a stir-fry.

UPCOMING EVENTS & ANNOUNCEMENTS

Mark your calendars!

July 17: Towne's Harvest Members potluck. 6pm at the garden.

August 14: Field Day at Towne's Harvest with speakers and tours., 6-8pm.

September 6: Towne's Harvest second annual Harvest Festival, 2-7pm. Details coming soon!

***Towne's Harvest produce bags and t-shirts are now available at distribution. The member price is \$10 each. T-shirts and bags are made from organic cotton have been silk-screened by a local business.



THANKS FOR THE SUPPORT!

Special Thanks!: I would like to take this opportunity to express our immense gratitude to Lew Hill and University Food Service for their pledge of support. The University Food Service has committed to support local food producers and will be making an annual donation to the Towne's Harvest Garden & CSA project as an outlet for this type of support.

If you would like to read further how the University intends to support the local food economy, check out their website at www.montana.edu/ufs/montana_made.php and contact them to express your own support.

Thanks again to Lew Hill!



**Towne's Harvest Garden &
Community Supported Agriculture
Program**

Montana State University
SUB Mail Box 71
Bozeman, MT 59717
Location: MSU Horticulture Farm
E-mail: townes.harvest@gmail.com
<http://townesharvest.montana.edu/>



Locally, Sustainably and Educationally Grown
MSU Friends of Local Foods

Towne's Weekly

June 24, 2008



NOTES FROM THE FIELD

Veggie List

Spinach

Salad Greens

Radishes



Welcome to the first installment of "Notes from the Field." This will be a short column each week where I'll be updating you on the latest crop news. Let's all start by giving a warm welcome to the summer that's finally come to Bozeman! This helps our farm in many ways. The crops that we've planted a month ago will start receiving the warmth and sunlight that they need to grow. Secondly, instead of fields being constantly water-saturated, the roots of our plants will receive the oxygen that they need. And thirdly, the warmer weather has given us the opportunity to transplant our tender crops, like basil, cucumbers, squash, melons, peppers, eggplant, and tomatoes.

It's always exciting to watch the first germinations. Over the past few weeks, we've seen our beets, carrots, spinach, lettuce, turnips, peas, cilantro, dill, Swiss chard, and, most recently, our beans break through the soil crust and reach



for the light of day! The next crop we're eagerly awaiting and watching to germinate is our corn.

With the warm weather and a newly installed irrigation pump, it'll only be a matter of time before we're enjoying an abundant harvest this season.

Seth Friedman
Towne's Harvest Coordinator

SAM ROBBINS.... GET TO KNOW ME!

Finally the sunshine is upon us and I am excited to be kicking off the 2008 Towne's Harvest Garden CSA distribution. I am originally from Colorado and have spent the past decade in Montana primarily working with troubled youth in various outdoor settings. Farming this summer is food for my body and soul as I continue to pursue my Masters in Nutrition at MSU. If I'm not at the farm, I'm likely out on in the hills on a bike or seeking some other grand adventure.



If you happened to catch Michael Pollan's recent article in the New York Times, he stated that growing food is perhaps the act providing the most substantive reduction in one's carbon foot print. Well, I've got to say thanks to you, as a CSA member and THG supporter.....together we're actively reducing our footprints, and building a healthy community in conjunction. Thanks for your support, I look forward to meeting you and may the growing continue!!

ENJOYING THE HARVEST



****All Towne's Harvest produce should be washed before eating.****

- Loosely pack unwashed spinach in a plastic bag and store in crisper compartment of the refrigerator for up to a week. When freezing spinach, wash the leaves and let them dry. Store in plastic bags in the freezer.
- Radishes can be sliced and eaten or tossed on a salad.
- Fresh spinach is delicious in salads and on sandwiches.
- Spinach can also be steamed, boiled, braised, or sautéed, and can be used in soups, quiches or pasta dishes among others.
- You can substitute spinach for any recipe requiring a leafy green.

UPCOMING EVENTS & ANNOUNCEMENTS

Mark your calendars!

August 14: Field Day at Towne's Harvest with speakers and tours., 6-8pm.

September 6: Towne's Harvest second annual Harvest Festival, 2-7pm. Details coming soon!



FEATURED RECIPE



CHARLIE'S LIGHT SPINACH SALAD

- Fresh spinach leaves (washed)
- Dried cranberries
- Toasted chopped walnuts
- Sliced red onions
- Raspberry vinaigrette

Toss ingredients with a light drizzle of the vinaigrette. Serve immediately. Enjoy.



Towne's Harvest Garden & Community Supported Agriculture Program

Montana State University
SUB Mail Box 71
Bozeman, MT 59717
Location: MSU Horticulture Farm
E-mail: townes.harvest@gmail.com
<http://townesharvest.montana.edu/>

Expenditures 2008

Seeds / supplies

| | | |
|------|-----------------|-------------------|
| 2/19 | Johnny's | \$122.35 |
| 2/19 | Fedco | \$422.75 |
| 5/2 | Peaceful Valley | \$314.12 |
| 5/2 | Hummertz | \$272.34 |
| 5/12 | Johnny's | \$204.75 |
| 5/27 | Johnny's | \$40.15 |
| 5/27 | Hummertz | \$120.28 |
| 5/30 | Owenhouse | \$16.48 |
| 6/2 | Ag Depot | \$360.00 |
| 6/13 | Owenhouse | \$10.00 |
| 6/13 | Fungi Perfecti | \$104.14 |
| 6/13 | Johnny's | \$32.50 |
| 6/13 | Peaceful Valley | \$961.04 |
| 6/13 | Ag Depot | \$270.00 |
| 6/19 | propane | \$22.00 |
| 6/19 | chickens | \$60.00 |
| 6/24 | fuel - truck | \$71.41 |
| 6/25 | insecticide | \$59.95 |
| 6/25 | Murdoch's | \$14.00 |
| 7/7 | chicken feed | \$15.00 |
| 7/10 | Fedco | \$30.50 |
| 7/16 | chicken feed | \$60.76 |
| 7/18 | water | \$13.89 |
| 7/18 | produce bags | \$7.79 |
| 7/28 | fuel - truck | \$19.99 |
| 8/12 | fuel - truck | \$30.00 |
| 8/12 | Planet Natural | \$7.95 |
| 8/27 | vases | \$16.00 |
| 9/2 | produce bags | \$27.01 |
| 9/11 | chicken feed | \$14.99 |
| 9/15 | fuel - truck | \$20.00 |
| 9/19 | produce bags | \$24.49 |
| 9/21 | fuel - truck | \$30.00 |
| 10/2 | chicken feed | \$14.99 |
| | | \$3,811.62 |

Admin

| | | |
|------|----------------------------------|-----------------|
| 4/15 | Kinkos, phone | \$50.00 |
| 5/28 | computer hard drive / IP address | \$110.00 |
| 6/18 | phone | \$101.50 |
| 6/25 | ink / paper | \$26.28 |
| 7/1 | University Printing Services | \$243.15 |
| 7/8 | Staples | \$10.00 |
| 7/11 | Kinkos | \$3.98 |
| 9/23 | Staples | \$7.98 |
| 10/3 | printer ink | \$21.99 |
| 10/3 | phone | \$20.00 |
| | | \$594.88 |

Labor

| | |
|-------------|--------------------|
| Coordinator | \$16,350.00 |
| Carol | \$7,180.00 |
| Sam | \$8,078.00 |
| Charlie | \$8,078.00 |
| | \$39,686.00 |

Total

| | |
|------------------|--------------------|
| Total | \$58,666.95 |
| Seeds / Supplies | \$3,811.62 |
| Admin | \$594.88 |
| Promo | \$8,346.59 |
| Cap Inv | \$6,227.86 |
| Labor | \$39,686.00 |

Percentage

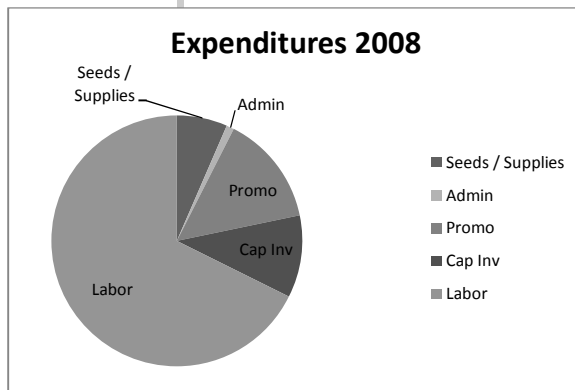
| | |
|------------------|-----|
| | % |
| Seeds / Supplies | 6% |
| Admin | 1% |
| Promo | 14% |
| Cap Inv | 11% |
| Labor | 68% |

Promo

| | | |
|------|----------------------|-------------------|
| 6/1 | DVD | \$6,000.00 |
| 6/24 | promo items | \$378.90 |
| 7/1 | promo items | \$378.90 |
| 7/17 | member potluck | \$40.58 |
| 7/17 | member potluck | \$4.47 |
| 7/21 | Volunteer work party | \$28.11 |
| 7/21 | Volunteer work party | \$35.00 |
| 7/28 | Volunteer work party | \$20.02 |
| 7/28 | Lindley deposit | \$100.00 |
| 8/11 | Volunteer work party | \$10.39 |
| 8/12 | Volunteer work party | \$4.44 |
| 8/18 | President's Luncheon | \$44.53 |
| 9/5 | Lindley rental | \$170.00 |
| 9/5 | Harvest Fest exp | \$588.00 |
| 9/5 | Cost-Co | \$83.27 |
| 9/5 | Roseaurs | \$9.98 |
| 11/1 | Ryan Lafoley | \$450.00 |
| | | \$8,346.59 |

Cap inv

| | | |
|------|------------|-------------------|
| 7/15 | Scale | \$152.98 |
| | Well | \$6,000.00 |
| 7/18 | Humidifier | \$44.88 |
| 7/18 | Pawn Depot | \$30.00 |
| | | \$6,227.86 |



Townes Harvest 2008 Crop List and Planting Data

| Crop | Variety | Date Sown: Greenhouse | Seed Company & Year | # Trays or Flats | Greenhouse Sowing Notes | Transplant or Field Sown Date | Row and plant spacing | Field Notes |
|---------------|------------------------|--------------------------|------------------------|---------------------|----------------------------|-------------------------------------|-----------------------------|--------------------|
| Artichoke | Imperial Star | 2-Apr | | 1.5 trays | | 20-May | 2x30" | |
| Arugula | | | | | | 20-May | DS-3 | |
| Arugula | Roquette | | | | | 30-May | DS-4 | |
| Arugula | Assorted | | | | | 3-Aug | DS-4 | |
| Asian Greens | Tenderleaf | 30-Apr | Fed Co 08 | 1 tray | | 24-May | 4x8-10" | |
| Asian Greens | Tenderleaf | 2-May | Fed Co 08 | 150 plants | | 24-May | 4x8-10" | |
| Asian Greens | Tenderleaf | | | | | 5-Aug | DS-1 | |
| Beets | Assorted | | | | | 20-May | DS-5 | |
| Beets | Red Ace, Golden | | | | | 28-May | DS-3.5 | |
| Beans | Dragon Langeril | | | | | 1-Jun | DS-2 | |
| Beans | Provider | | | | | 15-Jun | DS-2 | |
| Beans | Purple | | | | | 2-Aug | DS-2 | |
| Broccoli | Fiesta | 9-Apr | | 2 trays | | 15-Jun | 2x15" | 4 beds of broccoli |
| Broccoli | Thompson | 9-Apr | | 3 trays | | 15-Jun | 2x15" | |
| Broccoli | Green Goliath, DeCicco | 23-Apr | | 750 plants | | 15-Jun | 2x15" | |
| Broccoli | Green Goliath | 15-May | Garden City 07 | 3 trays +30 | | 15-Jun | 2x15" | |
| Broccoli | Hybrid | 15-May | Johnny's | 2 trays +50 | | 15-Jun | 2x15" | |
| Broccoli | Windsor | 15-May | Johnny's | 3 trays + 18 | | 15-Jun | 2x15" | |
| Broccoli | Arcadia | 15-May | Johnny's | 18 | | 15-Jun | 2x15" | |
| Broccoli | Gypsy | 15-May | Johnny's | 30 | | 15-Jun | 2x15" | |
| Broccoli | Tendergreen | 15-May | Johnny's | 1 tray | | 15-Jun | 2x15" | |
| Broccoli Rabe | Piracecuba | | | | | 2-Aug | DS-2 | |
| Cabbage | Red Perfection | 2-Apr | | 1 tray | | 20-May | 2x12" | |
| Cabbage | Red Perfection | 9-Apr | | 1 tray | | 20-May | 2x12" | |
| Cabbage | Red Express | 16-Apr | | 2 trays | | 23-May | 2x12" | |
| Cabbage | Ruby Perfection | 23-Apr | | 75 plants | | 20-May | 2x12" | |
| Cabbage | Early Red | 23-Apr | | 75 plants | | 20-May | 2x12" | |
| Cabbage | Early Red | 30-Apr | Garden City 07 | 170 plants | | 20-May | 2x12" | |
| Cabbage | Primax | 23-May | Johnny's 06 | 2x98 | | 20-May | 2x12" | |
| Cabbage | Red Express | 23-May | Johnny's | 3x98 | | 20-May | 2x12" | |
| Carrots | Nantes | | | | | 20-May | DS-5 | |
| Carrots | Mix | | | | | 20-May | DS-5 | |
| Cauliflower | Snowball (white) | 16-Apr | | 3 trays | | 23-May | 2x18" | |
| Cauliflower | Snowball | 23-Apr | | 300 plants | | 23-May | 2x18" | |
| Celery | Afina | 23-Apr | | 4x36 T | | 15-Jun | 2x10" | |
| Chard | Ruby Red | 23-Apr | | 2x72 T | | | | |
| Chard | Bright Lights | 23-Apr | | 2x72T | | | | |
| Chard | Red Ruby | 23-May | Garden City 07 | 2 trays | | | | |
| Chard | Bright Lights | 23-May | Garden City 07 | 1 tray | | | | |
| Chard | Golden, Ruby Red, ? | | | | | 23-May | DS-2 | |

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|--------------|-------------------------------------|-------------------------|---------------------|-----------------|----------------------------|
| Chard | Perpetual Spinach | | | 4-Aug DS-2 | |
| Ch. Cabbage | Minuet | 23-Apr | 1 tray | | |
| Ch. Cabbage | Minuet | 21-May Johnny's | 2x72 | | |
| Corn | Incredible, Sugar Buns, Butter gold | | | 1-Jun DS-1 | 7 rows |
| Cucumbers | Lemon | 21-May Fed Co 08 | 3x62 | 18-Jun 2x15-18" | careful when transplanting |
| Cucumbers | Marketmore | 21-May Garden City 07 | 4x62 | 18-Jun 2x15-18" | careful when transplanting |
| Cucumbers | Armenian | 21-May Johnny's 08 | 2x62 | 18-Jun 2x15-18" | careful when transplanting |
| Cucumbers | Pickling | 21-May Garden City 07 | 2x62 | 18-Jun 2x15-18" | careful when transplanting |
| Eggplant | Swallow | 2-Apr | 2.5 trays | 22-Jun 2x18" | 1 bed |
| Eggplant | Diamond | 2-Apr | 1.5 trays | 22-Jun 2x18" | 1 bed |
| Fennel | Zefa Fino | 16-Apr | 250 plants | 30-May 2x6" | |
| Fennel | Zefa Fino | 30-Apr Fed Co 07 | 300 plants | 30-May 2x6" | |
| Fennel | Zefa Fino | | | 30-May DS-2 | |
| Green onions | Evergreen | 23-Apr | 2 flats | 15-Jun 4x6" | |
| Green Onions | Evergreen | 30-Apr Garden City 07 | 1 tray (300 plants) | 15-Jun 4x6" | |
| Green onions | Evergreen | 30-Apr Johnny's & Garde | 600 cells | 16-Jun 4x6" | |
| Green onions | Evergreen | 23-May Johnny's | 2x98 | 16-Jun 4x6" | |
| Green onions | Pearldrop | 23-May Johnny's | 2x98 | 25-Jun 4x6" | |
| Green onions | Crystal W. Wax | 23-May Fed Co 08 | 2x98 | 25-Jun 4x6" | |
| Gourds | Goblin Egg | 21-May Johnny's 08 | 30 plants | 22-Jun tipods | |
| Gourds | Harrosmith | 21-May Johnny's 08 | 30 plants | 22-Jun tipods | |
| Kale | Green | 16-Apr | 150 plants | | |
| Kale | Blue Scotch Curled | 16-Apr Garden City 07 | 2 trays | 23-May 2x12" | |
| Kale | Red Russian | 23-May Johnny's 05 | 1 tray | | |
| Kale | Red Ursa | 23-May SC 06 | 2 trays | 2-Aug DS-2 | poor germination |
| Kale | Lacinato, R.Russian | | | | |
| Kohlrabi | E.W. Vienna | 23-Apr | 3x72T | 24-May 2x6" | |
| Kohlrabi | E.W. Vienna | 27-May Garden City 07 | 1x72 | 24-May 2x6" | |
| Kohlrabi | Purple | 27-May Johnny's 08 | 4x72 | | |
| Kohlrabi | Purple | | | 2-Aug DS-3 | |
| Lettuce | Little gem | 16-Apr | 200 plants | 24-May 4x8-10" | |
| Lettuce | Ithaca | 16-Apr | 150 plants | 24-May 4x8-10" | |
| Lettuce | Red Sails | 16-Apr | 2 trays | 24-May 4x8-10" | |
| Lettuce | Little gem | 30-Apr Garden City 07 | 110 plants | 24-May 4x8-10" | |
| Lettuce | Black Seeded Simpson | 30-Apr Garden City 07 | 110 plants | 24-May 4x8-10" | |
| Lettuce | Lolla Rosso | 30-Apr Garden City 07 | 110 plants | 24-May 4x8-10" | |
| Lettuce | Buttercrunch Bibb | 15-May Garden City 07 | 2 trays | 5-Aug 3x10" | |
| Lettuce | Little Gem | 15-May Garden City 07 | 2 tray | 5-Aug 3x10" | |
| Lettuce | Red Salad | 15-May Garden City 07 | 3 trays | 5-Aug 3x10" | |
| Lettuce | Lolla Rosso | 15-May Garden City 07 | 2 trays | 5-Aug 3x10" | |
| Lettuce | Red Sails | 27-May Garden City 07 | 3x98 | 5-Aug 3x10" | |
| Lettuce | Winter Diversity | 27-May Johnny's 08 | 2x98 | 5-Aug 3x10" | |
| Lettuce | Bronze Arrowhead | 27-May UCSC | 1x72 | 5-Aug 3x10" | |

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|-------------------|---|-----------------------|-------------------|---------------------------------|-----------------|-------------------|
| Lettuce-Salad Mix | All Star | | | | 30-May DS-4 | |
| Lettuce-Salad Mix | Assorted | | | | 20-Jul DS-6 | |
| Lettuce-Salad Mix | Assorted | | | | 5-Aug DS-6 | |
| Melons | Assorted | 21-May Assorted | 4x62 | | 23-Jun 1x24-48" | 4 bed |
| Mizuna | | 23-May PV | 3x72, 3x98 | | 26-Jun 4x8" | |
| Onion | Red | 19-Mar | 43 pots | | 19-May 3X2" | |
| Onion | Yellow | 19-Mar | 43 pots | | 19-May 3x5" | |
| Onion | Walla Walla | 19-Mar | 43 pots | | 20-May 3X2" | |
| Pac Choi | Shuko | 23-Apr | 4x72 T | | | |
| Pac Choi | Shuko | 2-May Fed Co 07 | 150 plants | | | |
| Peas | Alaska, Maestro, Sugar Snap | | | | 20-May DS-2 | |
| Peas | Green arrow, Wando, Sugar Ann | | | | 20-May DS-2 | |
| Peas | Green Arrow, Maestro, Sugar Ann | | | | 20-May DS-2 | |
| Peas | Wando, Oregon Sugar Snap, Dwarf Gray Sugar Snap | | | | 20-May DS-2 | |
| Peas | Atitlan, Dwarf Gray Sugar Snap | | | | 20-May DS-2 | |
| Peppers | Anaheim | 2-Apr | 2.5 trays | | 21-Jun 2x15" | 3 beds of peppers |
| Peppers | Ancho | 9-Apr | 2.75 trays | | 21-Jun 2x15" | |
| Peppers | Jalapenos | 9-Apr | 2 trays | | 21-Jun 2x15" | |
| Peppers | Anaheim | 9-Apr | 2 trays | | 21-Jun 2x15" | |
| Peppers | Antohi Romanian | 9-Apr Johnny's 08 | 3 trays | | 21-Jun 2x15" | |
| Peppers | Antohi Romanian | 23-Apr | 1 (channels) tray | | 21-Jun 2x15" | |
| Peppers | Carmen | 23-Apr | 1 flat | | 21-Jun 2x15" | |
| Potatoes | Yukon, R.Norland, Russets | | | | 5-Jun DS-1 | 3 rows |
| Pumpkins | Montana Jack | 23-May | 12 | | 26-Jun 2x30-48" | |
| Pumpkins | NE Pie | 23-May | 12 | | 26-Jun 2x30-48" | |
| Pumpkins | Sugar Pie | 23-May | 12 | | 26-Jun 2x30-48" | |
| Pumpkins | Giant | 23-May | 12 | | 26-Jun 2x30-48" | |
| Radicchio | Palla di Fuccho | 21-May Fed Co 08 | 3x98 | | 30-Jun 2x12" | |
| Radish | Easter Egg | | | | 20-May DS-4 | |
| Radish | Easter Egg | | | | 30-May DS-4 | |
| Radish | Assorted | | | | 10-Aug DS-4 | |
| Spinach | Space, Lombardi | | | | 20-May DS-4 | |
| Spinach | Space, Lombardi | | | | 30-May DS-4 | |
| Summer Squash | Yellow Crookneck | 27-May Garden City 07 | 36 | | 19-Jun 1x18" | 2 beds |
| Summer Squash | Yellow Straightneck | 27-May Garden City 07 | 36 | | 19-Jun 1x18" | |
| Summer Squash | Black Beauty | 27-May Garden City 07 | 36 | | 19-Jun 1x18" | |
| Summer Squash | Raven | 27-May Fed Co 08 | 36 | | 19-Jun 1x18" | |
| Summer Squash | Sunburst | 27-May Fed Co 08 | 36 | | 19-Jun 1x18" | |
| Summer Squash | Cashflow | 27-May Johnny's 08 | 36 | | 19-Jun 1x18" | |
| Summer Squash | Costata Romanesco | 27-May Johnny's 08 | 36 | | 19-Jun 1x18" | |
| Summer Squash | Zephyr | 27-May Johnny's 08 | 36 | | 19-Jun 1x18" | |
| Tatsoi | | 23-May PV | 4x98 | | | |
| Tomatoes | Siletz | 1-Apr | 0.5 tray | Det. 65 day-10-12 oz. | | |
| Tomatoes | Early Girl | 1-Apr | 0.5 tray | Ind. 60 days-med flavor-4-6 oz. | | |
| Tomatoes | Cosmonant | 2-Apr | 5 trays | Ind. 65 days-good-8-12 oz. | 22-Jun 1x24" | 3 beds |
| Tomatoes | Spring Shine | 2-Apr | 2.5 trays | Ind. 71 days-med flavor-5 oz. | | |
| Tomatoes | Jet Star | 2-Apr | 3 trays | Ind. 72 days-8 oz. | | |

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|--------------------|---------------------|-------------------------|------------|----------------------------|-----------------|-------------------------|
| Tomatoes | Supersweet (cherry) | 2-Apr | 4 trays | Ind. 78 days-1" | 22-Jun 1x24" | |
| Tomatoes | Taxi yellow | 2-Apr | 1.5 trays | Det 64 days-4-6 oz. | | |
| Tomatoes | Amish Paste | 9-Apr | 2 trays | Ind 85 days-paste-4-8 oz. | | |
| Tomatoes | Juliet | 23-Apr | 1 flat | Ind 60 days-plum shape, gr | 22-Jun 1x24" | |
| Tomatillos | Verde Puebla | 30-Apr Fed Co 07 | 1 tray | | 16-Jun 2x24" | poor transplant success |
| Turnips | Red | | | | 30-May DS-4 | 1/2 bed |
| Turnips | | | | | 3-Aug DS-4 | |
| Watermelon | Assorted | 21-May Assorted | 3x62 | | | |
| Winter Squash | Table Gold Acorn | 27-May Garden City 07 | 3x36 | | 19-Jun 1x30" | 4 beds |
| Winter Squash | Early Butternut | 27-May Garden City 07 | 2x36 | | 19-Jun 1x30" | |
| Winter Squash | Table King Acorn | 27-May Garden City 07 | 2x36 | | 19-Jun 1x30" | |
| Winter Squash | Bitleroot Buttercup | 27-May Garden City 07 | 2.5x36 | | 19-Jun 1x30" | |
| Winter Squash | Lakota | 27-May SC 06 | 1x36 | | 19-Jun 1x30" | |
| Winter Squash | Delicata | 27-May Garden City 07 | 1x36 | | 19-Jun 1x30" | |
| Winter Squash | Spaghetti | 27-May Fed Co 08 | 1.5x36 | | 19-Jun 1x30" | |
| HERBS | | | | | | |
| Basil | Purple | 23-Apr | 300 plants | | 15-Jun 2x10" | |
| Basil | Italian | 23-Apr | 600 plants | | 15-Jun 2x10" | |
| Basil | Thai | 15-May Seed Savers Exch | 1.5 trays | | 15-Jun 2x10" | |
| Basil | Purple | 15-May Garden City 07 | 2.5 trays | | 15-Jun 2x10" | |
| Basil | Italian | 15-May Johnny's | 6 trays | | 15-Jun 2x10" | |
| Basil | ? | | | | 18-Jul 2x10" | |
| Cilantro | | | | | 28-May DS-2 | |
| Cilantro | Santo | | | | 3-Aug DS-2 | |
| Dill | Bouquet | 30-Apr Johnny's 06 | 72 plants | | | |
| Dill | Bouquet | | | | 28-May DS-2 | |
| Dill | Bouquet | | | | 3-Aug DS-1 | |
| Oregano | | 23-Apr | 1 flat | | | |
| Parsley | Flat leaf | 9-Apr | 2 trays | | 25-Jun 2x8" | |
| Parsley | Curly leaf | 9-Apr | 1 tray | | 25-Jun 2x8" | |
| Parsley | Moss Curled | 30-Apr Garden City 07 | 150 plants | | 25-Jun 2x8" | |
| Sage | | 23-Apr | 1 flat | | | |
| Stevia | | 9-Apr | 1 tray | | | |
| Thyme | | 23-Apr | 1 flat | | | |
| FLOWERS | | | | | | |
| Amaranth | Burgundy | 27-May UCSC | 1x72 | | 1-Jun 2/3x8-12" | assorted |
| Bachelor's Buttons | | 16-Apr | 2 trays | | | |
| Bachelor's Buttons | | 30-Apr Garden City 07 | 150 plants | 80% | | |
| Celosia | Pampas Plume | 30-Apr Johnny's 06 | 220 plants | 15% | 16-Jun 3x6-10" | |
| Cosmos | Sensation | 16-Apr | 2 trays | | | |
| Echinacea? | Purple Coneflower | 30-Apr | 72 plants | 90% | | |
| Flower Mix | Assorted | 27-May UCSC | 2x36 + 66 | 80% germ | | |
| Larkspur | Dark Blue | 9-Apr | 1 tray | | 16-Jun 3x6-10" | |
| Larkspur | Dark Pink | 9-Apr | 1 tray | | 16-Jun 3x6-10" | |
| Marigold | Durango | 30-Apr Johnny's 06 | 1 flat | 85% | | |

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|-------------|----------------------------------|-----------------------|----------------|----------|-----|----------------|
| Rudbeckia | Toto | 30-Apr | 150 plants | | 15% | |
| Statice | Supreme Blue | 9-Apr | 1 tray | | | |
| Statice | Sunset | 9-Apr | 1 tray | | | |
| Statice | Purple | 9-Apr | 1 tray | | | |
| Statice | Sinuata | 9-Apr | 1 tray | | | |
| Stock | | 9-Apr | 1 tray | | | |
| Stock | Giant Excelsior | 16-Apr | 300 t | | | |
| Strawflower | | 16-Apr | 300t | | | 16-Jun 3x6-10" |
| Strawflower | Victor. Blush | 30-Apr Johnny's 06 | 150 plants | | 80% | |
| Sunflowers | Mix | 15-May Garden City 07 | 1 tray | | 85% | 10-Jun 2x12" |
| Sunflowers | Teddy Bear | 15-May Garden City 07 | 1 tray | 50% germ | | 10-Jun 2x12" |
| Sunflowers | Black Mammoth | 15-May Garden City 07 | 1 tray | 80% germ | | 10-Jun 2x12" |
| Sunflowers | Mix, Teddy Bear, Black Mammoth | | | | | 10-Jun DS-2 |
| Sweet Pea | Royal ?, Knee High, Assorted Mix | | | | | 1-Jun DS-2 |
| Zinnia | Sunglow | 30-Apr Johnny's 06 | 1 flat + 300 p | | 75% | |

2008 Crop List

VEGETABLES

Artichoke, Imperial Star

Arugula, Roquette

Arugula, Assorted

Asian Greens, Tenderleaf

Beets, Assorted

Beets, Red Ace

Beets, Golden

Beans, Dragon Langeril

Beans, Provider

Beans, Purple

Broccoli, Fiesta

Broccoli, Thompson

Broccoli, Green Goliath

Broccoli, DeCicco

Broccoli, Hybrid

Broccoli, Windsor

Broccoli, Arcadia

Broccoli, Gypsy

Broccoli, Tendergreen

Broccoli Rabe, Piracecuba

Cabbage, Red Perfection

Cabbage, Red Express

Cabbage, Ruby Perfection

Cabbage, Early Red

Cabbage, Primax

Carrots, Nantes

Carrots, Mix

Cauliflower, Snowball

Celery, Afina

Chard, Ruby Red

Chard, Bright Lights

Chard, Golden

Chard, Perpetual Spinach

Chinese Cabbage, Minuet

Corn, Incredible

Corn, Sugar Buns

Corn, Butter Gold

Cucumbers, Lemon

Cucumbers, Marketmore

Cucumbers, Armenian

Cucumbers, Pickling

Eggplant, Swallow

Eggplant, Diamond

Fennel, Zefa Fino

Green Onions, Evergreen

Green Onions, Pearldrop

Green Onions, Crystal Wax

Gourds, Goblin Egg

Gourds, Harrosmith

Kale, Green

Kale, Blue Scotch Curled

Kale, Red Russian

Kale, Red Ursa

Kale, Lacinato

Kohlrabi, EW Vienna

Kohlrabi, Purple

Lettuce, Little Gem

Lettuce, Ithaca

Lettuce, Red Sails

Lettuce, Black Seeded Simpson

Lettuce, Lolla Rosso

Lettuce, Buttercrunch Bibb

Lettuce, Red Salad

Lettuce, Winter Diversity

Lettuce, Bronze Arrowhead

Melons, Assorted

Mizuna

Onion, Red
Onion, Yellow
Onion, Walla Walla

Pac Choi, Shuko

Peas, Alaska
Peas, Maestro
Peas, Sugar Snap
Peas, Green Arrow
Peas, Wando
Peas, Sugar Ann
Peas, Oregon Sugar Snap
Peas, Dwarf Gray Sugar Snap
Peas, Atitlan

Peppers, Anaheim
Peppers, Ancho
Peppers, Jalapenos
Peppers, Antohi Romanian
Peppers, Carmen

Potatoes, Yukon
Potatoes, R. Norland
Potatoes, Russet

Pumpkins, Montana Jack
Pumpkins, NE Pie
Pumpkins, Sugar Pie
Pumpkins, Giant

Radicchio, Palla di Fucco

Radish, Easter Egg
Radish, Assorted

Spinach, Space
Spinach, Lombardi

Summer Squash, Yellow Crookneck
Summer Squash, Yellow Straightneck
Summer Squash, Black Beauty
Summer Squash, Raven
Summer Squash, Sunburst

Summer Squash, Cashflow
Summer Squash, Costa Romanesco
Summer Squash, Zephyr

Tatsoi

Tomatoes, Siletz
Tomatoes, Early Girl
Tomatoes, Cosmonant
Tomatoes, Spring Shine
Tomatoes, Jet Star
Tomatoes, Supersweet
Tomatoes, Taxi Yellow
Tomatoes, Amish Paste
Tomatoes, Juliet

Tomatillos, Verde Puebla

Turnip, Red

Watermelon, Assorted

Winter Squash, Table Gold Acorn
Winter Squash, Early Butternut
Winter Squash, Table King Acorn
Winter Squash, Bitleroot Buttercup
Winter Squash, Lakota
Winter Squash, Delicata
Winter Squash, Spaghetti

HERBS

Basil, Purple
Basil, Italian
Basil, Thai

Cilantro, Santo

Dill, Bouquet

Oregano

Parsley, Flat Leaf
Parsley, Curly Leaf
Parsley, Moss Curled

Sage

Stevia

Thyme

FLOWERS

Amaranth, Burgundy

Bachelor's Buttons

Celosia, Pampas Plume

Cosmos, Sensation

Echinacea, Purple Coneflower

Flower Mix, Assorted

Larkspur, Dark Blue
Larkspur, Dark Pink

Marigold, Durango

Rudabeckia, Toto

Statice, Supreme Blue
Statice, Sunset
Statice, Purple
Statice, Sinuata

Stock, Giant Excelsior

Strawflower, Victor
Strawflower, Blush

Sunflowers, Mix
Sunflower, Teddy Bear
Sunflower, Black Mammoth

Sweet Pea, Royal
Sweet Pea, Knee High
Sweet Pea, Assorted

Zinnia, Sunglow

Crop Notes 2009

The 2008 growing season was challenging in regards to weather. The spring was abnormally wet and cool. Due to high levels of soil moisture, plowing of the main field was substantially delayed. Crops that were planted in May experienced seed rot. Several flowers and plants were also damaged by a late frost on June 12. Further, a few substantial hail events in late July contributed to the overall challenges in productivity.

| Crop | Notes | Recommendations |
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| Beets | A tremendous amount of space was planted with beets, but low yield was experienced. Nearly two entire rows did not reach maturity. Crowding of plants was severe. Heavy labor demands for beet thinning. | Consider using 'popcorn' seed plate in the Earthway seeder, to get better beet spacing, and reduce the thinning. Thin early and extensively. |
| Brassicas | Suffered from nitrogen, and possibly boron deficiencies. Was planted late in the season and did not grow well. Perhaps also related to following potatoes in the rotation. Several applications of folier fish meal and guano treatments were applied, with limited success. | |
| Broccoli | Raised beds - Best producing site. Consistently produced quality heads. Strip - planted too close. Field – nearly a complete loss due to palatability. Plants were not planted in a timely fashion, root bound and severely stunted. Those that produced heads were unpalatable. | Successive plantings would be advisable in raised beds. |
| Cabbage | Planted in excess, success rate very low. Red cabbage produced more than green. Nappa cabbage was a complete loss. | |
| Carrots | Well liked crop by CSA and Food bank. Tremendous amounts of volunteer labor was used weeding carrots. | Consider using pelleted seed and/or special "thin carrot" seed plate to get better spacing and larger carrots. Consider using propane to burn off emergent weeds a few days before carrot germination. Plan for adequate row spacing, so that weeding tools can fit. |
| Cauliflower | Strip – planted too close. Did not produce well. Abundance of worms and earwigs. Field – Did not produce. | |
| Celery | Little success. Needs higher fertility and earlier planting. | Consider planting in a trench. Questionable water |

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| | | availability for this crop. |
| Chinese Greens <i>tatsoi, mizuna, Chinese cabbage, mustard greens</i> | Severe Flea beetle damage. Field / Strip - Crops that were not covered by remay were a near complete loss. Raised Beds – Flea beetle damage was less but still present. CSA members desired limited quantities of these greens, however, this aversion was likely compounded by the insect damage. | Row cover was effective particularly in raised beds. Limited acceptability w/ in CSA. Consider distribution in mixed varieties 'i.e. stir fry mix'. |
| Cilantro | SE end of field self seeded a tremendous amount of cilantro. It was harvested and distributed. Enjoyed by CSA members. | Better distribution method recommended. Direct seed cilantro early. |
| Corn | Corn had about 50% germination due to rot. | Use organically "treated" corn. Utilize hybrid varieties for short growing season. Well liked by CSA members. |
| Cucumbers | Varieties well accepted by CSA, not by food bank. First frost on Sept 5 killed a majority of the crop. | Plant a moderate amount for CSA. |
| Dill | Direct seeded dill bolted quickly. Marginally utilized by CSA. | Consider a permanent herb garden. |
| Eggplant | Field - Damaged by hail, but produced marginally. Hoop House – effective 'back-up'. Greenhouse – did not produce well likely due to crowding. | |
| Flowers | Flowers were not routinely harvested due to labor limitations. Stock did not have time to blossom. Durango marigold had stems that were too short to be used for cut flowers. Zinnias are very frost sensitive. | Some members expressed an interest U-pick or receiving flowers as part of an additional-cost flower CSA. Consider inter-planting for beneficial insect impact. |
| Kale | CSA preferred Red Russian and 'Dinosaur' varieties. Red Russian suffered more flea beetle damage than either green variety. | Plant early. Control flea beetle. |
| Lettuce | Raised Beds – considerable rock chuck damage especially green butter lettuce. High yield production area, particularly in the early season. Strip Garden – Shade cloth was utilized effectively for later season plantings. | |
| Lettuce | Second succession was helpful for consistent distribution. | Plant bolt-resistant varieties, and be vigilant about harvesting in a timely manner. Ensure proper handling and cleaning for acceptability at distribution. |
| Melons | Complete loss due to hail. | |
| Onions | Tight spacing worked well at 3 -4 ". Needed multiple weedings. | Pay close attention to straight lines and spacing, so |

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| | | stirrup hoes and other weeding implements can fit between rows. |
| Onions, bunching | Can be planted on tighter spacing | 4 rows x 4", instead of 6" |
| Peas | Peas produced well and through a majority of the season. Trellises were not structurally sound. Snow/Snap and Shell peas were planted on opposite sides of trellises, resulting in difficulty identifying particular plants. Hybrid variety was tough and less palatable. | Use stronger trellises, metal fence posts and secure fencing adequately. Black fencing is adequate if secured to posts correctly. It is not recommended to use the white netting. Do not mix snap and shell peas in the same row. Keep on top of harvest and picking mature peas. Recognize that this crop is very labor intensive to harvest. Consider some u-pick CSA member sessions. Plant near May 1 st . |
| Peppers | The "loop hoops" used with these crops seemed particularly effective in high winds, as compared to the normal wire hoops. | Based on CSA Member preferences, consider planting less hot peppers. Utilize earlier maturing species. |
| Radicchio | Only major crop loss due to deer. Nearly all mature heads were eaten, notably preferred by deer as no other surrounding crops were damaged. | |
| Salad Mix | Salad mix – very successful crop for us this year, enjoyed by CSA members. | Consider using strip garden and/or raised beds, due to ease of harvest and use of shade cloth. Plant several successions. |
| Spinach | Crop utilized and enjoyed by CSA and Food Bank. Cool temperatures permitted a long season for spinach. Harvested mature leaves to promote continued growth. Second succession was unsuccessful. | |
| Swiss Chard | Highly productive crop. Easy to grow, and can harvest continually throughout season. However, not preferred by food bank or in large quantities by CSA members. | Good crop for cooking demonstrations/recipes as many CSA members were lacking in knowledge on how to utilize this crop. |
| Tomatillos | Time-consuming to harvest. Not well received by CSA. Plants recovered well from hail damage. | Potential specialty crop for caterers, restaurants. |
| Tomatoes | Planting - Overplanted seedlings, particularly those species with longer growing season. Plants remained in greenhouse too long and were spindly. | Pay close attention to soil moisture needs if using containers and bring tomatoes out of greenhouse earlier. |

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| Tomatoes, field | If trellised, plants can be closer spaced at 24" (minimum 15"). | Recommend untrellised, determinate tomatoes on black plastic with drip tape. Be conscious of cherry tomatoes due to labor limitations. |
| Tomatoes, greenhouse | Plants consistently produced high quality fruit. Pruning earlier would have made harvesting easier. | Prune plants early and consistently. Provide more than one string per plant for trellising. |
| Tomatoes, hoop house | Plants were in individual pots with drip tape irrigation. A majority of plants experienced blossom end rot likely due to inconsistent watering or fertility issues. | Pots were functional, but raised beds will be more manageable. |

Towne's Harvest Garden
Montana State University - Bozeman
Sustainable Business & Marketing Plan
2008-2009

Prepared by Kate Malone and Sam Robbins

Towne's Harvest

The Towne's Harvest Garden is a project of the MSU Friends of Local Foods Student Organization, in conjunction with the College of Agriculture and the College of Education Health & Human Development. 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. Towne's Harvest operates as a Community Supported Farm, distributing produce to CSA members, Gallatin Valley Food Bank clients, and Bozeman Farmers' Market customers. The mission of Towne's Harvest is to be a source of locally, sustainably, and educationally grown food for the MSU campus and members of the surrounding community.

During the 2007 and 2008 seasons Towne's Harvest produced a variety of herbs, flowers, and vegetables, including beans, beets, broccoli, Brussel sprouts, cabbage, carrots, cauliflower, Swiss chard, sweet corn, cucumbers, eggplant, mixed salad greens, Asian greens, kale, kohlrabi, leeks, arugula, melons, onions, parsnips, peas, peppers, potatoes, pumpkins, radishes, spinach, squash, tomatoes, and tomatillos. In 2007, total yield was approximately 10,000 lbs of produce which was distributed through a 13-week Community Supported Agriculture Program (CSA) to 40 individual members and to clients of the Gallatin Valley Food Bank (approximately 25 shares). In 2008, Towne's provided shares to 60 CSA members for 14 weeks and approximately 25 shares were distributed to Gallatin Valley Food Bank clients. In addition, produce was distributed through farmers' markets in Bozeman during both seasons. Volunteers and staff also received produce.

Towne's Harvest Vision

- That Towne's Harvest Garden will be a valuable and permanent part of MSU that is enthusiastically supported by the administration
- That production, distribution and consumption of Towne's produce is sustainable
- That Towne's 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 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 is a fiscally self-reliant operation

Business and Marketing Plan Summary

The Towne's Harvest Garden Sustainable Business & Marketing Plan provides expenditure and income analysis, strategies for achieving fiscal self-reliance, and future expansion and outreach goals for Towne's Harvest Garden. Achieving fiscal self-reliance, or the ability to support basic farm operations (labor and supplies) with the help of outside funding only for specific projects or improvements, entails maximizing the efficient use of our resources and balancing the sale of CSA shares and other produce sales with production capacity, labor requirements, and community outreach agendas. Our goal is that Towne's Harvest be able to support its basic operations by the 2009 season.

Business Plan Outline

Section One ~ Expenditure Analysis

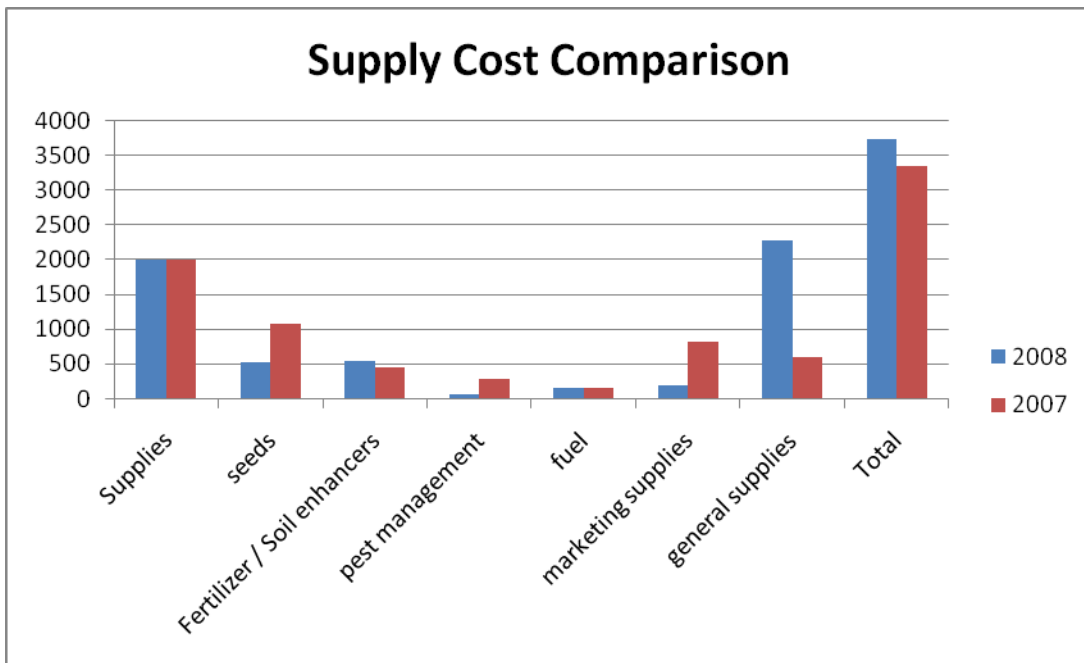
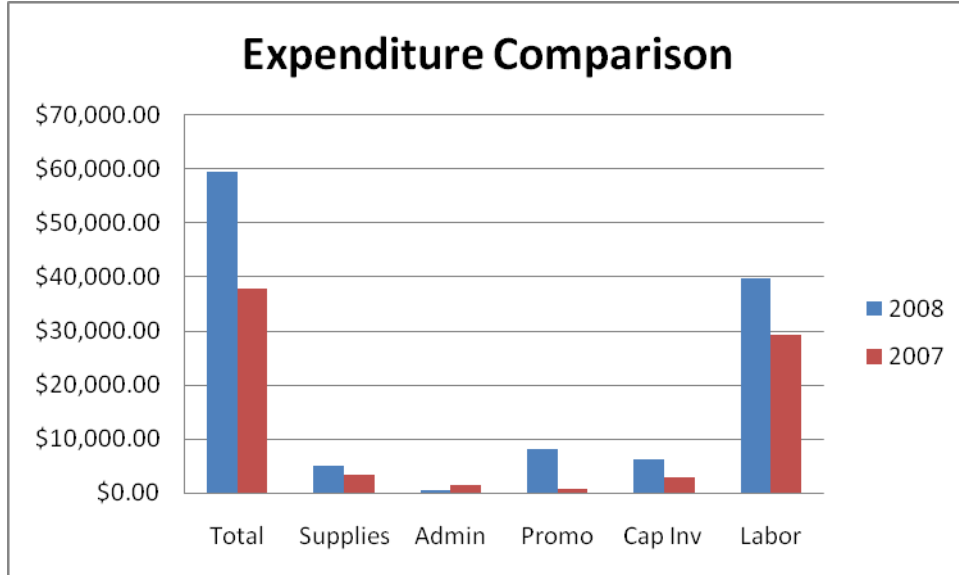
Section Two ~ Income Analysis

Section Three ~ Opportunities and Recommendations for the Future

Section 1 ~ Expenditure Analysis

Costs

In 2007 and 2008, the primary expenditure of the Towne's Harvest project was labor. Supply costs included routine annual expenditures such as signage, seeds, fertilizer etc. Capital expenditures in both years included durable investment items such as fencing and tools. The 2008 expenditures included two substantial investments, a promotional DVD and drilling a new well.



Expenditures 2007

Labor

| | |
|--------|--------------------|
| Inters | \$29,375.30 |
| | \$29,375.30 |

Seeds / supplies

| | |
|-----------------------------|-------------------|
| seeds | \$1,071.22 |
| Fertilizer / Soil enhancers | \$444.00 |
| pest management | \$273.73 |
| fuel | \$149.53 |
| marketing supplies | \$823.77 |
| general supplies | \$584.01 |
| | \$3,346.26 |

Cap inv

| | |
|------------------------------|-------------------|
| Chicken Coop | \$328.42 |
| Sign | \$105.13 |
| Fence | \$1,227.90 |
| Irrigation: Agua Tech & drip | \$556.95 |
| Transplantors | \$289.00 |
| Washing Station/Preparation | \$371.27 |
| | \$2,878.67 |

Admin

| | |
|---------------------|-------------------|
| Administration Fees | \$1,370.32 |
| | \$1,370.32 |

Promo

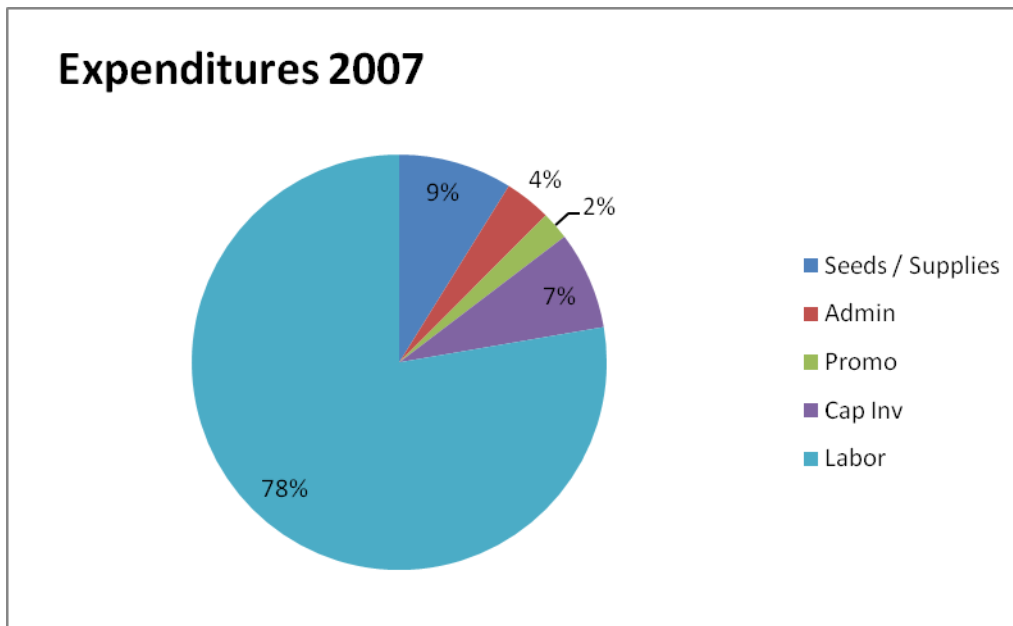
| | |
|-----------------------|-----------------|
| Cookbooks for Members | \$823.77 |
| | \$823.77 |

Total

| | |
|------------------|--------------------|
| | \$37,794.32 |
| Seeds / Supplies | \$3,346.26 |
| Admin | \$1,370.32 |
| Promo | \$823.77 |
| Cap Inv | \$2,878.67 |
| Labor | \$29,375.30 |

Percentage

| | |
|------------------|--------|
| | % |
| Seeds / Supplies | 8.85% |
| Admin | 3.63% |
| Promo | 2.18% |
| Cap Inv | 7.62% |
| Labor | 77.72% |



Expenditures 2008

Labor

| | |
|-------------|--------------------|
| Coordinator | \$15,000.00 |
| Carol | \$7,040.00 |
| Sam | \$7,920.00 |
| Charlie | \$7,920.00 |
| Benefits | \$1,807.60 |
| | \$39,687.60 |

Administrative

| | |
|----------------------------------|-----------------|
| Computer hard drive / IP address | \$110.00 |
| University Printing Services | \$243.15 |
| Kinkos, phone | \$50.00 |
| Phone | \$101.50 |
| | \$504.65 |

Supplies

| | |
|-----------------------------|----------------|
| seeds | 527.65 |
| Fertilizer / Soil enhancers | 537.95 |
| pest management | 59.95 |
| fuel | 143.4 |
| marketing supplies | 191.52 |
| general supplies | 2271.67 |
| | 3732.14 |

Promotional / Marketing

| | |
|--------------|-------------------|
| Promo Items | \$378.90 |
| DVD | \$6,000.00 |
| Harvest Fest | \$1,258.00 |
| Promo Items | \$378.00 |
| | \$8,014.90 |

Cap inv

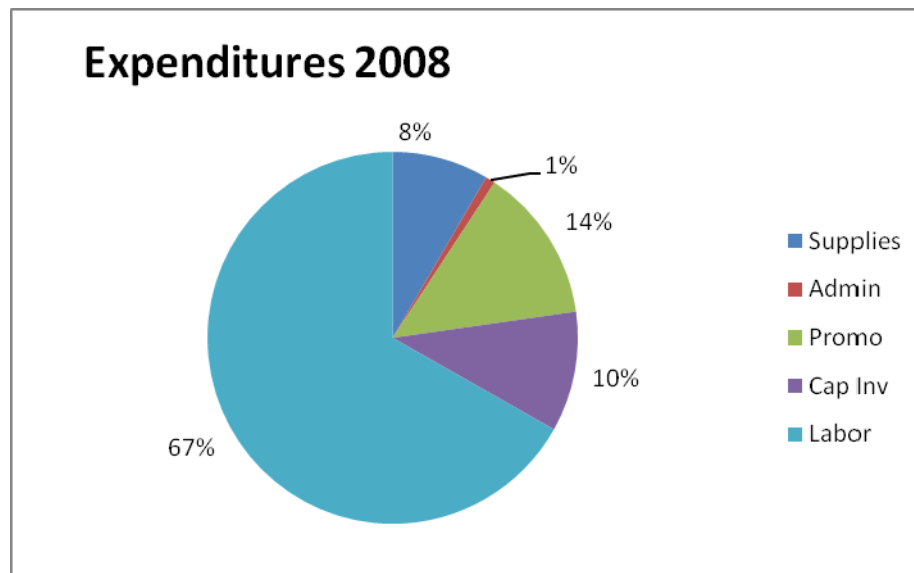
| | |
|------------|-------------------|
| Scale | \$152.98 |
| Well | \$6,000.00 |
| Humidifier | \$44.88 |
| Pawn Depot | \$30.00 |
| | \$6,227.86 |

Total

| | |
|----------|--------------------|
| | \$59,425.15 |
| Supplies | \$4,990.14 |
| Admin | \$504.65 |
| Promo | \$8,014.90 |
| Cap Inv | \$6,227.86 |
| Labor | \$39,687.60 |

Percentage

| | |
|----------|-----|
| Supplies | 8% |
| Admin | 1% |
| Promo | 13% |
| Cap Inv | 10% |
| Labor | 67% |



Anticipated Future Expenditures

In regards to operational costs, THG received significant 'in-kind' support from MSU including greenhouse space, land and tool use, as well as a plethora of administrative services. Much of this has been donated or provided below cost.

As THG continues to mature and expand, annual anticipated expenditures are:

| | | | |
|------------------------|--------------------|-----|--------------|
| Greenhouse Rental | \$200 / greenhouse | (3) | = \$600 |
| Land Lease fees - | \$200 / acre | (4) | = \$800 |
| <hr/> | | | |
| Anticipated Annual Fee | | | \$1400 /year |

Other long term costs :

| | |
|--|-----------------------|
| Drip Irrigation Supplies | \$1000 - \$1500 |
| - <i>Dependent upon new well</i> | |
| Soil Fertility Program | \$400 - \$1500 annual |
| - materials and tools (cover crop seed, fertilizer, compost materials) | |
| Season Extension | \$4000 - \$6000 |
| - improvements to cold frames and other on-farm structures | |

Additional possible expenditures :

- tool maintenance / replacement
- additional Johnny's transplantors
- additional coolers
- additional harvest containers
- wash station improvements
- fencing, trellising materials
- cooler / cold storage
- mechanical cultivator
- tractor transplantor
- veggie bike / trailer
- permanent composting bathroom facility
- meeting space for academic and community events

Expenditure Analysis Summary

Towne's Harvest Garden primary expenditure was labor, which accounted for 79% and 66% of total expenditures in 2007 and 2008, respectively. Annual supply costs were approximately 10%, while capital investments were approximately 8% in 2007 and 12% in 2008. Marketing and promotional costs were negligible in 2007 and increased to 12% in 2008 due to the promotional DVD. Future planned expenditures should focus on reducing labor costs and maximizing efficiency of production.

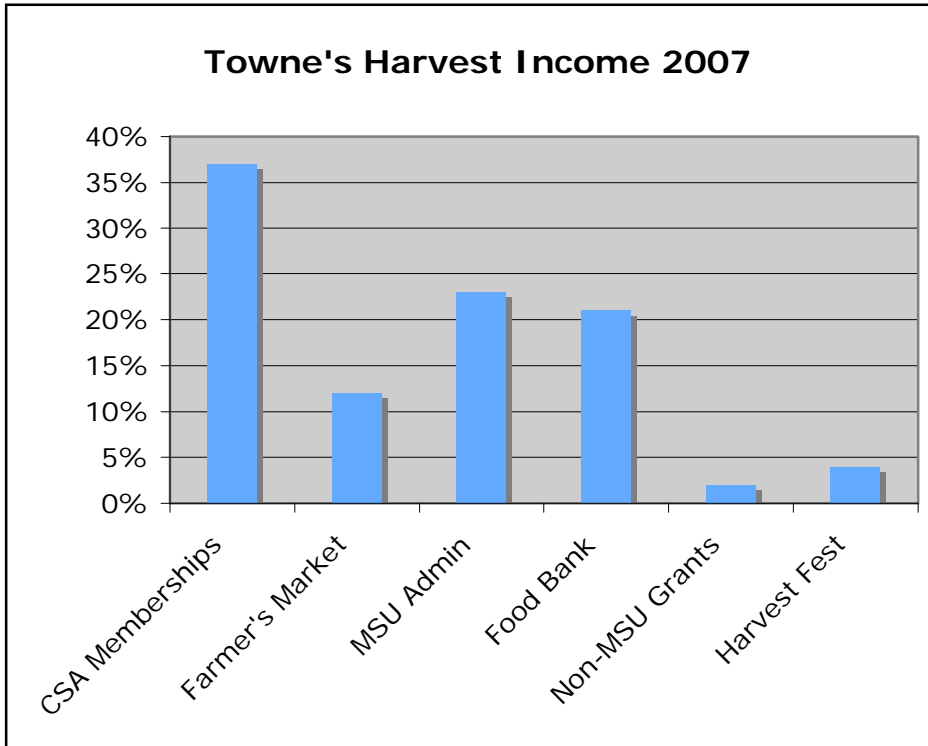
Section Two ~ Income Analysis

Income Sources for Towne's Harvest Garden 2007 and 2008

- Community Supported Agriculture (CSA) Program
- Bogert Farmer's Market Produce Sales
- Gallatin Valley Food Bank Contribution
- MSU Administration Contributions
- Grants
 - Community Co-op 4% Friday
 - USDA "5-A-Day" Mini Grant
 - Bozeman United Methodist Church
 - Montana Growth Through Agriculture
- Fundraising
 - Annual Fall Harvest Festival & Auction
 - Shirt and Bag Sales
 - Book Sales (*Cooking Companion, Montana Food Guide*)

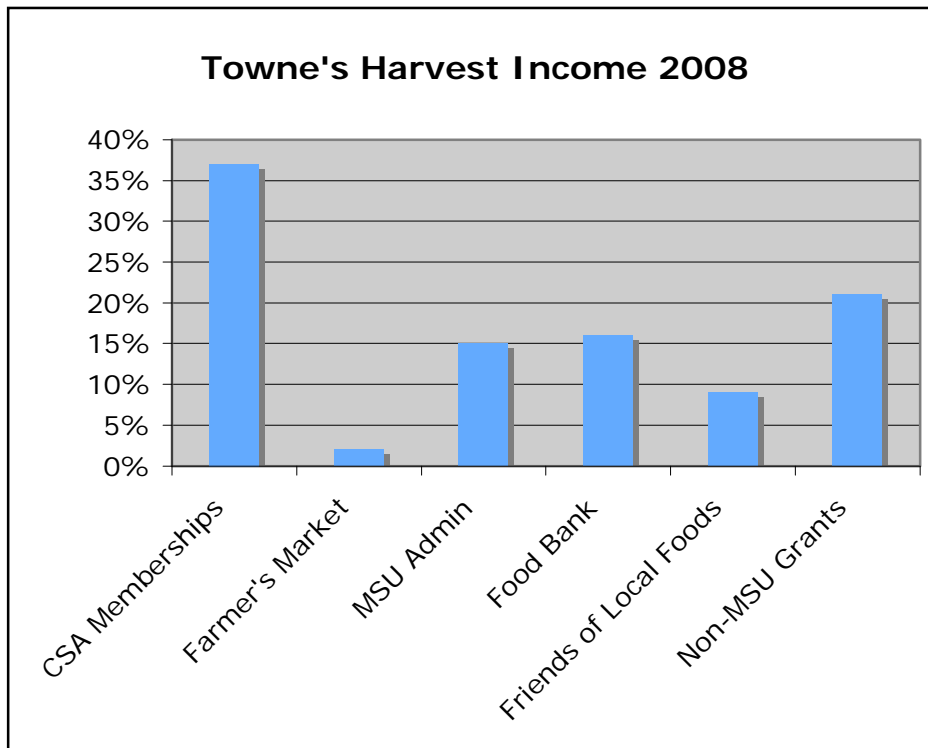
Income Summary (2007)

| | |
|---|---------------------------------|
| CSA Memberships | \$15,000.00 |
| Farmer's Market Produce Sales | \$5,000.00 (estimate) |
| Challenge Grant (Dean of Agriculture) | \$5,000.00 |
| President Gamble Contribution | \$2,000.00 |
| Larry Baker (Dean HHD) Contribution | \$1,000.00 |
| John Wraith (Head LRES) Contribution | \$1,000.00 |
| 5-A-Day Grant | \$750.00 |
| Gallatin Valley Food Bank Contribution | \$8,640.00 |
| David Baumbauer Grant | \$300.00 |
| Gallatin Valley Gardeners Club Donation | \$120.00 |
| Harvest Festival and Auction | \$1,500.00 (estimate) |
| | \$40,310.00 Total Income |



Income Summary 2008

| | |
|---|-------------------------------|
| CSA Memberships | \$22,825.00 |
| Farmer's Market Produce Sales | \$1300 |
| Friends of Local Foods Contribution | \$5,275.00 |
| MT Growth Through Agriculture (GTA) Grant | \$12,000.00 |
| MSU Administration Support | \$9,500.00 |
| Gallatin Valley Food Bank Contribution | \$10,000.00 |
| Bozeman United Methodist Church Contribution (3 CSA shares) | \$1,000.00 |
| | 61,900.00 Total Income |



Income Analysis Summary

The Towne's Harvest CSA program anchors the project financially and contributed nearly 40% of its annual income in both 2007 and 2008. In 2007, contributions from MSU administrators accounted for approximately 25% of income, while grants from non-MSU sources accounted for approximately 25% of income in 2008. Contributions from the Gallatin Valley Food Bank accounted for approximately 20% of income in both 2007 and 2008. Farmer's Market generated approximately 10% of income in 2007 and 2% in 2008.

Section Three ~ Opportunities and Recommendations for the Future

The Future of Towne's Harvest

Towne's Harvest is a multi-faceted enterprise whose vision incorporates a diverse range of values and organizational entities. The challenge of supporting the needs and goals of each of the key players while maintaining a viable, student-centered farm operation is a formidable one. We must identify marketing and outreach opportunities as well as realistic strategies for balancing the CSA program, for-profit sales (farmers' markets, caterers, restaurants), our relationship with the Gallatin Valley Food Bank, the greater integration with MSU and the greater Bozeman community.

CSA

The CSA program serves as the foundation for Towne's Harvest and is the farm's primary income source. The CSA business model also provides an excellent learning opportunity for student interns and links the farm to the surrounding community. It also provides an opportunity to incorporate attractive marketing and community outreach goals including various share size options, low-income shares and produce delivery. In 2007, the CSA served approximately 60 members, including Gallatin Valley Food Bank clients, as well as staff and volunteers. Over the course of the season, each member received approximately 100 pounds of produce. In 2008, the CSA expanded to include approximately 90 members, including staff and core volunteers. In 2009, CSA share income must cover all basic operational costs, including labor, supplies, and materials. At \$425 per share, 65 shares, including produce allocated to the Gallatin Valley Food Bank, will generate \$27,625. Other sources of income such as farmers' markets, caterers and private chefs, and other fundraising activities will provide start-up funds for the 2010 season. The primary focus of off-season activities for the 2008-2009 season will be fundraising and infrastructure development. If the farm continues to cultivate the same acreage, it is recommended that CSA membership be limited to 65 members (including Food Bank shares).

Other For-Profit Sales Outlets

For-profit sale outlets, including caterers or personal chefs are excellent sources of additional income for Towne's Harvest. Providing produce to caterers who pick-up produce on-farm is ideal as it requires minimal labor and provides market price income. Serving local restaurants would help increase recognition in the community, but would require establishing relationships with local patrons, consistency in production, and additional labor hours to organize orders and delivery.

Gallatin Valley Food Bank

Maintaining a viable relationship with the Gallatin Valley Food Bank is critical to the future success of Towne's Harvest, as providing fresh, local produce to limited resource community members is central to the program's mission. In 2007, the Food Bank received approximately 25 CSA shares, or one-third of THG produce. In 2008, specific high-demand crops, including greens, carrots, and broccoli were provided in place of "shares." In addition, the food bank provided volunteers on an occasional basis in 2008. In future seasons, THG should focus on specific crops for the food bank and experiment with ways in which to create other options for

low-income consumers, such as more low-income shares. Future development of a satellite THG at the Food Bank could strengthen the partnership between THG and the Food Bank.

MSU

Student Organizations

A primary goal is that THG become a highly visible presence on campus and a recruiting tool for incoming students. The cornerstone of student involvement for THG is Friends of Local Foods membership recruitment. Planned FLF activities for the 2008 season include: Fall Harvest Festival & Auction, Local Farm Tour, Apple Harvest at Rocky Creek Farm, Speaker & Film series, Local Food Bazaar, and other fundraisers.

Academics

In addition to providing produce to community members, Towne's Harvest enriches the university community and can serve both as an outdoor classroom for students across various disciplines and as a model for sustainability in the Gallatin Valley and in Montana. With the addition of the new Sustainable Food and Bioenergy Systems (SFBS) degree program in 2009, Towne's will serve as a model for small-scale sustainable agriculture for students in the College of Agriculture and the College of Health and Human Development. The SFBS degree program will offer three tracks: Agroecology, Sustainable Crop Production, and Sustainable Food Systems. THG can serve as an experiential internship site for SFBS students. Additionally, future labor at THG including farmers and a Marketing & Outreach coordinator can be provided by students enrolled both in established courses and independent study projects.

MSU Food Service and Mobile Veggie Cart

THG has the potential, if regulations allow, to provide produce to thousands of consumers through the University Food Service and through a mobile campus Veggie Cart. A recent campus-wide survey revealed strong support for local foods on campus.

Bozeman Community

Farmer's Market

In 2007, excess produce that was not distributed to CSA members and the Food Bank was sold at Farmer's Market. Farmer's Market provides an excellent, low-cost opportunity to market Towne's Harvest to community members and visitors and provide valuable real-world marketing and business experience for students. Popular items included: mixed greens, spinach, basil, radishes, carrots, broccoli, tomatoes, tri-color beans, onions, cucumbers and squash. Generally, THG supplied ample produce each week to create an abundant display and attract several regular customers. As a result of the increased size of the CSA program in 2008, Farmer's Market produce supply decreased significantly. Future planning at THG should include prioritizing Farmer's Market publicity and sales. Ideas for increasing revenue and visibility at farmers' markets include high-quality signage describing the project, attractive color brochures, biodegradable produce bags with the Towne's Harvest logo, and non-food promotional items.

Events and Workshops

Public events, such as Field Day, bring diverse groups to THG. Future options include workshops and open houses. Workshop topics could include food preservation, composting, cooking, and home gardening. Little Green Thumbs, an on-farm educational program for school

children, will provide an excellent venue for involving youth in the community. Currently, two graduate students in Health and Human Development are developing a Little Green Thumbs curriculum.

Media

The Bozeman community has several media outlets for individuals interested in local food issues. Staple publications include *Bozeman Daily Chronicle*, the *MSU Exponent*, and the *Tributary*. *Outside Bozeman* Magazine is another popular outlet. *The Bozone* recently added a “Green” section and the inaugural issue of *Edible Bozeman* will be released in Spring 2009.

Partnerships

The success of Towne’s Harvest relies on strong partnerships with a variety of community- and university-based business and non-profit organizations. Below is a list of current and potential collaborators.

Current Community Collaborators

Community Food Co-op
Gallatin Valley Gardener’s Club
Bozeman United Methodist Church
Gallatin County Food Bank
Montana Outdoor Science School (MOSS)
Gallatin Valley Mental Health
Gallatin County 4-H

Potential Community Collaborators

Museum of the Rockies
Bozeman Chamber of Commerce
Health Balance
The Ridge Athletic Club
Big Brothers Big Sisters of Gallatin County
Bozeman Senior Center
BORN Network/Bioneers
Farm-to-School
Montanavores
Green Drinks

Possible MSU Collaborators

ASMSU Sustainability Initiative
Network of Environmentally Conscious Organizations (NECO)
Engineers Without Borders
Montana Student Dietetic Association (MSDA)
LRES Club

Expenditure Opportunities

Labor

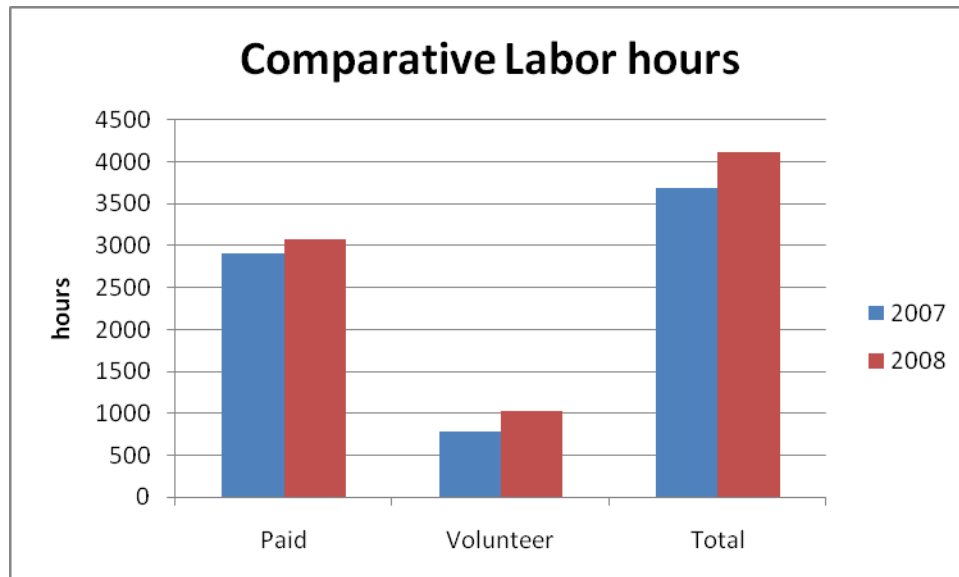
Optimizing the labor structure for THG is the primary objective for reducing expenditures and vital to achieving fiscal self reliance. This goal is inextricably tied to future integration with the MSU academic community.

Towne's Harvest has the potential to be incorporated into MSU courses and to serve as a laboratory for researching questions related to sustainable production, Agroecology, CSA distribution, nutrition, and food security. With increased academic involvement and continued student recruitment, THG has the possibility of offsetting labor costs while providing an exceptional hands-on sustainable agriculture experience.

Necessary Labor

In 2007, two full time, two part time interns and the Horticulture farm technician, performed 2910 hours of paid labor as well as 430 hours of volunteer labor. Faculty advisors contributed approximately 100 hours and other volunteers 250 hours.

In 2008, two full time interns, a marketing and outreach intern, and a farm coordinator performed 3080 hours of paid labor and 280 hours of volunteer labor. Faculty advisors contributed approximately 100 hours and other volunteers contributed 652 hours. Interns in 2008 were also full time students. This added an additional 9 - 15 hours of class time to their weekly schedules.



At the current size of approximately three acres, four full time equivalents would provide the labor necessary to operate at optimum capacity, while maintaining a sustainable employment schedule for these individuals. This estimate does not include administrative tasks.

Two positions are likely necessary to supervise and coordinate the THG project and interns.

Farm Coordinator \$ 15,000
Full Time
Responsibilities: all on-farm and off-farm activities, administrative and project oversight, budgeting, crop planning, etc.

THG Project Manager \$ 5,000 – 7,000
Full Time
Responsibilities: on-site supervision and coordination of interns, management of production, harvest and distribution

Production Interns (minimum 3)
Part Time - 25 – 30 hours per week dependent upon student status
Options for compensation include: tuition waiver, internship credits, academic credit, work study, or a fixed stipend of approximately \$2500

Marketing and Outreach Intern (1)
Part Time
Responsibilities: communication with community entities, recruitment of volunteers and organization of community and fundraising events and activities

Labor expenditures for a Coordinator, Project Manager, three Production Interns and a Marketing intern would be \$25,000 - \$27,000.

An immediate potential option for interns includes integration with PPS 345 Organic Market Gardening. PPS 345 is offered as a three-credit six-week course during the first summer session. An additional three-credit internship during the first and second session would contribute substantively to the experiential aspect of the course as well as contribute to farm labor. A tuition waiver for students involved in this course would be approximately \$3000 per student per season. If THG chooses this option, substantial recruitment would be advised to ensure the minimum number of students required for class enrollment.

Additional Expenditure Opportunities

Utilizing the CSA membership as a source of labor is also an option for reducing costs. In general, working shares would likely provide an educational, community building experience, but would be limited to those individuals with the time and physical capacity to participate.

CSA Work Commitment

THG could request CSA members to increase their involvement and support by pledging to work a certain number of hours per season. At 40 CSA shareholders:

| Hours per share holder | Total hours generated | Person week equivalents |
|------------------------|-----------------------|-------------------------|
| 8 | 320 | 8 |
| 10 | 400 | 10 |
| 12 | 480 | 12 |

U-Pick Crops

THG could also request that CSA members harvest some of their own crops. The labor offset would be greatest by focusing on time consuming crops including green beans, peas and cherry tomatoes. Assuming a 30-minute session per harvest...

| Number of Weeks / crops | Number of hours per shareholder | Total hours generated | Person week equivalents |
|-------------------------|---------------------------------|-----------------------|-------------------------|
| 3 | 1.5 | 87 | 2.2 |
| 5 | 2.5 | 145 | 3.6 |
| 8 | 4 | 232 | 5.8 |

For example, regarding green beans:

| Hours / lb (2008) | Lbs per season (2007) | Total labor hours | Person week equivalents |
|-------------------|-----------------------|-------------------|-------------------------|
| .08 | 863 | 69 | 1.7 |

Working shares

Working shares could be offered by THG to decrease labor costs. However, it is necessary to examine this option in regards to the amount of labor generated in relation to the reduced revenue.

| CSA Price Reduction | Reduced Revenue | Total Reduced Revenue 10 working shares |
|---------------------|-----------------|--|
| 50 % | \$ 212.50 | \$ 2125.00 |
| 25 % | \$ 106.25 | \$ 1062.50 |

Options for working hours

Weekly Working Hours

Weekly working hours would maximize the efficacy of working members by decreasing communication regarding scheduling etc. Working member's routine presence would minimize necessary supervision and therefore increase the efficiency of the working members. However, this option is limited by individuals' prior commitments and likely would not target low-income individuals.

| CSA Price Reduction | Reduced Revenue | Hours per week | Total Hours per 12 week season | Person week equivalents per reduced share | Hourly labor cost | Total Hours Generated by 10 working shares | Total Person week equivalents generated by 10 working shares |
|---------------------|-----------------|----------------|--------------------------------|---|-------------------|--|--|
| 50 % | \$ 212. 50 | 4 | 48 | 1.2 | \$ 4.42 | 480 | 12 |
| | | 2 | 24 | .5 | \$ 8.84 | 240 | 5 |
| 25 % | \$106.25 | 4 | 48 | 1.2 | \$ 2.21 | 480 | 12 |
| | | 2 | 24 | .5 | \$ 4.42 | 240 | 5 |

Options to maximize the benefit of working members would focus on specific tasks such as Farmers Markets (Tuesday evening or Saturday), specific administrative duties, or as a bartering tool for specific desired skills.

Work Days

THG could specify work days and ask working members to attend.

| CSA Price Reduction | \$ Reduced Revenue | Work Days @ 6 Hours each | Total Hours | Person week equivalents | Hourly labor cost |
|---------------------|--------------------|--------------------------|-------------|-------------------------|-------------------|
| 50 | \$ 212. 50 | 6 | 36 | .9 | \$ 5.90 |
| | | 8 | 48 | 1.2 | \$ 4.42 |
| 25 | \$106.25 | 6 | 36 | .9 | \$ 2.95 |
| | | 8 | 48 | 1.2 | \$ 2.21 |

Planned work days at pivotal times, (planting, transplanting, thinning, weeding, harvesting, gleaning) could contribute substantially to farm operations.

Additional Labor Reduction Strategies

Extensive labor hours are invested in the process of cleaning and prepping produce for distribution. THG offers a market-style distribution in which members often select and weigh their own produce. However, in 2008 beets, carrots, chard, herbs, and kale were bunched and salad mix and other greens were bagged. Benefits of this style include increasing CSA member's involvement, contact with fellow members and THG staff, and increased product satisfaction due to increased personal selection. THG could further reduce labor by eliminating some of the prep work for the remaining crops that were routinely bunched. The limiting factor for this option would be the number of scales. For this method to be acceptable to members, more scales would need to be purchased.

Volunteer Labor

In 2007, volunteers provided an estimated 780 hours of labor. As of July 24, 2008, 263 volunteer hours had been logged. It is estimated that volunteers work at approximately 50 -70% of paid labor capacity and also require supervision.

Increasing the volunteer presence on the farm would decrease labor cost as well as increase community outreach. THG would benefit from intermittent volunteers as well as large groups. The administrative cost of recruiting, communicating, scheduling and organizing volunteers will increase accordingly with additional volunteered presence. Strategies used in the 2008 season to utilize volunteers include establishing weekly volunteers hours, an email list serve, and work parties. Collaboration with other organizations that have a large volunteer base, such as the Gallatin Valley Food Bank, was successful in 2008.

Farmer's Market

The Bogert Farmer's Market runs from June - September (15 weeks total). In 2007, the THG booth was operated by 1-2 interns and 1-2 volunteers each week. In 2008, the booth was operated by 2-3 volunteers. In the future, it is projected that 2 volunteers will be needed each week from 3:30pm-8:30pm for a total of 150 volunteer hours. This includes on-farm produce pick-up, set up, and produce drop-off. If THG decided to participate in the Gallatin County Fairgrounds Farmers market, this would require an additional 150 volunteer hours.

Current Volunteer Sources

CSA members
Friends of Local Foods members
MSU faculty
Gallatin County Food Bank
4 – H
Gallatin Mental Health Center
Montana Outdoor Science School
Montana Conservation Corps
Gallatin County Big Brothers Big Sisters

Potential Volunteer Sources

MSU student body
ASMSU student groups
Boy & Girl Scouts
Bozeman Senior Citizen's Center
Gallatin Valley Community Youth Corrections
Gallatin Valley Gardeners
Gallatin Empire Gardeners

Comparable Notable Programs

Yale Farm at Yale University

The Yale Farm offers a \$3000 stipend for living expenses. Student interns work 40 hours/week for 15 weeks.

PEAS Farm at University of Montana

Approximately 12-15 student interns work for academic credit (no stipend). Students work on-farm from 8am-12pm Monday-Thursday and participate in lectures and fieldtrips on Fridays. The 20-hour work week allows students to earn income through other jobs.

Michigan State University

MSU offers a Organic Farming Certificate program consisting of a 44 credit academic program and a 16 week on-farm internship. Students participate in the operation of a 50 member, 4 season, 48 week CSA. <http://www.msuorganicfarm.org/certificateprogram.htm>

Expenditure Opportunities Summary

Reducing labor cost is the primary challenge for most small farms. For THG, a student farm focused on providing an educational as well as vocational experience, it is also a surmountable task. If MSU embraces the SFBS curriculum and the complimentary educational opportunities of the THG project in earnest, MSU and THG could fill a growing niche in the sustainable agriculture education community.

Until the SFBS curriculum is established and a viable internship is possible, labor costs will remain high. THG should explore interim options of increased number of interns at a reduced wage and supplementing the educational aspects. In 2009 a few working shares could be attempted for specific duties or individuals.

Income Opportunities

It is estimated that produce sales, other fundraising activities, and grants must generate approximately \$10,000 before the start of the 2009 season. This money will be used to purchase seeds and other supplies for 2009. Ideas for generating additional income are presented below.

CSA Services

Various opportunities exist for increasing farm income through additional CSA services.

Note: labor and resource costs are NOT included in these calculations.

Small Shares (\$250/\$275)

40 large shares @ \$425 = \$17,000

30 large shares @ \$425 (\$12,750) and 20 small shares @ \$275 (\$5500) = \$18,250

\$1,250 in additional income

25 large shares @ 425 (\$10,625) and 30 small shares @ \$300 (\$9000) = \$19,625

\$2,625 in additional income

Student Shares

35 large shares @ \$425 and 10 small @ \$275 and 10 student @ \$150 = \$19,125

\$2,125 additional income

Farmer's Market Pick-up (\$5/week/share)

If 20 members opted for this additional service (14 weeks)

\$1400 in additional income

Home Delivery "Shares on Wheels" (\$7/week/share)

If 5 members opted for this additional service (14 weeks)

\$490 in additional income

Incremental Payment Plan

If 10 members opted for this additional service (\$10 fee)

\$100 in additional income

* this service could include auto-withdrawal for MSU employees

Community Outreach/Education

Little Green Thumbs (\$200/child for 5 days)

6 weeks of camp with 15 kids/week.

\$18,000 in additional income

Markets and Retail

Campus Veggie Cart (\$200/week for 5 weeks)

\$1000 in additional income

Fairgrounds Farmer's Market (\$200/week for 10 weeks)

\$2,000 in additional income

Livingston Friday Farmer's Market

May impose schedule conflicts and transportation costs may outweigh potential profits.

Local Caterers

250# produce @ average of \$4.00/#

\$1,000 in additional income

MSU Food Service

250# produce @ average of \$4.00/#

\$1,000 in additional income

Fruit/Vegetable/Other Food Product Brokerage

Broker and sell other food products at distribution (cherries, peaches)

Season Extension

Utilizing cold frames to produce early and late season high value crops including tomatoes, salad mix, micro-greens or cut flowers.

\$2000 - \$5000 additional income

Other Fundraising

Documentary DVD

To be completed Fall 2008 by graduate student Jaime Jelenchick

Photography/Children's Art

Offer note cards with photos of garden and/or children's garden artwork

Annual Local Food Bazaar

Sell promotional THG products at event

Grant Opportunities

- Community Co-op 4% Friday Grant (for low-income shares)
- CREES (Small Farm; Food, Nutrition & Health)
http://www.csrees.usda.gov/nea/ag_systems/in_focus/smallfarms_if_grant.html
- WSARE
www.sare.org
- Organic Farming Research Foundation
www.ofrf.org
- Sodexo Foundation STOP Hunger Scholarships
http://www.sodexofoundation.org/hunger_us/scholarships/scholarships.asp
- Fiskar's Project Orange Thumb
(www.fiskars.com)
- National Gardener's Association
www.garden.org/home
- Grant Database: includes the Healthy Sprouts Award for Youth Education, the Mantis Award for Educational Gardens, the Western Growers Foundation Grant and others
<http://www.csgn.org/page.php?id=30>