Thanks for your interest in the **Towne’s Harvest Garden Practicums**. Spring has arrived in the Gallatin Valley; we’ve got seedlings growing in the greenhouse and are very excited to bring together the THG crew for the 2010 season.

In the fall of 2006, several MSU students came together to raise awareness about local food and encourage sustainable lifestyles on campus. This vision and the continued hard work of many students, faculty and staff, have made Towne’s Harvest Garden a reality. Towne’s Harvest is a classroom, a research laboratory and a source of good food for the Bozeman community. Towne’s Harvest is a way for students from diverse backgrounds to become involved in sustainable food production and consumption. Towne’s Harvest is a way for you to put your academic training into action!

The heart of the THG field experience is the notion that there is no better way to gain understanding of our food and agriculture systems than to spend some time growing food. The THG project is a team effort with the primary goal of learning while producing fresh, high quality food. The farm is a real life operation; Towne’s Harvest has production obligations to fulfill for CSA members and for clients of the Gallatin Valley Food Bank. This is an educational farm, but it is still a farm and that means hard work and dedication. You don’t need to come with an extensive agriculture background, just the desire to be a part of a dynamic and engaging project. Towne’s Harvest requires a lot of effort on every person’s part. Each year, the continued success of the project depends upon our willingness to get the job done.

We are excited you are interested in being a part of Towne’s Harvest. Please review the attached Practicum Agreement and contact us with any questions you might have.

Thanks again and look forward to seeing you out at the farm.

*Andy (Cotton) Sarjahani – THG Operations Manager*
*Chaz Holt— THG Production Manager & Practicum Field Supervisor*
*Alison Harmon—THG faculty advisor (HHD)*
*Bruce Maxwell—THG faculty advisor (LRES)*
*Mary Stein—THG Practicum Academic Supervisor and SFBS Program Coordinator*
Towne’s Field Experience Information

Towne’s Harvest Practicum Course Information

This course provides an essential hands-on experience at Towne’s Harvest Garden. Students will practice all aspects of a community supported agriculture experience from production through distribution and marketing. Production activities include: planting, transplanting, weeding, integrated pest management (IPM), irrigating, managing soil fertility, and harvesting. Distribution activities include sorting, washing, weighing and recording data, cold storing, and preparing produce for transport to various distribution sites such as the Gallatin Valley Food Bank. Marketing activities include: displaying and selling produce at local farmers’ markets and on campus, recording sales and accounting data, displaying produce for community supported agriculture distribution, and assisting members with produce identification and selection, and conducting outreach on and off the farm. Students will work side by side with the Towne’s Harvest production and operations managers to learn both the art and science of small scale sustainable production and distribution methods. Additional formal trainings will include safe food handling & market procedures. Students will attend one field trip to visit other farms in Montana.

Course activities will include weekly reading and writing assignments, a field trip, and an individual project. Evaluation of student performance includes attendance and participation in production, distribution and marketing tasks.

General Duties

Daily communal duties will be focused on production, distribution and marketing tasks. Depending upon the seasonal need and the daily obligations, these tasks will include the following:

- Seeding
- Transplanting
- Irrigating
- Weeding
- Harvesting
- Post-harvest processing/washing
- Tool upkeep and maintenance
- Distribution at CSA
- Produce sales at Farmers Markets

You will have the opportunity to indicate areas in which you might be interested in specializing on the agreement form.

Dates and Scheduling

The Towne’s Harvest field experience is offered May 10 – August 27, 2010. The weekly schedule of Towne’s Harvest varies daily and seasonally. The focus of the first part of the season is seeding, planting, and establishing infrastructure for the farm. As the end of June approaches, CSA and Farmer’s Market sales begin and duties shift towards maintenance and harvesting.

Weekly hours will be part-time and generally range from 10 – 12 hours per week. Individual student schedules will vary. There will be some flexibility in scheduling in order to meet other student activities and work schedules. One common weekly meeting will be required attendance for all students. Some weekend and evening duties, including irrigation, distribution and market sales will be necessary throughout the season. Vacation will need to be approved by THG staff and practicum supervisor in advance. Additional work will be available in Fall Semester until approximately October 1st.
**To Register**

- Summer/Fall registration begins March 29
- Gather the required signature from your academic advisor
- Register for (HDFN/LRES/PSPP 246)
- Compete Towne’s Harvest field experience agreement form
- Send the agreement form to:
  
  Towne’s Harvest Garden
  Montana State University / HHD
  121 PE Complex
  Bozeman, MT 59717

  OR via email to: townesharvest@gmail.com

**Inquiries**
For further information regarding Towne’s Harvest, please refer to our website:
[www.townesharvest.montana.edu](http://www.townesharvest.montana.edu)  
For questions regarding the field experience please contact:  
townesharvest@gmail.com

**Additional Summer Courses**

MSU offers two summer courses that utilize the Towne’s Harvest Garden as an academic demonstration site. These courses are superb complements to the THG field experience, allowing students to gain additional technical knowledge and diversify their experience with the project. Concurrent enrollment is encouraged but not required depending upon course prerequisites.

**Organic Market Gardening - PSPP 345, 3 credits, May 17-June 25.**

Focus is on the production of quality vegetable, herb and flower products for sale through local, regional or non-traditional marketing avenues. Special attention is made to present and analyze sustainable food crop production systems.

**Culinary Marketing: Farm to Table - HDFN 445, 3 credits, June 28-August 6.**

Emphasizes hands-on food experience, including market garden tending and harvesting, distribution by community supported agriculture, food marketing and retail at farmers’ markets, culinary practice with seasonal garden produce and food preservation, educational outreach and culinary demonstrations, and independent research projects.
THG Field Experience
AGREEMENT FORM

YOUR NAME: ________________________________________________________________

BANNER ID #: ______________________________________________________________

What are your current or anticipated commitments including employment, other summer courses, planned travel, etc?
________________________________________________________________________
________________________________________________________________________
________________________________________________________________________
________________________________________________________________________
________________________________________________________________________

Individual Specialization
In addition to basic duties, students will also have the opportunity to specialize in one aspect of the operation for their individual project.

Please note your top three areas of interest:
  Soil Fertility
  Greenhouse / Protected cultivation
  Integrated Pest Management
  Compost
  Perennial Crop Management
  Beekeeping
  Flower Production
  Irrigation
  Food Bank Partnership
  Program Marketing and Outreach
  Chicken / Egg production
  Farmer's Market
  CSA Distribution
  Other: ____________________________
General Student Information

What year are you?   ___ Freshman   ___ Sophomore   ___ Junior   ___ Senior   ___ Graduate

What is your declared or intended major?  __________________________________________

If you are a SFBS major, what is your option?  ______________________________________

If you are not a SFBS major, you are able to arrange an internship at Towne’s Harvest. You will need to contact your academic advisor and complete the necessary application.

Who is your advisor?  ____________________________

With which department would you be registering for internship credits?  __________________

How many credits do you intend to register?  _________________________

(One credit hour equates to 35 hours of service)

What is your previous experience related to farming, teamwork, leadership or other related activities?

________________________________________________________________________________

________________________________________________________________________________

________________________________________________________________________________

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Acceptance of Terms of Agreement

I have read and understand the above stated requirements of the Townes Harvest field experience.

________________________________________________________________________________

Printed Name of Applicant

________________________________________________________________________________

Signature of Applicant  ____________________________  Date

TURN IN A HARD COPY OF THE AGREEMENT FORM by CAMPUS MAIL to:

ALISON HARMON/ TOWNE’S HARVEST GARDEN, 121 PE COMPLEX, BOZEMAN MT 59717