

Towne's Harvest Garden

& Community Supported Agriculture Program



First Annual Report

2007



Locally, Sustainably and Educationally Grown
MSU Friends of Local Foods



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Towne's Harvest Garden, a view from the south field.

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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.

David Baumbauer, Horticulture Farm Manager, and Alison Harmon of the Department of Health and Human Development supervised four paid interns—two full-time farm interns and two part-time "Good Food Educators." Farm interns were responsible for planting, weeding, harvesting, and other production related activities. Good Food Educators also assisted with production and harvesting activities, helped coordinate distribution, and were responsible for education and outreach on the farm (newsletters, educational tours, and coordination of volunteer activities).

In 2007 Towne's Harvest spent a total of **\$29,375.30** on labor. Supplies required to initiate the garden included signage, seeds, fence, fertilizer, mulch and other items. A total of **\$7,595.25** was spent on supplies. Income included the sale of CSA shares (\$400 each), contributions from MSU administrators, a major contribution from the Gallatin Valley Food Bank, donations, and two small grants. Total income, including farmers' market and other produce sales receipts was **\$40,310.00**, for a remaining balance of **\$3,339.45**.

A total of 2910 hours of paid work was accomplished at Towne's Harvest during the 2007 season. Additionally, a total of 530 volunteer hours were contributed by the THG interns and by THG advisor, Alison Harmon. Other volunteers contributed approximately 250 hours.

During the 2007 season Towne's Harvest produced a variety of herbs and flowers as well as 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. The total yield was approximately 10,000 lbs of produce which was distributed through a 12-week Community Supported Agriculture Program to 40 individual members and to clients of the Gallatin Valley Food Bank (approximately 25 shares). Produce was also distributed through farmers' markets in Bozeman. For members, the weekly distribution was scheduled on Tuesday evenings from 4 pm to 7 pm at the MSU Horticulture Farm.

CSA members were given the opportunity to provide feedback by survey twice during the 2007 season, once in July and once in September. Most members responded on the mid-summer survey that they were highly satisfied with the quality, quantity, and variety of produce they were receiving. Members also requested better signage at distribution. At the end of the summer, survey members reported a greater appreciation and knowledge about local vegetables, improved food preparation skills, and better eating and shopping habits related to the purchase and consumption of fresh vegetables. Some members responded that they were healthier as a result of being a CSA member, inspired to grow some of their own food, and encouraged to support the local community in other ways. Most respondents said that they would definitely join Towne's Harvest again in 2008.

Part of the mission of Towne's Harvest is to serve as an outdoor classroom and research laboratory. In 2007, Towne's Harvest was integrated in some way into seven MSU courses; (CLS 201: University Seminar, HDFN 221: Human Nutrition, HDFN 321: Nutrition in the Lifecycle, HDFN 323: Culinary Management Practicum, HDFN 351: Nutrition and Society, LRES 201: Soil Resource, and LRES 421: Holistic Thought Management), as well as several Independent Studies, and Graphic Design classes.

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 Livingston's Sustainability Fair, MSU Catapalooza, Bioneers, and the annual meeting of the Montana Alternative Energy Resources Organization. In August, members of the administration were invited to the farm for lunch and a tour of the garden. In September the first annual Harvest Fest was held in collaboration with University Food Service Catering Department. Farm tours were provided throughout the summer for groups such as Montana's Food Corps (AmeriCorps volunteers), Montana Outdoor Science School (MOSS) Instructors, and MSU Food Service managers and marketing staff.

Towne's Harvest had a very productive year, generating approximately \$15,000/acre. This effort produced positive publicity for the college 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 creating a more solid organizational structure with improved supervision and communication channels; improving irrigation infrastructure at the farm; developing more effective data collection systems; improving production efficiency; improving the efficiency of distribution through better signage for members; expanding distribution time to start at 4pm; and conducting more community outreach events at the farm.

The proposed plan of operation for the 2008 season includes an improved organizational structure, improved infrastructure, and a modest increase in the number of CSA member shares. Student interns will be supervised more directly by a Towne's Harvest Coordinator. The coordinator will be supervised and advised by Alison Harmon of the Department of Health and Human Development (distribution, marketing, and outreach), David Baumbauer—Horticulture Farm Manager (production, and horticulture farm infrastructure), and Bruce Maxwell of the Department of Land Resources and Environmental Sciences (production, research, internships). Student interns will include two farm interns and one marketing and outreach intern.

In 2008 we will sell approximately 55 CSA shares and continue to work with the Food Bank to provide produce for their clients. We have budgeted a total of **\$41,527.00** for labor expenses and **\$4,956.00** for supplies. Additionally, we plan to improve the Towne's Harvest Garden irrigation infrastructure with a new well in the north field and drip irrigation system at an approximate cost of **\$6,000**. An MSU film student will create a documentary DVD about Towne's Harvest for student recruitment, outreach, and fundraising activities. There is **\$6,000** budgeted for developing the documentary. Income once again will include the sale of CSA shares (about 55), contributions from MSU administrators, a major contribution from the Gallatin Valley Food Bank, one grant from the MT Department of Agriculture Growth Through Agriculture Program (**\$12,000**), and one grant from the Bozeman United Methodist Church (**\$1,000**). Total income is predicted to be **\$60,600** for a remaining balance of **\$2,116.40**. The sale of produce at farmers' markets will be used as carryover funds for the 2009 season.

New students must be recruited to join MSU Friends of Local Foods each year to ensure that the club has a sufficient number of members to operate Towne's Harvest Garden and other club events, such as the Annual Local Foods Bazaar. During the 2006-2007 academic year, Friends of Local Foods monthly meetings attracted between zero and 20 new students. We were able to reasonably fill a slate of officers for the 2008-2009 academic year. However, outside of the core group, we attracted few new members. Recruitment needs to be a priority for 2008-2009. Recruitment strategies include more effective postering on campus and in the community, use of an informative PowerPoint presentation at recruitment events, dissemination of new informational brochures about MSU Friends of Local Foods and Towne's Harvest, and visiting MSU courses with large sections to provide a brief introduction to the student organization.

ABOUT TOWNE'S HARVEST

What is Towne's Harvest?

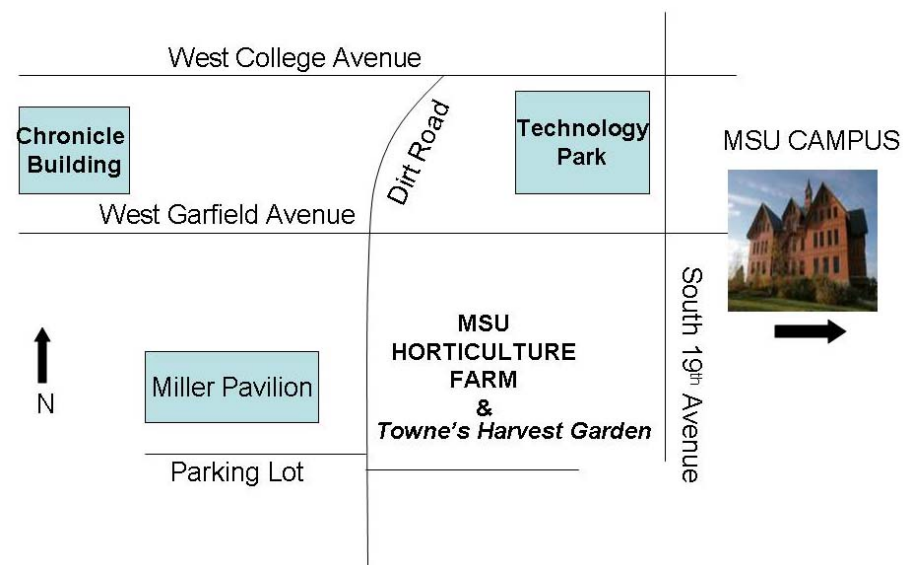
Towne's Harvest Garden is a project of the MSU Friends of Local Foods Student Organization. Friends of Local Foods was formed in the fall of 2006 to bring a diverse group of students and faculty together to raise awareness about local foods and encourage sustainable lifestyles on campus and in the community. 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 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 the surrounding community of Bozeman through farmers' markets.

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 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: Cristin Forbes distributes Towne's Harvest flyers in front of Montana Hall.



Right: Towne's Harvest 2007 Interns; Brian Wirak, Matt Larsen, Jennifer Odermann and Kaly Hess.

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.

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. In a 2006 USA Today article, "More University Students Call for Organic, Sustainable Food," Bruce Horovitz provides several examples of students who have chosen universities based on the sustainable food practices of the campus. Towne's Harvest can help meet the demand for local produce in campus eateries.

Community Outreach

THG links MSU with the surrounding community by serving as a Community Supported Agriculture farm that provides approximately 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 and in 2007 provided twenty-five weekly shares 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.

INDUSTRY ANALYSIS

Small scale diversified agriculture is a growing industry across the nation in both commercial operations and in education. In the area surrounding Bozeman there are a handful of small scale produce farms. Demand continues to outstrip supply.

Besides Towne's Harvest, the only other farm in the Gallatin Valley that offers Community Supported Agriculture (CSA) shares is Gallatin Valley Botanical, owned by Matt and Jacy Rothschilder. Gallatin Valley Botanical provided 76 CSA shares in the 2007 growing season with 5 acres in cultivation. The farm also sells produce at the Bogert and Gallatin Valley Farmer's Markets, as well as to 17 local restaurants. Both Gallatin Valley Botanical and Towne's Harvest had waiting lists last year for people wanting to become CSA members.

Residents in the Gallatin Valley can also get fresh produce from Rocky Creek Farm, a U-Pick Farm offering a variety of produce including squash, cucumbers, raspberries, sweet corn, and apples. Activities for families are also available.

Based in Livingston, MT the non-profit organization Farms for Families which is located at Geyser Gardens and operated by Mark Rehder, is dedicated to improving community food system self reliance by educating people about food preservation and processing, assisting other farms in becoming successful market gardens, and producing food for various markets at its central farm.

A survey of the MSU campus community conducted in the Fall of 2006 by AmeriCorps VISTA volunteer Mecca Lowe and her supervisor Alison Harmon indicated strong support for introducing more locally produced food into the campus dining environment from students, faculty, and staff. About 63% of survey respondents (out of a total of 1529) said that it is *very important* for Montana State University to support local agriculture by serving more Montana grown foods on campus. About 28% said that it was *somewhat important*. In a 2007/2008 survey of residence hall diners 76% of respondents (out of a total of 209) had some awareness of the University Food Service's *Montana Made Program*, and 60% said that eating local was important to them. There may be many opportunities to integrate University Food Service activities with other university entities including both Towne's Harvest and related coursework.

At least 60 colleges and universities across the United States have student farms. The Garden City Harvest/ Environmental Studies Program (GCH/EVST) PEAS Farm at the University of Montana exemplifies the opportunities that a farm on campus can offer for students and the community. University of Montana undergraduate and graduate students can earn up to 10 credits by working on the farm as a PEAS intern during the spring semester, summer session, and/or fall semester. Most of the production from the GCH/EVST PEAS Farm is donated to the Missoula Food Bank. Another portion of the production is distributed through a CSA program, managed by Garden City Harvest. Garden City Harvest also offers a Youth Harvest Program for at-risk teenagers, as well as providing guided field trips for elementary, middle, and high school level classes through its Community Education Program.

The Soil Stewards Farm at the University of Idaho in Moscow was founded by a student organization much like MSU Friends of Local Foods. Produce is sold from a farmstand on campus one day per week and last year nearly \$1,000 worth of food from the farm was sold to Sodexo for use in the campus dining halls. A CSA program was started in 2004 and in 2007 produce was distributed through 28 shares. Food donations were also given to Backyard Harvest for further distribution to area food banks and senior meal programs. Students can earn 1-6 credits of "On Farm Apprenticeship" at the farm through *Cultivating Success*, an apprenticeship program in Washington and Idaho designed for students to work one-on-one with a farmer mentor. University of Idaho students can also earn 1-3 credits on the farm through directed studies. The Soil Stewards Farm submitted organic certification paperwork in the spring of 2007.

PARTNER ANALYSIS

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

- ***MSU Friends of Local Foods (FLF)***
 - ◆ *Student Members and Officers*
 - ◆ *Faculty Advisors*
 - ◆ *Towne's Harvest Co-Chairs*
- ***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*
- ***MT Ag Experiment Station***
 - ◆ *Horticulture Farm*
- ***MSU University Food Service***
 - ◆ *Montana Made Program*
- ***Gallatin Valley Food Bank***



Tomato plants in the south plot at Towne's Harvest.

2007 PLAN OF OPERATION AND ORGANIZATIONAL STRUCTURE

Operation

During the summer of 2007, 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 12-week Community Supported Agriculture Program to 42 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 paid interns—two full-time farm interns and two part-time "Good Food Educators." Farm interns were responsible for planting, weeding, harvesting, and other production related activities. The "Good Food Educators" also assisted with production and harvesting activities, helped coordinate distribution, and were responsible for education and outreach on the farm (newsletters, educational tours, and coordination of volunteer activities).



David Baumbauer (center) with FLF members in the greenhouse



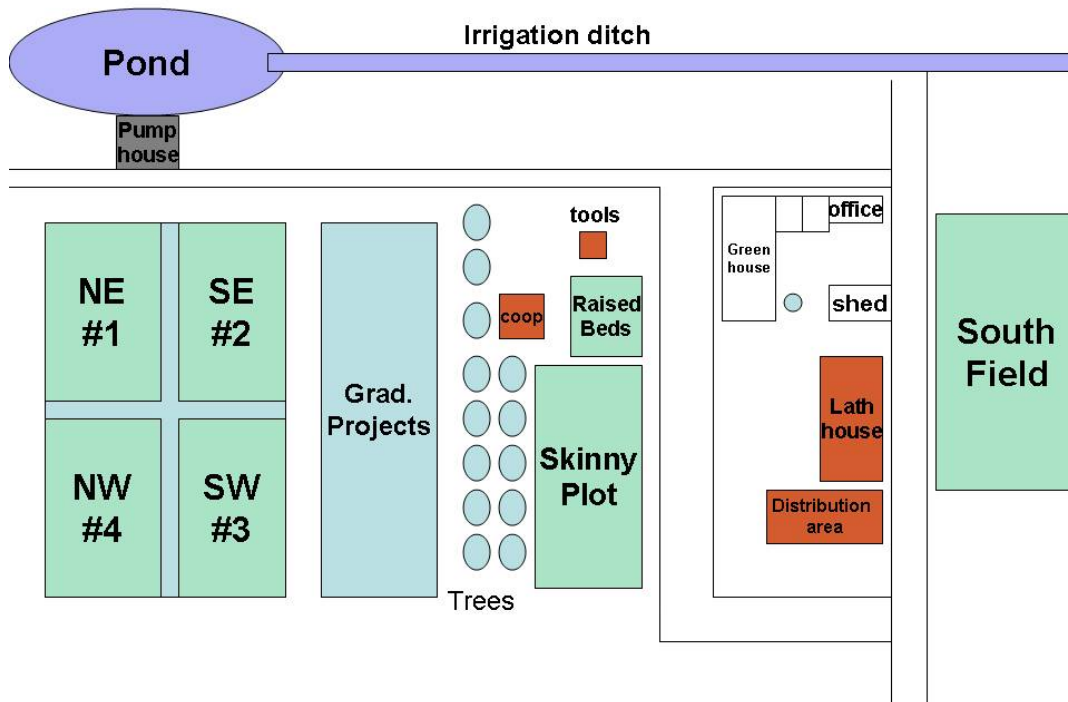
An early season view of the north field at Towne's Harvest.

2007 EXPENDITURES AND INCOME

In 2007 Towne's Harvest employed two farm interns and two part-time "Good Food Educators." A total of **\$29,375.30** was spent on labor. Supplies required to initiate the garden included signage, seeds, fence, fertilizer, mulch among other items. A total of **\$7,595.25** was spent on supplies. Income included the sale of CSA shares, contributions from MSU administrators, a major contribution from the Gallatin Valley Food Bank, donations, and two small grants. Total income, including farmers' market and other produce sales receipts was **\$40,310.00**, for a balance of **\$3,339.45**. Budget details can be found in the Appendix.

TOWNE'S HARVEST GARDEN LAYOUT

Towne's Harvest production occupied approximately 2.5 acres of the Horticulture Farm. Garden production occurred in a North Plot with four quadrants, a Skinny Plot adjacent to the tree row, Raised Beds, and a South Plot. A row by row listing of plantings for each plot can be found in the Appendix.



TOWNE'S HARVEST GARDEN LAYOUT 2007

2007 CROP LIST

The following herbs, vegetables, and flowers were grown at Towne's Harvest Garden during the 2007 season. For a complete list of all crops and variety names see the Appendix of this report.

Herbs:

Basil
 Catnip
 Chives
 Coriander
 Dill
 Fennel
 Marjoram
 Mint
 Oregano
 Parsley
 Sage

Flowers:

Black-Eyed Susans
 Celosia
 Cosmos
 Excelsior
 Larkspur
 Marigolds
 Nasturtium
 Snapdragons
 Static
 Strawflower
 Zinnias

Vegetables & Fruit:

Snap Beans
 Pole Beans
 Fava Beans
 Beets
 Broccoli
 Brussel Sprouts
 Chinese Cabbage
 Red Cabbage
 Carrots
 Purple Cauliflower
 White Cauliflower
 Swiss Chard
 Sweet Corn
 Cucumbers
 Eggplant
 Asian Greens
 Mustard Greens
 Kale
 Kohlrabi
 Leeks
 Mixed Lettuce Greens
 Arugula
 Cantaloupe
 Honey Dew Melon
 Mixed Melons
 Onions
 Parsnips
 Snap Peas
 Snow Peas
 Sweet Peppers
 Hot Peppers
 Mixed Potatoes
 Pumpkins
 Radishes
 Spinach
 Summer Squash
 Winter Squash
 Tomatillos
 Tomatoes
 Watermelon

THE HARVEST

In the beginning of the 2007 season, harvesting took place on Tuesdays. A single day of harvesting was adequate since salad greens were the primary crop. Usually, two farmers worked in the lath house washing, counting and organizing the produce, while the other farmers were in the field gathering.

A Gallatin Valley Food Bank representative arrived each Tuesday at 2pm to pick up approximately 25 produce shares. Produce for the food bank and for CSA members was harvested simultaneously and organized in the lath house washing area. Surplus produce was prepared for the Tuesday Farmers' Market at Bogert Park in Bozeman.

By July, produce needed to be harvested twice weekly, on both Monday and Tuesday. Produce harvested on Monday was transported to coolers in the Plant Growth Center. All other produce was harvested on Tuesday, especially tender vegetables and produce susceptible to wilting.

By mid-season, an additional harvest took place on Thursdays in order to prevent produce from spoiling in the field. Produce from this harvest was taken to the Gallatin Valley Food Bank so that it could be distributed at the peak of freshness. Squash was held in Plant Growth Center coolers until the next CSA distribution on the following Tuesday.

Non-harvesting days were spent weeding and tending the garden. Canadian thistle was prominent in the "skinny plot" (see map) and was weeded in a 21-day cycle. Weeding the 2-acre plot was a major use of farm intern time.



CSA member, Bethany Letiecq, gathers her weekly share



A distribution of vegetables is prepared for the Gallatin Valley Food Bank.



CROP NOTES

Basil

Produced a lot, but a better plan for distribution needs to be established.

Beans

Planted a lot. Time consuming to harvest, but worth picking for members.

Cabbage

Chinese Napa cabbage did not work. In future, only try to grow in late summer/fall.

Green cabbage did not work well. They did not close up and became infested with caterpillars.

Brussel Sprouts

No Brussel sprouts were harvested. They did not grow well and became infested with caterpillars.

Tomatoes

Striped German Tall Vine did not fruit

German Pink did not work well

Sweet Pea Currents were too small to pick efficiently. This may be a good crop for members to pick.

Golden Currents were too small to pick efficiently. May be a good U-pick crop.

Brandywines were delicious, but cat faced.



Most vegetables are started in the Plant Growth Center greenhouses before transplanting at Towne's Harvest.

ESTIMATED YIELDS

Vegetable	Area (Square Feet)	Yields (pounds)
Beans	5400	863
Beets	1940	859
Cabbage	1280	295
Carrots	3620	1759
Corn	7200	654
Cucumbers	1800	520
Lettuce	2020	343
Onions	4240	1185
Peas	3600	113
Peppers	1700	780
Potatoes	4800	1679
Pumpkins	800	(not weighed)
Squash, Summer	2200	775
Squash, Winter	2200	549
Tomatoes	4200	514
Total	47000	10888



LABOR

Interns and Advisors

Labor at Towne's Harvest during the 2007 season was performed by two full time farm interns and two part-time "Good Food Educators," one of whom also performed paid work at the Horticultural Farm for the Plant Sciences and Plant Pathology Department. Paid labor hours were also contributed by David Baumbauer and the Horticulture Farm Technician. A total of 2910 hours of paid work was accomplished at Towne's Harvest during the 2007 season. Additionally, a total of 530 volunteer hours were contributed by THG interns and THG advisor, Alison Harmon.

Volunteers

In the summer of 2007, the Towne's Harvest Garden hosted a diverse group of volunteers. Early season volunteers were members of Friends of Local Foods who created the project, participating in garden planning, seed planting and later marketing. Later volunteers included individual CSA members and families with children. One Boy Scout provided volunteer hours for much of the summer as he was earning a badge. Students in HDFN 221 (Human Nutrition) and HDFN 321 (Nutrition through the Lifecycle) volunteered to complete service learning and extra credit projects. Toward the end of the season, Montana Conservation Corps members served as volunteers. Other volunteers included families of interns, MSU administrators, and MSU employees who came on their lunch breaks. Volunteers were thanked for their time with armfuls of produce. Logged volunteer time totaled approximately 250 hours.

Labor Hours

May through Sept 2007

Employee/Volunteer	Paid Hours	Summer Volunteer Hours
2 Full-time Employees Farm Interns	680 Hours/each = 1360 Total Hours	~ 100 Hours/each =200 Total Hours
30 Hr Employee (THG) 10 Hr (PSPP) Good Food Educator	490 Hours (THG) 150 Hours (PSPP)	~ 100 Hours
Part-time Employee (THG) Good Food Educator	360 Hours	~ 130 Hours
Hort Farm Manager / Supervisor (Baumbauer)	400 Hours	
PSPP Employee Hort Farm Technician	150 Hours	
THG Supervisor (A. Harmon)		~100 Hours
Other Volunteers		~250 Hours
Grand Total Hours	2910 Paid Hours	~ 780 Volunteer Hours

DISTRIBUTION

The 2007 Towne's Harvest Garden's weekly distribution was scheduled on Tuesday evenings from 4 pm to 7 pm at the MSU Horticulture Farm. Members were asked to park on the road outside the farm or at the Bob Miller Pavilion to minimize congestion and dust in the CSA distribution area. Exceptions were made when members needed special accommodations. The distribution was set up under a shade-cloth that was located on the west end of the lath house. Tables were used to create a "market-style" setting and the produce was displayed so that members could gather their own share. The members were given a cloth grocery bag on the first day of distribution and were asked to bring their own additional bags to use in subsequent weeks (a limited number of plastic bags were on hand for members if needed). The weekly share often required 3 or more cloth bags. Members entered the shade cloth and came to the "sign-in" table where they were given a welcome, a newsletter, and a verbal explanation of the weekly share. Members were then able to select their own produce. Produce on tables and in coolers had been pre-bundled by farm interns, and amounts provided for each member were identical. There was a share table for produce items members did not wish to take home.

During the CSA distribution the green house and the farm were open to the members to walk through. Members and their children would visit the green house tomatoes and the chicken coop.



A Cooking Companion for CSA members.



Intern Jennifer Odermann welcomes CSA members at distribution.



The Towne's Harvest CSA distribution area.



Brian Wirak chases a stray chicken.

Towne's Harvest Weekly Distribution Summary

CSA Week	CSA (In lbs.)	GVFB (In lbs.)	Farmer's Market (In lbs.)	Events (In lbs.)
1 st Week: 06-26-2007	125	71		
2 nd Week: 07-03-2007	115	135		
3 rd Week: 07-10-2007	135	95	48	
4 th Week: 07-17-2007	300	201	-	
5 th Week: 07-24-2007	258	77	217	
6 th Week: 07-31-2007	204	191	148	
7 th Week: 08-07-2007	371	171	357	
8 th Week: 08-14-2007	409	210	251	Luncheon 11
9 th Week: 08-21-2007	345	236	86	
10 th Week: 08-28-2007	443	274	99	
11 th Week: 09-04-2007	425	249	189	
12 th Week: 09-11-2007	617	363	195	
13 th Week: 09-18-2007	556	280		Dinner 210
09-25-2007		200		

Summer 2007 Total Distribution Amounts (In lbs.)	4,303*	2,753**	1,590	221
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Overall Total = 8,867 lbs.***

Average weekly distribution Amount (In lbs.)	331 (13 weeks)	197 (14 weeks)	177 (9 weeks)	
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**Flowers and pumpkins not included in total amounts*

***Gallatin Valley Food Bank Records (GVFB) indicate that we have underestimated food bank distribution amounts by about 50%. According to GVFB records, Towne's Harvest provided approximately 5,000 pounds of produce during the 2007 season. More accurate weighing and record keeping is needed for the 2008 season.*

****Total distribution likely exceeded 10,000 pounds.*

CSA MEMBER FEEDBACK

Mid-Summer Survey

CSA members were given the opportunity to provide feedback on a survey twice during the 2007 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 variety, and the convenience of the distribution schedule. Thirty-three members responded to this survey. Most survey participants (30 people) felt that they were getting just the right amount of food while one person felt that there was not enough of some vegetables. Two people felt they were getting too much food. Most members (27) felt that the quality of the food was "excellent," five felt that it was "very good," and one person felt it was "acceptable." Most members (20) felt that the variety of produce was also "excellent," 11 thought that it was "very good," and one person thought it was "acceptable." When asked about the convenience of distribution, only one individual would have preferred a different time, and one person would have preferred a different time and a different day.

End of the Summer Survey

At the end of the summer, CSA members were once again asked to provide feedback in the form of four open-ended questions. Twenty-six members provided feedback on this survey. Members were first asked for suggestions for improving the CSA. Produce related answers requested more salad greens later in the season, more carrots and peas, fennel and peppers, and less kohlrabi. Suggestions related to distribution requested better signage on the produce tables and an earlier pick-up. One person requested that we bring a truck of produce to campus from which members could take their share. There was a request for more health-conscious recipes and for recipes in digital form. One person suggested that we advertise more, since few people know what a CSA is.

The second questions asked members what they had learned about local foods over the summer. Members responded that they had learned how to prepare new vegetables, which they will now be encouraged to purchase, that local produce can taste better, and that we can grow an abundance and many varieties of vegetables in this community. Some members learned how to combine vegetables in dishes and how to preserve them. Some learned more about the seasonality of produce in this region. Specific vegetables most mentioned were kohlrabi and lemon cucumber.

When asked how having a CSA membership changed a member's eating, cooking, or food shopping patterns, the most common answer was that members ate more fresh vegetables than usual. Members also said that they tried new foods (and their kids tried new foods), cooked more often, learned to prepare new foods and recipes, prepared more vegetarian dishes or more healthful dishes, ate more complete meals, shared food with friends, shopped less for food and therefore saved money on groceries.

When asked if the CSA would have a lasting impact, members responded that they are healthier, are more likely to eat a wider variety of vegetables in the future, are more likely to eat locally and seasonally, to choose organically grown foods, have a greater appreciation for the freshness of local foods, and have even been inspired to grow more of their own food. Some mentioned that their children are eating more fresh vegetables and that as parents they had new experiences with their children by volunteering in the garden. Some made close friends through sharing food, and others responded that their CSA membership builds community awareness and solidarity, and that they will look for other ways to support the community. Many members said they will join a CSA again in the future.

When asked how likely they were to purchase a Towne's Harvest CSA share in 2008, Twenty-three respondents (88%), said "very likely" while three said "somewhat likely."

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 2007 season.

CLS 201: University Seminar

Nine students from CLS 201 *University Seminar* visited Towne's Harvest Garden on September 10, 2007. The students participated in a question and answer session with MSU Friends of Local Foods President, Kate Malone, followed by a tour of the facilities. The students were impressed that the operation was being coordinated and staffed by other students their own age. The afternoon concluded with some carrot washing and sorting. A splendid time was had by all.

William E. Dyer, PhD
Professor
Department of Plant Sciences and Plant Pathology

Graphic Design Classes

Several senior Graphic Design students of Jeffrey Conger and Stephanie Newman participated in a logo-design contest held by Friends of Local Foods in Spring 2007. The winner, Felicia Reynolds, received a share of produce from Towne's Harvest during the 2007 season.

Jeffrey Conger
Professor
MSU School of Arts, Graphic Design

Stephanie Newman
Professor
MSU School of Arts, Graphic Design



The THG logo was designed by Felicia Reynolds, a Graphic Design student.

Locally, Sustainably and Educationally Grown
MSU Friends of Local Foods

HDFN 221: Human Nutrition

During summer 2007, HDFN 221 *Human Nutrition* students were encouraged to volunteer at Towne's Harvest Garden. It gave them an opportunity to learn more about the program and to make a contribution by helping with the garden. Students reported that they had planted seeds, weeded and covered potatoes. Overall they expressed satisfaction that they had participated and were excited about the experience.

Melody Anacker, MS RD
Adjunct Professor
Health and Human Development

HDFN 321: Nutrition in the Lifecycle

Students in HDFN 321: *Nutrition in the Lifecycle* were given the opportunity to complete service learning hours (10 per student) at Towne's Harvest during final harvesting and farm clean-up at the beginning of Fall semester 2007.

Alison Harmon, PhD RD
Assistant Professor
Health and Human Development

HDFN 323: Culinary Management Practicum

Students in HDFN 323: *Culinary Management Practicum* completed a project as a service to the MSU Food Service Catering Department. Small groups of students created recipes and menus for each season of the year using Montana grown foods. At the end of the semester MSU Catering staff attended and evaluated presentations of student proposals which included sourcing and food cost information. Many recipes have since been incorporated into catering offerings.

Alison Harmon, PhD RD
Assistant Professor
Health and Human Development

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 *Cooking Companion for Locally, Sustainably, and Educationally Grown Foods*. The book includes detailed information on where to find local foods, how to handle fresh foods, nutrition, feeding children, cooking basics, food preservation, and gardening. A section of the book provides specific information for a list of vegetables grown at Towne's Harvest during the first season. Also included in the *Companion* are more than 100 recipes for locally, sustainably, and educationally grown foods. Development of the resource was a service to the members of Towne's Harvest CSA, the Gallatin Valley Food Bank, and the community of Bozeman Montana. A second edition is being planned for spring 2008.

Alison Harmon, PhD RD
Assistant Professor
Health and Human Development

LRES 201: Soil Resource

The first field lab of the year for LRES 201, *Soil Resource*, was a trip to Towne's Harvest for each of the six lab sections (170 students and 8 TA's). Activities included meeting together to get acquainted with the teaching assistants; introduction to soil structure, color and texture; examination of a field soil profile excavated in the fallow portion; overview of the Towne's Harvest Garden plot and discussion of garden practices; examination of the compost operation; examination of soil building gardening methods; overview of turf plot research dealing with water use. Students responded well to this field experience and as a result it will be an annual 'opening' field trip. Lectures can now refer to practices observed there, making examples more concrete.

Cliff Montagne, PhD
Associate Professor
Department of Land Resources and Environmental Sciences

LRES 421: Holistic Thought Management

In the Spring Semester of 2007 LRES 421 *Holistic Thought Management* taught by Cliff Montagne helped to create the 2-acre vegetable crop layout for the Towne's Project. This involved a group of five students that researched companion planting, cover crops, and the height and size of the crops to be planted, as well as taking into consideration field characteristics such as slope, soil characteristics, and water location. We created a map of the field which was divided into four quadrants. In each quadrant there were 15-17 rows measuring 4'x 200'. Using the list of the vegetable seeds we were able to determine how many rows of each crop needed to be planted, and where they would be located in the field. As a group we presented our project to the class. One of the group members put all the data into AutoCAD so that we could have useable maps when working in the field.

Cliff Montagne, PhD
Associate Professor
Department of Land Resources and Environmental Sciences

HDFN 470: Independent Problems (Fall Semester 2007)

Matthew Larsen, under the direction of Alison Harmon, compiled THG annual report data
Randy Keener, under the direction of Alison Harmon, created a recruitment plan for MSU Friends of Local Foods and Towne's Harvest Garden.

COMMUNITY OUTREACH, EVENTS, AND TOURS

Community Outreach

Presentations or booth exhibits about Towne's Harvest were provided for the following groups and events:

Gallatin Valley Gardeners, May 7, 2007 (A. Harmon)

Gallatin Valley Gardeners & Retired Ag Professors, May 24, 2007 (D. Baumbauer)

Corporation for the Northern Rockies Sustainability Fair booth, July 14, 2007 (M. Larsen)

MSU Catapalooza booth, Aug. 22,-23, 2007 (M. Larsen)

College of Agriculture "Welcome Back BBQ," Aug. 29, 2007 (M. Larsen)

Bozeman United Methodist Church, "100 Mile Potluck," Sept. 24, 2007 (A. Harmon and D. Baumbauer)

Bioneers of the Northern Rockies (BORN=Bioregional Outreach Network), Oct. 19, 20-21, 2007:

Towne's Harvest and Friends of Local Food Officers participated in leading the following sessions:

- **Food to the People: Creating a Sustainable Local Food System** (A. Harmon, K. Malone, R. Keener, M. Larsen, K. Hess)
- **Farm to School** (A. Harmon)
- **Local Food: Grow Your Own** (K. Malone)

Alternative Energy Resource Organization 32nd Annual Meeting (AERO) Oct. 27, 2007

A presentation about Towne's Harvest was included in this session:

- **Growing Communities through Gardens** (K. Hess)

Events

Farmers' Markets

The Bogert Farmers' Market in Bozeman was a weekly event for Towne's Harvest interns and volunteers who sold produce and promoted the project each Tuesday night. Interns also attended the Saturday market at the Gallatin Valley Fairgrounds when quantities of produce allowed.

4th of July Farm Potluck

Farmers invited friends out to the farm for a 4th of July potluck and front row viewing of the fireworks in the valley.

August 15th Luncheon with MSU President, Deans, Faculty, and Students

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.

September 21st First Annual Harvest Fest

This end of the year dinner was orchestrated by FLF President, Kate Malone, and the MSU Food Service with food from the garden. Faculty, CSA members, families and friends attended the dinner, which included a silent auction and a Towne's Harvest Garden slideshow.

Tours

July 3rd AmeriCorps Vistas

Montana Food Corps volunteers conducting Farm to College efforts at various Montana institutions (including Mecca Jackson Lowe at MSU) toured Towne's Harvest Garden.

August 15th President and Faculty (see events)

Montana Outdoor Science School (MOSS)

MOSS instructors toured the Towne's Harvest Garden project. They were introduced to the new project and learned about the missions of Friends of Local Foods and the Towne's Harvest Garden.

June 29th

Kindergarten students toured the farm and were taught lessons in the tree shaded area at the farm. David Baumbauer gave a demonstration of his honeybees. Pollination was the topic of the day. Later the students helped harvest carrots and radishes.

July 18th

5th and 6th grade students toured the farm and learned about the "Farm to School Program." Students worked on educational activities and helped harvest carrots, radishes and beets.

August 5th

The MSU Food Service Director, Catering Director, managers, sanitarian, and marketing staff visited the farm. Farming practices and future partnerships between Towne's Harvest Garden and MSU's food service were discussed.



The Towne's Harvest "President's Lunch" on August 15th.



Interns prepared lunch with vegetables from the garden.



Lunch was followed by a tour of the garden by Kaly Hess and other interns.

LESSONS LEARNED FROM THE FIRST SEASON

Towne's Harvest had a very productive year, generating approximately \$15,000/acre. This effort produced positive publicity for the college and the university, and the collaboration with the Food Bank was an excellent partnership and opportunity for MSU to serve the community. The following compilation of lessons learned and suggestions for improvement was created from discussions among Towne's Harvest advisors, MSU administrators, student interns and core volunteers. Feedback from CSA members and Food Bank staff was also taken into account.

Organizational Structure:

- *A more complete organizational structure is needed with clear communication channels, and a chain of command that is well understood by both interns and advisors.*
- *A new organizational structure should include a coordinator and an outreach and marketing intern. This should reduce the amount of time THG advisors spend on direct supervision.*
- *Better communication is needed on the farm among interns/staff and between farm staff and supervisors. A communication board could be used for task organization and assignment.*
- *Regular meetings are needed for both interns and supervisors to facilitate communication.*
- *Greater financial oversight and more organized accounting is required.*
- *David Baumbauer's time needs to be better justified by teaching/student credit hour generation. Interns should be registered for at least 6 credits over the summer session.*
- *Interns need to respect farm/land and plant growth staff.*

Infrastructure:

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

- *Develop a more organized system for recording food production and distribution data.*
- *Utilize member labor for “pick-your-own” of certain crops/varieties in an organized way.*
- *Refine production to increase efficiency before expanding operation significantly. Look at excess and crops that were plowed under in the first season.*
- *Increase number of shares modestly.*
- *Plant more of the crops everyone desires (peas, carrots, salad greens later in the season), and fewer of the more obscure crops—especially for shares delivered to the food bank.*

Distribution

- *Hold an open house for members before the first distribution, to tour the farm and establish a distribution routine.*
- *Develop better signage to guide members through collecting their share at distribution.*
- *Have food samples or a cooking demonstration on distribution day to demonstrate a simple recipe.*
- *Minimize bagging and rubber banding of items. Experiment with members weighing and bagging their own items.*
- *Farmers' Market seemed to take priority over CSA, inappropriately. Farmer's market is good for community outreach and visibility, but the focus of Towne's Harvest is the CSA.*
- *Increase distribution to low-income community residents, perhaps selling in low income neighborhoods or other venues at a reduced price.*
- *Change the time of distribution to 4pm-7pm.*
- *Offer smaller shares for families smaller than 4 people.*

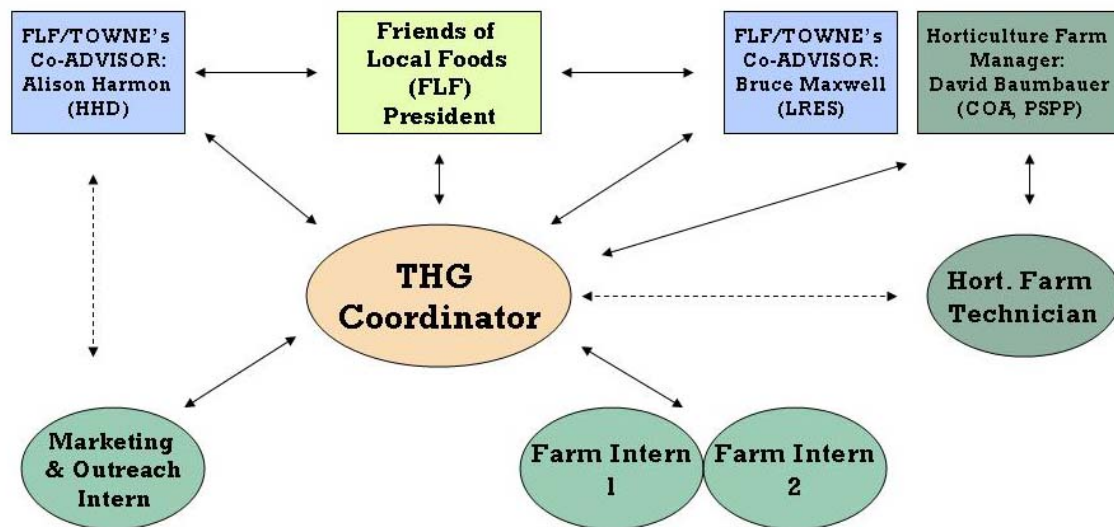
Outreach

- *Develop nicer, more substantial signage for Towne's Harvest so that it is more visible to MSU visitors.*
- *Create a more effective newsletter that is more reader-friendly. It should have larger bolder print, more basic recipes, and highlights about student interns and farm happenings. Format the newsletter so that it grabs the reader's attention. Use vivid photos and note important dates and events. Include listing of volunteer opportunities or other ways for members to become involved.*
- *Conduct more significant outreach in community by having events and activities at Towne's Harvest.*
- *Better utilize volunteers—more publicity for volunteer opportunities.*
- *Incorporate more youth organizations.*

2008 PLAN OF OPERATION AND ORGANIZATIONAL STRUCTURE

The proposed plan of operation for the 2008 season includes an improved organizational structure, improved infrastructure, and a modest increase in the number of CSA member shares. Student interns will be supervised more directly by a Towne's Harvest Coordinator, Seth Friedman. Seth will be supervised and advised by Alison Harmon of the Department of Health and Human Development (distribution, marketing, and outreach), David Baumbauer—Horticulture Farm Manager (production, and horticulture farm infrastructure), and Bruce Maxwell of the Department of Land Resources and Environmental Sciences (production, research, internships). Student interns will include two farm interns and one marketing and outreach intern.

TOWNE'S HARVEST* ORGANIZATIONAL STRUCTURE 2008



Distribution Plan:

- 55 CSA members
- 25 Food Bank Shares (comprised of most commonly desired vegetables)
- 3 Food Bank Family Shares (funded by Bozeman United Methodist Church)
- Tuesday Farmers' Market at Bogert Park
- MSU Campus Veggie Cart (September)

Proposed Weekly Schedule:

- **Monday-** morning staff and advisor meeting, harvest, PM Food Bank Distribution
- **Tuesday-** harvest, preparation, CSA/Farmers Market distribution
- **Wednesday-** farm maintenance
- **Thursday-** farm maintenance, second harvest and distribution
- **Friday-** farm maintenance, outreach tours, irrigation in evening
- **Saturday-** Farmers' Market or work as needed, irrigation

2008 PREDICTED EXPENDITURES AND INCOME

In 2008 Towne's Harvest will employ a full time coordinator, two farm interns and one full time marketing and outreach intern. A total of **\$41,527.00** is budgeted for labor expenses. A total of **\$4,956.00** is budgeted for supplies including seeds, fertilizer, mulch, row cover and a new digital scale among other items. Additionally, we plan to improve the Towne's Harvest Garden irrigation infrastructure with a new well in the North field and drip irrigation system at an approximate cost of **\$6,000**. We have also planned to involve an MSU film student in the development of a DVD documentary about Towne's Harvest for student recruitment, outreach, and fundraising activities. There is **\$6,000** budgeted for developing the documentary. Income once again will include the sale of CSA shares (about 55), contributions from MSU administrators, a major contribution from the Gallatin Valley Food Bank, one grant from the MT Department of Agriculture Growth Through Agriculture Program (**\$12,000**), and one grant from the Bozeman United Methodist Church (**\$1,000**). Total income is predicted to be **\$60,600** for a remaining balance of **\$2,116.40**. Note that predicted income from farmers' market sales has not been included in the 2008 budget. Since one of the goals of Towne's Harvest Garden is to become fiscally self-reliant, income from produce sales beyond the sale of CSA shares will be carried forward to initiate the 2009 season. In order to cover the basic operations of Towne's Harvest without support from MSU administrators, produce sales and other fundraising activities must generate approximately **\$10,000** before the start of the 2009. If an additional farm intern is desired for next season, then approximately **\$18,000** will need to be generated. Details of the Towne's Harvest Garden budget for 2008 can be found in the Appendix.



Market style distribution at Towne's Harvest.



Kate Malone, Matt Larsen, and Cristin Forbes transplant onions into a raised bed.



Matt Larsen and Randy Keener at the Bogert Farmer's Market.



Jennifer Stark inspects plants in the greenhouse.

TOWNE'S HARVEST PROPOSED ANNUAL TIMELINE

January

- *Finalize THG Annual Report for previous year.*
- *Student recruitment – table tents in sub, fliers in dorms with basic information and meeting times.*
- *Form group for intern hiring process and delegate tasks*
- *Advertise THG Coordinator Position*
- *Meet with Dave Baumbauer regarding greenhouse use for Towne's Harvest plant starts*
- *Present Annual Report and Business plan to MSU Administrators and Gallatin Valley Food Bank.*
- *Order seeds – THG Garden Co-Chairs and/or THG Coordinator, based on last season's crop notes*
- *Finalize plans for Annual Local Food Bazaar (to be held in early February)*
- *Publicize internship opportunities*

February

- *Review seed order and order additional seeds if necessary*
- *Committee regarding intern positions meets and reviews positions available and announcements*
- *THG Coordinator Application Deadline*
- *Annual Local Food Bazaar (co-sponsored by University Food Service)*
- *Full group meeting at Plant Growth Center (PGC) to sow allium-type seeds*
- *Organize watering schedule*
- *Advertise CSA Shares to past season members*
- *Delegate tasks related to organization of memberships*
- *Hire THG Coordinator (if applicable)*

March

- *THG Coordinator begins work*
- *New CSA Shares open to the public*
- *Review internship applications*
- *Full group meeting at PGC to plant brassicas*
- *Arrange intern interviews; hire summer interns*
- *Plant tomatoes and basil*

April

- *Deadline for CSA share sales*
- *Finalize Distribution Plan*
- *Finalize Crop and Planting Plan*
- *Continue seeding in the PGC*
- *Begin field seeding when possible*
- *Raise deer fence*

May

- *Finalize weekly farm schedule*
- *Post Summer events on THG calendar*
- *Summer Interns begin work after finals week*
- *Summer Organic Market Gardening class begins*
- *Transplant and direct seed in raised beds at farm*

June

- *Continue transplanting from greenhouse to field*
- *Hold CSA member orientation event*
- *Post volunteer opportunities on web site*
- *First CSA distribution*

July

- *CSA member event*
- *Conduct Intern and Coordinator mid-summer performance evaluations*
- *Sustainability Fair in Livingston*
- *THG Advisory Committee Meeting*
- *Conduct THG CSA mid-summer member survey*

August

- *Annual President's Lunch*
- *2nd Annual Towne's Harvest Celebration at farm*
- *MSU Catapalooza Outreach*

September

- *Towne's Harvest Garden Festival/ Fundraising Event*
- *MSU Veggie Cart Distribution*
- *Last CSA Distribution*
- *Conduct Intern and Coordinator final performance evaluations*
- *Glean fields*
- *Garden Interns 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*
- *THG Coordinator finishes*
- *AERO Annual Meeting*

November

- *Recruit FLF members*
- *Montana Organic Association Annual Meeting*
- *Delegate Tasks related to completion of Annual Report*

December

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

EXTERNAL FUNDING FOR TOWNE'S HARVEST GARDEN

Several grant applications were submitted in 2007 and early 2008 to support work at Towne's Harvest and related MSU programs. Grants were written and submitted by both faculty and student members of MSU Friends of Local Foods.

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

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

A Montana Department of Agriculture, Growth through Agriculture Program grant titled *MSU's Towne's Harvest Garden: Infrastructure, Organization, and Marketing Development* was funded at \$12,000 to support improving the irrigation infrastructure at the horticulture farm (\$6,000) and to support a film student in developing a documentary about Towne's Harvest for use as a fundraising and student recruitment tool (\$6,000). *PI: Alison Harmon; Co-PI's: Bruce Maxwell and Kate Malone (FLF President).*

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 has been **recommended for funding** by its program director at the level of \$475,888. *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).*



Raised beds

RECRUITING STUDENT INTEREST IN FRIENDS OF LOCAL FOODS AND TOWNE'S HARVEST GARDEN

New students need to be recruited to join MSU Friends of Local Foods each year to ensure that the club has a sufficient number of members to carryout implementation of Towne's Harvest Garden and other club events, such as the Annual Local Foods Bazaar. During the 2006-2007 academic year, Friends of Local Foods monthly meetings attracted between zero and 20 new students. Overall, we were able to reasonably fill a slate of officers for the 2008-2009 academic year, but outside the core group, we attracted few new members. Recruitment needs to be a priority for 2008-2009.

Recruitment Strategies

Postering

Postering is a great way to advertise on campus. Student Activities (SA) has a postering service that will put up posters in residential halls, on eating area bulletin boards, and at three locations in the SUB. The locations in the SUB are two bulletin boards downstairs near the North entrance. Upstairs, posters can be displayed in the SA windows. Those three locations require posters that are 18" x 24" in size or smaller and should be eye catching. They need to be approved by Student Activities before being posted. Once a poster has been developed and approved, 140 copies should be made and delivered to Student Activities. They should be delivered to Student Activities at least 2 weeks before an event or meeting. This will ensure adequate time for them to be displayed and viewed.

Recruitment Meeting

Recruitment meetings should be advertised and held in the SUB. Refreshments are a good idea. An introduction to Friends of Local Foods and Towne's Harvest should be provided using outreach materials, with time for getting to know prospective members and informal conversation. Extra care needs to be taken to make new members feel welcome and to immediately provide them with meaningful purpose in the organization. A schedule of future events should be available at this meeting.



The FLF banner was created by members in 2006.

PowerPoint Presentation

A PowerPoint presentation has been developed to provide information to prospective members of Friends of Local Foods. The PowerPoint can be used to give a five minute overview or a longer, more detailed presentation. The presentation is suitable for visiting large classes, or for other community outreach activities.

Brochures

A brochure has been developed to provide the essential information about Friends of Local Foods. These brochures can be distributed at events or as part of an FLF exhibit. They can be printed in color or black & white. The brochure should be updated annually to ensure that information about officers and meeting times is current. There is currently a Towne's Harvest Garden brochure that is suitable for recruiting CSA members, however, additional brochures are needed to provide basic information about Towne's Harvest as well as to solicit donations and other forms of involvement.

Other Activities

Other student recruitment activities could include visiting classes with large sections of first and second year students (see following list), creating table tents that can be placed on tables in the SUB or residence halls, hosting a monthly interest booth in the SUB, better publicizing Towne's Harvest seeding parties in the spring and other major activities including the Annual Local Food Bazaar.



FLF officers and core members 2007-2008.

MSU CLASSES TO VISIT

Course	Instructor/ Office/ Phone
HDFN 221 Human Nutrition	Melody Anacker 201A Romney Gym 994-6337
HDCF 150 Lifespan Human Development	Wendy Bianchini 114A Herrick Hall 994-5011
LRES 201 Soil Resource	Cliff Montagne 811 Leon Johnson Hall 994-5079
LRES 110 Land Res Env Sci	Lisa Rew 712 Leon Johnson Hall 994-7966
ECON 101 Economic Way of Thinking	Holly Fretwell 309D Linfield Hall 994- 3036
Com 110 (LEC) Public Communication	Lorraine Ekegren 319 Culbertson 994- 7973
American Studies	Dept. Contact 418 Reid Hall 994-3532
PSY 100 Intro Psychology	Fred Whitford 994-5172
PSPP 105 Miracle Growing	Tracy Dougher 994-6772
POLS 421 Politics of Food & Hunger	Linda Young 994-5604 lmyoung@montana.edu

GOALS FOR FUTURE SEASONS

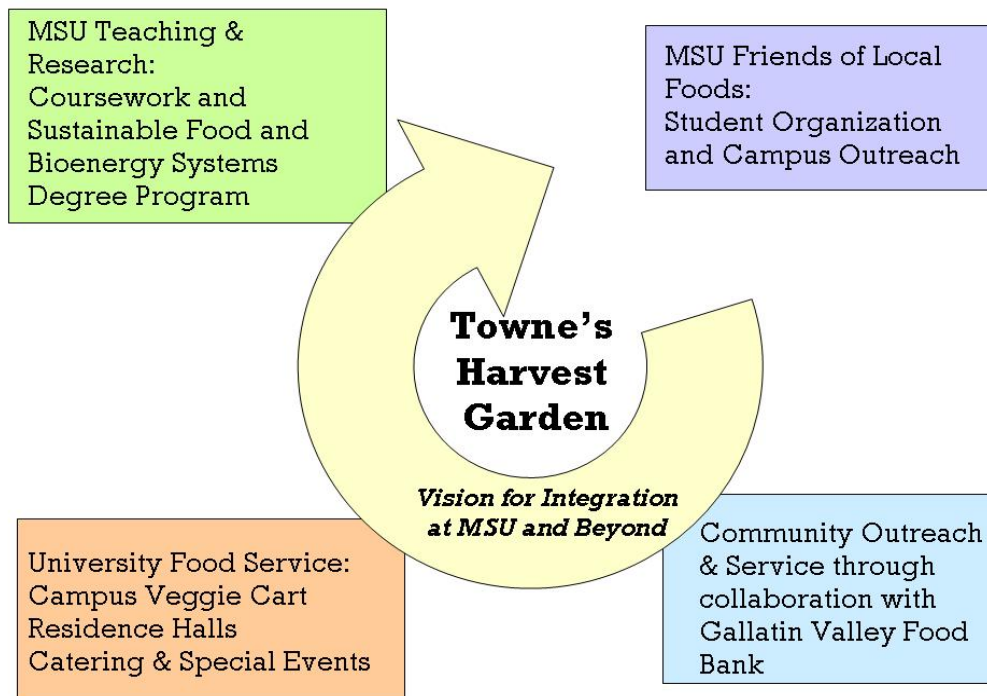
Part of the vision for Towne's Harvest is to be integrated with other MSU entities and activities such as; curriculum, teaching and research, student activities, and the University Food Service. The Garden should also be a venue for service to the surrounding community. Future goals include achieving 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 from an experienced coordinator. Ideally, the coordinator will continue in this position for several years so that operations can continue to become more efficient and effective in future seasons. The coordinator should manage the project in an autonomous fashion, seeking advising from key MSU faculty and staff as needed.

2. Become a Fiscally Self-Reliant Operation

The students who initiated Towne's Harvest Garden did so with significant financial support from MSU departments, colleges, and the Office of the President. Similar support has been provided for the 2008 season. Graduate students are currently conducting independent studies to develop a Sustainable Marketing and Business Plan for Towne's Harvest that provides strategies for achieving fiscal self-reliance, that is, 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, and balancing the sale of CSA shares and other produce sales with production capacity and labor requirements. 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

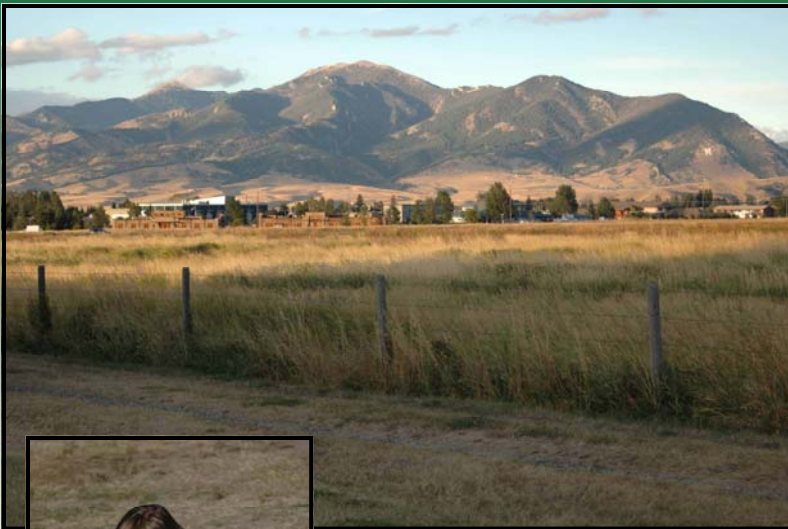
External funds have been secured in order to dig a new well for Towne's Harvest to ensure that we are increasing the sustainability of our irrigation practices and that we are delivering safe high quality produce to our CSA members and farmers' market customers. A future infrastructure wish list might include on-site coolers, improved washing station, a root cellar; a Learning Center for teaching food preparation and small scale food processing; and demonstrations of sustainability including a windmill, solar panels, new greenhouse, and a composting toilet.

4. Expand use as Outdoor Classroom and Research Laboratory

Our goal is that Towne's Harvest be incorporated into additional MSU courses, and that it serve as a laboratory for research exploring questions related to sustainable production, agroecology, CSA distribution, nutrition, and food security. We also expect to expand community outreach in future years by conducting more tours, workshops, and camps at Towne's Harvest. Having a Learning Center would assist in expanding both teaching and outreach on the farm.

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

Part of the mission of Towne's Harvest is to increase access to fresh nutritious food. We will do this by continuing to partner with the Food Bank, and by continuing to seek funds for offering free shares to the Food Bank's client families as well as employing other strategies for allowing limited resource families and individuals to participate in the CSA.



APPENDIX

Friends of Local Foods Brochure

Towne's Harvest Garden CSA Program Brochure

2007 Newsletter Samples

2007 Budget

2007 Seed Order with Planting Dates

Garden Layout with Plantings

Complete Crop List

2008 Budget

MSU Friends of Local Foods Recruitment PowerPoint

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



2007—2008 Elected Officers

President — Kate Malone

VP Communications—Cristin Forbes

Treasurer- Rachel Leisso

VP Public Relations: Matt Larsen

Towne's Harvest Garden Co-Chairs:

Kaly Hess and Jennifer Stark

Local Food Events Chair: Jamie Gray

Faculty Advisors:

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

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

Towne's Harvest Advisor:

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

2007 Towne's Harvest Interns



Pictured from left to right:

Brian Wirak, Matt Larsen, Jennifer Odermann, & Kaly Hess

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!

1st Wednesday: Informal pot luck gathering

2nd Wednesday: Officers Meeting

3rd Wednesday: Members Meeting

4th Wednesday: Club Activity

Annual Events:

Bioneers Conference (October 2007)

Local Food Bazaar (Spring 2008)

Planting seeds for garden (Spring 2008)

Garden volunteering = veggies 4 U
(Summer 2008)

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



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



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.

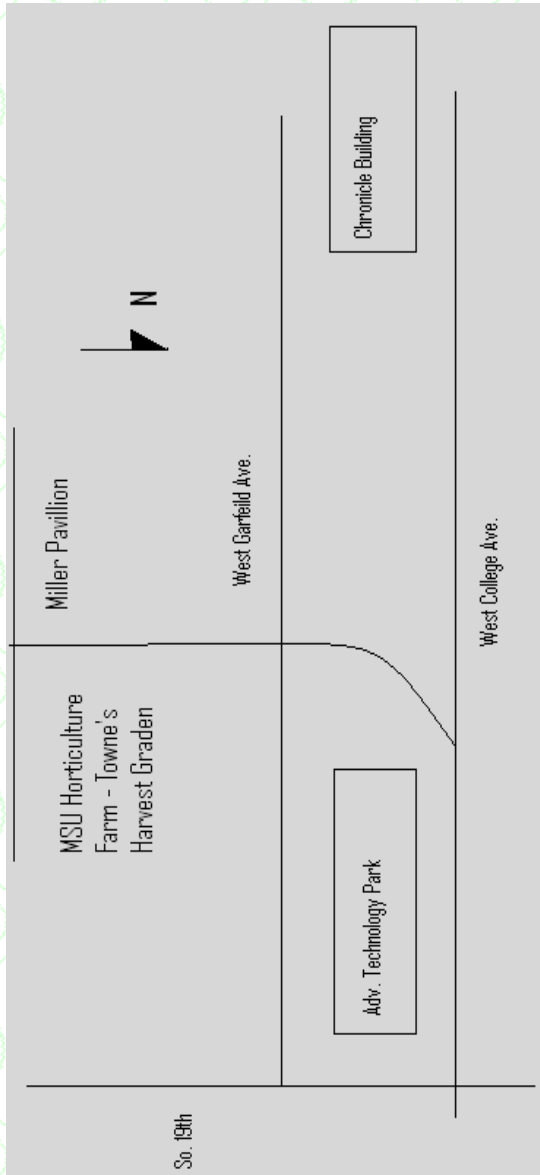
As a student group and a part of MSU, we will continue to be good stewards of the farm so that future generations of Montanans can grow food on this land!



*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 Harvest Newsletter

June 6, 2007 Welcome Newsletter

This week's share includes...

The weekly newsletter will have a list of vegetables for the week as well as one or two recipes that utilize those weekly vegetables. Also, each share includes one cookbook that was created to highlight the foods produced in Towne's Harvest Garden. There will be extra cookbooks available for purchase, specifically for those individuals who are splitting a share.



Upcoming Events

Towne's Harvest Garden has a website: www.townesharvest.montana.edu. Please check out our website and see the farmers in action! We will post events occurring throughout the summer, and these will be listed in the newsletter as well as on the website. We hope to see you at all the events!



Notes from the Field

Pick up will be from 5 pm - 7 pm every Tuesday night starting on June 26, 2007 and ending on September 18, 2007. Each share includes a canvas bag for carrying the vegetables, and it will be provided on June 26, 2007. The shareholder is responsible for bringing the bag with him/her every week as other bags will not be provided. A small number of extra bags will be available for sale for those individuals who are splitting a share.

When you arrive for pick up each Tuesday evening, there will be a blackboard listing the vegetables available for the week. Each shareholder will load his/her own bag with the portion of vegetables available. A "free for all" box will be placed at the end on the table, and, if there is a vegetable that the shareholder does not wish to take home, he/she can place that item in the box and take an item from the box that he/she would like. All other trading and splitting of shares is the responsibility of the shareholder(s) and must be done outside of the pick up area.

We are excited for you to visit the farm and see what we have been working on. We do ask, though, that you leave your dogs at home even if they are on a leash. The area contains critters that could easily distract a dog, and delicate plants that will not survive a trampling. Thank you for your understanding!

Towne's Harvest Garden also has a booth at the Farmer's Market every Tuesday evening and we will be selling some of the produce and a few plants there. Please feel free to come down and visit us after you have picked up your weekly vegetables!

Volunteers are greatly appreciated by the Towne's Harvest farmers. If you or someone that you know would be interested in volunteering at the garden, please email us at msu.flf@gmail.com. Your payment will be a few free vegetables. All assistance is appreciated!

Meet the Farmers



Kaly Hess is a senior at MSU and is majoring in agroecology. This summer Kaly can be found in the garden working on a variety of jobs such as weeding, laying irrigation pipe and planting vegetables. Along with full time gardening, another of Kaly's jobs is chicken control. She is responsible for maintaining positive chicken morale and gathering eggs.



Brian Wirak is a student at MSU majoring in university studies. He is taking a variety of classes and brings a great deal of insight to the garden. This summer Brian is spending most of his days on the farm. Some of his many jobs are laying irrigation pipe, carpentry work and assisting in chicken morale maintenance.



Matt Larsen is a senior majoring in Food and Nutrition at MSU. Not only is Matt our resident plumber, but he is also the volunteer coordinator responsible for organizing tours and volunteer activities. Matt is working on the Towne's Harvest Garden annual report to give us a picture of what is produced and utilized in the garden.



Jennifer Odermann is a student in the graduate program. She is pursuing her Masters degree in Nutrition and is working part time at the farm. Jennifer works in the garden as well as puts together the weekly newsletters and updates the website.



Darcy McCune (also known as the "farm boss") graduated this past year from MSU with a degree in horticultural science. She works on the farm as the horticultural technician. Darcy is daily mowing grass, laying irrigation, planting vegetables and overseeing all farm work. We are glad to be working with her.

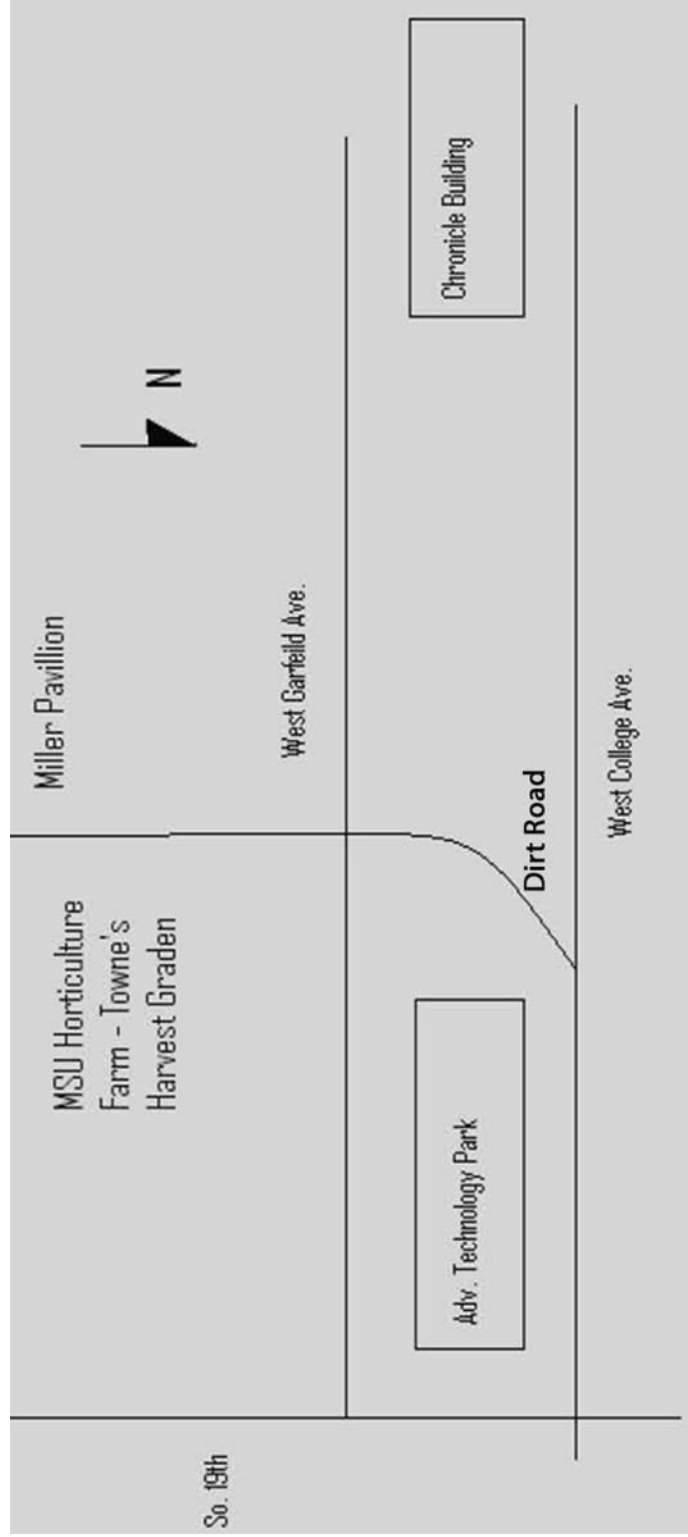
Contact information

Email: msu.flf@gmail.com

Website: www.townesharvest.montana.edu

Mailing Address: Towne's Harvest Garden, MSU, Sub Mail Box 71, Bozeman, MT 59717

Please follow the arrows and signs for parking and pick up directions.





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

Towne's Harvest Newsletter

June 26, 2007 Week 1

This week's share includes...

Mixed salad greens

Arugula

Spinach

Asian Greens

Mustard Greens

Radishes

Basil

Oregano

Spring Onions

Upcoming Events

We are currently organizing events for the summer and will distribute that schedule soon.



Notes from the Field

We are very glad to see you today and we hope that you enjoy your vegetables. If for any reason you are unable to pick up your weekly share before 7 pm on Tuesday, please arrange to have someone else pick it up for you. We are unable to store the vegetables for long periods of time so, if it is not picked up by 7 pm, it will be donated to the food bank.

All the vegetables are harvested shortly before you arrive and, even though they are washed after harvesting, we do recommend that you wash them at least once more before consumption. Below are a few storage tips to keep your vegetables fresh throughout the week, but more detailed information can be found in the cookbook included in this week's box. We hope you enjoy your weekly vegetables!

Radishes are best kept fresh by cutting off the green tops and the root and storing the bulb in water in the refrigerator. The green tops can be washed and added to a salad for a touch of flavor.

Lettuce should be thoroughly washed and either spun dry in a lettuce spinner or wrapped in paper towels to remove excess moisture. The lettuce can then be placed in a plastic bag in the refrigerator.

This week's fresh cut herbs can be stored by wrapping a damp paper towel around the stems, placing the herbs in a plastic bag and storing them in the refrigerator.

Recipes: Provided by Elin Hert

RADISHES WITH TARRAGON BEURRE BLANC

*1/4 cup minced shallot
3/4 stick (6 tablespoons) cold unsalted butter, cut into tablespoons
1/2 cup dry white wine
1 teaspoon fresh lemon juice
2 teaspoons chopped fresh tarragon
30 whole radishes (preferably with tops)
Coarse sea salt*

Cook shallot in 1 tablespoon butter in a small heavy saucepan over moderately low heat, stirring, until softened. Add wine and boil until liquid is reduced to about 1/4 cup.

Reduce heat to low and whisk in remaining 5 tablespoons butter, 1 piece at a time, lifting pan occasionally to cool mixture and adding each piece of butter before previous one has completely melted. Whisk in juice, tarragon, and salt and pepper to taste. Serve beurre blanc in a separate dish with radishes and salt.

Gourmet

May 2000

ARUGULA AND PEAR SALAD WITH MASCARPONE AND TOASTED WALNUTS

*6 tablespoons extra-virgin olive oil
3/4 cup walnuts (3 oz), coarsely chopped
3/4 cup mascarpone cheese (6 oz)
1/4 teaspoon salt
1/4 teaspoon black pepper
2 tablespoons fresh lemon juice
1 firm-ripe Bartlett pear
1/2 lb arugula, coarse stems discarded*

Heat oil in a 10-inch heavy skillet over moderate heat until hot but not smoking, then toast nuts, stirring, until golden, about 2 minutes. Transfer nuts with a slotted spoon to paper towels to drain, then sprinkle with salt to taste. Pour oil into a heatproof measuring cup.

Stir half of warm toasted walnuts into mascarpone along with 1/8 teaspoon each of salt and pepper.

Add oil in a slow stream to 1 1/2 tablespoons lemon juice in a bowl, whisking, then whisk in remaining 1/8 teaspoon each of salt and pepper. Cool dressing.

Halve pear lengthwise and remove core (preferably with a melon-ball cutter), then cut lengthwise into 1/4-inch-thick slices. Arrange slices on 4 plates, to one side, and drizzle with remaining 1/2 tablespoon lemon juice.

Toss arugula with enough dressing to coat and mound alongside pear. Spoon a dollop of mascarpone mixture onto each plate between salad and pear, then sprinkle salads with remaining toasted walnuts.

Gourmet

March 2003

2003-02-06 14:58:41.0

Contact information

Email: msu.flf@gmail.com

Website: www.townesharvest.montana.edu

Mailing Address: Towne's Harvest Garden, MSU, Sub Mail Box 71, Bozeman, MT 59717

**TOWNE'S HARVEST GARDEN
EXPENDITURES & INCOME
2007**

Expenditures

Labor

Brian Wirak --Full time May 14 -August 29 16 weeks @ \$12.00/hr (40 hr/wk = 640 hrs)
3/4 time end Sept. 4 weeks @ \$12.00/hr (30 hr/wk = 120 hrs)
Taxes

Kaly Hess Intern --Full time May 14 -August 29 16 weeks @ \$12.00/hr (40 hr/wk = 640 hrs)
Part time end Sept. 4 weeks @ \$12.00/hr (20 hr/wk = 80 hrs)

Matt Larsen Intern -- Part time 30hr/wk 15 weeks @ \$12.00/hr (30 hr/wk = 450 hrs)
Fall- part time 15hr/wk 4 weeks @ \$12.00/hr (20hr/wk = 80 hrs)

Jennifer Odermann Intern -- Part-time 24hrs/wk 15 weeks @ \$12/hr (24hr/wk = 360 hrs)

Total Labor

Costs

\$7,464
\$1,440
\$483 Taxes
\$9,387 Total Brian

\$7,464
\$960
\$479 Taxes
\$8,903 Total Kaly

\$ 5,256.00
\$ 960.00
\$ 331.64 Taxes
\$ 6,547.64 Total Matt

\$ 4,272.00
\$ 265.74
\$ 4,537.74 Total Jennifer

\$ 27,816.00 Total Labor
\$ 1,559.30 Total Taxes 5.6%
\$ 29,375.30 Total Labor +Taxes

Supplies

Farmers Market booth and supplies
Chicken Coop
Chicken Feed/Birds
Sign
Kenyon Noble odds
Planet Natural
Fence
Seeds
Cover crop seeds
Irrigation: Agua Tech & drip
Fertilizer
Trellises
Transplantors
Administration Fees
Plastic Mulch
Farm Truck; gas
Cookbooks for Members
Washing Station/Preparation

\$ 150.00
\$ 328.42
\$ 124.75
\$ 105.13
\$ 68.33
\$ 273.73
\$ 1,227.90
\$ 915.55
\$ 155.67
\$ 556.95
\$ 444.00
\$ 60.81
\$ 289.00
\$ 1,370.32
\$ 180.12
\$ 149.53
\$ 823.77
\$ 371.27
\$ 7,595.25 Total Supply Costs

Income

CSA memberships 4 people/share 36 @ \$400 \$ 14,400.00
CSA memberships late season 2 @ \$300 \$ 600.00
Challenge Grant from Dean of Agriculture \$ 5,000.00
President Gamble Contribution \$ 2,000.00
Larry Baker Dean EHHD Contribution \$ 1,000.00
Jon Wraith Head LRES Dept. Contribution \$ 1,000.00
5-A-Day Grant \$ 750.00
Food Bank Contribution \$ 8,640.00
David Baumbauer Grant \$ 300.00
Gallatin Valley Gardners Club Donation \$ 120.00
Farmer's Market estimate \$ 5,000.00
Other Income estimate \$ 1,500.00
\$ 40,310.00 Total Net Income
\$ 36,970.55 Total Expenses
\$ 3,339.45 Balance

Johnnys Invoice 2007

Page 1 of 4

Number seeded	Johnny Invoice Alphabetical	Catalog#	Units Ordered	Unit Size	Total Spent	number of seeds	percent germ	Days to maturity	Date planted
576	Basil, Italian Large Leaf	944.26	1	1 oz	\$ 3.65	15,000	79		14-Apr-07
100	Basil, Red Rubin	924.11	1	Pkt	\$ 2.35	100	70		14-Apr-07
100	Basil, Sweet Dani	767.11	1	Pkt	\$ 2.75	100	70		14-Apr-07
100	Basil, Sweet Thai	945.11	1	Pkt	\$ 2.50	100	60		14-Apr-07
	Bean, Snap, Bush, Provider OG	010G.31	2	1/2lbs	\$ 8.60	690x2	80	50	
	Bean, Snap, Carson, Yellow Wax, SC	2708.53	1	1m	\$ 4.50	1000	85	52	
	Bean, Snap, Royal Burgundy, Purple	2944.31	2	1/2lbs	\$ 5.00	615x2	80	55	
	Beet, Chioggia OG	130G.30	1	1/4lbs	\$ 12.45	34k/lbs	97	55	
	Beet, Red Round, SC Red Ace F1	2841.54		5,000	\$ 9.65	5000	91	50	
	Beet, round red, SC Merlin F1	2758.54		5 M	\$ 6.50	5000	89	48	
	Black-Eyed Susan, Indian Summer	Flo 1148.11	1	Pkt	\$ 2.95				
32	Broccoli, Nutribud (Seeds of Change)						91	92	5-Apr-07
64	Broccoli, SC Packman F1	143.1			\$ 2.90				5-Apr-07
228	Broccoli, Thompson, OP (Fedco Seeds)								4/5/2007 and 17-apr-07
100	Broccoli, hybrid, Winsor, F1	2239.53					89	56	17-Apr-07
	Brussel Sprouts, SC Oliver F1	155.52		500 seeds	\$ 9.35				3-Apr-07
100	Cabbage, Chinese, Napa, SC Minuet F1	2901.53		1 M	\$ 4.60	1000	95	48	17-Apr-07
	Cabbage, Chinese, Tall Michihili, SC Greenwic	2293.53		1000 seeds	\$ 2.95				
100	Cabbage, Primary, Early Green	165.25	1	1/2 oz	\$ 5.20				17-Apr-07
131	Cabbage, Red Express	2076.25	1	1/2 oz	\$ 6.60	148k/lbs	96	63	4/5/2007 and 17-Apr-07
	Carrot, Early, SC Mokum F1 OG-Pellet	2186JP.55		10 M	\$ 13.10		85	54	
	Carrot, Main Crop, SC Bolero F1 OG-Pellet	216JP.55		10 M	\$ 13.10		87	75	
	Carrot, SC Purple Haze	2680.11	1	Pkt	\$ 4.50		75	73	
	Carrot, SG Sugarsnax 54 F1 OG-Pellet	2322JP.55		10 M	\$ 13.10		91	68	
50	Catnip, OG Catnip	916G.11	1	Pkt	\$ 2.05	100	50	//	17-Apr-07

Johnnys Invoice 2007

150	Cauliflower, purple, SC Violet Queen F1		226.52		500 seeds	\$ 6.65				17-Apr-07
150	Cauliflower, white, SC Snow Crown F1		230.52		500 seeds	\$ 5.40				17-Apr-07
	Celosia, Pampas Plume Plumed	Flo	1203.23	1	1/8 oz	\$ 6.50				
	Chard, Swiss, Golden Sunrise		2480.26	1	1 oz	\$ 3.50	1380	70	30/57	
	Chard, Swiss, Magenta Sunset		2730.26	1	1 oz	\$ 4.50	39k/lbs	89	28/55	
	Chard, Swiss, Ruby Red/Rubarb		702.26	1	1oz	\$ 3.85	2120	70	59	
	Chard, Swiss, SC Bright Yellow Decorticated		2205D.53	1	1000seeds	\$ 3.10	1000	85	30/57	
125	Chives, Staro		840.25	1	1/2 oz	\$ 8.10	769k/lbs	86		5-Apr-07
	Coriander, Santo OG		2928.3	1	1/4lbs	\$ 7.65		96		
	Cosmos, Sensation Mix	Flo	1090.25	1	1/2 oz	\$ 5.40				
	Cucumber, American Slicing, Genuine F1		2431.1	1	Mini	\$ 2.50	55	85	45	
	Cucumber, Northern Pickling OG		330.1	1	mini	\$ 3.10	55	85	48	
	Dill, Bouquet OG		920G.26	1	1 oz	\$ 3.95		91		
72	Eggplant, Diamond (Seed Savers Exchange)									5-Apr-07
	Eggplant, Orient Express F1		354.21	2	1/32 oz	\$ 11.70		96	58	
	Eggplant, Striped, Calliope F1		2433.1	1	Mini	\$ 3.30	25	80	64	
	Excelsior, Giant, Mix	Flo	1288.23	1	1/8 oz	\$ 11.40				
528	Fennel, SC Orion F1		2988.52	2	500 seeds	\$ 8.20	500x2	85	80	5-Apr-07
156	Fennel, Zefa Fino		361.1	1	Mini	\$ 2.95				5-Apr-07
	Greens, Asian, Hon Tsai Tai		138.1	1	mini	\$ 2.15	220	80	37	
	Greens, Asian, Komatsuna Summerfest F1		323.1	1	mini	\$ 2.95	220	85	35	
	Greens, Asian, Shiho F1		2499.1	1	Mini	\$ 2.95	220	75	44	
	Greens, Mustard, Golden Frill		2738.26	1	1 oz	\$ 6.30	252k/lbs	98	21/45	
	Greens, Mustard, Ho Mi Z Og		2667G.26	1	1 oz	\$ 6.25			21/40	

Johnnys Invoice 2007

	Greens, Pac Choi, SC Fuyu Shomi F1		2494.1	1	Mini	\$ 2.80	220	80	45	
	Kale, Red Russian OG		363G.26	1	1/2 oz	\$ 5.50	126k/lbs	82	25/50	
	Larkspur, Sublime Dark Pink	Flo	1603.24	2	1/4 oz	\$ 8.70				
	Leek, King Richard		416.26	1	1 oz	\$ 16.95	162k/lbs	92	75	
	Lettuce, Arugula, Astro OG/Roquett		2015G.26	1	1 oz	\$ 4.55		97	38	
	Lettuce, Arugula, regular, OG		2891.26	1	1 oz	\$ 5.65	283k/lbs	97	21/40	
	Marigold, Durango, Outback Mix French	Flo	1821.52		500 seeds	\$ 5.60				
96	Marjoram, SC Zaatar OG Sweet		2997.51		250 seeds	\$ 4.15		80		5-Apr-07
	Mint, Common Mint		831.11	1	Pkt	\$ 2.15		50		5-Apr-07
	Nasturtium, Jewel Mix	Flo	1420.26	1	1oz	\$ 4.20		92	55/65	
	Onion, Mini Red, SC Red Marble F1		2717.54		5 M	\$ 7.90	5000	92	75	
	Onion, Red Bulb, SC Mars F1		2026.56		25 M	\$ 58.00	25000	90	104	
	Onion, Walla Walla Sweet, Sweet Mild Yellow		496.26	1	1 oz	\$ 10.30	96.6k/lbs	88		
	Onion, Yellow Storage, SC Olympic F1		2947.56		25 M	\$ 69.50	25000	96	88	
	Onions, Evergreen Hardy White Bunching		502.3	1	1/4 lbs	\$ 9.40	203k/lbs	92	65	
	Onions, Pearl Drop, Mini White		2948.26	1	1 oz	\$ 7.60	8400	72	68	
	Oregano, Greek		930.11	2	Pkt	\$ 5.60	400x2	60		
96	Parsley, Giant of Italy Leaf		2390.11	1	1 Pkt	\$ 2.60	200	70		5-Apr-07
	Parsley, Titan Leaf		2355.11	1	Pkt	\$ 2.15	100	70		
	Parsnip, Javelin F1		2028.25	1	1/2 oz	\$ 6.75				
	Peas, Snap, Sugar Sprint		2339.36	1	5lbs	\$ 17.05		87		
	Peas, Snow/Sugar, Snow Green		2902.36					93		

Johnnys Invoice 2007

	Pepper, Antohi Romanian, Ethnic Sweet		595.23	2	1/8 oz	\$ 9.80	///	86	53/78	
	Pepper, Conchos, HOT Jalapeno chile		2875.51		250 seeds	\$ 11.15	250	95	65/90	
	Pepper, Red Rocket, HOT drying/Ristras		672G.1	1	Mini	\$ 3.20	30	75	65/85	
	Pepper, SC Tiburon F1, HOT Ancho chile		2893.51		250 seeds	\$ 16.80	250	92	65/85	
	Radish, Easter Egg, Small Tricolored		617.32	1	1lbs	\$ 13.75		93		
72	Sage, Extrakta		838.11	1	Pkt	\$ 3.30	100	70		5-Apr-07
	Snapdragon, SC Rocket Mix	Flo	1267.52		500 seeds	\$ 4.35				
	Squash, Summer, Zephyr F1, Yellow with Gree		2217.11	1	1 Pkt	\$ 2.90	30	80	54	
	Squash, Winter, Buttercup Green, Bonbon F1		2996.11	1	1Pkt	\$ 3.30	30	80	95	
	Squash, Winter, Butternut, JWS 6823 PMR		2604.11	1	Pkt	\$ 3.05	30	80	85	
	Squash, Winter, Green Acorn, Jet F1		2616.11	1	1 Pkt	\$ 2.90				
	Squash, Winter, Spaghetti Squash		679.11	1	1 Pkt	\$ 1.85	30	80	88	
	Squash, Zucchini, SC Cashflow F1		2664.11	1	1Pkt	\$ 3.90	30	80	48	
	Static, Supreme Blue	Flo	1830.22	2	1/16 oz	\$ 7.80				
	Strawflower, Salsa Mix	Flo	1541.24	1	1/4 oz	\$ 6.50				
	Strawflower, Victorian Blush	Flo	1621.24	1	1/4 oz	\$ 5.45				
264	Tomatillo, Verde (Seeds of Change)			2 pkt	100mg				60-80	5-Apr-07
	Tomato, SC New Girl, Red Tall Vine		2412.51		250 seeds	\$ 5.50	250	98	62	
	Tomato, SC Taxi, Yellow Short Vine		739.51	1	250 seeds	\$ 4.95	250	97	64	
	Tomato, Striped German OG Heirloom Tall Vine		2372.1	1	Mini	\$ 2.95	40	80	78	
	Zinnia, Sunbow Mix	Flo	1356.24	1	1/4 oz	\$ 3.50				
			Catalog #	Quantity	Package Size	Total Price	Latin			

TOWNE'S HARVEST GARDEN LAYOUT AND PLANTINGS

NORTH PLOT QUADRANTS

Yukon Gold potatoes	W	OPEN
Yukon Gold potatoes	A	OPEN
Yukon Gold potatoes	L	OPEN
Red potatoes	K	Beets 6-12
Red potatoes	W	Bush Beans 6-12
Red potatoes	A	Yellow Sweet Corn 6-12
Fingerling potatoes	Y	Yellow Sweet Corn 6-12
OPEN		Green Beans (Bush) 6-12
OPEN	W	Radishes 6-12
OPEN	A	Ashworth Sweet Corn 5-31
OPEN	L	Ashworth Sweet Corn 5-31
Hybrid Carrots 6-1	K	Ashworth Sweet Corn 5-31
Hybrid Carrots 6-1	W	Mt Bantam Sweet Corn 5-31
OPEN	A	Mt Bantam Sweet Corn 5-31
Parsnip	Y	Cucumbers 6-4
Beets Chioggia 5-31		Cucumbers 6-4
OPEN		Corn Spring Treat 6-4
Fennel 5-31		Corn Spring Treat 6-4

Super Bug Bloom 6-4		Snow peas 5-14
Kale Toscano 5-31		Peas sugar sprint 5-14
Kohlrabi 5-31		Spinach hybrid 5-14
Walla walla onions/Pearl drop onion 5-31		Arugula astro/reg. 5-16
Swiss chard 5-19		Peas sugar sprint 5-16
Onions(crystal white/Russion red)/Cauliflower 5-26		Peas snow green 5-18
Mars Red onion 2-27*		Mustard Greens (homiz/Golden frill) 5-18
Broccoli		Radishes/Dill 5-18
Crystal white onion 2-16*/Olympic onion 2-27*		Lettuce mix 5-6
Cabbage (red, green) 5-26		Fava Bean/ Green Bean 5-18
Red Marble onion 4-3*		Spinach 6-4
Lettuce mix 6-4		Bush Beans 6-1
Basil (Italian) 6-3		Bush Beans 6-1
Basil (Italian, Lemon, Thai, Red) 6-4		Pole Beans 6-1
Statice 2-27*/ Sunflower 6-11		Parsley/Cilantro 6-1
Summer Squash 6-1		Statice/ Supreme Blue Zinnia sunbow 6-1
Carrots 6-4		Carrots 6-1
Winter Squash 6-4		Radishes (Easter Egg) 6-4
Winter Squash 6-4		

* indicated seeded in the PGC and transplanted outside later

TOWNE'S HARVEST GARDEN LAYOUT AND PLANTINGS

SKINNY PLOT

Lettuce Mix 5-12-07
Red Russian Kale 5-12-07
Encore Lettuce Mix 5-09-07
Carrots 6-12
Carrots 6-12
Walla Walla Onions 5-9-07
Walla Walla Onions
Purple Cauliflower
Purple Cauliflower
Purple Cauliflower
Purple Cauliflower
Hybrid Chinese Cabbage
Hybrid Chinese Cabbage
Bush Beans 6-28-07 Radishes mid-may
Bush Beans 6-28-07 Radishes mid-may
Magenta Chard 5-08-07
Magenta Chard 5-08-07
Brussels Sprouts
Brussels Sprouts
Brussels Sprouts
Brussels Sprouts
Brussels Sprouts
Brussels Sprouts
Brussels Sprouts
Brussels Sprouts
Brussels Sprouts
Brussels Sprouts
Brussels Sprouts
Brussels Sprouts
Brussels Sprouts
Brussels Sprouts
Brussels Sprouts
Beets Red Ace 5-07-07
Beets Red Ace 5-07-07
Santo Coriander (Cilantro) 5-07-07 (reseeded 5-31-07)
Green Onion (Evergreen) 5-07-07
Red Cabbage (Express) 4-05-07
Red Cabbage (Express) 4-05-07
Red Cabbage (Express) 4-05-07
Red Cabbage (Express) 4-05-07
Red Cabbage (Express) 4-05-07
Broccoli 4-05-07
Broccoli 4-05-07
Broccoli 4-05-07
Broccoli 4-05-07
Broccoli 4-05-07

TOWNE'S HARVEST GARDEN LAYOUT AND PLANTINGS

RAISED BEDS

Mixed Lettuce (first week July)	Carrots, Cilantro, Spinach	Arugala
Mixed Lettuce (first week of July)		Mustard Greens
Oregano/Chives/Sage	Cucumbers	Walla Walla Onions 2-11-07
Spinach		Copra Onions 2-11-07
Spinach		Carrots
Chard		Carrots

SOUTH PLOT

Chili Peppers
Noir des Carmes Melon
Pumpkins
Squash zucchini
Squash / melons
Melons
Peppers / Melons
Antoni Ramoni Pepper / Buran Pepper
Tomatoes / Eggplant / Early Bell Peppers
Tomatoes / Eggplant (hybrid, oriental express, diamond)
Tomatoes
Tomatoes
Tomatoes
Tomatillos / Tomatoes 6-7

Towne's Harvest Garden
Crop List

Basil, Italian Large Leaf
Basil, Red Rubin
Basil, Sweet Dani
Basil, Sweet Thai

Bean, Snap, Bush, Provider
Bean, Snap, Carson, Yellow Wax,
Bean, Snap, Royal Burgundy, Purple
Bean, Snap, Xera
Bean, Pole, Various
Bean, Fava

Beet, Chioggia
Beet, Red Round, Red Ace
Beet, round red, Merlin

Black-Eyed Susan, Indian Summer

Broccoli, Packman
Broccoli, Thompson

Brussel Sprouts, Oliver

Cabbage, Chinese, Napa
Cabbage, Chinese, Tall Michihili,
Greenwich
Cabbage, Primary, Early Green
Cabbage, Red Express

Carrot, Early, Mokum
Carrot, Bolero
Carrot, Purple Haze
Carrot, Sugarsnax

Catnip, Catnip

Cauliflower, purple, Violet Queen
Cauliflower, white, Snow Crown

Celosia, Pampas Plume Plumed

Chard, Swiss, Golden Sunrise
Chard, Swiss, Magenta Sunset

Chard, Swiss, Ruby Red/Rubarb
Chard, Swiss, Bright Yellow
Decorticated
Chard, Swiss, Fordhook
Chard, Swiss, Barese

Chives, Staro

Coriander, Santo

Corn (Sweet), Ashworh
Corn (Sweet), MT Bantam
Corn (Sweet), Spring Treat
Corn (Sweet), Various

Cosmos, Sensation Mix

Cucumber, American Slicing, Genuine
Cucumber, Market More
Cucumber, Northern Pickling
Cucumber, Lemon

Dill, Bouquet

Eggplant, Orient Express
Eggplant, Striped, Calliope

Excelsior, Giant, Mix

Fennel, Orion
Fennel, Zefa Fino

Greens, Asian, Hon Tsai Tai
Greens, Asian, Komatsuna Summerfest
Greens, Asian, Shiho
Greens, Mustard, Golden Frill
Greens, Mustard, Ho Mi Z
Greens, Pac Choi, Fuyu Shomi

Kale, Red Russian
Kale, Toscano

Kohlrabi

Larkspur, Sublime Dark Pink
Leek, King Richard
Lettuce, Mixed Greens
Lettuce, Fisher's Gourmet Mix
Lettuce, Arugula, Astro
Lettuce, Arugula, regular,
Marigold, Durango, Outback Mix
French
Marjoram, Zaatar Sweet
Melon, Cantaloupe
Melon, Amish
Melon, Honey Dew
Melon, Serenade
Melon, Noir de Carmes
Mint, Common Mint
Nasturtium, Jewel Mix
Onion, Mini Red, Red Marble
Onion, Red Bulb, Mars
Onion, Walla Walla Sweet, Sweet Mild
Yellow
Onion, Yellow Storage, Olympic
Onion, Yellow, Copa
Onions, Evergreen Hardy White
Bunching
Onions, Pearl Drop, Mini White
Onions, Crystal Whites
Oregano, Greek
Parsley, Giant of Italy Leaf
Parsley, Titan Leaf
Parsnip, Javelin
Peas, Snap, Sugar Sprint
Peas, Snow/Sugar, Snow Green
Pepper, Antohi Romanian, Ethnic Sweet

Pepper, Conchos, HOT Jalapeno chile
Pepper, Red Rocket, HOT drying/Ristras
Pepper, HOT Ancho chile
Pepper, Buran
Pepper, Early Bell
Pepper, Sweet Rinkled
Pepper, HOT Habanero chile
Pepper, Puya (Pulla)
Pepper, De Rata
Pepper, Japanese
Pepper, Sweet Banana
Pepper, Mini Yellow Bell
Pepper, Rio Grande chile
Pepper, Cayenne chile
Pepper, Serrano chile
Potato, Russet
Potato, Red
Potato, Fingerling
Potato, Yukon Gold
Pumpkin
Radish, Easter Egg, Small Tricolored
Radish, English Breakfast
Sage, Extrakta
Snapdragon, Rocket Mix
Spinach, Lombardia
Squash, Summer, Zephyr, Yellow with
Green
Squash, Summer, Raven, Zucchini
Squash, Summer, Nimba
Squash, Summer, Geode
Squash, Summer, Eight Ball
Squash, Summer, Patty Pan, Sunburst
Squash, Winter, Buttercup Green
Squash, Winter, Butternut
Squash, Winter, Green Acorn
Squash, Winter, Spaghetti Squash
Squash, Winter, Mini Red Turban

Static, Supreme Blue

Strawflower, Salsa Mix

Strawflower, Victorian Blush

Tomatillo, Green Verde

Tomato, New Girl, Red Tall Vine

Tomato, Taxi, Yellow Short Vine

Tomato, Striped German Tall Vine

Tomato, Early Red Chief

Tomato, German Pink

Tomato, Crncovic Yugoslavian

Tomato, Sweet Pea Current

Tomato, Amish Paste

Tomato, Golden Current

Tomato, Super Sweet

Tomato, Martino's Roma

Tomato, Fantastic

Tomato, Brandywine

Watermelon, Crimson Sweet

Watermelon, Stars and Moon

Zinnia, Sunbow Mix

**TOWNE'S HARVEST GARDE
PREDICTED EXPENDITURES & INCOME
2008**

Expenditures

Labor

Farm Coordinator --Part time April 3 weeks @ \$15.00/hr (60 hrs)
Full time May-Sept 23 weeks @ \$15.00/hr (40 hr/wk = 920 hrs)
Part time October 1 week @ \$15.00/hr (20 hrs)

Costs

\$900
\$13,800
\$300

\$15,000 Total Farm Manager

Sam Robbins-Farmer Intern

Full time May-August 16 weeks @ \$11.00/hr (40 hr/wk = 640 hrs)
Part Time September 4 weeks @ \$11.00/hr (20 hr/wk = 80 hrs)

\$7,040
\$880

\$7,920 Total for Sam

Carol Froseth - Farmer Intern

16 weeks @ \$11.00/hr (35 hr/wk = 560 hrs)
4 weeks @ \$11.00/hr (20 hr/wk = 80 hrs)

\$ 6,160.00
\$880

\$ 7,040.00 Total for Carol

Charlie Preston-Townesend Marketing/Outreach

Full Time May-August 16 weeks @ \$11.00/hr (40 hr/wk = 640 hrs)
Part Time September 4 weeks @ \$11.00/hr (20 hr/wk = 80 hrs)

\$ 7,040.00
\$880

\$ 7,920.00 Total for Charlie

Work Study

16 weeks @ \$3.00/hr (20 hrs/wk= 320 hrs)

\$ 960.00 Total for Work study

Total Labor

\$ 960.00 Work Study
\$ 15,000.00 Manager
\$ 7,920.00 Farm Interns (1)--Sam
\$ 7,920.00 Farm Interns (1)--Carol
\$ 7,920.00 Outreach (1)

\$ 39,720.00 Total Labor w/o fringe

\$ 1,350.00 fringe benefits for coordinator @ 9%
\$ 457.60 fringe benefits for interns @ 2%
\$ 41,527.60 Total Labor Expense

Supplies

Farmers Market booth and supplies
Chicken Feed/Birds
Sign
Kenyon Noble odds
Planet Natural
Seeds
Cover crop seeds
Irrigation: Agua Tech & drip
Fertilizer
Transplantors
Plastic Mulch
Farm Truck; gas
Row Cover
Washing Station/Preparation
Digital Scale

\$ 150.00
\$ 150.00
\$ 100.00
\$ 100.00
\$ 100.00
\$ 518.00
\$ 150.00
\$ 1,840.00
\$ 444.00
\$ 289.00
\$ 200.00
\$ 175.00
\$ 640.00
\$ 100.00
\$400

\$ 4,956.00 Total Supply Costs

Other Expenses

DVD Documentary
Well Installation

\$ 6,000.00
\$ 6,000.00
\$ 12,000.00 Total Other Expenses

Income

CSA 4 people/share = 53 @ \$425
Sale of First Share at THG festival
FLF Contribution
GTA Grant Money
Administration Support
Food Bank Contribution
Grant from BZ United Methodist Church to support 3 Food Bank Shares

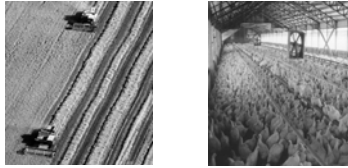
\$ 22,525.00
\$ 300.00
\$ 5,275.00
\$ 12,000.00
\$ 9,500.00
\$ 10,000.00
\$1,000.00
\$ 60,600.00 Total Net Income
\$ 58,483.60 Total Expenses
\$ 2,116.40 Balance

Friends of Local Foods

Locally, Sustainably & Educationally Grown at
Michigan State University

Think Globally, Act Locally

Where does your food come from???



How is the Food Supply Affecting your Health?



What is FLF?

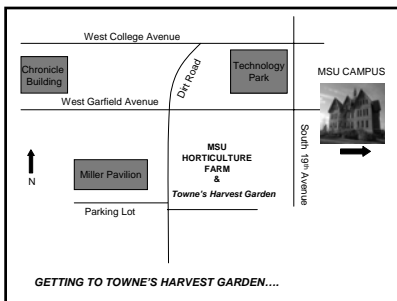
A diverse group of students working to raise awareness about local foods and sustainability at the university and in the surrounding community.



Through work & activities, FLF's Vision is:

- That students think before they eat & find ways to eat 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 THG 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 system at MSU.

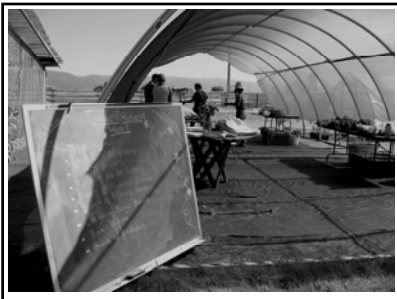
Towne's Harvest Garden 2 acres located at the Horticulture Farm



What is Towne's Harvest Garden?

- Vehicle for Change
- Demonstration of Food Sustainability
- Community Supported Agriculture
- Food Bank Supplier
- Farmer's Market Supplier
- Future MSU food supplier
- Classroom





Why Get Involved?

Personal & Professional Development through:

- Leadership, Teamwork, & Volunteering

Enhance your academic experience in the areas of:

- Horticulture, Business Management, Nutrition, & Policy

Fringe Benefits such as:

- Good food, Exercise, New Friends, & Cooking Instruction

How To Get Involved

• **Attend meetings**

1st Wednesday: Towne's Harvest Garden Meeting

2nd Wednesday: Officers Meeting, 1-2pm

3rd Wednesday: Members Meeting, 1-2pm

4th Wednesday: Club Activities, TBA

Meeting Locations:

Member meetings located in SUB, others are in Herrick Hall

• **Volunteer**

— Towne's Harvest Garden & More





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