Towne's Harvest Garden

& Community Supported Agriculture Program

Annual Report Executive Summary





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Towne's Harvest Advisors:

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Bill Dyer, Department of Plant Sciences and Plant Pathology
Mac Burgess, Department of Plant Sciences and Plant Pathology
Bruce Maxwell, Department of Land Resources and Environmental Sciences
David Baumbauer, Horticulture Farm Manager
Janet Gamble, Department of Health and Human Development

Towne's Harvest 2015 Managers:

Charles Holt, Production Manager Kara Landolfi, Marketing and Operations Manager Madeline Kelly, Assistant Marketing Manager

2015 Practicum Students: Mac Burgess (Instructor)

Camrey Bradshaw Damion Lynn David Steinberg
Debra Kraner Emilia Hitchcock Jaime-Rae Base
Kendall Ranks Luke Vest Tiffany Eccleston

Tommy Ward Mariah Stone (CFT Intern)

For more information about Towne's Harvest, please visit:

http://www.townesharvest.montana.edu

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Executive Summary

Towne's Harvest Garden (THG) is a project that was initiated by 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. Since that first year of production, Towne's Harvest has become a cornerstone of the Sustainable Food & Bioenergy Systems Bachelor's Degree Program. Additionally, Towne's Harvest operates as a Community Supported Farm, distributing produce to CSA members, patrons of the MSU Campus Farm Stand, MSU students, and residents of nearby rural communities via the Community Food Truck. The mission of Towne's Harvest is to be a source of locally, sustainably, and educationally grown food for the campus and members of the surrounding community.

Towne's Harvest Garden completed its 9th production season in 2015. Many characteristics remained the same, but several notable changes also occurred. A major production alteration occurred in the sense that Professor Mac Burgess and Ph.D. candidate David Baumbauer provided additional crops from their season extension research. This year our field crops were primarily irrigated by hand line, as opposed to drip line which has been used in the past.

Additionally, several market alterations were made. Notably, we reduced the length of our Summer CSA from 14 to 12 weeks. Our intentions were to include more monetary value the last few weeks by increasing the quantity of storage crops distributed. We also provided more Student Summer CSA Shares at a discounted price, discontinued our Friday Student Produce Deal in exchange for offering a discounted Student Deal at our Campus Farm Stand, began selling flower bouquets at our Campus Farm Stand, and chose to focus on just two locations for the Community Food Truck (Belgrade and MSU Family and Graduate Housing).

This year we also received a grant to pay for the purchase and installation of a new stainless steel wash and prep station for our produce.

Direct costs this year added up to \$14,630.32 (excluding salaries) and our total income was \$33,268.90.

