

Towne's Harvest Garden

& Community Supported Agriculture Program



Annual Report

2011



Locally, Sustainably and Educationally Grown
MSU Friends of Local Foods



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



THG Practicum Class of 2011

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EXECUTIVE SUMMARY

The **Towne's Harvest Garden (THG)** is a project that was initiated by **MSU Friends of Local Foods** Student Organization. Friends of Local Foods was formed in the fall of 2006 to bring a diverse group of students and faculty together to raise awareness about local foods and to encourage sustainable lifestyles on campus and in the community. Since that first year of production, Towne's Harvest has increasingly become integrated into the curriculum at MSU, and particularly the Sustainable Food & Bioenergy Systems Bachelor's Degree program. Additionally, Towne's Harvest operates as a Community Supported Farm, distributing produce to members, Gallatin Valley Food Bank clients, Bogert farmers' market customers, and patrons of the MSU campus farm stand. The mission of Towne's Harvest is to be a source of locally, sustainably, and educationally grown food for the campus and members of the surrounding community.

During the 2011 season, Alison Harmon of the Department of Health and Human Development supervised two THG managers— a Production Manager and a Marketing Manager. The Production Manager (Chaz Holt), who was hired in 2010 continued on as a full-time classified employee of MSU, allowing for the building of “institutional memory” related to all operations of THG. He was responsible for planning and overseeing all production activities. The Marketing Manager (Anna Diffenderfer) focused on accounting, supervision of students and communication with the CSA and community partners. THG Practicum Students were involved in planting, weeding, harvesting, and distribution, along with other volunteers and Montana Dietetic Interns. In future seasons, Bill Dyer of the Plant Sciences and Plant Pathology Department will assume supervision of the production manager.

In 2011 the Towne's Harvest budget totaled **\$66,843.46** for manager salaries and stipends, seeds, fertilizers, signage, mulch, drip tape and other supplies. Income included the sale of CSA shares (\$350 each= \$22,050), a contribution from the Gallatin Valley Food Bank (\$2478.50), fundraising efforts by the MSU Friends of Local Foods (\$1000), a significant contribution from the College of EHHD (\$24,000), sales to the University Foodservice (\$1,230) support from the Montana Dietetic Internship (\$7,200), and support from a USDA grant (\$13,000). Income from all sources (including \$5,000.00 from 2010 farmers' market sales) totaled **\$70,186.00** at the end of the year.

Labor was performed by the production manager, marketing manager, 20 THG Summer practicum students, 15 Culinary Marketing Students, 5 Fall THG interns, 13 Montana Dietetic Interns, volunteers, and organizations visiting the farm.

Towne's Harvest produces a variety of herbs and flowers as well as beans, beets, broccoli, cabbage, carrots, cauliflower, Swiss chard, cucumbers, eggplant, mixed salad greens, Asian greens, kale, kohlrabi, leeks, arugula, melons, onions, parsnips, peas, peppers, potatoes, pumpkins, radishes, spinach, squash, and tomatoes. The total yield for 2011 was approximately **24,473 lbs of produce** which was distributed to CSA members, at the Bogert Farmer's Market and MSU campus farmstand, to the University Foodservice, through a mobile farm stand pilot project, to the Culinary Marketing Class and the Montana Dietetic internship, to the Food Bank, and as donations to other area organization fundraisers.

CSA member satisfaction is assessed annually in an end-of-season survey. In 2011, members expressed greater satisfaction with the quantity and quality of produce they received, as compared to the 2010 season . Many members expressed interest in a potential early season CSA share. Being able to come to the farm to pick up the weekly share was a valuable part of CSA membership for several members.

THG continues to be integrated into the SFBS curriculum through The Towne's Harvest Practicum (SFBS 246), Culinary Marketing Farm to Table (SFBS 445R/541), and as a place for student projects and advanced internships.

Towne's Harvest practicum students, interns, managers, and advisors conducted community outreach in the form of presentations and exhibits at a variety of events and conferences from March through October. These included the MSU Health Fair, Bogert weekly farmers' market, an MSU farm stand in May- September, a booth at Bite of Bozeman, and MSU Catapalooza. In July, members of the administration and MSU staff were invited to the farm for the annual 'President's Lunch' and a tour of the garden. Farm tours and volunteer opportunities were provided throughout the summer for groups such as the Montana Outdoor Science School, the Gallatin Valley Gardeners Club, and the National Center for Appropriate Technology.

Towne's Harvest once again had a very productive year, generating approximately **\$15,000-\$20,000/acre**. This effort continues to produce positive publicity for the collaborating colleges and the university, and our partnership with the Food Bank continues to be an excellent opportunity for MSU to serve the community. The proposed plan of operation for the 2012 season includes a similar organizational structure, with a full time production manager, and a part-time marketing manager. A significant percentage of manager time will be spent supervising an increasing number of students completing coursework and internships at THG. We will offer a smaller number of early season CSA shares (30), and a similar number of regular season CSA shares (60). We will continue to work with the Food Bank to provide the produce most desired by their clients. Continuation of THG into 2012 is dependent in part on investment funding from MSU. A proposal for investment funding was developed and submitted for review in 2011. Approval of that proposal was announced in early 2012.

Improved building infrastructure for teaching, outreach, and research continues to be needed at THG. At the end of 2011, plans for a new building at the MSU Horticulture farm were discussed. Among other uses, the new building will provide storage for THG, a room for post-harvest preparation of produce, and weekly distribution to CSA members throughout the season. We expect continued high numbers of students to spend a portion of their time in the SFBS program at THG completing hands-on field based learning experiences. We expect about 100 students to be enrolled in the SFBS major by the end of 2012.

THG students and stakeholders are very grateful for the support we have gotten from MSU, area farmers, and members of the surrounding community as we strive to become a permanent asset of the SFBS curriculum and the university.



New Signage for 2011

ABOUT TOWNE'S HARVEST

What is Towne's Harvest?

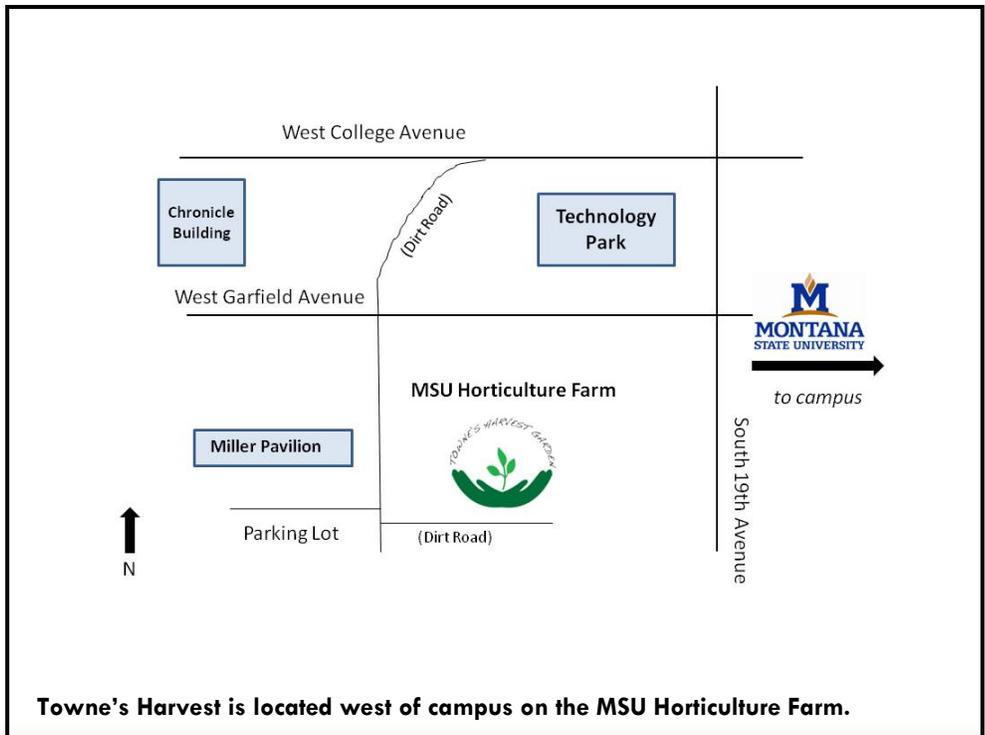
Towne's Harvest Garden is a project that was initiated by MSU Friends of Local Foods Student Organization. Friends of Local Foods was formed in the fall of 2006 to bring a diverse group of students and faculty together to raise awareness about local foods and encourage sustainable lifestyles on campus and in the community. During the summer of 2007, Friends of Local Foods collaborated with the Gallatin Valley Food Bank to support a 2-acre diversified vegetable farm called Towne's Harvest. Towne's Harvest Garden also represents a collaborative effort among students, faculty, and administrators of the MSU Colleges of Agriculture (COA) and Education, Health & Human Development (EHHD) to promote sustainable agriculture and local foods at MSU and in the Gallatin Valley. The garden is located at the MSU Bozeman Area Research and Teaching Farm (on the Horticulture Farm), west of campus. Currently, the primary purpose of Towne's Harvest is serve as an outdoor classroom and cornerstone field experience for students enrolled in the interdisciplinary undergraduate degree program *Sustainable Food and Bioenergy Systems* and related graduate programs. In addition, Towne's Harvest strives 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 residents of the surrounding community of Bozeman.

Why Towne's Harvest?

The name of the garden connects the history of the land to the present day. Towne is the surname of one of five farmers who formerly owned land which was eventually deeded to MSU. The land where the Horticulture Farm and the Towne's Harvest Garden is located has been nicknamed Towne's farm for several decades. The piece of land which became the garden actually belonged to E. Broox and the Ella Martin Farm. It was deeded to MSU in 1909. Students, faculty and staff involved in the Towne's Harvest project 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>



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 farm, "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 offer interdisciplinary education opportunities, be an outdoor classroom for SFBS, and 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 Towne's is interdisciplinary center of education for any MSU department and 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 continues to diversify crop production to include a large variety of vegetables, fruits, and animals*
- *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 continue to address all aspects of sustainability including ecology, economic viability, and social justice.*



2011 Practicum students: Kara Landolfi (left), and Henry Randall (right).



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 viability, the efficiency of various distribution scenarios, and impacts on individual health, family dynamics, and community food security. As a venue for teaching and research, Towne's Harvest can be the central focus of externally funded projects. Currently, Towne's Harvest is a cornerstone of the interdisciplinary undergraduate degree program, *Sustainable Food and Bioenergy Systems*. Students enrolled in this degree program spend at least one summer completing the practicum course and taking additional coursework associated with Towne's Harvest Garden. See <http://www.sfbs.montana.edu>. Additionally, starting in 2011, interns in the Montana Dietetic Internship spent a two-week rotation at Towne's Harvest in September. The concentration of the accredited program is Sustainable Food Systems.

Demonstration of Sustainable Agriculture and Local Food Systems

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 Architecture, Agroecology, Plant Sciences, Food & Nutrition, Business, Political Science, Engineering and Native American Studies.

Student Recruitment

The interdisciplinary nature of the Towne's Harvest project creates an attractive showcase and is a powerful tool for recruiting students, faculty and staff at MSU and for helping MSU establish its position as a national leader in sustainable agriculture. With demand for sustainable campus-based food options increasing, Towne's Harvest will help ensure that MSU remains in step with current student desires. As stated above, it is already contributing to the *Sustainable Food and Bioenergy Systems* degree program.

Campus & Community Outreach

THG links MSU with the surrounding community by serving as a Community Supported Agriculture farm that provides approximately forty to eighty families from a variety of socio-economic backgrounds with fresh, locally 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. Since its initiation, THG has been providing the Gallatin Valley Food Bank with 6-8,000 lbs of food per year. As food insecurity increases in the Gallatin Valley, this relationship with the Food Bank will become increasingly important. In 2011 THG interns sold produce at the Bogert Farmers' Market and at an MSU campus farm stand held on Grant adjacent to the SUB. University policies were amended such that this activity could occur on central campus during the 2011 season.

PARTNER ANALYSIS

Student Organizations

- MSU Friends of Local Foods (FLF)
- ASMSU Sustainability Center
- 1000 New Gardens
- Network of Environmentally Conscious Organizations (NECO)

MSU Administration, Departments, and Faculty

- Office of the President
- College of Agriculture
 - Department of Land Resources and Environmental Sciences
 - Department of Plant Sciences and Plant Pathology
 - Department of Animal and Range Sciences
- College of Education, Health and Human Development
 - Department of Health and Human Development

Gallatin Valley Producers (Partner Farms)

- Cloud 9 Farm
- Gallatin Valley Botanical
- Rocky Creek Farm
- Three Hearts Farm
- 3 Fiddles Farm
- Geysers Farm
- Field Day Farms

MT Agriculture Experiment Station

- Horticulture Farm

MSU University Food Service

- Montana Made Program
- MontanaFest
- Montana Mondays
- MSU Catering
- Local Food Fair

Organizations

- Alternative Energy Resources Organization (AERO)
- Bozeman Community Food Co-op
- Gallatin Valley Food Bank
- Montana WIC Farm Direct
- Montana Organic Association
- Western Sustainability Exchange

Restaurants

- Bozeman Holiday Inn*
- Sola' Café*

* = Purchased from Towne's Harvest Garden at least once



Partner Farms: Marian and Mary at Field Day Farm (above). Dean and Chaz at Three Hearts Farm (below).



2011 OPERATION AND ORGANIZATIONAL STRUCTURE

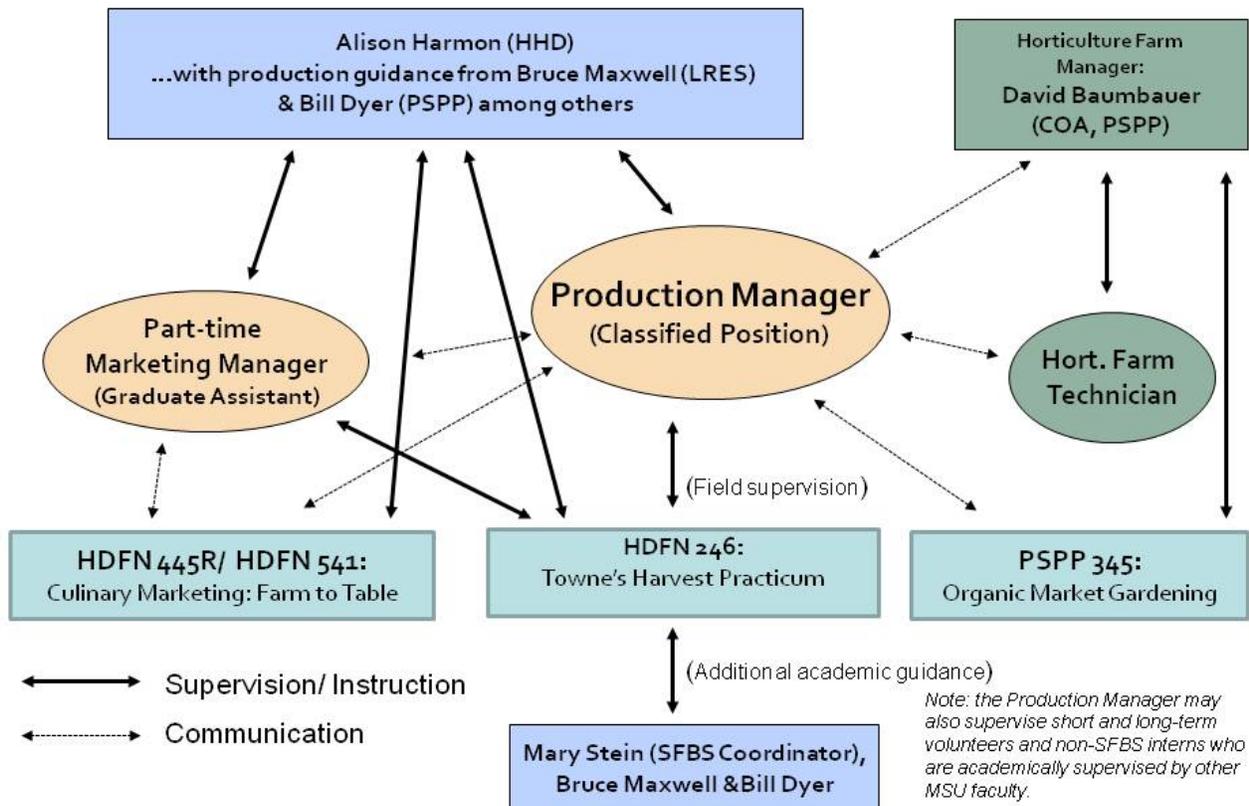
Operation

During the summer of 2011, MSU departments and colleges and the Gallatin Valley Food Bank partnered to support Towne's Harvest Garden's 5th season. Produce was distributed through a 13-week Community Supported Agriculture Program to 63 individual members. THG continued its partnership with the Gallatin Valley Food Bank, and also distributed through farmers' markets in Bozeman and on MSU's campus.

Organizational Structure

Alison Harmon of the Department of Health and Human Development supervised one Graduate Assistant as Marketing Manager (Anna Diffenderfer) and the Production Manager (Charles Holt). Charles is responsible for overseeing vegetable and overall farm systems production while the Operations Manager focused on project accounting, supervision of practicum students and communication with the CSA and community partners. Students were involved in planting, weeding, harvesting, and distribution.

TOWNE'S HARVEST ORGANIZATIONAL STRUCTURE 2011



2011 EXPENDITURES AND INCOME

Total Operating Expenditures for 2011 season: \$10,844.36*

- Administration: \$2,679.53
- Capital Investment: \$419.19
- Fuel: \$323.00
- Promotion: \$2,038.21
- Seeds/Supplies: \$5,383.53

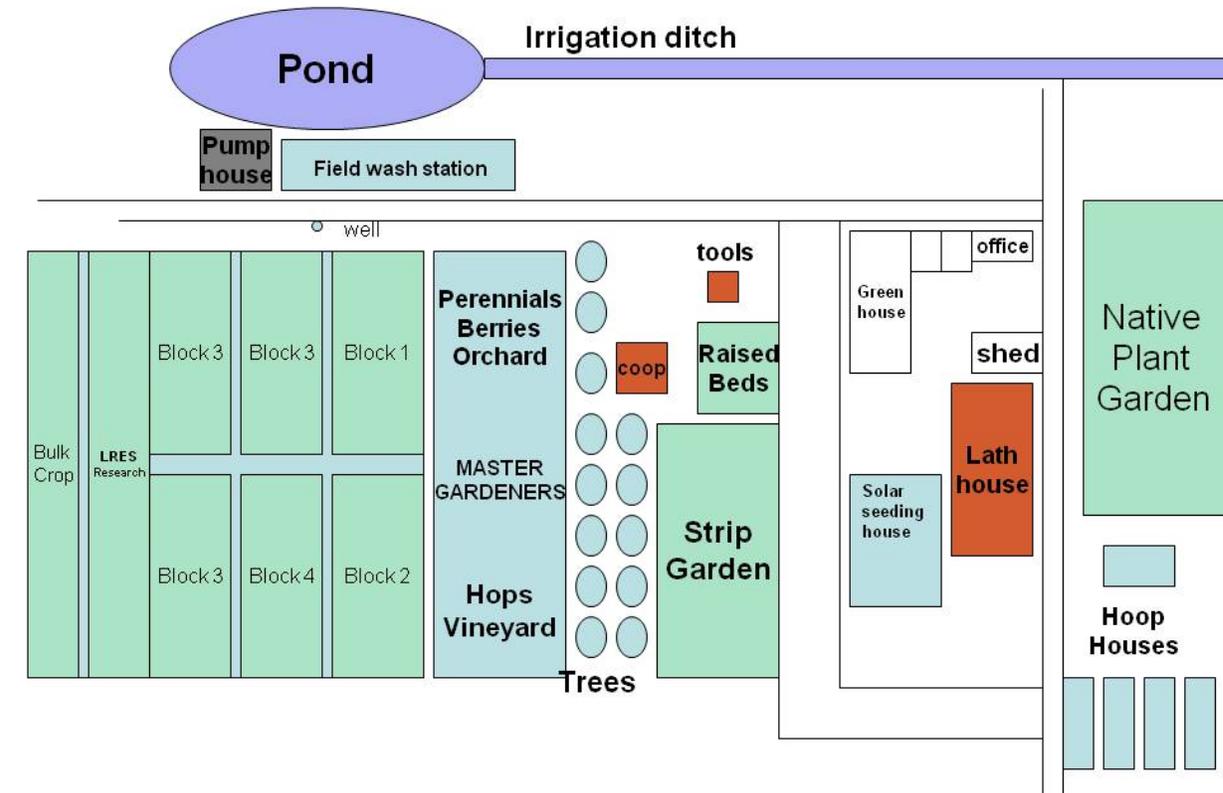
* Does not include manager salaries or stipends

Total Income for 2011 season: \$33,824.25

- **CSA Shares: \$22,050**
(Includes 63 regular shares at \$350.00 each)
- **Egg Sales: \$236.00**
- **Farmers Market/Campus Farmstand: \$6,969.22**
- **Gallatin Valley Food Bank: \$2,478.50**
- **MSU Food Service: \$1,230.70**
- **Miscellaneous Restaurant Sales: \$1,209.83**

TOWNE'S HARVEST GARDEN LAYOUT

Towne's Harvest production occupied approximately 4 acres of the Horticulture Farm. Garden production occurred in the North Plot, Orchard area, and in four hoop houses.



TOWNE'S HARVEST GARDEN LAYOUT 2011

2011 CROP LIST

The following herbs, vegetables, and flowers were grown at Towne's Harvest Garden during the 2010 season. For a complete list of all crops and variety names see the Appendix of this report.

Herbs:

Basil
Chives
Cilantro
Dill
Fennel
Oregano

Parsley
Sage

Flowers:

Cosmos
Iris
Strawflower
Sunflower

Fruit:

Strawberries
Cantaloupe

Vegetables:

Arugula
Beets; baby beets
Beans
Bok Choi; Pok Choi
Braising Greens
Broccoli

Cabbage, Savoy
Camelina
Carrots; baby carrots
Cauliflower
Celery
Chard
Corn

Cucumbers
Eggplant
Endive
Fava Beans

Garlic Scapes; Garlic
Green beans
Kale
Kohlrabi
Leeks
Head Lettuce
Melons
Onions; green onions
Parsnips

Peas
Peppers
Potatoes
Pumpkins
Purple Beans
Radish (red cherry; French breakfast)
Salad Mix
Spinach
Summer Squash
Sweet corn
Tomatoes; Green Tomatoes
Turnips
Wild Salad Mix (mallow, dandelion leaves, lambsquarter, red-root, pigwee)
Winter Squash
Yellow beans



PRODUCTION SUMMARY

A cold wet spring delayed planting in Spring 2011. Overall, productivity was slightly above average, due in part to a prolonged harvest in the fall. We had poor production of brassicas due to weather and insect damage.

This year, THG continued to manage a 6 block crop rotation plan which included one block in cover crop soil building, increasing the sustainability of our operation as compared to previous years. THG Practicum students were organized into work teams and their schedules alternated on a weekly basis such that each team participated in production and harvesting on different days of the week throughout the season. This turned out to be an effective production schedule, but not a perfect system from the perspective of the students, who would have preferred a consistent obligation so that they could maintain a work schedule as well.

In 2011 for the first time, THG had a contract with University Foodservice to produce 4,000 lbs of onions and 3,000 lbs of winter squash. Appropriate acreage was set aside for this venture.

THE HARVEST

Produce harvest at THG was done Monday, Wednesday, Thursday and Friday. Food was distributed nearly every day of the week. THG attended weekly farmers markets on Tuesday and Fridays and CSA distribution was Thursday.

A new field wash station enabled more effective post harvest handling, allow students to hydro-cool or rinse wet cold mud from root crops before storing or preparing for distribution.

LABOR

Labor was provided by the production manager, Chaz Holt, approximately 20 THG practicum students in Summer, 5 THG practicum interns in Fall, and 13 Montana Dietetic Interns during September. Volunteers and visiting organizations provided additional labor on a sporadic basis. About half of labor hours were devoted to crop inputs and maintenance and the other half to harvesting.



Class in the field, in the shade of the wash station.

COMMUNITY SUPPORTED AGRICULTURE PROGRAM

Membership

In 2011, Towne's Harvest offered 63 regular shares (only one size). 13 members had returned from 2010, 3 each from 2008 and 2009, and 5 had been members since 2007, our first season at THG. Given the number of practicum THG practicum students and dietetic interns (34 total), Towne's Harvest could not provide complimentary shares for them, but did allow students working a market or distribution to take small amounts of produce as available following the market or distribution.

Season

The 2011 Towne's Harvest CSA season officially commenced on Thursday, June 23rd with a CSA member orientation the week prior, on Thursday, June 16th (30 members attended). The CSA season officially ran until Thursday, September 22nd for a 13-week CSA season. 13 members purchased one time fall shares on October 14.

Share Size

Only one share size was offered in the 2011 season. 15 of the 63 shareholders independently chose to share the weekly produce allotment with another individual/family.

Distribution

CSA distributions were on Thursdays from 3pm-6pm at Towne's Harvest every week to avoid confusion and establish consistency. Distributions were in the lath house every week. Members were greeted by a Towne's Harvest representative at a table with a sign-in sheet, information on Towne's Harvest and the Sustainable Food and Bioenergy Systems program, and pastured eggs were occasionally for sale.

Produce was distributed in various forms, including bunched, bagged, and bulk. All produce was washed, packed, and stored in the cooler immediately following harvest to ensure maximum cleanliness and freshness. Occasionally Towne's Harvest offered "either/or" selections based on availability and distributed in "first come, first serve" fashion. For example, members would have the option of choosing between onions or leeks depending on availability.

Communication

Towne's Harvest sent out a "Vertical Response" email newsletter each week that provided a glimpse into what was happening at the farm, as well as a description of the produce in the weekly share, one complete recipe and links to other recipes emphasizing those that used multiple CSA items in combination. CSA newsletters always encouraged member feedback. All CSA newsletters are available for perusal on the Towne's Harvest website.



First CSA distribution for 2011

FOOD BANK PARTNERSHIP

In 2011 Towne's Harvest partnered with the Gallatin Valley Food Bank in several ways. THG production manager Chaz Holt continued to act as a consultant for the Food Bank as needed. Several students enrolled in the Towne's Harvest Practicum chose the Food Bank as their "partner farm" and worked there weekly assisting with raised bed gardens, preparing food for display, and assisting with inventory.

In 2011, THG distributed approximately 1500 lbs of produce to the Gallatin Valley Food Bank. THG goals for the Food Bank partnerships were to consistently provide fresh, high quality produce at a reasonable rate to the Food Bank.



Practicing for Market

Bogert Farmers Market on Tuesdays (June 7th-September 27th, 5pm-8pm) was the primary farmers market experience for students in 2011. In its third season, the Friday Campus Farm stand (May 20th-October 21st) continued to provide a unique "farm stand" experience for practicum students and dietetic interns.

- **Total Farmers Market Sales: \$6,619.22***
Average Sale per market: \$169.72
- **Total Markets attended: 39**
 - 2 Gallatin Valley Farmers Markets (Saturday, 8am-1pm)
 - 23 Campus Farm stands (Friday, 3pm-6pm)
 - 16 Bogert Farmers Markets (Tuesday, 5pm-8pm)

FARMER'S MARKETS

Towne's Harvest's primary markets for the 2011 season were Bogert Farmers Market and the Friday Campus Farm stand. Gallatin County Fairgrounds Farmers Market was attended only twice to focus on the Friday Campus Farm stand. Pastured egg sales to CSA members proved to be a profitable venture as well as a demonstration of utilizing vegetable culls to create food and financial profit.

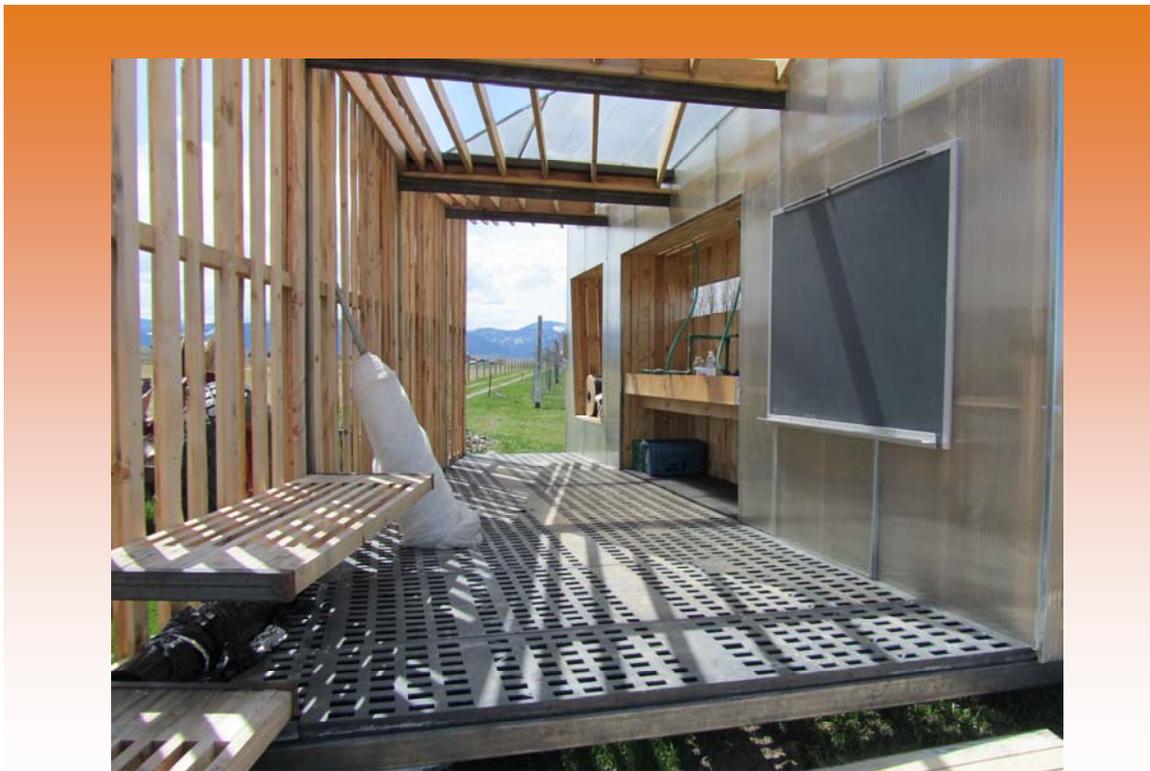


TOWNE'S HARVEST 2011 DISTRIBUTION SUMMARY

Distribution Avenue	
CSA Program	
MSU Farm Stand	
Bogert Farmer's Market	
Culinary Marketing Class	
University Foodservice	
Mobile Farm Stand Pilot	
Amnesty International	
Food Bank	
Faculty/ Staff gift boxes	
MT Dietetic Internship	
WSE Fundraiser	
Livingston Chef	
Total =	24,473 lbs



Organic certification will be sought in 2012.



New field wash station, constructed by architecture faculty, Chris Livingston, and students.

INTEGRATION INTO ACADEMIC PROGRAMS

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.

THG continues to be the primary site for the Towne's Harvest Practicum (SFBS 146), and Culinary Marketing: Farm to Table (SFBS 445R/541).

New in 2011 were the individual projects pursued by THG Practicum students. SFBS student Dylan Strike began conducting a research project under the direction of Bruce Maxwell. The study was part of a larger regional weed phenology study taking place in 11 states over the northern half of the United States. The purpose of the study is to better understand the life cycles of several prevalent agricultural weeds. Understanding the life cycles of these weeds is important for developing a baseline in the face of global climate change and will also allow for more effective management in our agricultural systems, meaning a reduction in the use of chemical herbicides. My specific part of this project is looking at the phenology of *Thlaspi arvense*, or field pennycress, which is a very common weed all over our region. In Dylan's plot in the field he grew plants from the study's common seed source in Illinois and plants grown from seed that he collected from plants growing in THG. He observed and recorded all of the different phenological stages of field pennycress, from emergence to full maturity. The study will continue until fall 2012.



Dylan Strike describes his project at the 2011 President's Lunch



MDI interns at Towne's Harvest with Chaz Holt, Alison Harmon and MDI Director Coleen Kaiser.



MDI interns using THG produce for an Autumn Lunch in the Herrick Hall Kitchen.

THG also became a significant part of the Montana Dietetic Internship (MDI), offered for the first time in 2011-12. Thirteen dietetic interns each spent a two week rotation at THG harvesting and tending the garden, selling produce at various market locations, and developing recipes using fresh produce in the Herrick Hall food lab. This rotation is the cornerstone of the Sustainable Food Systems Concentration offered by MDI.

COMMUNITY OUTREACH, EVENTS, AND TOURS

Emerson Earth Day Celebration— booth (April 22nd)

Down on the Farm MOSS Tour (July 13th)

President's Lunch (July 27th)

Gallatin Valley Garden Club Tour (August 1st)

Bite of Bozeman— vendor (August 3rd)

NCAT Tour (August 8th)

Good Thymes Summer Camp Tour (August 4th)
Summer Camp from Ennis

Sheep Project Tour (August 5th)

MSU Catapalooza booth (August 23-25)

Fitness Center Open House Booth (September 14th)

FLF Student Field Day (September 16th)

Hospitality Program Exploration Tour (September 26th)

Gallatin Empire Garden Tour (September 30th)
Rocky Mountain Regional Conference

University Food Services Montana Made Special Dinner Booth (October 5th)



Nic Acker and Weston Petty at Field Day Farm

PRESIDENT'S LUNCHEON

Students enrolled in HDFN 445R/541: *Culinary Marketing: Farm to Table* enjoyed the special challenge of planning, preparing, and serving lunch for the 80 attendees of the 2011 President's lunch. Each main ingredient was obtained from the THG weekly harvest. Flowers decorated the tables. Short presentations were given by THG advisors, THG managers, MSU faculty, and SFBS students, and a partner farmer. A tour was provided by the production manager following the lunch.

Program

Overview of Towne's Harvest Garden in 2011

SFBS Program Update

TEACHING: Courses in our outdoor classroom

Student Research & Projects at THG

OUTREACH: Partner Farms ;

MSU's local food economy connections

Tour of Towne's Harvest Garden



MENU

Basil Mint Water

Whole Wheat Bread with Herbs

Baked Green Tomatoes & Asian Lettuce Wraps

Fresh Summer Salad

Hortopita & Basil Pesto Barley Salad

Zucchini Chocolate Orange Cake

Three Layer Strawberry Torte & Beet Cookies



Eighty faculty, staff, students and administrators attended that 2011 President's Lunch.

PUBLICITY & PROJECT DISSEMINATION

Popular print and internet publications:

July 29, 2011. MSU Students sell the veggies they grow in hands-on class. 7KBZK.com Continuous news. Found at: <http://www.kbzk.com/news/msu-students-sell-the-veggies-they-grow-in-hands-on-class/>

Professional Presentations:

Harmon, A.H., Malone, K., Dyer, W., Maxwell, B., Stein, M., Perillo, C. (2011). Sustainable Food & Bioenergy Systems at Montana State University: Development and Evaluation of an Introductory Course. Oral Presentation for the North American Colleges and Teachers of Agriculture (NACTA) annual meetings, Edmonton, Alberta, CA. June 16, 2011. NACTA Journal vol. 55 Supple 1.

Perillo, C.A., Mavrolas, P., Koenig, K., Harmon, A.H., Johnson-Maynard, J., (2011). *Results and Findings: A Regional Learning Community around Undergraduate Teaching of Sustainable Food/Agricultural Systems*. Poster Presentation for the Agriculture Food and Human Values Society, the Association for the Study of Food and Society, and the Society for Anthropology of Food and Nutrition Joint Annual Meetings, Missoula, MT. June 9-12, 2011.

Malone, K., Harmon A.H., Dyer, W., Maxwell, B, Perillo, C.A. (2011). *Development and Evaluation of an Introductory Course in Sustainable Food & Bioenergy Systems (SFBS)*. Oral presentation in the session P28, Regional Learning Community Collaborates for Advancement of Sustainable Food and Agricultural Systems Education for the Agriculture Food and Human Values Society, the Association for the Study of Food and Society, and the Society for Anthropology of Food and Nutrition Joint Annual Meetings, Missoula, MT. June 12, 2011.

Perillo, C.A., Koenig, T., Ater-Kranov, A., Green, K., Harmon, A.H., Stein, M., Johnson-Maynard, J., Dyer, W. (2011). *A Multi-Dimensional Approach to Assessing Interdisciplinary and Field-Based Learning in Sustainable Food/Agricultural Systems*. Oral presentation in the session P28, Regional Learning Community Collaborates for Advancement of Sustainable Food and Agricultural Systems Education for the Agriculture Food and Human Values Society, the Association for the Study of Food and Society, and the Society for Anthropology of Food and Nutrition Joint Annual Meetings, Missoula, MT. June 12, 2011.

Harmon, A.H. (2011). Roundtable. *Student Farming within the Sustainable Food Movement*. Agriculture Food and Human Values Society, Association for the Study of Food and Society, and Society for Anthropological Nutrition Joint Annual Meetings, Missoula, MT. June 11, 2011.

Oien, D., Jones-Crabtree, A., Harmon, A.H., Hamilton L., Lininger, A. (2011). Panel. *Food Trade Sustainability and Leadership Association: Timeless Comprehensive Sustainability Investigation (SFBS Capstone Project Presentation)*. Montana Organic Association (MOA) Annual Meeting, Billings MT, December 9, 2011.

Harmon, A.H., Thiebes, J. (2011). Roundtable. *Opportunities for Students in Food and Agriculture*. Alternative Energy Resources Organization (AERO) Annual Meeting, Lakeside MT, October 29, 2011.

Harmon, A.H. (2011). *MDI's Sustainability Flavor: The Sustainable Food Systems Concentration of the Montana Dietetic Internship*. Montana Dietetic Association Annual Meeting, Helena, MT. June 1, 2011.

Publications:

Malone K., **Harmon A.**, Dyer W., Maxwell B., & Perillo C. Development and evaluation of an introductory course in sustainable food & bioenergy systems. Submitted to the *International Journal of Sustainability in Higher Education*.

LESSONS LEARNED

Organizational Structure and Instruction:

- *For the 2011 season, we continued to have the same production manager for the second year, allowing THG to begin establishing a needed institutional memory. Marketing was again managed by a graduate assistant during the summer and throughout the school year. External funds for supporting these positions were depleted in 2011, making investment funding from MSU an absolute necessity for the continuation of THG.*
- *The summer practicum should have a maximum enrollment of 20 to 25 students and it should allow for at least 5 students to complete the practicum during the fall semester, and another 3-5 in the spring semester.*
- *Scheduling of summer work shifts for teams of students was established at the beginning of the season, with alternating days and duties. Some hours each week were devoted to work on "partner farms" which served as a way to provide service as well as additional learning and networking opportunities for students. Several students expressed the need for a consistent work schedule so that paid work could be maintained throughout the summer as well.*
- *A single instructor coordinated the curriculum and class meetings with THG managers serving as field supervisors and additional SFBS faculty participating as available in class periods. This system worked well*
- *Educational themes were established for each week when class was held for all students. Students also completed independent projects related to production or distribution activities. The quality of these projects varied tremendously.*

Infrastructure:

- *The lath house was used once again for washing and distribution and appears to be on its last legs. A new building is planned for the 2012 season.*
- *Frost free water spigots on the North side of the Hort farm are still needed to better facilitate season extended production, provide water for chickens in the winter, and washing produce during fall and spring seasons*
- *Having a washing station in the field was very helpful for the cleanliness and quality of crops as well as keeping the wash station in the lath house for final prep of foods for distribution. .*
- *New equipment for small scale production is needed to increase efficiency at this scale and to provide additional educational opportunities for students who hope to operate economically viable businesses in the future.*

Production and Harvesting

- *We are still working on long-term fertility, crop rotation, pest and weed management through the implementation of a 6 block-crop rotation and cover crop plan. A cover crop cocktail is gradually addressing nitrogen needs in the field.*
- *Due to experimentation of season extension and increased infrastructure, and based on interest from members in the end of season survey, an early season CSA will be offered in 2012, along with an regular season CSA that extends into the fall*
- *More focus continues to be needed on pest prevention is needed for flea beetles and aphids on susceptible crops.*
- *Carrots, Onions, Beets, and Lettuce could be planted in higher plant populations with-in the bed for better per sq' yield and weed suppression.*
- *Maintaining accurate records and data is instrumental in developing successful crop and distribution plans for subsequent year, and this could be aided by establishing an assistant manager position, utilizing a senior level SFBS intern interested in getting substantially more production related experience.*

Distribution

- *A early season share may be possible with season extension while extending the regular season in October.*
- *Offering one size to CSA members eliminated confusion and questions related to share sizes.*
- *Practicum students need to be better educated about the foods they are distributing, taste the produce and have recipe suggestions for CSA members or farmers' market customers. The produce list should be available in time for students to prepare for customer questions about preparation. Some students are better at this than others. Graduate level culinary marketing students did perform food demonstrations for practicum students several times during the season*
- *Market displays of produce have been made more attractive through a focus on market training and aesthetics of set up for a consistent look.*
- *CSA member orientation was better attended this season. A CSA member handbook is still needed to decrease member confusion and help establish reasonable expectations. A white paper explaining the THG non-competition policy is also needed to address concerns of area producers.*
- *Could still pursue a more significant contract with MSU foodservice to stabilize THG income. More produce was sold to MSU during the 2011 season than in previous years, but selling to institutions requires more planning, attention to standards, procedures, storage, scheduling etc. Longer term appropriate storage is needed in order to effectively market to MSU in late season.*

Outreach

- *New signage was developed on-site for THG and the Hort farm.*
- *Practical produce information continues to be distributed via the web-site, and was helpful to members and food bank clients. Recipes can be more organized to more user friendly on the web site.*
- *Practicum students can learn to give effective tours of the THG project for visitors and community groups. should be more involved in outreach projects. Clearly defined outreach goals are still needed at the beginning of the season.*
- *Could use outreach via local media more effectively.*



Dylan, Karl, and Sam at Three Hearts Farm

2012 PROPOSED PLAN OF OPERATION

Distribution Plan:

- 30 early season CSA shares (greens and eggs)
- 65 CSA regular shares beginning in July and lasting through October
- CSA Distribution on Wednesdays from 3:30-6:30pm
- Tuesday Mobile Farm Stand (with Gallatin Valley Food Bank and AARP)
- Thursday Farmers' Market on MSU campus from July through October
- MSU foodservice sales for fall Onions and Winter Squash
- Participation in the Bozeman Winter Market as produce is available
- Bozeman area restaurants as produce is available

Proposed Weekly Schedule:

- **Monday-** harvest, PM Food Bank Distribution
- **Tuesday-** harvest, preparation, Mobile Farm Stand distribution
- **Wednesday-** CSA Distribution
- **Thursday-** Campus Farm Stand
- **Friday-** farm maintenance, Practicum class meeting; Student CSA
- **Saturday-** maintenance and as needed, irrigation, chickens



Candace Moyer (left) and Tyson Stillman (above) present their THG Practicum projects.

2012 PROPOSED ORGANIZATIONAL STRUCTURE

Faculty	SFBFS Faculty Coordinator (HHD)	Alison Harmon (HHD)	Bill Dyer (PSP)	Carmen Byker (HHD)	Bruce Maxwell (LRES)	David Baumbauer (COA/PSP)
Role at THG	Oversee outreach; Compile annual report; Facilitate communication among all stakeholders; Teach	Oversee Marketing; MDI; Teach	Oversee Production	Oversee Mobile Farm Stand; Teach	Research Guidance	Horticulture Farm Manager
Supervises	Work Study Students THG interns (fall/spring)	Marketing Manager; Mobile Farm Stand Coordinator	Production Manager; Assistant Manager			Hort Farm Technician
Teaches	SFBFS 296: THG Practicum (2013) SFBFS 298: THG Internship	SFBFS 296: THG Practicum (2012) MDI interns		SFBFS 445/541: Culinary Marketing Farm to Table		HORT 345: Organic Market Gardening
Staff	Chaz Holt	Nic Acker	Anna Diffenderfer	Marcy Gaston		Jamie Raznoff
Role at THG	Production Manager	Assistant Production Manager	Marketing & Outreach Manager	Mobile Farm Stand Coordinator		Hort Farm Technician

2012 PREDICTED EXPENDITURES AND INCOME

The table on the following page provides an account of actual THG expenditures for 2007-2011. Support is being provided for the project by the University in response to a proposal for investment made by Bill Dyer et al in 2011. Permanent monies have been allocated to pay the salaries of the THG production manager and new faculty member, housed in HHD to serve as the coordinator of the academic program and the director of teaching and outreach at THG. Alison Harmon will continue to oversee produce marketing at THG and Bill Dyer will continue to oversee production. Produce sales and other external funds will be used to cover the costs of production and marketing including supplies and labor expenses. Funds available in excess of our operational needs can be spent on capital improvements and student projects, as outlined below.

Towne's Harvest Proposed Budget 2012:

THG Projected Income from Produce Sales:

CSA memberships:	\$22,000
Student CSA:	\$300
Food Bank:	\$3,000
Foodservice/Restaurant Sales:	\$3,000
Coursework/MDI Sales:	\$1,000
Market Sales:	\$7,500 (from previous year)
TOTAL:	\$36,800

Staff and Supplies:

Production Supplies:	\$6,000
Equipment Repairs; Fuel	\$2,000
Communication, Promotion, Marketing	\$2,000
Rental of PGC/Hort Farm	\$2,000
Marketing and Outreach Manager:	\$17,000 (year round)
Assistant Manager:	\$3,000 (summer)
TOTAL:	\$32,000

Other Optional Expenses as funds are available:

- Capital Improvements
- Work Study Student
- THG Staff Travel
- Student Travel
- Student Projects
- Alumni Events
- Scholarships and Awards



Prize-winning celeriac.

Towne's Harvest Garden Income & Expenses for 2007-2011

EXPENSES CATEGORY	2007 Actual	2008 Actual	2009 Actual	2010 Actual	2011 Actual
Seeds/supplies/fuel	\$3,346.26	\$3,811.62	\$4,203.00	\$2,800.00	\$5,706.53
Administration/ Communication	\$1,370.32	\$594.88	\$399.50	\$1,000.00	\$2,679.53
Promotion	\$823.77	\$8,346.59	\$1,879.51	\$1,101.00	\$2,038.21
Capital Investment/ student projects	\$2,878.67	\$6,227.86	\$2,828.35	\$1,177.00	\$419.19
Hourly Labor	\$29,375.30	\$39,686.00	\$17,052.90	N/A	N/A
Graduate Assistantships	N/A	N/A	\$9,000.00	\$9,000.00	\$9,000.00
Operations (Marketing and Out- reach) Manager Summer Stipend	N/A	N/A	N/A	\$8,000.00	\$5,000.00
Production Manager Salary	N/A	N/A	N/A	\$20,000.00	\$29,000.00
Production Manager Benefits	N/A	N/A	N/A	\$11,000.00	\$13,000.00
TOTAL	\$37,794.32	58,666.95	\$35,363.26	\$54,078.00	\$66,843.46
INCOME CATEGORIES	2007 Actual	2008 Actual	2009 Actual	2010 Actual	2011 Expected
CSA memberships	\$15,000.00	\$22,825.00	\$20,275.00	\$24,700.00	\$22,050.00
Gallatin Valley Food Bank Partnership	\$8,640.00	\$10,000.00	\$5,000.00	\$5,000.00	\$2,478.50
Administrative Support	\$9,000.00 ^a	\$9,500.00 ^b	N/A	N/A	\$15,000.00 ^c
Graduate Stipend supported by Endowment	N/A	N/A	\$9,000.00	\$9,000.00	N/A
EHHD Supported GRA					\$9,000.00
Misc. Grants	\$1,170.00 ^d	\$13,000.00 ^e	0.00	\$1,100.00 ^f	N/A
Friends of Local Foods	\$5,000.00	\$5,275.00	\$5,000.00	\$3,000.00	\$1000.00
Previous year's market sales	N/A	N/A	N/A	\$7,500.00	\$5,000.00
WSARE and/or HEC GRANTS	N/A	N/A	N/A	\$4,000.00	\$13,000.00
University Foodservice Contract	N/A	N/A	N/A	N/A	\$1,230.70
MT Dietetic Internship	N/A	N/A	N/A	N/A	\$7,200.00
TOTAL	\$38,810.00	\$60,600.00	\$39,275.00	\$54,300.00	\$70,186.00

^a Office of the President COA/MAES, EHHD

^b COA/MAES, EHHD

^c College of EHHD

^d MT NAPA Community Garden Grant

^e MT Dept of Ag Growth through Ag Grant for a new well and DVD production

^f Bozeman Food Co-op 4% grant

TOWNE'S HARVEST ANNUAL TIMELINE

January

- *Spring THG Interns Begin working on Marketing Materials*
- *Create crop plan and revise farm plan*
- *Order seeds*
- *Finalize spring PGC planting schedule*

February

- *Plant onions and Leeks, shallots, peppers, and possible early season cold frame crops*
- *Finalize CSA organization, structure and distribution plan*
- *Organize Summer Practicum Structure*
- *Being preparing cold farms at farm for planting*

March

- *Begin cold frame planting*
- *Advertise summer and fall CSA shares to previous members and then new members*
- *Continue planting transplants in greenhouse*
- *Finalize and distribute Annual Report from previous year*
- *Finalize annual farm plans*
- *Organize and maintain equipment for spring*
- *Chili-off and "Seedluck" with FLF and 1000 New Gardens*

April

- *Continue planting transplants in greenhouse,*
- *Attempt first field work weather permitting*
- *Deadline for CSA share purchase of Spring Greens (early season share)*
- *Begin selling eggs*

May

- *Begin direct seeding in field as possible*
- *Certified Organic Farm Inspection*
- *Transplant what is possible*
- *Finalize weekly farm schedule for summer*
- *Post summer events on THG calendar*
- *Spring interns end and Summer Practicum beings after finals week*
- *CSA member orientation event*
- *Early Season CSA begins*

June

- *Deadline for CSA share purchase for Summer*
- *Continue transplanting and direct seeding*
- *Plant cover crop*
- *Early season CSA ends*



July

- *Summer/Fall CSA begins*
- *Annual Towne's Harvest President's Lunch*
- *Graze cover crops with sheep and chickens at the end of month*
- *Continue succession plantings in field*
- *Conduct Intern mid-summer survey evaluations*
- *Start fall transplants in greenhouse end of the month*
- *Conduct THG CSA mid-summer member survey*
- *Begin campus farm stand; mobile farm stand; student CSA*

August

- *MSU Catapalooza Outreach*
- *Plant cold frames again for late fall crops*
- *Summer practicum course ends*

September

- *THG Fall internship begins*
- *Plant Garlic*
- *Plant winter wheat cover crop*
- *Offer field trips to schools in partnership with GVF2S*

October

- *Conduct end of season survey of members*
- *Campus Farm stand ends*
- *Summer/Fall CSA ends*
- *Final field work, turn in fields for winter*
- *Equipment repairs and up-keep*
- *Continue harvesting*
- *AERO Annual Meeting*

November

- *Hold Harvest Festival/ Pie-off fundraiser with FLF*
- *Montana Organic Association Annual Meeting*
- *Finalize cold frame fall production*
- *Continue selling storage crops*
- *Close Farm down for winter*

December

- *Organize data for Annual Report*
- *Revise Outreach materials and brochures for FLF and THG*



SFBS Coordinator and Faculty: Mary Stein (top), Bill Dyer (middle), & Bruce Maxwell (bottom).

EXTERNAL FUNDING FOR TOWNE'S HARVEST GARDEN

Pending Grants:

A USDA Higher Education Challenge Grant was written and submitted in March 2012 to fund on-going teaching and research at THG in collaboration with faculty and staff at campus farms at WSU and UI. (*Proposal Submitted by PI: Alison Harmon, Co-PIs: Bill Dyer, Carmen Byker, Lynn Kelting-Gibson, Cathy Perillo (WSU) and Jodi Johnson-Maynard (U. Idaho), Chaz Holt, and others.*)

Past Grants:

2010. THG received a 4% Day grant from the Bozeman Community Food Co-op in March 2010, and these funds were used to subsidize "community shares" of THG. (*Grant submitted by Sam Robbins, 2008-2010 THG Operations Manager*)

2008-2010: 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 is assisting in the development of the field experience component of a new interdisciplinary SFBS degree program. Towne's Harvest is the site for 200 level internships, and a potential field experience for 400 level interns in the SFBS curriculum. *PI: Bill Dyer; Co-PI: Alison Harmon.*

2008-2011: A USDA CSREES Higher Education Challenge Grant was funded at the level of \$490,000. *Development, Integration and Assessment of Food and Agriculture Systems Education* is a joint curriculum development and evaluation project with Washington State University and the University of Idaho. This grant is helping MSU and the other universities develop and evaluate their curricula as well as improve field experiences at campus farms such as Towne's Harvest. *PI: Alison Harmon; Co-PI's: Bill Dyer, Bruce Maxwell, Cathy Perillo (WSU) and Jodi Johnson-Maynard (U. Idaho).*

2008. MSU Friends of Local Foods received a \$1000 grant from the Bozeman United Methodist Church to support offering free CSA shares to 3 families who are also clients of the Gallatin Valley Food Bank (*proposal submitted by Alison Harmon and David Baumbauer*).

2008. A MT Dept of Agriculture "Growth through Agriculture" grant titled *MSU's Towne's Harvest Garden: Infrastructure, Organization, and Marketing Development* supported the installation of a new well to be used with drip irrigation, and the creation of a documentary about Towne's Harvest by MSU film graduate student Jaime Jelenchick, available at <http://townesharvest.montana.edu/video.htm>.

2007. 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 2007 Treasurer).*

2007. MSU Friends of Local Foods also received a 4% Friday grant from the Bozeman Community Coop in the amount of \$1579.91 which was used as seed money for the 2008 season. *Grant submitted by Kaly Hess (2007 FLF President; 2008 Towne's Harvest Co-Chair).*

TOWNE'S HARVEST ON-GOING GOALS & PROGRESS

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

1. Farm and Campus-wide Sustainability

One goal of THG is to contribute to the University's sustainability plan and climate change commitment. We are interested in ecological sustainability, economic viability, and social justice. It has been a long-term goal to begin supplying our own institution with produce from THG in a more significant way. THG did have a contract with University Foodservice for onions and winter squash, and hope to continue this relationship.

2. Become a Fiscally Secure and Stable Operation

External funding that has been supporting THG for the past three seasons was depleted in 2011. THG received substantial financial support from the college of EHHD in order to make the 2011 season possible. The integration of THG into coursework and the SFBS curriculum have created an operation in which much labor is provided by students, who are supervised by paid staff. Towne's Harvest will require additional support from the university in order to continue to operate beyond 2011.

3. Improve and Develop Towne's Harvest Infrastructure

As previously stated, the new field wash station has improved post harvesting activities substantially in 2011. Cold storage irrigation by well continue to be necessities for the distribution of safe high quality produce. Additional progress has been made with season extension using greenhouse and hoop house production, such that in 2012 we will be able to offer an early season share. The chicken coop need reinforcements during 2011, after multiple losses of chickens to predation. Plans for 2012 construction of a new building have been discussed with THG staff. This would be a most positive improvement in the THG outdoor classroom and food distribution area.

4. Continue development as Outdoor Classroom and Research Lab, multi-disciplinary opportunities

The 2011 the number of courses taught in conjunction with THG has stabilized. We have enjoyed the interdisciplinary projects which include the field washing station, and the greenhouse/chicken coop. Many steps have been taken to improve the quality and organization of the THG practicum such that it is effective for THG management and for student learning. Establishing "partner farms" in 2011 for practicum students was an excellent way to extend the classroom to other local operations so that students can perform service for area farmers as well as learn from operators of businesses in the community and build on their own networking skills.

5. Continue to Partner Effectively with the Gallatin Valley Food Bank, CSA members and others

We will continue to partner with the Food Bank in multiple ways. In 2011 the Food Bank was a "partner farm" such that each week 4-5 students spent four hours each working on the food bank gardens, in the warehouse, or preparing fresh produce from THG and elsewhere for distribution to clients. Chaz has continued to serve as a consultant to the GVFB as needed. THG continued to donate food for food bank distribution. Additionally, a mobile farm stand was piloted as part of a graduate project in 2011, and has been incorporated into a grant proposal submitted to the AARP on behalf of the GVFB in partnership with MSU. Satisfaction of CSA members improved during 2011 as compared to 2010. We have offered only one size share which has eliminated confusion about the amount of food that ought to be included in each size share.



Anna Diffenderfer, Marketing Manager (above) & Chaz Holt, Production Manager (right).



End of summer party with THG Practicum students.

APPENDIX

THG Income 2011
THG Expense Records 2011
2011 Crop Notes
2011 Harvest Log
CSA 2011 Member Flier
CSA Distribution Log
2011 CSA Member Survey Results
2011 Food Bank Donation Record



Harvesting carrots in winter! (Nic, Melissa, and Julie)

2011 THG Income Records

CSA Shares

Gallatin Valley Food Bank

<u>Amount</u>	<u>Date</u>	<u>Amount</u>	<u>Date</u>	
	\$3,850.00	02/24/11	\$2,478.50	9/21/2011
	\$1,400.00	03/02/11		
	\$700.00	03/07/11		
	\$700.00	03/11/11		
	\$350.00	03/18/11		
	\$700.00	03/23/11		
	\$350.00	04/06/11		
	\$1,750.00	04/20/11		
	\$350.00	04/22/11		
	\$1,400.00	04/26/11		
	\$1,400.00	05/05/11		
	\$700.00	05/09/11		
	\$700.00	05/23/11		
	\$2,800.00	05/26/11		
	\$700.00	05/25/11		
	\$700.00	06/06/11		
	\$700.00	06/08/11		
	\$1,050.00	06/21/11		
	\$1,750.00	07/01/11		
	\$1,050.00	07/20/11		
	\$350.00	07/29/11		
TOTAL:	\$23,450.00		\$2,478.50	
Total Income 2011	\$35,573.80			
Seeds and Supplies	\$5,383.53			
Total Administration/Communication Expenses	\$2,679.53			
Total Promotion Expenses	\$2,038.21			
Total Capital Investment Expenses	\$419.19			
Total Gas/Cell Phone Expenses	\$323.90			
Total Expenses	\$10,844.36			
Net Income	\$24,729.44			

Farmers Market**Misc. Sales****Eggs**

<u>Amount</u>	<u>Date</u>	<u>Amount</u>	<u>Source</u>	<u>Date</u>	<u>Amount</u>	<u>Source</u>	<u>Date</u>
\$824.25	08/12/11	\$200.00	MT Food Guides (10)	03/23/11	\$92.00	HHD Giveaway	04/26/11
\$26.00	08/19/11	\$369.00	Mission Mtn. Invoice	04/06/11	\$104.00	Eggshare	07/01/11
\$960.50	08/30/11	\$42.00	3 Hats	04/06/11	\$40.00	Eggshare	05/26/11
\$511.50	09/09/11	\$12.00	1 Hat	04/20/11			
\$44.00	06/06/11	\$40.00	Culinary Supply Donation	05/05/11			
\$3.50	07/01/11	\$20.00	THG Bucks	05/09/11			
\$652.00	07/20/11	\$20.00	Greenhorns Film	05/09/11			
\$525.50	07/29/11	\$100.00	MT. Party Rental Deposit Refund	07/29/11			
\$1,207.97	09/21/11	\$0.23	Fuel Rebate - MC	08/05/11			
\$59.00	11/17/11	\$57.65	Reimbursement from Chaz Holt	09/21/11			
\$5.00	06/21/11	\$165.00	Holiday Inn Sale of Veggies	10/26/11			
\$1,889.25	11/02/11	\$697.00	MSU Food Service	12/05/11			
\$33.75	11/02/11	\$98.00	MSU Food Service	12/13/11			
\$168.00	11/02/11	\$435.70	MSU Food Service	12/20/11			
\$59.00	11/17/11	\$8.00	Office Supply Rebate	12/16/11			
		\$175.50	Misc.				
\$6,969.22		\$2,440.08			\$236.00		

Administration/Communication

Vendor	Item	Amount	Date		
MSU Bookstore	2011 Calendar	\$10.00	02/17/11	mc	x-
1st Int Bank	LATE PAYMENT FEE	\$10.00	02/25/11	MC	x-
MSU PGC	Greenhoues Space Fee	\$195.43	04/29/11	check 1103	x-
MSU Bookstore	Office Supplies	\$7.60	05/27/11	check 1104	x-
Costco via Anna D.	Office Supplies	\$87.85	06/02/11	check 1108	x-
Owenshouse Ace	Office Supplies	\$44.44	06/03/11	check 1109	x-
Office Depot	Office Supplies	\$38.76	06/28/11	check 1115	x-
Kristin Hope	Egg Share Refund	\$52.00	07/07/11	check 1116	x-
Hort Farm	Plot/high tunnel yearly rental fee	\$1,000.00	07/11/11	check 1118	x-
Bridger Analytical Lab	Annual Water Test	\$56.00	07/19/11	check 1117	x-
Bridger Analytical Lab	Annual Water Test	\$66.00	07/29/11	check 1119	x-
Office Depot	Office Supplies	\$56.97	08/12/11	mc	x-
1st Int Bank	return check fee	\$8.00	08/15/11	auto deduction	x-
Rosauer's	Coffee	\$9.79	08/23/11	mc	x-
MSU Bookstore	Office Supplies	\$115.80	08/24/11	check 1120	x-
MSU Bookstore	Office Supplies	\$5.95	08/24/11	cash	x-
MSU Bookstore	Office Supplies	\$5.95	08/24/11	cash	x-
Office Depot	Office Supplies	\$61.44	08/29/11	mc	x-
Rosauer's	Grocery - Reimbursed by Chaz Holt	\$57.55	09/02/11	mc	x- see reimbursement in income statement
FedEx	Office Supplies	\$11.94	09/13/11	cash	x-
Staples	Office Supplies	\$18.48	09/16/11	cash	x-
Bogert Farmers Market	2012 Market Season Deposit	\$100.00	09/27/11	check 1305	x- no receipt
Montana Organic Assoc.	Membership Dues	\$30.00	10/14/11	check 1307	x- no receipt
Staples	Office Supplies	\$5.99	10/27/11	cash	x-
Staples	Office Supplies	\$43.76	10/27/11	cash	x-
Sustainable Ag Ed. Assoc.	Membership Dues	\$50.00	11/01/11	mc	x-
Alison Harmon	Reimbursement	\$529.83	11/04/11	check 1309	x- no receipt
Total Administration/Communication Expenses		\$2,679.53			

Capital Investment

Vendor	Item	Amount	Date	
Murdoch's	Pullets	\$ 46.85	3/4/2011 mc	x-
Murdoch's	BABY CHICKS + FEED	\$90.20	03/26/11 mc	x-
Happy Eggs	Hens	\$ 50.00	6/7/2011 check 1114	x-
Murry McMurray	Chicks	\$ 171.06	8/29/2011 mc	x-
Churchill Equipment	Tractor Parts	\$ 61.08	9/8/2011 check 1301	x-
	Total Capital Investment Expenses	\$ 419.19		

Gas/Cell phone

Vendor	Item	Amount	Date		
Casey's Corner	Gas	\$20.58	04/06/11	mc	x-
Casey's Corner	Gas	\$15.87	04/06/11	mc	x-
Loaf N Jug	Gas	\$19.82	05/03/11	mc	x-
Casey's Corner	Gas	\$21.15	05/03/11	mc	x-
Casey's Corner	Gas	\$17.97	05/12/11	mc	x-
Casey's Corner	Gas	\$47.69	07/06/11	mc	x-
Casey's Corner	Gas	\$23.30	08/03/11	mc	x- no receipt
Casey's Corner	Gas	\$40.07	09/06/11	mc	x-
Conoco	Gas	\$20.47	09/21/11	mc	x- no receipt
Casey's Corner	Gas	\$65.41	10/04/11	mc	x-
Casey's Corner	gas	\$31.57	11/30/11	mc	

Total Gas/Cell Phone Expenses \$323.90

Vendor	Promotion Item	Amount	Date	
Rocky Mountain Embroidery	Hats	\$ 315.00	2/18/2011	mc
City of Bozeman	Sustainability Fair	\$20.00	04/16/11	check 1092
New Dawn	Emerson Earth Day	\$20.00	04/22/11	no receipt
Rocky Mountain Embroidery	Hats	\$400.00	04/29/11	mc
Pawn Depot	Market Supplies	\$39.00	05/16/11	check 1097
Salvation Army	Market Supplies	\$11.25	05/16/11	check 1098
JoAnn's	Market Supplies	\$31.95	05/17/11	check 1099
Lowe's	Market Supplies	\$7.56	05/17/11	check 1101
Ross	Market Supplies	\$136.95	05/17/11	check 1100
Sack's of Bozeman	Market Supplies	\$4.50	05/26/11	cash
MSU Copy Cats	Printing	\$19.00	05/31/11	check1106
Pawn Depot	Market Supplies	\$5.00	06/06/11	cash
Pawn Depot	Market Supplies	\$30.00	06/06/11	check 1112
Coop	CSA Refreshments	\$7.00	06/07/11	check 1113
4 All Promotions	Market Bags	\$151.00	06/09/11	mc
Bozeman Community Thrift	Market Supplies	\$5.00	06/10/11	cash
Costco	Market Supplies	\$68.03	06/15/11	cash
Pawn Depot	Market Supplies	\$22.87	06/16/11	cash
Coop	CSA Refreshments	\$49.38	06/16/11	cash
Rosauer's	CSA Refreshments	\$12.03	06/16/11	cash
Jo-Ann's	Market supplies	\$5.00	06/23/11	cash
Rosauer's	Market Supplies	\$8.63	06/23/11	cash
Town & Country	Market Supplies	\$17.06	06/23/11	cash
Coop	CSA Refreshments	\$15.00	06/28/11	cash
Pawn Depot	Market supplies	\$8.50	07/11/11	cash
Heeb's	Market Supplies	\$8.13	07/19/11	cash
Montana Party Rentals	Garden Party	\$492.00	07/26/11	mc
MT Harvest	Bite of Bozeman	\$38.70	08/01/11	cash
Owenshouse Hardware	Bite of Bozeman	\$4.79	08/02/11	cash
Owenshouse Hardware	Bite of Bozeman	\$4.49	08/02/11	cash
Owenshouse Hardware	CSA Kids Event	\$39.96	08/25/11	cash
JoAnn's	Market Supplies	\$6.99	08/25/11	cash
Town & Country	CSA Refreshments	\$28.44	08/25/11	cash
Salvation Army	Market supplies	\$5.00	09/09/11	cash
	Total Promotion Expenses	\$2,038.21		

THG 2011 Expense Record

Seeds/Supplies

Vendor	Item	Amount	Date	Payment Method	
Murdoch's	Chicken feed	\$14.49	01/12/11	mc	x-
Johnny's	Seeds	\$409.95	01/14/11	mc	x-
Nourse	Strawberry sets	\$133.95	02/20/11	mc	x-
Murdoch's	Chicken feed	\$28.98	02/26/11	mc	x-
Fisher Seeds	potato seeds	\$45.25	03/07/11	check 1091	x-
Murdoch's	misc. supplies	\$36.95	03/13/11	mc	x-
Sun Organic Farm	quinoa seeds	\$27.71	03/21/11	mc	x-
Murdoch's	FEED	\$29.98	03/23/11	mc	x-
Peaceful Valley	Cover crops + seed	\$110.93	04/06/11	mc	x-
Murdoch's	Chicken feed + Tractor Oil	\$41.97	04/14/11	mc	x-
Drip Works	Drip lines & supplies	\$491.20	04/26/11	mc	x-
Visser Greenhouses	Flowers/Herbs	\$132.75	04/27/11	check 1095	x-
Murdoch's	chix feed	\$29.98	05/02/11	mc	x-
Ace Hardware	Tools	\$65.76	05/04/11	mc	x-
Fisher Seeds	potato seeds	\$162.60	05/04/11	check 1094	x-
Hogentogler & Co	Scales	\$437.05	05/09/11	mc	x-
Johnny's	Tools	\$212.95	05/09/11	mc	x-
Peaceful Valley	Tools	\$581.94	05/09/11	mc	x-
Peaceful Valley	Tools	\$298.00	05/10/11	mc	x-
Target	Chairs	\$ 63.00	5/13/2011	check 1096	x-
Lowe's	Tools	\$ 85.72	5/15/2011	mc	x-
Owenshouse Hardware	Tools	\$ 43.08	5/17/2011	mc	x-
Town & Country	Handwashing Supplies	\$26.22	05/18/11	check 1102	x-
Murdoch's	Chix Feed	\$30.98	05/24/11	MC	x-
Peaceful Valley	tools	\$39.99	05/24/11	mc	x-
Owenshouse Hardware	Flowers/Herbs	\$66.04	05/30/11	MC	x-
Johnny's	seeds	\$29.85	06/01/11	mc	x- no receipt
Lowe's	misc. supplies	\$24.53	06/03/11	check 1111	x-
Owenshouse Hardware	animal trap	\$61.99	06/08/11	mc	x-
Drip Works	Drip lines & supplies	\$222.53	06/24/11	mc	x-
Murdoch's	Chix Feed, Misc hardware	\$45.69	06/30/11	mc	x-
Town & Country	Spray bottle	\$1.85	07/08/11	cash	x-
Peaceful Valley	seed	\$50.65	07/13/11	mc	x-
Staples	Rubberbands	\$10.08	07/14/11	cash	x-
Murdoch's	chix feed	\$15.49	07/25/11	mc	x-
Town & Country	plastic bags	\$48.00	08/10/11	cash	x-
Murdoch's	misc. supplies	\$93.22	08/23/11	mc	x-
Murdoch's	chix feed	\$11.48	09/09/11	mc	x-
Owenshouse Hardware	cable ties, tubing	\$75.19	09/12/11	check 1302	x-
Owenshouse Hardware	misc. supplies	\$49.29	09/13/11	check 1303	x-
Owenshouse Hardware	misc. supplies	\$70.44	09/13/11	mc	x-
Rosauer's	paper Towels	\$7.99	09/14/11	cash	x-
Murdoch's	chix feed	\$10.98	09/16/11	mc	x-
Lowe's	misc. supplies	\$65.10	09/19/11	mc	x-
Owenshouse Hardware	misc. supplies	\$3.98	09/26/11	cash	x-
Kmart	Totes	\$104.27	09/28/11	check 1306	x-
Kmart	Totes	\$11.49	10/03/11	cash	x-
Murdoch's	Feed & Supplies	\$51.57	10/06/11	mc	x-
Avis Bag	Onion Bags	\$393.21	10/11/11	mc	x-
Planet Natural	misc. supplies	\$81.00	10/25/11	mc	x-
Steve Spurr	Seed Garlic	\$50.00	10/28/11	check 1308	x- no receipt
Murdoch's	chix feed	\$29.90	10/31/11	mc	x-
Murdoch's	chix feed	\$33.58	11/21/11	mc	
Murdoch's	Feed & Supplies	\$82.76	12/04/11	mc	

Total Seeds-Supplies Expense: \$5,383.53

Crop Notes 2011

Carrots – all carrots grown this year were quite good in productivity. One section of the carrot area showed large aggregate and/or soil compaction causing irregular shapes. The nanteen varieties produced poor size and irregular shapes and is a poor choice for THG. The bolero and sugar snax were exceptional choices. Higher plant densities should be considered and more crop altogether.

Beets – this continues to be a very productive crop for THG with relatively little effort. There was however issues this season with inconsistent maturity with in the crop row. Some may have been due to poor drip line placement, or too much weed competition at the wrong time, or poor thinning early on.

Potatoes : Decent in production. More could have been done in plant density to take advantage of greater yield potential per sq ft. Yukons were no good in yield comparatively to Red and Russett. We attribute this to less hilling at time of planting? We should consider more 'specialty' or 'off' type varieties

Salad Mix – highly productive again, only issue is better marketing and we could consider more mixture types

Head Lettuce – Good production of Paris Island romaine, poor production in simpson and similar frill red and green head lettuces. Heat caused bolting on small less mature head lettuces.

Radish – highly productive and yielded May through November

Peppers, field – No good at all this season. We started out poorly with harsh spring planting conditions and the drip lines were not adequately placed for seedlings to get water as they should have for better early growth. We should also have had row cover on them all season long. No heat and poor watering were main issues of poor production.

Cantaloupe – the Montana midget was grown. Seeds from Fisher's. This melon produce well considering our altitude and lack of heat units. If more care were taken to keep plants sheltered from cool nights and wind damage this crop could be quite good.

Bok Choi, cold frames – can only grow the Choi for top quality leaves in cold frames due to extreme fleabeetle issues in the field. Not valuable enough to invest row cover and time management to grow in field

Garlic – highly successful both in cold frame and field. Cold frame production was one month ahead of field production. We were able to sell green garlic, garlic scapes, dry garlic bulbs and still save our field seed supply for next season.

Tomato, Field (covered v.s not covered) – plants produced well in size and flower overall. A comparison was done with having one bed covered with row cover directly on the plant and one not for the month

of August. The covered crop was double in size and double in yield from that of not covered. All plants in the field were heirloom varieties. Very few pounds were harvested as vine ripe.

Tomato, Cold Frame – Ok in production but severely lacked attention. Half of the plantings suffered productivity issues due to companion plantings of savoy cabbage that seemed to rob all water and nutrients, or cause root disease issues.

Winter Squash - always a success. Most plants were lost to harsh environments in the spring transplanting but came back from the roots to produce quite well. Acorn squash continue to be the most lucrative. Pumpkins were good in yield as well. Hubbard, buttercup, and spaghetti are great yield producing squash but seem to be difficult to sell.

Sweet Corn – 68, 72, 85 day varieties were grown again very successfully. I am making the assumption if greater sales are needed, the 72 day varieties will work well here and perform on average most seasons.

Snap peas – we are finding that trellising the pea variety we use is likely not necessary. We should also double seeding density for better sales potential.

Spinach – continually successful in every way. Earliest spring sown crop and continually productive in the fall.

Quinoa – total failure in the field. One bed was planted twice to attempt a later germination but was again unsuccessful. As of now I am assuming our drip irrigation was harmful and its likely we should seed in more warm soils? We should also attempt to source seed from Saskatchewan instead of CO.

Snap Beans – continually a success this year. Green and Yellow are extremely good selections and the purple are Ok, but consistently less yielding year to year. Succession plantings and yield seemed to be on par for this type of bean. I can see no reason to change and the only improvement would be to grow more if only we could mechanically harvest!

Arugula – Arugula was continually damaged by flea beetles in the field production, row covers and shelter weeds techniques were used in the field but neither kept the leaves from damage. We were successful with 4 succession plantings in cold frames however. We were able to harvest arugula from June to November.

Turnips – do not attempt in field, 2 years in a row flea beetles destroyed the whole crop. I did get a few small fall turnips after being covered with row cover but ultimately not worth the time and effort to yield a low valued crop

Rutabaga – same as turnips, however I think these may be worth the time an effort if done correctly and therefor should try again.

Parsnips – good crop all around, we needed to have thinned them for better production and size this season however.

Bunching Onions – good crop for early and late markets, easy crop to manage

Bulbing Onions – we found this season that bulbing onions can be temperamental to weed pressure early on, so do a good job weeding and yield should follow. This season due to late rains and cold soils we were unable to get them transplanted early enough to be dry by fall, so we pulled them all still green and growing.

Leeks – continue to be a wonderful crop for distribution mix, however noticed consistently small this season even when let go to the end of the growing cycle for more attempted girth. Probably a soil nutrition issue

Cucumbers – had to replant 90% of the cuc's this season due to a few small hail storms along with very cool and wet climate during early June. Once replanted the cuc's made OK yield but was very late in the summer before they came in. Investing in more row cover will help this as well as stagger plantings to ensure all the crop isn't hit at once if weather issues arise.

Summer Squash – continually a successful crop, high yields this season and a great fall season allowed them to continue harvesting into the first of October

Cabbage, all – extremely poor crop all around. I harvested maybe 10% of the plantings and even at that the crop was poor in size. I believe it to be a poor choice in variety selection, some weather issues at planting and the likelihood of dropping fertility?

Brussel Sprouts - this crop we planted in the end of a row into black plastic mulch. The drip line was damaged in this section so the irrigation was compromised. This, along with a late start to the transplants caused the yield to be pretty poor. All sprouts harvested were nickel sized. We did find that the plants we topped toward the end of the season yielded greater size however. We are going to give this crop a bit more attention this year, start them earlier, and dabble in topping them in the late summer.

Broccoli – a poor crop all around this season. We did yield a decent harvest once or twice but not what we should have. Flea beetle damage killed our late transplants, or set them back so far that the yield was poor.

Cauliflower – **didn't** really grow much this season, the few we planted made OK

Fennel – grows quite well in this climate, and the size is relative to spacing's. Customers don't seem to enjoy the crop too much but we will continue to grow medium size plants for a few harvests each year to mix it up a bit.

Basil

Kohlrabi, all – the red seems not to produce very fast or gain the same size as the white. We harvested a lot of this crop young to keep up with the slow maturity. All Brassica's this season were very slow to mature? I like the crop for production reasons, its easier to grow than cabbage and it can be grown much more densely with little fertility needs. I also like to have it as an "introduction" crop to CSA members.

Kale – high producer, red Kale in the field suffers from flea beetles too badly to do again probably?

Chard - the rainbow chard does well here, its nice to look at in the field as well as its easy to harvest mixed bundles. The red bolts very quickly though.

Camalina – 1 pound seed was used in a 3' by 350' row. Over head irrigation from adjoining production overlapped in some areas of the strip causing it to continue to be green and produce while other dryland areas of the strip were mature and drying down for harvest. This caused irregular shattering from mature plants and too green of seed from the irrigated areas. 50# were harvested in the strip, and the assumption of this much more was lost to shatter and spill. It self seeded again this fall after harvest so it was left for future production?

Cover Crop Cocktail – block 5, this year we combined Japanese buckwheat/daikon radish/spring-winter pea/yellow sweet clover. All were broadcast planted in June. Biomass reached peak in late July and sheep were used to graze it down. 20 Sheep were used for 10 days on ½ acre and the entire cover crop planting was reduced to stubble. We allowed re-growth for the month of August and September where the sheep were brought back again early October to graze the re-growth in cover crops as well as block #6 crop residue, again for 10 days.

Cold Frames production:

Hot house – this coldframe has done very well for us in multiple season plantings. We attempted intercropping tomatoes, basil, radish and Savoy cabbage. The cabbage was too much. Where we left the cabbage too long, the tomato crop suffered. Otherwise very productive area. The fall we planted a lentil/pea cover crop in there to help rebuild some soil structure.

#3, Two seasons ago this greenhouse was contaminated by the compost we used that contained a residual chemical. This season it seems to have run its course and be suitable for planting. We had our early season garlic in here this season along with a fall planting of carrots. Both did exceptional.

#4 – these trough beds continue to crank out a lot of food. We start plantings in here in late march and continue into November harvesting!

Over all Field notes:

Western edge of THG fields along gravel road were great in productivity in crops but also higher density of weed populations and diversity?

'We are still picking fresh parsnips, salad mixes from the cold frame, carrots from field and cold frame, green onions, Kale and parsley on November 14th!' These crops were planted in the cold frame Friday September 2nd.

October 7th, 45 degrees with a chance of snow.... A killing frost ended all field production except Kale, Lettuce, Onions, Chard, Dill and parsnips.

September planted baby chard and radishes in cold frames are ready for harvest October 10th.

October 19th, we completed the field harvest of MSU onions

New adventures in production from the 2011 season, summary:

Plantings of Strawberries, and maturation of raspberries

Weed density v/s crop production observations on 5 separate crops

Camalina planting and harvesting

MSU contract plantings of Red Onions and Winter Squash, distributed onions starting September and ending in the end of January 2012.

Attempted Quinoa production

Construction of new, all sustainable, chicken coup/greenhouse structure

Single CSA share size

Using Sheep to manage cover crop termination and to graze off crop residue in fall, as opposed to tractor mowing

Planted Green living mulch (winter wheat) between potato rows as alternative to cultivation

Storage Crop Sales successfully with moist sawdust

Weekly Theme Class schedule

Offering of a Fall Internship

Farm tours ran into the week of Halloween this year

2011 "Plan"	160'			South	160'		
	Block 1	Row	Crop		Block 2	Row	Crop
		1	1 row Tomato 2' plastic 80 plants		5/16	1	potato yukon
		2	1 row Tomato 2' plastic 80 plants		5/17	2	potato yukon and red
		3	2 row pepper plastic		5/17	3	potato red
		4	1 row melons plastic		5/19	4	potato russet
	5/27	5	salad lettuce mix		5/19	5	potato russet
	5/16	6	1 row dill 1 row parsley		5/19	6	4 row Carrots
	5/16	7	arugula			7	beets
		8	2 row beans green		5/16	8	4 row Carrots nanteen
		9	2 row beans green		5/19	9	4 rows of Beets
		10	2 row beans purple		5/16	10	1/2 row rutabega, 1.5 row radish, 1 row parsnip
		11	2 rows cabbage		5/19	11	Beets
		12	HerCot Vert Beans			12	4 row beets
		13	4 row lettuce salad mix		5/19	13	4 row carrots
		14	Summer Squash			14	Radish
		15	?			15	Carrots
WELL			160'				160'
	Block 3	Row	Crop		Block 4	Row	Crop
		1	sweet potato plastic		5/2	1	2 row snappeas
		2	2 rows winter squ plastic		5/2	2	2 row snappeas
		3	2 rows winter squ plastic			3	2 row snap beans yellow
		4	2 rows winter squ plastic			4	2 row snap beans green
		5	pumpkins			5	offset 2 row S. Squash plastic
		6	pumpkins			6	offset 2 row S. Squash plastic
		7	2 row sweet corn fleet 66 day			7	cucumber plastic
		8	2 row sweet corn xtra t 71 day			8	cucumber plastic
		9	2 row sweet corn Brocade 83 day			9	S. Squash
		10				10	Cucumber
		11				11	2 row snap beans purple
	5/27	12	Quinoa		5/19	12	4 row Bunching Onions
	5/27	13	Spinach		5/19	13	4 row Onions
	5/27	14	Quinoa		5/26	14	4 row Leeks
	5/19	15	potato yellow		5/26	15	4 row Onions

160'				160'			
Block 5 Row Crop Cover Crop Buckwheat Daikon Radish Yellow Clover Spring Pea				Block 6 Row Crop 5/2 1 3 row spinach 5/19 2 2 row B. Sprouts, Savoy Cab, Red Kale plastic 5/16 3 4 row lettuce (poor seeding?) 4 2 row broccoli plastic 5 2 row broccoli 6 ? 7 2 row cabbage 8 Cauliflower 5/16 9 4 row lettuce salad mix 10 2 row cabbage 5/23 11 Kohlrabi red and white 5/23 12 2 row kale, chard			
Karin Neff Research plot 8 rows by 400', tomato, corn, spinach, brocc							
MSU Dining Contract Winter Squash 300' 150 plants Winter Squash 300' 150 plants Onions 4 rows per bed 300' 1200 onions in the row Onions 4 rows per bed 300'							
Camalina				North			
Flax							
Safflower							

2011 THG Harvest Log

Began Harvest 2nd week in May and continued through November 15th in fresh crop

Crop	Weight/Amount	1st recorded harvest
1 Head Lettuce	685 heads 1#ea	22-May
2 Pok Choi, Bok Choi	197 heads 1#ea	22-May
3 Cabbage savoy	167 lbs	
4 red and green	12	
5 Spinach	111 lbs	1-Jul
6 Cilantro	164 oz	1-Jul
7 Garlic Scapes	290 stems	23-Jun
8 Chives	130 bunches	26-May
9 Salad Mix	429 lbs	5-May
10 Radish red cherry	129 lbs	
French breakfast	237 bunch 6 bn avg	7-Jun
11 Arugula	210 lbs	26-May
12 Baby beets	65 bundles 4oz ea	5-Jul
13 Beets	848 lbs	
14 Braising greens (chard-b sprouts-cabbage-k	32.5 lbs	
15 Kale	218 lbs	1-Jul
16 Swiss Chard	196 lbs	1-Jul
17 Snap Peas	266 lbs	7-Jul
18 Green Onions	219 lbs	7-Jul
19 strawberries	10 lbs	11-Jul
20 Basil	168 lbs	14-Jul
21 Thyme	48 oz	
22 Green Tomatoes	245.49 lbs	
23 Tomatoes, Cherry and Slicing	536 lbs	
24 Fennel	114.8 lbs	
25 Celery	260	
26 Wild Salad Mix	28 lbs	
mallow, dandelion leaves, lambsquarter, redroot pigweed,		
27 sage	92 oz	
28 Garlic	705 ea	1-Jul
29 Baby carrots	75	
30 Carrots	1177 lbs	
31 Parsnips	121	
32 Dill	330 oz	14-Jun
33 Summer squash	3037.1 lbs	26-Jul
Summer squash comp	275 composted	
34 Winter Squash	3731.5 lbs	7-Sep
Pumpkins	546 lbs	19-Sep
35 Sweet Corn	775 ears	31-Aug
36 Onions	1321 lbs	
37 Onions MSU	3440 lbs	10/5 thru 10/18
38 Green Beans	845 lbs	
39 Yellow Beans	205 lbs	

40 Purple Beans	189 lbs	22-Aug
41 Potatoes	1927 lbs	1-Sep
42 Cauliflower	11.25	
43 Broccoli	98	
44 Kohlrabi	275.7 lbs	
45 Canteloupe	125 lbs	
46 Egg Plant	133.75 lbs	
47 Cucumbers	427.7 lbs	
48 Leeks	216.25 lbs	
49 Peppers	64.3 lbs	7-Sep
50 Camalina	45 lbs	aug 25th

Plus the Each and Oz line

1105 approximation

Total

24473.34

Eggs

Dozen

January

Began the laying year with 55 hens

February

6/23 = 30 dozen went to CSA distribution

March

5

6/30 = molting began, egg laying slowed

April

36

7/4 = Raccoon/ Skunk Killing began, 25 birds killed

May

50

7/16 = final large kill leaving only 11 hens alive

June

51

7/24 = 4 hens left and coup security finished

July

6

August

6

September

October

November

December

154 dozen harvested

2 dozen damaged/unsalable

Distribution Lists

- 1 Farm Stand
- 2 Bogert Fms Mkt
- 3 Culinary Marketing Class
- 4 CSA
- 5 MSU Food Services
- 6 Livingston Chef
- 7 WSE fundraiser
- 8 Amnesty International
- 9 All support Faculty Staff gift boxes
- 10 Food Bank
- 11 Dietetics Internship
- 12 Mobile Farm Stand

2011 CSA SHARES NOW AVAILABLE AT



100 Shares available at \$350 per share (one size)

CSA Season: June 23rd - September 22nd (14 weeks)

Pick-Up: Thursdays, 4pm-7pm at Towne's Harvest

What Members Get: 14 weeks of produce that should feed 3-4 people weekly; Reusable tote bag; Weekly newsletter; recipe resources; At least 2 CSA member events; Potential late season U-Pick harvest for a very small cost, pending the weather.

How to Become a Member: Visit www.townesharvest.edu and click on the **CSA Member Agreement Form** hyperlink to download. Mail check for \$350 along with CSA member agreement form to:

*Towne's Harvest CSA
MSU/HHD
121 PE Complex
Bozeman, MT 59717*

Contact us:

Email: townes.harvest@gmail.com

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.townesharvest.montana.edu

2011 THG CSA weekly Distributions

6/23/2011		
Radish	1 bunch	\$1.00
Bok Choi	1	\$2.00
Arugula	1/2#	\$2.00
Salad Mix	1/2#	\$2.00
Green Garlic	1	\$1.00
1/2 doz eggs	1	\$2.00
Herb Plant	1	\$2.00
THG Bag	1	\$5.00
Chives	1 bunch	\$1.00
Stem Iris	2	\$1.00
		\$19.00
30-Jun		
Carrots	3ea	\$1.50
Cilantro	1 bunch	\$2.00
Green Garlic	2	\$4.00
Salad Mix	1	\$3.00
Spinach/Arugula	bunch	\$3.00
Radish	1	\$1.00
Braising Greens	1 bunch	\$4.00
Bok Choi	1	\$2.00
		\$20.50
7/7/2011		
Radish	1 bunch	\$1.00
Camalina infused salad	8 oz bag	\$5.00
Spinach	8 oz bag	\$4.00
Arugula	4 oz bag	\$2.00
Green Onions	1 bunch	\$2.00
Kale/Chard	1	\$2.00
Basil whole plant	1	\$3.00
Cilantro	1	\$2.00
Cut Flowers	3	\$2.00
		\$23.00
7/14/2011		
Radish	8	\$2.00
Baby Beets	.6 oz	\$3.00
Spinach	8 oz	\$4.00
2 heads lettuce	2	\$4.00
Oregano	1 bunch	\$2.00
Basil	1 bunch	\$2.00
Snap Peas	8oz	\$2.00
Green Onions	1 bunch	\$2.00
Garlic Scapes	3	\$1.00
Swiss Chard	1 bunch	\$2.00
		\$24.00
7/20/2011		

Snap Peas	8 oz		\$2.00
Radish	bunch		\$1.50
Lettuce	2 heads		\$4.00
Salad Mix	8 oz		\$2.50
(wild or regular mixed choices)			
Dill	bunch		\$2.00
Sage	bunch		\$2.00
Beets lg	1 bunch		\$3.00
Fennel		1	\$2.00
Kale		1	\$2.00
Green Onions	1 bunch		\$2.00
			\$23.00

28-Jul

Radish	1 bunch		\$1.00
Savoy Cabbage		1	\$3.00
Kohlrabi		2	\$2.00
Carrots baby		3	\$1.50
Basil, whole plants		1	\$4.00
Red Lettuce		1	\$2.00
Green lettuce		1	\$2.00
Green Onions	1 bunch		\$2.00
Salad Mix	8 oz		\$3.00
Snap peas	1 pint		\$2.00
			\$22.50

8/4/2011

Salad Mix	1 bag		\$3.00
w/pansy flowers, spinach, arugula, lettuce			
Chard	16oz		\$3.00
Garlic		2	\$2.00
Beets		2	\$4.00
Kale		1	\$2.00
Squash		3	\$3.50
Tomato green		2	\$2.00
lettuce		2	\$4.00
Green Onion	2 bunches		\$2.00
			\$24.50

8/11/2011

Lettuce		1	\$2.00
Green Beans	8oz		\$3.00
Squash		5	\$10.00
Cucumber		2	\$2.00
Celery		1	\$2.00
Beets	3 ea		\$2.00
Onions Green	1 bunch		\$1.00
Cabbage or Broccoli		1	\$2.00
Basil	1 bunch		\$2.00
			\$26.00

8/18/2011

Kohlrabi		2	\$2.00
Potatoes	2 lb		\$2.00
Onions		2	\$2.00
Leeks		3	\$2.50
Chard		1	\$2.00
Spinach	8 oz		\$3.00
Tomatoes		2	\$2.00
Carrots		6	\$2.50
Garlic		1	\$1.00
Green Beans	1 lb		\$3.00
Squash		5	\$5.00
			\$27.00

8/26/2011

Arugula	8oz		\$3.00
Green Beans		1	\$3.00
Tomato		2	\$4.00
Egg Plant		1	\$2.00
Carrots		4	\$2.00
Beets		4	\$3.00
Fennel		2	\$4.00
Onions		2	\$2.00
Cucumber		3	\$2.50
Basil		3	\$2.50
Squash		5	\$5.00
			\$33.00

9/1/2011

Garlic	1 whole and 1 scape		\$2.00
Potatoes		3	\$2.00
Squash		5	\$5.00
Canteloupe	1/2 sliced		\$1.00
Beets		8	\$3.00
Carrots		8	\$3.00
Cucumber		2	\$2.00
Onions		1	\$1.00
Tomato		2	\$3.00
Green Beans	1 lb		\$3.00
Leeks		4	\$3.00
Sunflower		2	\$2.00
Basil	whole plant		\$3.00
			\$33.00

9/8/2011

W. Squash	1 lg or 2 sm		\$3.00
Potatoes		2	\$2.50
Carrots		4	\$2.00
Beets		3	\$3.00
Onion		1	\$1.00
Celery		1	\$2.00
S. Squash		4	\$3.00

Kohlrabi	2	\$2.00
Egg Plant	2	\$3.00
Tomato	2	\$3.00
leeks	3	\$3.00
Green Beans	3	\$9.00
Cucumbers	2	\$2.00
		\$37.50

9/15/2011

Cauliflower or Brocc	1	\$2.00
Sweet Corn	3 or 4	\$3.00
S Chard	1 bunch	\$1.00
Squash	4	\$3.00
Cucumber	2	\$2.00
Onions	1	\$1.00
Carrots	5 ea	\$3.00
Tomato	2 small	\$2.00
Beets	1 bundle	\$2.00
Green Tomato	2	\$2.00
Potato	6	\$2.00
W. Squash	2	\$4.00
		\$27.00

9/23/2011

Onion	3	\$3.00
Potato	5 large	\$3.00
Kale	1 bunch	\$2.00
W. Squash	1	\$2.00
Carrots	6	\$3.00
Parsnip	1 bunch	\$2.00
Beets	6	\$3.00
Salad	1 bag	\$2.00
Cucumber	2	\$2.00
Squash	4	\$3.00
Tomato	1	\$2.00
		\$27.00

Total Return \$367.00

Fall Box Sales 10/16/2011

1. Broccoli, 2 heads
2. Kale, 1 bunch \$25 Value
3. Purple Corn/Dry Bean bag Sold 17 for \$20
4. Onions, 3
5. Spaghetti Squash, 2
6. Carrots, 1#
7. Radish, 1 bunch
8. Potato, 2 #
9. Green Tomatoes, 3
- 10 Sage, 1 bunch

2011 CSA Post Season Survey – 34 Members Responded

1. *The following questions pertain to your 2011 membership experience with Towne's Harvest Garden. How satisfied were you with the QUANTITY of food you received in your 2011 CSA shares?*

We received way more food than we could use.	0.0%	0
We received a bit more food than we could use.	17.6%	6
We received the perfect amount of food.	55.9%	19
We received less food than we expected.	23.5%	8
We received far less food than we expected.	2.9%	1

Comments:

- We had three people on the share
- Just two adults in the household
- There was a bit more of certain foods (lettuce for example) but not enough of other varieties.
- This had more to do with getting too much of the same thing, week after week. Kind of hard to use that much bok choy.
- I received the perfect amount since we had flexibility in the amount we chose.
- It was frustrating to have a share that was supposed to feed 4 people but get things like 1 ear of corn. Plenty of greens and beets which we love though.
- Size of carrots was disappointing, I know you can do much better. Need to cull out severely undersize produce.
- You are asking different questions here - amount we could use vs amount expected

2. How satisfied were you with the QUALITY of food you received in your 2011 CSA share?

Incredibly satisfied.	17.6%	6
Very satisfied	64.7%	22
Satisfied	14.7%	5
Somewhat dissatisfied	2.9%	1
Incredibly dissatisfied	0.0%	0

Comments:

- The biggest challenge for me was storage. The carrots never lasted more than one night and some of the other veggies didn't last much longer.
- Carrots, bell peppers, eggplants all undersize. Extremely green potatoes a few times. Tough green beans a few times. Seems like some things were harvested too early to beef up the early shares but then we didn't get any later. eg. too much green garlic, not enough cured storage garlic.
- loved the heirloom tomatoes

3. *How happy were you with the SELECTION or VARIETY of food you received in your 2011 CSA share?*

Extremely happy, no changes needed	23.5%	8
Very happy, would like to see a few changes/additions	38.2%	13
Happy, would like to see several changes/additions	35.3%	12
Somewhat unhappy, would like to see many changes/additions	0.0%	0
Not happy, would like to see major changes/additions	2.9%	1

Comments:

- probably not possible but tomatoes, more carrots, peas
- Any new additions. It helps us try new foods we have never heard of!
- too much green leafy - not enough other things
- Waaaaay too much bok choy.
- I realize you could be stuck with stuff, but it would be helpful to be able to choose the items we want more often.
- More tomatoes, brussel sprouts, basil/herbs
- it would be nice to have more variety, but not sure what to suggest
- Loved the arugula, squash, beans and lettuce. Not a beet fan so that got old quickly.
- Broccoli, Rutabaga, brussel sprouts (once), more & better kale, especially in the fall. Either parsley, cilantro, or dill every week... and a good amount of it.
- We were sick of radishes, beets and squash. More tomatoes!
- Fewer squashes and beans, more tomatoes, carrots, celery, herbs, etc.
- I would have loved to have started a week or two later, then extended a week or two later at the end. Yea for root veggies & winter squash!

4. How satisfied were you with the **QUALITY of SERVICE** you received throughout the season?

Incredibly Satisfied	50.0%	17
Very Satisfied	38.2%	13
Satisfied	11.8%	4
Somewhat dissatisfied	0.0%	0
Incredibly dissatisfied	0.0%	0

Comments:

- I have small children that I bring to the market. I would've appreciated more help from the people standing around with no baby in their arms. They could've helped more. Although one kid did help a lot by loading the veggies in my bags and walking back to the car with me. I know that's not always possible, but there were usually several people doing nothing while I struggled with kids/veggies.
- Excellent! It was a delight to pick up food!
- It is nice to visit the farm and talk to the students for pickup time.
- Wonderful people!! Everyone I interacted with was great

5. *Of the produce supplied to you in your 2011 CSA share how familiar were you with the types of vegetables offered and how to use and/or store them?*

We were very familiar with ALL of the produce and knew exactly how to use/store it.	8.8%	3
We were familiar with MOST of the produce and knew, for the most part, how to use/store it.	64.7%	22
We were familiar with SOME of the produce and knew a little bit about how to use/store it.	26.5%	9
We were familiar with VERY LITTLE of the produce and didn't really know how to use/store it.	0.0%	0
We were familiar with NONE of the produce and knew nothing about how to use/store it.	0.0%	0

Comments:

- New vegetables were introduced and I enjoyed learning to cook with them and learning from the staff/interns about recommendations
- Thank you for introducing the garlic scapes, they were delicious!
- If I was not familiar, all TH staff were very knowledgeable and also provided preparation ideas.
- Don't really care for fennel.
- It would have been a little easier to plan for what we got (some of which was new to me) if we knew a bit further in advance -- I usually didn't see the newsletter e-mail until AFTER I picked my veggies up.

6. *This year we used an e-mail newsletter rather than a printed one to reduce paper consumption and cost. Please choose the response that best fits your opinion of this format. In the comment field below, we'd enjoy hearing your feedback on the content of the newsletter.*

The e-mail newsletter was great. This is the best format for me.	85.3%	29
The e-mail newsletter was good, the format is okay.	14.7%	5
The e-mail newsletter was okay, but given the choice I'd prefer a printed one.	0.0%	0
The e-mail newsletter was not useful, I did not read it.	0.0%	0
I prefer a printed newsletter.	0.0%	0
I don't read the newsletter in any format, print or e-mail.	0.0%	0
I don't have a preference in newsletter formats.	0.0%	0

Comments:

- But we often received it after the pick up day.
- Like the idea of email, partially as reminder. Seemed somewhat disconnected from what actually happened, though. Recipes could be more personal/local rather than just links to web recipes.
- Please send out e-mail earlier in the day so we can plan dinner better

- As I mentioned above, I would have benefitted a little more from receiving the newsletter a day or two in advance -- I never had what I needed to prepare what I got.
- I love the recipes and ideas for storage!

7. *In planning for the 2012 season, we'd like to gather some valuable information from you about changes we are thinking of making. The following questions pertain to next season planning. What presentation style would you most prefer?*

I prefer the market style, pick your own selection that we experienced in the 2011 season.	60.6%	20
I would prefer the pre-packaged bag style, where your selection is bagged and ready to grab and go.	6.1%	2
Either style would be fine with me.	36.4%	12
I don't care for either style (please tell us what style would work best for you below).	0.0%	0

Comments:

- It's a difficult decision for me to continue with this program. I thought the quality was fantastic, the energy from the people involved was brilliant and the quantity was never a question. However, there were vegetables that I was not accustomed to eating making me lean towards visiting our local farmer's market to buy what I wanted and the quantity that I desire. The trading table was helpful to get more of the items that I craved. We had a lot of squash, which was great, but seemingly tiring by the end of Summer. I would love to see more variety and try new foods, but would also like the opportunity to pick the foods that I enjoy the most.
- I would rather see pickups on Monday or Tuesday, that way you have fresh vegetables throughout the week, for lunches (especially since there was so much lettuce) instead of Friday pickup. Also, don't pick vegetables when they're still seedlings. Some of the beets we received ended up being thrown out because they were so small. This was true of the carrots and onions as well. They were pretty useless because they were picked far too early. Let them grow a bit longer.
- It would be beneficial to choose the items we want to take home. As I mentioned, I don't need bok choy three weeks in a row. I like the variety, but I just don't need kohlrabi. I realize this is a

personal preference, but I would rather the vegetables get used by someone who really wants them. More flexibility in what we select would be ideal.

- We appreciated the market style because we could chat with the students/farmers and ask questions as we were picking our produce. We also appreciated it because we could easily swap according to how much we thought we'd eat and likes/dislikes.
- Coming to the farm for pickup is the major attraction of a CSA. Would like to feel more welcome to walk the fields, pick flowers. Pickup area seems separate from the farm production area. It would be awesome to have more pick-your-own herbs in the area closest to the pickup area. Oregano, mint, chives... whatever else will make it here. It would be really nice to have such an abundance of these things that we could feel comfortable taking a nice amount.
- I REALLY liked the market style. It was great for kids and I loved the "swap" table.
- I liked the flexibility we had some weeks of choosing between a couple (or more) choices -- think we'd lose out on that if it was pre-packaged for us.
- We were a bit disappointed when you all started selling produce at various venues while we were still wanting a little more produce. I feel like you want to reach out to the community, while using the profit of farm shares to do this. Or perhaps it was vice versa? We FINALLY have a yard, and will not be buying a share next year. I know other farm shares can cost more than yours for the same or less amount of produce, and I keep this in mind with my criticism here. I hope you guys have a fruitful season next year. The quality was excellent.

8. Which pick-up option(s) would work best for you? Check all that apply.

Pick-up at market farm stand on campus, off of Grant in front of SUB on Thursdays from 3-6 pm	50.0%	17
Curb-side pick up at campus farm stand described above	17.6%	6
Pick-up at THG farm off of Garfield on Thursdays from 3-6 pm	67.6%	23
Home delivery of weekly share	14.7%	5
Other, please specify below.	8.8%	3

Comments:

- I enjoyed visiting on location, which was convenient
- I like to walk around the farm and look at the sustainable approach to management indicated best by the weeds left in the field. I wish there could be more weeds!
- We like the farm pickup because we live nearby and it is convenient to not have to go to campus, but we did use the campus farm stand occasionally.
- I would love to get the veggies on Monday or Tuesday. I try to hike and camp on the weekend so getting a truckload of veggies on Thursday isn't the best for me.
- I liked picking up at the farm, but Thursday was difficult to pick up and prepare that same night. If we could pick up on Friday (or know in advance what we were getting), would have been a little easier to prepare. Some of the produce was quite fragile and didn't wait until I had time to really cook with it on a weekend.
- It would be great if we received our vegetables earlier in the week - Monday or Tuesday (even Wed). In the summer I am gone many weekends and am not home to enjoy my fresh veggies. If I got them earlier in the week I could eat them all week.

9. Which share size best fits your needs?

Student share, feeding 1 person	5.9%	2
Small share, feeding 2+ people	29.4%	10
Full share, feeding 3-4+ people	58.8%	20
Extra large share, feeding 5+ people	2.9%	1
Commercial share, feeding 10-15 people (with delivery to your business)	2.9%	1

Comments:

- This works best for the two of us. When there is extra, I roast the vegetables and freeze for another day or week.

- Even though the share is for only one person I love sharing foods with other people and also used in my Strong Women Healthy Heart class.
- We split a full share this season but would be interested in a small share in the future.
- We shared with another couple and it was sometimes very annoying to split things evenly (like half a carrot some weeks... not even worth it)
- I split a small share this year, that worked okay as well for me as a single person.
- The shares offered this year did not supply 4 adults for us.

10. We would love to hear your comments and suggestions both reflecting on your experience with us in 2011 and your ideas for the 2012 season.

- I really liked the "trade" table. I was upset by the extra charge for surplus beans. I was under the impression that my share would be my share whether there was famine or feast. Isn't that what being part of a CSA is all about? Would have been happy to pick my abundance myself and was offended to have to pay extra. Also greatly missed the end of the season fill your bag for \$10.00. I will not be using your service in 2012.
- Greta season you are doing a fantastic job! I am looking forward to next year's vegetables already!
- It was interesting to try new vegetables. I'm sure it was a lot of work, so thank you for all your efforts!
- Thanks, well done in a difficult zone for growing
- Liked this season much better than 2010, even with the late gardening season.
- We are a child care facility and this was a great way to share some new foods with the children!
- Popular veggies - such as tomatoes - we did not receive enough of. In the past we have received a pumpkin - did not receive that this year. Not convenient site for pickup. Great students!
- The experience was a good one, but I won't be participating next year, although I might buy from the stand on campus.
- I am debating whether to purchase a share for next year. The timing and selection was a challenge for us (2 adults, 2 kids) last summer. It would be helpful to me to be able to buy 'big' when certain things are most productive (e.g., green beans) and it also works into my schedule, or add onto a smaller share with favorites (the carrots were always consumed before we got home). Could I pre-purchase farmstand dollars equivalent to a share and then spend over the course of the summer? I still want your produce, I'm just trying to figure out a way for it to work better on my end (while still working on your end).
- I doubt we will buy a share next year. Instead, I would prefer to simply come and purchase what we want. This gives me the flexibility to choose what I want and not waste items that go unused. The product was great though, I enjoyed the food and the experience. Happy to support the efforts too.
- This was our first participation in a CSA and we were extremely pleased and excited about it. We also understood it was a late growing season which influenced the quantity and selection of the produce. There were a few weeks that we forgot to pickup our share on Thursday which was disappointing (but of course our own fault) so if there was maybe a way to still get at least some of one's weekly share a day or two later that might be very convenient. Thank you also for hosting several tours of the farm. We will absolutely participate again.

- Sometimes it would have been nice to have more of a single item instead of a variety of many items because it was oftentimes there was not really enough of a particular item with which to make a recipe.
- I so enjoy supporting the CSA and the experience of picking up food. The one suggested I have is to hold pick-up earlier in the week. This would help utilize the food when leave on the weekend, and if we are gone the day of the pick up (earlier in the week) we could pick up later that week. Thanks so much! Lynn Paul
- I loved the veggies. Everyone was always friendly and helpful and I loved seeing what I would get each week. I also appreciated being able to split the share and have someone else get the veggies besides me. My two challenges -- storage of some of the veggies; they seemed to last 1-2 days max. The other is the pick-up night. I would love to be able to get the veggies on Monday or Tuesday.
- Hope you have better luck with the weather! Seems like you could safely take the season later into the fall, even if just with storage crops if frost takes out fresh production. I think folks would understand the need for a flexible spring start date, or very thin shares the first few weeks... but people who hang on through that should have it made up with a generous fall. The last share this year is what every summer share should have looked like. Everyone should get at least one Jack-o-Lantern pumpkin. Seemed to be a disconnect between talk of abundance and what was on the table at pickup time.
- Great program. Keep it up. We definitely enjoy the veggies and eat more of them because of you.
- Overall, fairly please; although sometimes it seemed like what produce was picked up was not reflected in newsletter.
- I really had a great experience and loved everything about it from the produce to the people and the pick up! Thanks for doing such a wonderful job. I'll be back again.
- Keep up the good work!
- It was my first CSA experience and it was fun. I think it was probably more \$\$ than I might normally have spent on veggies, but that was okay except when they went bad before I was able to use them. I appreciated your efforts to make the early, 'short' week up to us with eggs, that was nice and different. Would certainly consider participating again, thank you!
- We won't be rejoining. I understand why you also sell at the farmers markets and the campus stand. But you sold me a share where I absorb the risks in addition to reaping the benefits. Well I absorbed the risks--hail, bad weather-- only to watch you sell the benefits (the good times) at the farmers market. It was especially galling when the full share did not last two people the full week. Your interpretation of our CSA agreement does not match ours, and so we will go elsewhere next year.



1/1/2011 To 12/31/2011

Townes Harvest

Date	Donation #	FoodType	Weight
7/6/2011	24744	PRODUCE	17
7/18/2011	24745	PRODUCE	69
7/21/2011	24746	PRODUCE	38
8/3/2011	24747	PRODUCE	210
8/8/2011	24748	PRODUCE	25
8/25/2011	24749	PRODUCE	181
9/7/2011	23871	PRODUCE	215
9/14/2011	23876	PRODUCE	185
9/19/2011	23881	PRODUCE - MSU Garden	142
12/20/2011	24644	PRODUCE - onions	409

Summary for: Townes Harvest (10 detail records)

Total: 1,491

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