

# eNotes CSI

## Employee Newsletter

[eNotes](#) | [Archives](#) | [HR Home](#) | [Contact Us](#)

### Past Issues

July 07, 2014  
 June 30, 2014  
 June 16, 2014  
 June 09, 2014  
 June 02, 2014

### Related Links

CSI Calendar  
 Community Calendar  
 Discounts Idaho State  
 EAP Websites (2)  
 Ed2Go Classes  
 Ergonomic Stretches  
 Faculty/ Staff Dev  
 Fit & Well Idaho  
 ISBDC Trainings  
 ITC Classes  
 MV Health Calendar  
 My CSI Benefits  
 Student Health 101  
 Student Rec Center  
 Sustainability Council  
 Wellness@CSI

## Week of July 14, 2014

*The official employee newsletter of CSI since 1998*

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### Table of Contents

[Get Your Berries and Veggies at Breckenridge Farm Starting TODAY](#)  
[The New On-line MBA Program from Idaho State University](#)  
[Make Tools and Weapons from Volcanic Rock at Herrett Center](#)  
[Best Practices Brown Bag Events](#)  
[This Week's FUN Wellbeing Events](#)

### Get Your Berries and Veggies at Breckenridge Farm Starting TODAY



Raspberries and vegetables will be available for sale at the College of Southern Idaho's Breckenridge Endowment Farm on North College Road starting July 14. Families are invited to come to the farm during its open hours and pick the produce themselves.

The CSI Agriculture Department makes the produce available each summer and welcomes customers while the produce lasts. Three varieties of raspberries will be sold – purples, reds, and goldens. Starting, Monday, July 14, only the purples will be ready for picking. The CSI Ag Department reports that the purples are larger and more abundant than they were last year. The others will ripen in coming weeks. All the raspberries are \$3.50 per pound.

Vegetables at the U-pick garden this year will include snap beans, eggplant, tomatoes, cucumbers, crookneck and zucchini squash, winter squash, broccoli, leeks, red, Russet, and Yukon Gold potatoes, fingerling potatoes, sweet corn, pumpkins, watermelons, and cantaloupes. Most vegetables are not ripe enough to pick yet but should be ready within coming weeks. All vegetables will be sold for 75-cents a pound.

No appointments are necessary. The garden will be staffed from 8 a.m. to 1 p.m. Mondays, Wednesdays, and Fridays with additional hours as more produce becomes available. Buckets will be available on site for picking but customers must bring their own containers to take the produce home.

The Breckenridge Endowment Farm is located on North College Road directly across from the CSI Expo Center. It borders the CSI Community Gardens and Twin Falls Farmers Market locations. For more information, call 732-6401.

Doug Maughan  
 Public Relations Director

## The New On-line MBA Program from Idaho State University

ISU now offers a fully on-line MBA program to holders of business and non-business bachelor degrees. The program is tailored for working professionals and is highly flexible. It may be completed in as little as one year or enrollees may take up to eight years to complete the program. Beginning in the Fall of 2014, this program will be available for part-time students.

Join Heidi Wadsworth, the Director of Graduate Studies from ISU's College of Business, on July 15th from 5:00 to 7:30 pm in room 276 of the Taylor building on the College of Southern Idaho campus as she introduces this program to the Magic Valley. For more information contact the ISU office at 736-2101.

Maggi Seipel  
ISU-Twin Falls

## Make Tools and Weapons from Volcanic Rock at Herrett Center



A two-part workshop on flintknapping, chipping volcanic rock into tools and weapons, will be taught at the Herrett Center for Arts and Science on Friday and Saturday, July 18 and 19.

Idaho's earliest inhabitants created remarkable and ingenious blades, points, scrapers, and awls for many thousands of years before modern tools were introduced. Flintknapping connects students to

those primitive skills and shows that no matter where you go, you needn't be without a sharp knife. Everything you need can be found in nature if you know what to look for and how to use it.

The workshop begins with an interactive lecture from 6 to 8 p.m. Friday, July 18. The hands on portion will be from 9 a.m. to 4 p.m. Saturday, July 19. Both sessions will be at the Herrett Center. The cost is \$50 per person and the class size will be limited to ten people. For more information, please call the Herrett Center at 732-6655.

Doug Maughan  
Public Relations Director

## Best Practices Brown Bag Events

The Brown Bag Events examine topics and themes that address our teaching as well as other issues that impact student success.

If anyone has a topic they would like to see featured at one of our Brown Bag luncheons, or if you would like to lead a topic, please send me an email.

Evin Fox, Ph.D.  
Professor

## This Week's FUN Wellbeing Events



TUESDAY – 9 a.m. **T'ai Chi** with Moose in the SUB

WEDNESDAY 2:30 p.m. **Kickball and popsicles** with Scott Rogers and John Twiss. Meet them outside the Taylor SUB on the north side of the building. Dress comfortably and bring a friend.

THURSDAY – 9 a.m. **T'ai Chi** with Moose in the SUB

Judy Heatwole, Coordinator  
CSI Employee Wellbeing

The eNotes is a weekly newsletter containing news and events both on campus and in the community of general interest to CSI employees. Submit your news within the body of an e-mail message (NO FLIERS please) to [eNotes@csi.edu](mailto:eNotes@csi.edu) and enter the word "eNotes" in the subject line. You must include your complete name, job title and contact information. Respond to the eNotes by calling Human Resources at 732-6269 or by e-mail to [hr@csi.edu](mailto:hr@csi.edu).

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