

Mission Statement

Seton Harvest, a ministry of the Daughters of Charity, promotes care of the environment by growing food naturally, shares produce with local shareholders and people in need, and provides educational opportunities for sustainable living.

SHARHOLDER PICK-UP TIMES

Saturday @ the Farm
8:00 a.m.—11:00 a.m.

Tuesday @ the Farm and
Epworth Crossing
3:30 p.m.—6:30 p.m.

UPCOMING EVENTS

Last Pick Up Dates

Sat., Nov. 19th

Tues., Nov. 22nd

Shareholder Surveys

Due Date

November 26

Extra Share Pick-up

Saturday, December 3

8:00-11:00 a.m.

Pick-up will be at the

FARM ONLY



Findings on the Farm

The season is coming to a close this week. I look back and think of all the work that went into it. The successes that we had, along with some of the failures as well. Overall, I feel that it was a good year here at Seton Harvest. Farming is just like Christmas morning every day. You don't know what you are going to end up with until you open it. There are some things that you never expected to get and some that you did. That is what makes farming so exciting for me. Some life lessons are learned in the fields too. For example, patience, waiting to see what grows, hope and faith that it will all turn out the way you thought it would, failure when it seems that nothing you do helps the situation out, caring, trying to figure out what the plants need and helping them in the best way that you can.

I have been looking to the coming season ahead. The garlic are taking root in the ground, hunkered down for the long winter ahead, patiently waiting for the warmth of spring to help them reach for the sky. The cover crops are planted and getting ready to stand guard over the soil, protecting it from the harsh winter conditions to come. In spring they will nourish the soil when they are turned under for the next crops to be planted in it. The cycle of life goes on.

I want to thank all of you for being shareholders this past season and hope that I might see many of you next season as well. Thanks to all the volunteers that came out to work, we couldn't have done it all without you. Thanks to my staff, Daniel, Bambi, Steffanie, and Mike for their commitment to their jobs no matter what the weather conditions had to offer. Last, but not least, thanks to Sister Maureen, Sister Marilyn and Sister Sharon for the time and energy they put into the farm. And to all the Sisters for their vision to start Seton Harvest for us to share in, and their continued support and prayers for us as we move into the future.

Always Growing,

Farmer Joe



Sister Maureen's Reflection : May the healing power of water refresh and strengthen us.



A HUGE Thank you to our **FARMER JOE**

A Big THANK YOU to our Farmer Joe! You amaze us each year on what you are able to accomplish. Our hungry community is well cared for by you. Thank you and may God bless you with good health to continue your wonderful, caring work!

We value your opinion!

You can help us improve your shareholder experience by completing a brief survey.

If you complete and return the survey by **November 25**, you will be entered in a drawing for \$50 off next season's shareholder price.

The survey can be completed one of three ways:

- 1) online at www.surveymonkey.com/r/TKSDYNP
- 2) complete the attached Word version
- 3) complete a paper copy available at sign-in tables



Cinnamon Roasted Butternut Squash

By: Well Plated By Erin

Ingredients:

1 large butternut squash *3 pounds, peeled, seeded, and cut into 1-inch cubes*
1 3/4 teaspoons kosher salt
1/2 teaspoon ground black pepper
1 1/2 tablespoons extra-virgin olive oil
3/4 teaspoon ground cinnamon
1 tablespoon chopped fresh rosemary
1 1/2 tablespoons pure maple syrup



Directions:

- Position racks in the upper and lower thirds of your oven and preheat to 400 degrees. Generously coat two baking sheets with non-stick spray.
- Place the squash cubes in a large bowl. Drizzle with the olive oil and maple syrup, then sprinkle the salt, cinnamon, and pepper over the top. Toss to coat, then divide between the two baking sheets, discarding any excess liquid with that collects at the bottom of the bowl. Spread the cubes in a single layer on the prepared baking sheets, taking care that they do not overlap.
- Place the pans in the upper and lower thirds of your oven and bake for 15 minutes. Remove the pans from the oven, turn the cubes with a spatula, then return to the oven, switching the pans' positions on the upper and lower racks. Continue baking until the squash is tender, about 10 to 15 additional minutes. Remove from the oven and sprinkle the rosemary over the top. Serve warm.