

Mission Statement

As a responsible steward of the land and community, Seton Harvest, a ministry of the Daughters of Charity, will use the land in a just and environmentally conscious way by sharing locally grown food with shareholders, including persons who are poor and homeless and by providing educational opportunities around sustainable agriculture.



Findings on the Farm

The freeze we had Wednesday night put an end to all our summer crops, vastly changing the landscape of the farm. It will look so bare after they get mowed down. We have been cleaning up the fields and turning under all the plant material so that any bugs won't have a place to hide over the winter in the dead plant debris. It's important not to let the dead plants lay on the surface of the soil. If most of the material is worked in, it will start to break down, cutting down on the bug problems that we might experience next summer. It's like washing your hands, practicing good hygiene for the fields.

The garlic went into the ground a couple of weeks ago. I am glad to have that done. Now the big chore will be to try and get it mulched before winter really sets in. I generally use leaves that I collect to mulch them, it's easy on the wallet and good for the soil. If any of you bag up your leaves this fall you are more than welcome to bring them out and we will put them to work.

With the season winding down and produce still in the fields, I would like to remind everyone that we are having our Thanksgiving share again this season. It will be for the shareholders that place a \$50 down payment on next season. The distribution will take place on Saturday, November 20th from 8-11 AM. There is still time to sign up for the Thanksgiving share. Please do so by November the 16th.

Always Growing,
Farmer Joe

Last Pick-up for 2021 season

Saturday, November 13th
Tuesday, November 16th

Thanksgiving Share (pick-up at farm only)

Saturday, November 20th
8:00a.m.—11:00 a.m.

Please consider bringing your leaves to the farm for composting! All leaves can be left at the compost pile behind the greenhouse.



Reminder: If you have volunteer hours (including the sweet potato dig), and have not filled out your time in the volunteer book on the sign in table, please do so no later than November 6th.

The 2021 Survey
and
2022 Shareholder Application
are now available
on the **SetonHarvest** app
and at pick-up locations.



Weekly Recipe: *Garlic Butter Roasted Parsnips*

Ingredients:

2 ½ pounds large parsnips
5 tablespoons melted butter
2 tablespoons fresh chopped parsley
2 tablespoon olive oil
1-2 cloves garlic *minced*
Salt and pepper to taste

Directions:

Preheat oven to 425 degrees. Set out a large rimmed baking sheet
Peel the parsnips and slice them into 1/2 inch rounds. Cut the largest pieces in half.
Place the parsnips on the baking sheet. Drizzle the parsnips with olive oil. Toss to coat, then spread them out on the baking sheet. Generously sprinkle the parsnips with salt and pepper.
Bake for 25-30 minutes, until fork-tender.
Meanwhile, mince the garlic and chop the parsley. Mix them into the melted butter
Once the parsnips are soft, pour the garlic butter over the top. Toss the parsnips and bake another 3-5 minutes. Serve immediately.



ABOUT US

Woods & Stems of Evansville, IN offers a variety of gourmet mushrooms sustainably raised on our small, women-owned, family farm. We grow our mushrooms naturally without chemicals or pesticides and maintain all of our cultures in our onsite lab. We want to ensure absolute quality control from start to finish - Just as planting a seed grows a flower - We start from a tiny spore and grow you delicious mushrooms.

From our Woods to Your Table!

Currently Growing:

Oyster, Lion's Mane, King Trumpet, Pink Oyster (specialty).

Coming soon:

Chestnut, Shiitake and Golden Oyster (specialty)

Inventory and variety changes daily.

Wholesale pricing available for 5 lbs or more.

OYSTER: SPECIALTY:

1/2lb box \$7.00

1/2lb box \$8.00

1lb box \$14.00

1lb box \$16.00



For more information on purchasing our gourmet mushrooms, contact us at

f: /woodsandstems

@woodsandstems

812.802.2171

Sister Maureen's Reflection: When we replace the earth (nature) with an artificial screen, we can become increasingly fragmented. Autumn leaves paint our horizon and fill our pathways. Spend time with their scent, their feel, and their final beauty.

