

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

SWIMGA Workday
 11:00—1:00 pm
 Nov. 12th
 Native tree & shrub Installation
[Sign Up Here](#)

Last Pick Up Dates
 Sat., Nov. 19th
 Tues., Nov. 22nd

Shareholder Surveys
 Due Date
 November 26



Findings on the Farm

As we approach the end of our season and I reflect on the progress and changes that have gone on around Seton Harvest, it makes me excited about what the future holds. With the recent inclusion of a Sustainable Living program here at Seton Harvest, we have added new native pollinators grasses, shrubs, and trees to the farm. They will educate me and a lot of other people in the coming years on what can be planted in Southern Indiana.

The Southwest Indiana Master Gardeners have made their presence known in our u-pick herb garden. All season, it's looked the best it has in years. The native plants went into new beds under their care to flourish in the many seasons ahead. A big thank you for the time and talents that your organization brings to us and our community.

This fall's Twilight Dinners felt different than the last few because they had been drive through during the pandemic. Being able to get together and sit down to a meal as a community is much better than any drive through. Thanks to all the volunteers and staff that gave their time and talents to make them a success. I look forward to doing it again next year.

I don't know if you noticed, but we have two beehives on the farm now to help pollinate the veggies in the field and maybe give us some Seton Harvest honey in the coming seasons. That's thanks to Sister Sharon's efforts to learn about taking care of them and what they need to thrive in their hive.

Thanks to the Sisters that work on the farm and their daily contributions of labor, laughter, prayer and love that keeps us going forward into the future.



Not knowing what it holds but having faith that the works that are at hand will grow into something beautiful and productive to give us all a brighter and more sustainable future.

Always Growing,

Farmer Joe



Sister Maureen's Reflection : Visit outdoor places that you love in preparation for the winter months.

After more than 10 years of repurposing plastic lids and plastic bottle caps into park benches and more, the Daughters of Charity is **ending the bottle cap campaign**.

The company we used in Evansville for the benches has closed.
We will no longer be accepting donate plastic caps or bottle caps at Seton Harvest.

We express gratitude on behalf of all at
Seton Harvest and the Daughters of Charity Campus for your contributions.



BRING YOUR BAGGED LEAVES TO THE FARM

Thank you to everyone who has brought leaves
to the farm, but
WE NEED MORE!!

All bags of leaves can be dropped off at the
farm anytime!

Please take the bags to the compost pile behind the first greenhouse or unload them in the grass at the edge of the parking lot.

IMPORTANT dates to remember

2022 LAST PICK-UP DATES

SAT. NOVEMBER 19 & TUES. NOVEMBER 22

END OF THE SEASON SHARE

SAT. DECEMBER 3

The End Of Season Share is available to those who return a 2023 application and \$50 deposit before
November 26th.



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 may be accessed in 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

Fried Cabbage

By: appov.net/

Ingredients:

6 slices bacon, chopped

1 tablespoon salt, or to taste

1 teaspoon ground black pepper

1/2 teaspoon garlic powder

1 large onion, diced

2 cloves garlic, minced

1 large head cabbage, cored and sliced

1/2 teaspoon onion powder

1/8 teaspoon paprika



Directions:

Place the bacon in a large stockpot and cook over medium-high heat until crispy, about 10 minutes. Add the onion and garlic; cook and stir until the onion caramelizes; about 10 minutes. Immediately stir in the cabbage and continue to cook and stir another 10 minutes. Season with salt, pepper, onion powder, garlic powder, and paprika. Reduce heat to low, cover, and simmer, stirring occasionally, about 30 minutes more.