

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.

REMINDER

*Always wash your
produce before you use it.*

*We rinse it but do not
wash it for you.*

VISIT US AT

SetonHarvest.org



Findings on the Farm

Happy Father's Day to all you Dads out there! Being a Father is special and comes with many unexpected challenges. You imagine all the routine things that go along with raising a child; changing diapers, feeding, bathing, rocking and holding them so they know they are loved. You also wonder how you are going to provide for all those needs as they grow. There are doctor appointments, braces, schooling, clothing, cars, insurance and other unforeseen circumstances that are too numerous to mention. Thank goodness they don't all come at once and we have time to figure out ways to deal with each challenge as it comes. As the child grows over the years, we grow too. We learn to better understand them and become wiser and more creative in how to meet their emotional and material needs; hopefully teaching them to be young adults capable of dealing with the challenges that they will face as they get older.

I can't forget the very important role played by Mothers! Mothers are very special in their own way that, we as fathers, don't always quite understand. We try to, believe me. They tend to be more in tune with the kids than we dads know. Their caring and nurturing is a benefit to us, as well as the child. So happy belated Mother's Day to all you Moms!



Always Growing,

Farmer Joe



For more information, contact: Joe Schalasky, Farm Manager - 812-963-7690; joe.schalasky@doc.org
Julie Dietz, Community Outreach Manager - 812-963-7692; julie.dietz@doc.org
Amy Rhodes Sustainable Living Program Manager - 812-963-7531; amy.rhodes@doc.org

Sister Maureen's Reflection

Learn to live in awe at the wonder & abundance of life



**A NEW TRACTOR
HUMMIN'
KEEPS THE VEGGIES
COMIN'**

Help us **PLOW** towards a new tractor!!

Help us reach our goal this summer! Our current tractor was purchased, used, 17 years ago and is now ready for retirement. Through the years, our tractor has helped us donate over 140,000 pounds of fresh, naturally grown produce. With the help from our beloved community, Seton Harvest will be able to continue providing 20% of our weekly harvest to those most in need.

We received a generous matching donation of \$15,000 and need your help in raising the rest.

We are so close! Please consider making a donation!

To make a tax-deductible donation:

- Go to SetonHarvest.org —> **Donate**
- Click the Tractor on the **Seton Harvest mobile app**
- Send a **check by mail**

Cretan Zucchini (Greek/Crete)

Submitted by Shareholder: Ellen Roper

Ingredients:

5-6 small zucchini no longer than 5-6 inches
Olive Oil
3 cloves garlic sliced thinly
2 tomatoes chopped or 12-14 ounces chopped tomatoes
Chopped parsley
salt/pepper

Directions:

- Preheat oven at 350 degrees Fahrenheit (180 Celsius)
- Wash the zucchini (do not peel), cut the edges slightly.
- Thinly slice garlic.
- Make long slit in the zucchini lengthwise deep enough to stuff it with garlic, add with garlic.
- Place zucchini and tomatoes in pan or casserole dish.
- Pour over the olive oil- about 1/3 to 1/2 cup.
- Add salt, pepper and parsley and turn zucchini so they are covered in the olive oil.
- Cook in the oven for about 1 hour and 15 minutes, until the skin is soft.
- Serve whole or cut in small pieces. Accompany with feta cheese and bread.



Bittner Apiaries P.J.B Honey

100% Pure, Local Honey

12 oz. Bear \$5.00

16 oz Jar \$7.00

32 oz Jar- \$10.00



BLUEBERRIES FOR SALE

No pre-orders
First Come-First Serve
Cash or Check



Blueberries
\$6.00/Qt or \$4.00/Pt