

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
3:30 p.m.—6:30 p.m.

Tuesday Epworth Crossing
3:30-5:30

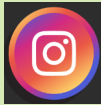
REMINDER

**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

This has been one of the drier weeks we have had in a month, and I am glad for it. We had the opportunity to get some ground worked and plant out the last of the tomatoes of the season along with another crop of cucumbers. The last planting of potatoes made their way to the field as well. The potatoes that were planted three weeks ago are up and doing well. With the drier weather we were able to weed and fertilize them and throw some soil up on their stems for the potatoes to form in. I want to thank students from the Mater Dei soccer program for coming out on Wednesday morning to volunteer. They planted tomatoes and weeded on potatoes and strawberries.

Some of the seeds have been dropped in trays for our fall harvest. Broccoli was planted along with some collard greens, Biera Kale, and more Kohlrabi. Fall is right around the corner and the kids will be starting school soon.

Volunteering helps us out, helps you out, and helps our community. If you have not put your volunteer hours in yet there is still time to do so. One way is to do an hour or two when you come to pick up your share. Just bring some work clothes with you when you come, and I will find something for you to do. Other ways to get your hours are to greet shareholders on Tuesdays, help plan the picnic or sweet potato harvest events. There will be planting that needs done over the next couple weeks, weeding, thinning and always harvesting. Just let me know what works for you and I will try to accommodate. Hope to hear from you soon!

Always Growing,

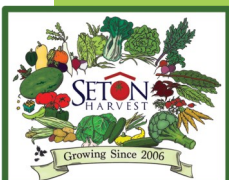
Farmer Joe

SHAREHOLDER WORK DAY!

Saturday July 27

Anytime from 8-11:00 a.m.

We need lots of volunteers to help
combat ALL the weeds!



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



Seton Harvest Twilight Dinner

Our first magical evening on the farm will be

September 21, 2024

6:00pm—10:30PM

Proceeds support our mission of growing
20% extra produce for people in need.

Tickets are limited to our
Farm-to-table **TWILIGHT DINNER!**
Tickets are on sale **NOW** on [Eventbrite](#)

\$75.00 per person

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**RETRO
SHOCK**



WEEKLY RECIPE: Garlic Parmesan Baked Eggplant

Ingredients:

- 1 large eggplant
- 6 tablespoons unsalted butter, melted
- 1 cup bread crumbs
- 1/4 cup shredded Parmesan cheese
- 1/4 teaspoon smoked paprika
- 1/2 teaspoon garlic powder
- 1/2 teaspoon Italian seasoning



Directions:

Wash the eggplant and trim off the green end. Peel the skin (optional). Slice eggplant into 1/2" disks. Place disks in colander, set over baking sheet, sprinkle with salt, and let sit for least 30 minutes. Melt butter. In a separate bowl, mix bread crumbs, spices, and Parmesan cheese. Dip each eggplant disk into the melted butter, then dip into breading mixture. Place disks on a baking sheet lined with aluminum foil or parchment paper. Bake at 400° F for 15 minutes, then flip each disk and bake for 7 more minutes. The eggplant should be golden brown and the breading crispy.

Master Gardeners Work Days

Workdays are every 1st, 3rd and 5th Mondays of every month starting at 7:30 a.m..
Experience is not required, tools will be provided.

Join the Master Gardeners on
MONDAY JULY 29 @7:30 a.m.

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Anytime from 8-11:00 a.m.

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