

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
1:30-3:30 pm
October 24

SWIMGA Workday
1:30-3:30 pm
October 28

SWIMGA Workday
11:00-1:00 pm
Nov. 12
Native tree & shrub
install



Findings on the Farm

This past week the beds were made for our fall planting of garlic, and we had the opportunity to plant it Monday. The garlic will be ready for harvesting next summer. I am glad to have it out of my office, and in the ground. I was very happy to see the one inch of rain on Tuesday. I think it was very welcomed by everyone! We certainly needed that. It helped settle the dust and maybe my cover crops can come up now.

With the end of the season approaching, it is time for our year end survey. We do this at the end of our season to give you the chance to tell us how we did and give us some feedback on how we can make Seton Harvest better in the coming years. I ask each one of you to please take a few minutes to fill it out online or pick up a copy at the barn on distribution day and do it then. We hope to hear from each one of you because your input is important to us.

Some of you have asked about signing up for our Thanksgiving share already. We will start that in the next week or so. It's an extra pickup for shareholders that plan to return next season. All you have to do is fill out a 2023 shareholder application and make a \$50 deposit on next season. Due to this year's schedule, we will be having the pickup after Thanksgiving, weather permitting, on Saturday December 3rd. Having a pickup this late will depend heavily upon the weather. A hard freeze is possible by that time and could leave us without any options for harvest. We will keep you updated as the time drawn near.



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

BRING YOUR BAGGED LEAVES TO THE FARM

The more leaves we have for the fields, the more food we can provide the microorganisms that make soil healthier and plants grow stronger. As the leaves decay, they add organic matter back into the soil, which lessens the need for fertilizer. You can also include leaves in a compost mix to use on your crops.

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.



Sister Maureen's Reflection : Color lets us see distinctly each tree in the fall.
Spend time delighting in this season of color.

IMPORTANT dates to remember

2022 LAST PICK-UP DATES

SAT. NOVEMBER 19 & TUES. NOVEMBER 22

END OF THE SEASON SHARE

(If you return your 2023 application and deposit)

SAT. DECEMBER 3



Join SWIMGA in the Seton Harvest herb garden from **1:30-3:30 p.m.** on **October 24**, and **28**.

Tasks will include harvesting, sheet mulching with cardboard and preparing the beds for winter.

Seton Harvest & SWIMGA will also be collaborating to install native trees & shrubs on the farm from **11:00-1:00 p.m.** on **November 12th**. We will be planting Dogwoods, Redbuds, American Beauty Berry, Spicebush and more. Sign up for these free **Volunteer & Learn Days** [HERE!](#)

Daikon Cakes By: nookandpantry.blogspot.com

Ingredients:

3 C packed coarsely grated daikon radish	2 green onions, minced	
1 egg beaten	2 Tbsp flour	1 tsp sesame oil
1/4 tsp white pepper	3/4 tsp salt	
Vegetable oil for frying	About 1/2 C panko bread crumbs	

Directions:

Coarsely grate the daikon radish and mix with 3/4 tsp of salt. Let this sit in a bowl or colander for 30 minutes. After the 30 minutes, squeeze the water out of the daikon with your hands. You'll want the daikon really dry. Mix the daikon with minced green onion, beaten egg, flour, sesame oil, and white pepper. Take 1/3 C of the mixture and form cakes that are about 1/2 in thick. You should get 5 or 6 cakes. Scatter some panko on a plate and bread the top and bottom of each cake with a layer of panko. Heat 2 tsp of vegetable oil in a nonstick skillet over medium heat. Panfry the cakes until the bottoms are golden brown. Flip the cakes over, add another 2 tsp of oil, and continue to panfry until the second side is golden brown. Serve with soy sauce if desired.

