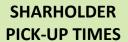
#### **Mission Statement**

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.



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

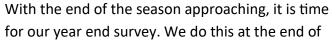
SWIMGA Workday

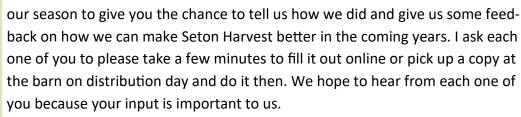
11:00-1:00 pm Nov. 12 Native tree & shrub install



## **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.





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 3<sup>rd</sup>. 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





#### 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.