

Mission Statement

As a responsible steward of the land and community, Seton Harvest, a ministry of the Daughters of Charity, will use the land in a just and environmentally conscious way by sharing locally grown food with shareholders, including persons who are poor and homeless and by providing educational opportunities around sustainable agriculture.

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.



Findings on the Farm

Seton Harvest is making its way through its sixteenth season this year. With that in mind, we are looking back at the Strategic Plan that was last updated in 2017 for the years 2018-2022. In this plan are a set of goals we hoped to achieve.

A couple of goals in the 2018-2022 plan were to use the Veggie Van to promote the Seton Harvest mission and increase exposure in the community. We do this with produce giveaways at All Saints' Parish, the SWIRCA farmer's market, the Christmas Parade and other events. Another goal was to increase our knowledge of hydroponics and other alternative farming methods. As far as hydroponics go, I would say Daniel about has it down to a science. During a given year he can grow between 2000-2500 pounds of produce out of that small greenhouse. Another alternative farming method we wanted to look at was aquaponics. I am happy to say that we will be adding aquaponics to our farm soon. This will be a good educational tool for children and adults when we have field trips again in the future. Being able to see the differences between hydroponics and aquaponics up close will better illustrate how these methods work. One other goal was to devote areas on the farm for butterflies and pollinators. We have done that by letting milkweed patches grow for butterflies and planting wildflower patches for bees and other pollinators to feast on.

These are just a few of the goals we have achieved and will keep working on. A few others are yet to be realized. Having a plan like this helps us focus in on what steps are needed to achieve said goals. They need updated just like everything else. As we close in on 2022, it is time to update our Strategic Plan again for the next three to four years. We have a good group of people currently working on new goals to take Seton Harvest into the coming years.

Always Growing,
Farmer Joe



Download the “**setonharvest**” app from [Google Play](#) or [App Store](#) for a quick and easy way to volunteer or purchase Twilight Dinner tickets. Don't have the app? You can also purchase tickets by contacting julie.dietz@doc.org, or through [Eventbrite.com](https://www.eventbrite.com).



MARK YOUR CALENDERS

With the great turn out of our last Weeding Wednesday, we decided to try it again!



WEDNESDAY, AUGUST 25th 5:30 — 7:00

Sign-up sheets will be posted at all pick-ups!
All are welcome!



BIG SHOUTOUT

to

Girl Scout Troop 187

for helping pick Sungold tomatoes
and volunteering at the
All Saints Veggie Giveaway.
We appreciate all your hard work!

Weekly Recipe: *Easy Garlic-Herb Baked Okra*

Ingredients:

- 2 lbs Okra
- 1/3 Olive Oil
- 6 Garlic Cloves, minced
- 4 Jalapenos, sliced (optional)
- 1/3 cup Fresh Herbs- rosemary, thyme, sage, oregano (roughly chopped)
- 1/2 tsp red crushed pepper
- Salt and Pepper, to taste

Directions:

- Preheat oven to 450 degrees.
- Rinse the okra and jalapeno and dry with paper towel. Trim the ends and stems, then cut into 1/2" pieces. Transfer to a medium size bowl and set aside.
- In a small bowl, combine the chopped herbs, olive oil, garlic cloves, red crushed pepper, salt, pepper. Pour the herb mixture onto the okra and mix well.
- Bake the okra for 20 minutes. It should be golden brown and tender.
- Serve hot and enjoy.



COVID Campus Regulations

With the increase of positive COVID cases, we want to do our part to provide a safe environment for all!

PLEASE remember to.....

- * ***Wear a mask that covers the mouth and nose. It must be worn at all time while in the barn area.***
- * ***Maintain a 6ft distance while collecting produce in the barn and in the u-pick area.***
- * ***Use hand sanitizer before choosing your produce.***

Thank you for your cooperation and understanding!



SW Master Gardener Association

BUTTERFLY DAY

Hartman Arboretum

5939 Spirit Trail, Evansville, IN 47720

Saturday, August 21, 2021

10:00—2:00 PM

Sister Maureen's Reflection:

No creature is without radiance.

