

## 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

**Twilight Dinner Set Up  
Volunteer Time**  
9:00 am  
October 15

**Twilight Dinner**  
6:00-10:00 pm  
October 15

**Yoga on the Farm**  
9:00 am  
October 22



## Findings on the Farm

This has been one of the longer dry spells that we have had this year. It seems like the sprinklers have been running on some of the fall crops for days now. The weather has been a bit off from past years. Most of September was cooler than usual and October isn't starting off much different. As a matter of fact, last week we had some light frost here at Seton Harvest. Generally, we haven't seen any until mid to late October. The weekend is supposed to be cold with a good chance of frost. It looks like 34 to 36 degrees. This will put an end to the summer crops.

Our annual sweet potato dig was held a couple weeks back here at Seton Harvest. I was well pleased with all the volunteers who showed that day to come out and dig. The patch produced better than I expected it to. They had quite the circumstances to endure from the get-go. Remember, the time goes towards your volunteer hours for the season.



We are getting ready to start our fall projects at the farm. One of them is to start clearing up the fields in preparation for the planting of cover crops for the winter. This involves pulling up the plastic and drip tape from the melon and squash patches as well as dismantling all the old tomato supports and bean fences. There are also garlic beds to get ready for fall planting. I hope to get the garlic in the ground by the end of October. It will be harvested next June. As you can see, just because the end of the season is fast approaching, there is no shortage of work to do.

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

# Twilight Dinner

Join us for another magical evening on the farm!

**October 15, 2022**

**6:00pm—10:00PM**

Proceeds support our mission of growing 20% extra produce for people in need. Tickets are on sale **NOW** on [Eventbrite](#) \$50 per person



## 2022 Twilight Dinner

### Sponsors



*Working*

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EVANSVILLE, IN



## TWILIGHT DINNER SET-UP

**Saturday, October 15**

**9:00 a.m. at the farm**

Still need to get a few volunteer hours in before the end of the season?

Come help us set up for the October Twilight Dinner! We will be setting up tables and chairs and decorating.

# Volunteers NEEDED



**Sister Maureen's Reflection :** *May the times of dawn and dusk open our hearts and minds to the gift of change in our lives.*

## Oven Roasted Root Vegetables

### Ingredients:

- |  |                                |
|--|--------------------------------|
| 1 lb. beets, red or golden, trimmed and scrubbed | 1 large parsnip, peeled        |
| 1 butternut squash, peeled and seeded            | 1/2 red onion                  |
| 1 large sweet potato, peeled                     | 6—8 whole garlic cloves        |
| 1 large carrot, peeled                           | salt and pepper                |
| 3 Tbsp. fresh thyme leaves                       | 3 Tbsp. extra virgin olive oil |



### Directions:

Heat oven to 425° F. Line a cookie sheet with foil. Cut vegetables into 1 1/2 inch chunks. Toss vegetables in a large bowl with garlic cloves, thyme leaves, and olive oil until evenly coated. Spread vegetables out evenly in a single layer on the cookie sheet. Sprinkle vegetables generously with salt and pepper.

Roast the vegetables in the oven for about 45 minutes, stirring once halfway through cooking, until vegetables are tender and starting to turn golden. Serve hot.