

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

Indiana Poet Laureate Matthew Graham
5:30 - 8:30 pm
September 24

Twilight Dinner
6:00-10:00
October 15

Yoga on the Farm
9:00 am
October 22

Findings on the Farm

What a change we had in the weather this past week. The last day of summer on Wednesday went out with a bang, the heat index nearing 100+ degrees. How appropriate for its goodbye. Then on Thursday, which was the fall equinox, the weather was cool and refreshing. A complete change from the day before, and yes, it was appropriate for that day too. As we welcome fall the slow transition has already begun. Some of the trees are starting to take on some color already. Fall is such a beautiful time of year around here. It almost rivals spring as one of my favorite seasons. Of course, I like them all because each season offers its own special weather and picturesque landscapes to go along with them.



All our fall crops are looking like they love the weather we have been having. The greens look like they grow each day with the somewhat regular rains and abundant sunshine they are getting, along with warm days and cool nights, perfect weather for the crops. It won't be long before we have some turnips to start pulling out of the field to enjoy. The white Hakurei should be ready first. They generally mature the fastest out of the three varieties I have planted. What I like about them is that you don't even have to peel them, you can eat them like an apple.

Always Growing,
Farmer Joe



Sister Maureen's Reflection : Everyone in the community has some birth gift to make a difference to peoples' lives and the Earth Community. Do you believe this?

Weekly Recipe: Garlicky Feta Eggplant Pasta

Submitted by: Ellan Roper

Ingredients:

1 1/2 lb. eggplant, cut into 1" cubes	1/2 c. plus 1 tbsp. extra-virgin olive oil, divided
Kosher salt	4 cloves garlic, 2 smashed, 2 grated or finely minced,
1/2 tsp. dried oregano	Freshly ground black pepper
Pinch red pepper flakes	2 tbsp. lemon juice
1/3 c. panko breadcrumbs	4 oz. feta, crumbled (about 1/2 c.)
1/2 lb. medium-sized pasta, rigatoni	1/4 c. thinly sliced basil, plus more for serving



Directions:

1. Preheat oven to 400°. Combine eggplant, 1/2 cup oil, smashed garlic cloves, and oregano in a 9"-x-13" baking dish. Season with salt, pepper, and red pepper flakes and bake until eggplant is extremely tender and golden, stirring every 10 minutes, for about 40 minutes.
2. Meanwhile, make topping: In a medium bowl, combine panko, remaining 1 tablespoon oil, and 1/4 of the crumbled feta.
3. In a large pot of boiling salted water, cook pasta until al dente according to package directions. Drain.
4. When eggplant is cooked, stir in sliced basil, lemon juice, and grated garlic. Season to taste with salt and pepper.
5. Switch oven to broil. Transfer cooked pasta and remaining crumbled feta to baking dish with eggplant and stir to combine. Top with panko mixture and broil until golden. Top with basil and serve.



On Friday, September 16, we were blessed with 15 volunteers from the United Day of Caring program. We had volunteers from Ascension St. Vincent Heart Group and Deaconess Finance team.

What a list of projects we had planned for them! They hung panels and lights in the Education Shelter, rolled silverware for the Twilight Dinner and most importantly, weeded in the fields!

We are very thankful and blessed to be a part of the United Day of Caring!

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

Ticket sales are limited to our Farm-to-table **TWILIGHT DINNERS** this year!!



2022 Twilight Dinner

Sponsors



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