

**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  
**3:30 p.m.—6:30 p.m.**  
 Tuesday Epworth Crossing  
**3:30-5:30**

**REMINDER**

**Always wash your produce before you use it. We rinse it but do not wash it for you.**

VISIT US AT

SetonHarvest.org



**Findings on the Farm**

Happy Father’s Day to all you Dads out there! Being a Father is special and comes with many unexpected challenges. You imagine all the routine things that go along with raising a child; changing diapers, feeding, bathing, rocking and holding them so they know they are loved. You also wonder how you are going to provide for all those needs as they grow. There are doctor appointments, braces, schooling, clothing, cars, insurance and other unforeseen circumstances that are too numerous to mention. Thank goodness they don’t all come at once and we have time to figure out ways to deal with each challenge as it comes. As the child grows over the years, we grow too. We learn to better understand them and become wiser and more creative in how to meet their emotional and material needs; hopefully teaching them to be young adults capable of dealing with the challenges that they will face as they get older.

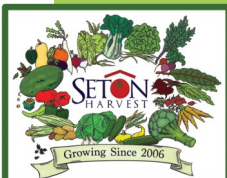
I can’t forget the very important role played by Mothers! Mothers are very special in their own way that, we as fathers, don’t always quite understand. We try to, believe me. They tend to be more in tune with the kids than we dads know. Their caring and nurturing is a benefit to us, as well as the child. So happy belated Mother’s Day to all you Moms!



Always Growing,  
*Farmer Joe*

**SHAREHOLDER WORK DAY!**

Mark your calendars to join us for a shareholder workday on **SATURDAY JUNE 15, 8:00-11:00**



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





# Join us for our OPEN HOUSE

*Saturday, June 29 \*\*9:00 a.m.-11:00 a.m.*

**Help us spread the word about SETON HARVEST!**

Invite your friends, family, co-workers, neighbors, all are welcome!

**Door prizes, Taste testing Activities for kids**

**Come and experience the exciting things happening on the farm!!**

- ⇒ Visit our Aquaponics/hydroponics
- ⇒ Take a walk on **OUR COMMOM HOME TRAIL**
- ⇒ Visit our beautiful herb garden
- ⇒ Learn about upcoming activities/events on the farm
- ⇒ Meet our Farmers and community partners
- ⇒ And much more!



Huge **THANK YOU** to

**ACHING ACRES  
Dan Fuquay**

For the boulders, delivery, and installation!

We can not **WAIT** to reveal our plans for them!



## **Cabbage, Apple and Radish Cole Slaw**

[www.blackberrybabe.com](http://www.blackberrybabe.com)

### **Ingredients:**

5 cups shredded red or green cabbage  
3/4 cup diced radish  
1/4 cup cider vinegar  
1 1/2 Tbsp. water  
1/8 tsp. celery seed  
1/4 cup sugar

1 cup diced Granny Smith apple  
2 Tbsp. diced white onion  
1 1/2 Tbsp. oil  
1 shake mustard, powdered  
1 shake salt and pepper



### **Directions:**

Mix cabbage, radish, apple, and onion together in a large bowl. Combine remaining ingredients, and mix everything together.