

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

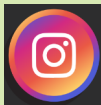
REMINDER

**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

Here we are just over the halfway point in the season, week 14 out of 26. Where has the spring and summer gone? It's hard to believe that Labor Day is just two weeks away. I will have to say this season has had its set of challenges with all the rain we have received. Don't get me wrong, rain is a good thing but there is a point that it becomes detrimental to the timeline of a farm like Seton Harvest. Our farm soil is made up of mostly clay. It is a good productive soil if treated right. It doesn't do well if it's too wet when you work it. So, with all the rain it had delayed planting of some crops by up to a month or so. Watermelons are a good example this year. They were started in the greenhouse on Earth Day, April 22. Usually by the end of May or the first week of June they are planted out into the field before they start to bloom. That didn't happen this year. Unfortunately, we ended up having to discard them because of the rain. I couldn't get the ground worked to plant them into the field. When watermelons start setting fruit before they are planted out, they never get established enough to make good fruit. So, we had to start over, putting us back by a month or more. The okra was delayed almost a month too, along with the sweet potatoes being babied for the longest time in the greenhouse. The okra is starting to bloom so we should start picking it in the next week or two. The watermelons are starting to ripen up as well. As I said before, patience is an asset when doing a job like this.

Things are starting to dry up, making the planting schedule easier to stay on. Fall is looking good. We have turnips up along with some Asian greens. Broccoli was planted next to biera kale and collard greens. The potatoes are a few weeks out to harvest and the winter squash are hanging on the vines. You must be optimistic when you garden and farm because Mother Nature will throw some curve balls your way as we all know. So, we will keep on planting for you.

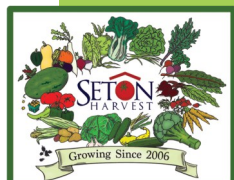
Always Growing,

Farmer Joe

SHAREHOLDER WORK DAY!

*Saturday Aug. 17 & 31
Anytime from 8-11:00 a.m.*

We need lots of volunteers to help
combat ALL the weeds!



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



Seton Harvest Twilight Dinner

Our first magical evening on the farm will be

September 21, 2024

6:00pm—10:30PM

Proceeds support our mission of growing
20% extra produce for people in need.

Tickets are limited to our
Farm-to-table **TWILIGHT DINNER!**
Tickets are on sale **NOW** on [Eventbrite](#)

\$75.00 per person

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WEEKLY RECIPE:

By. www.nodashofgluten.com

Ingredients:

1-9-inch pie crust 4–5 Roma or beefsteak tomatoes, sliced

½ tsp salt ¼ c freshly chopped basil leaves
2 garlic cloves, finely minced 1 c grated mozzarella cheese
1 c grated sharp cheddar cheese
¾ c mayonnaise 1 tsp ground black pepper
½ c butter cracker crumbs (about 12 crackers)

Directions:

Start by preheating your oven to 350°F (175°C).

Prepare the pie crust: Place your 9-inch pie crust in a pie dish. Cover it with parchment paper.

And fill it with dried beans or pie weights. Bake for 20 minutes until it turns slightly golden. Then take it out of the oven. Remove the parchment paper and weights and allow it to cool.

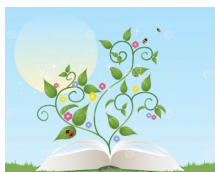
While the crust is cooling. Lay out sliced tomatoes on paper towels. Sprinkle them with salt. And let them sit for around 10 minutes. Pat them dry to get rid of any moisture.

Layer the pie: Once the crust has cooled down. Start layering tomatoes. Chopped basil in it setting aside some tomatoes for the top layer.

Prepare the filling: In a bowl combine mayonnaise, minced garlic, grated cheeses, and black pepper. Spread this mixture over the tomato layers in the crust.

Sprinkle butter cracker crumbs on top along with the remaining tomato slices. Bake for 40 to 45 minutes until it becomes golden brown and bubbly.

Allow the pie to cool for 15 minutes before slicing into it. Relish your Southern Tomato Pie!



We are looking for **BOOKS!**

We need gardening, farming, recipe books, or even kids gardening books!
Donate them to Seton Harvest!
Please bring your donation of books (in a bag) to your next veggie pick-up!



Our Common Home TRAIL TALKS

With Amanda Bradshaw-Burks
Urban Agriculture Educator

Saturday, August 24, 2024-10:00

Everyone is welcome!!
For more information contact Julie
Julie.dietz@doc.org