

## 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

Weeds, weeds, weeds. It seems like all we do around here is pull weeds. The recent rains have our weeds growing by leaps and bounds. We've been making some slow, but sure progress on them though. This past week we have been working on the eggplant and pepper patches. Now we need to get drip irrigation put in them with a thick layer of mulch on that. Drip irrigation is about the most efficient way to water because it puts the water right at the root zone. Mulch helps retain soil moisture, protects the ground from big temperature changes, and it suppresses the weed growth. I have practiced this in my own garden for years and would like to do more of it here. So, I hope we get some time over the next few weeks to do some weeding and mulching before we must start planning and planting our fall crops.

In a matter of three weeks it will be time to start our fall crops, which will then be planted in the fields in mid-August into the first of September. It's a never-ending cycle with the weeding, planting, and harvesting around here.

Always Growing,  
Farmer Joe



Volunteer to help us control the weeds!! Its easy, schedule your time through our app. Simply click the Volunteer tab, fill out the form and you will be all set!

Don't have the app? You can contact [julie.dietz@doc.org](mailto:julie.dietz@doc.org) or visit [www.setonharvest.org](http://www.setonharvest.org) to register





## TWILIGHT DINNERS HAVE RETURNED!!

We are pleased to announce that our Farm-to-Table fundraisers have returned!

Our 2021 Twilight Dinners will be held on

**Saturday, September 25 & Saturday, October 23**

Tickets are \$50 per person and include a fabulous meal provided by Culinary Innovations, refreshments from Working Distributors and entertainment by 2 Miles Back.

We will offer a pre-sale for shareholders only beginning Monday, July 12.

Tickets are limited and will go on sale to the public starting Saturday, July 17.

Purchase tickets on the Seton Harvest App, on Eventbrite.com or contact julie.dietz@doc.org.

**\*\*This is a rain or shine event and tickets are non-refundable.\*\***

## Weekly Recipe: Easy Squash Casserole

### Ingredients:

1 small onion <i>sliced</i>	1 tablespoon butter	1 tablespoon olive oil
salt & pepper to taste	¼ cup grated parmesan cheese	
¼ cup cheddar cheese	⅓ cup seasoned bread crumbs	2 tablespoons butter
2 pounds squash <i>yellow squash and zucchini</i>		½ teaspoon Italian seasoning

### Directions:

- Preheat oven to 350°F.
- Slice squash/zucchini into 1/4" slices.
- Cook onion in butter and oil until tender.
- Add squash, Italian seasoning, salt, and pepper. Cook 5-6 minutes or just until tender crisp.
- Place squash and onions in a greased 2 qt casserole dish.
- Combined bread crumbs, cheese and melted butter in a small dish and sprinkle over squash.
- Bake 35-40 minutes or until squash is tender.



## Sister Maureen's Reflection:

***We grieve the destruction of habitats, ecosystems, glaciers and mountains.  
May this grief move us to action.***



**Bittner Apiaries  
P.J.B. Honey**

**100% pure, local  
honey!**

**12 oz. Bear \$5.00  
16 oz Jar \$7.00  
32 oz Jar \$10.00**

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Cash or Check only please**

## MARK YOUR CALENDARS!



**Saturday, July 10th**

**Stephanie Jenkins of SCJ Wellness will  
be at the farm on selling her  
DIY Elderberry Kits**

