

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

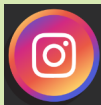
Saturday @ the Farm
8:00 a.m.—11:00 a.m.
 Tuesday @ the Farm
3:30 p.m.—6:30 p.m.
 Tuesday Epworth Crossing
3:30-5:30

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

The weeds have been growing by leaps and bounds. We’ve been making some progress on them though. This past week we finished the pepper patch, and the farm team are working on the eggplants. I feel like we are making some headway on the weed slaying. I noticed there were some peppers hanging on the plants as were working our way through the patches. If any of you would like to pull weeds you are welcome to come out and help. You will have those volunteer hours in before you know it!

We put drip irrigation on the mounds and are ready for a thick layer of mulch around the cleared plants. 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 weed growth. So, we can hope to get most of the weeding and mulching done over the next few weeks before we must start thinking about planting our fall crops.

The blackberries are going to be ready in a week or two! Remember to wear long sleeves, pants, and shoes to help keep the bugs and thorns at bay. You may also want bug spray. There is always the possibility of encountering ticks and chiggers in those patches, so dress appropriately when you are picking or working at Seton Harvest.

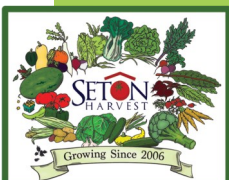


The garlic that you receive this week is not cured out so it will not have its full potential flavor. If you let it sit out for a couple weeks, it will get more flavorful.

Always Growing,
Farmer Joe

SHAREHOLDER WORK DAY!

Mark your calendars to join us for a shareholder workday on
Saturday July 13 & 27
Anytime from 8-11:00 a.m.



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



EXCITING FARM NEWS!!!

On Wednesday June 12, Dan Fuquay from Aching Acres donated and installed 14 natural, beautiful stones at Seton Harvest, and we are excited to share what we are doing with them.

We are building an **NATURE PLAYSCAPE!!!**

What is a nature playscape?

It is defined as a space with as little man-made components as possible. Using native plants and trees, playscapes represent a natural space to explore and learn, much like in a forest. Playscapes are designed with the intent to bring children back to nature so that they may experience the wonders of adventure, discovery, and physical awareness – among many other important things.

We still have a lot of work to do and are hoping to have it complete by our Open House on June 29.

Want to be a **PLAYSCAPE SPONSOR?**

Contact Julie Dietz 812.470.6597/julie.dietz@doc.org



Kohlrabi Salad with Cilantro and Lime

Ingredients:

Salad

6 cups kohlrabi, cut into matchsticks
1/2 cup chopped cilantro
Very small jalapeno, minced
1/4 cup chopped scallion
Orange zest from 1 orange
Lime zest from 1 lime

Citrus Honey Vinaigrette:

1/4 cup olive oil
1/4 cup fresh orange juice
1/2 cup plus 1 Tbsp. lime juice
1/4 cup honey
1/2 tsp. kosher salt
1 Tbsp. rice wine vinegar



Directions:

Trim and peel the kohlrabi. Cut off both ends. Cut in half from top to bottom. Slice thinly, rotate, and slice again, making 1/4-inch matchsticks.

Place in a large bowl with chopped cilantro, scallions, finely chopped jalapeno, lime zest, and orange zest.

Whisk dressing together in a small bowl. Toss with salad. Refrigerate until serving. Garnish with zest and cilantro.