

## 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**

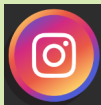
## REMINDER

**Always wash your  
produce before  
you use it.**

**We rinse it but do not  
wash it for you.**

VISIT US AT

[SetonHarvest.org](http://SetonHarvest.org)



## Findings on the Farm

This was a good week. It didn't rain every day. We did get the rest of the eggplant patch weeded and mulched. The pole beans were planted on Monday, a couple weeks behind schedule. Today I checked in on them and they are already sprouting. Yay! I saw some watermelons hanging on the vines when they were weeded this week. The first eggplant of the season were picked as well.

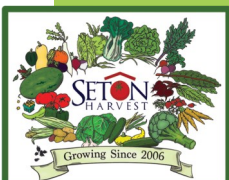
It's also time to do a little fall tillage to get ready for planting the potatoes that have been sitting in the cooler since April. They need to be in the ground by the last week of July, so they have time to mature before the first frost in October. They take 60 to 90 days depending on the variety, so timing is important. Other crops such as Collard greens, Kale, and Napa Cabbage need to be started in the week or so. They will be ready to go out in the field by mid-August. They will all need a home, so I will welcome some drier weather to have the opportunity to make them all a home to grow in. Sometimes its hard to think about the fall when it's so warm this time of year. With a little planning and luck the fall crops can turn out the best of the season. There isn't all the bug and weed pressure on the plants and the cool crisp air just seems to bring out their best flavor.

After doing this job for a while now, one thing I've learned is patience. It's one of those things that comes in handy all the time. It's used when driving around and

getting caught at every stop light in town, or when going to the doctor or dentist. When you have kids you learn to take your time, try to understand why they do some things and deal with it the best that you can. Yes, it's a very valuable asset to have in the bank when it's needed! Things do work out if time is taken to let some things run their course. Everything has it's due time, so patience is a must when dealing with nature because she runs her own course



Always Growing,  
*Farmer Joe*



For more information, contact: Joe Schalasky, Farm Manager - (812) 963-7690;  
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# Seton Harvest Summer Farm Camp

This week was our 2 year of Summer Farm Camp at Seton Harvest! We had 14 amazing campers that learned about living Earth, plants, garden creatures, eating healthy and why should we care about the Earth. We did farm chores, helped the farmers harvest and weed, and took care of the chickens, goats and fish. We made crafts, and our snacks, had two amazing yoga classes with shareholder Ms. Katie L. (the kids and Jax loved yoga!) We learned about bugs from Seth at SWAT Pest, tasted mushroom jerky from our friends at Woods and Stems, learned how to read labels from Ms. Jo at Purdue Extension and had a wonderful story time with Ms. Susan on Friday. Of course you know that we spent lots of time on the new nature playscape!!

Sister Sharon, Ms. Alaina & Mrs. Julie created a week of exploring, tasting, working and getting dirty for 14 very lucky campers!!



## Weekly Recipe: Homemade Blackberry Lemonade

By: [www.persnicketyplates.com](http://www.persnicketyplates.com)

### **Ingredient:**

#### **Blackberry Simple Syrup**

2 cups water      1 cup blackberries  
1 cup granulated white sugar

#### **Lemonade**

1 cup lemon juice      5 cups water  
4 cups ice

### **Directions:**

#### **To Make the Blackberry Simple Syrup**

In a small sauce pan, combine the water, blackberries and sugar and heat over medium until the sugar is dissolved and the liquid becomes hot. Do not let it boil.

Mash the fruit in the saucepan with a potato masher.

Using a mesh strainer over a bowl, strain the simple syrup to catch the seeds and transfer to a heat safe container. Cool in the refrigerator.

#### **To Make the Lemonade**

Squeeze the juice from the lemons until you have one cup of juice.

In a pitcher, combine the simple syrup, lemon juice, water and ice. Stir with a wooden spoon and serve.



## Master Gardeners Work Days

Workdays are every 1st, 3rd and 5th Mondays of every month starting at 7:30 a.m..

Experience is not required, tools will be provided.

Join the Master Gardeners on  
**MONDAY JULY 29 @7:30 a.m.**

## SHAREHOLDER WORK DAY!

**Saturday July 27**  
**Anytime from 8-11:00 a.m.**

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