

## *Findings on the Farm*

A couple weeks back I said that I was thinking about changing how we do our pick-ups at Seton Harvest. Our last official curbside pickup will be **Friday, July 3<sup>rd</sup>** and **Tuesday, July 7<sup>th</sup>**. Those that feel they would be more comfortable continuing the curbside pickup due to age or health should make arrangements with Julie. We will work to accommodate you. Starting on Saturday, July 11<sup>th</sup> and Tuesday, July 14<sup>th</sup> you will be able to come in the barn and get your bag of produce. You can also utilize our you-pick sungold tomato patch, you-pick herb garden, and walk around the farm. Please remember to social distance from other shareholders. When in the barn you will be required to wear a mask and social distance at a minimum of six feet. I am looking forward to getting back to some kind of normal in the future. Hopefully everything goes well as we transition into the coming weeks ahead.



Always Growing,

*Farmer Joe*

### BLUEBERRIES FOR SALE

\$6.00 quart      \$4.00 Pint

Please have the correct amount.



## ***ATTENTION SATURDAY SHAREHOLDERS!!!***

**July 4th falls on a Saturday this year.**

**We will move the**

**Saturday, July 4th pick-up to**

***FRIDAY, JULY 3<sup>rd</sup> 3:30-6:30***

*If you can't make it, please E-Mail Joe or Julie so we can adjust our distribution accordingly.*



**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.



Contact information: Joe Schalasky, Farm Manager - 812-963-7690; email [joe.schalasky@doc.org](mailto:joe.schalasky@doc.org)  
Julie Dietz, Community Outreach Manager - 812-963-7692; email [julie.dietz@doc.org](mailto:julie.dietz@doc.org)

**Sister Maureen's Reflective Questions**

We live in a time that calls us, just like the universe, to expand, burn away fear and bring the warmth of compassion to all creation. What gifts do you bring?

**Job Notice:** Seton Harvest is looking for a full-time employee! This outdoor job includes harvesting, weeding, and planting. Get in touch with the earth, your food, and nature. If you or someone you know might be interested, please contact Amber Schiff.

Applications along with a resume may be submitted to:  
**AMBER SCHIFF, DIRECTOR OF HUMAN RE-SOURCES**

9200 NEW HARMONY ROAD

EVANSVILLE, IN 47720

[amber.schiff@doc.org](mailto:amber.schiff@doc.org)

**Kohlrabi Au Gratin**

*GroupRecipes.com*

**Ingredients:**

- 4 small kohlrabi, thinly sliced
- 1/2 thinly sliced kohlrabi leaves (set aside)
- 1/2 Tbsp. finely chopped onion
- 1/2 cup shredded Parmesan cheese
- 1/2 cup whipping cream
- 1/4 tsp. salt
- 1/4 tsp. pepper
- 3 Tbsp. seasoned fine dry bread crumbs

**Directions:**

Preheat oven to 350°F. Layer half of the slices on bottom of buttered shallow 1 quart casserole dish.

Layer with half the onions, 3 Tbsp. Parmesan cheese, half the whipping cream, half the kohlrabi leaves, half the salt, and half the pepper. Repeat. Top with remaining cheese and bread crumbs.

Bake covered for 30 minutes and then uncovered for an additional 15 minutes.

**The Garlic and Onions in this week's share are fresh out of the ground.**

**I recommend letting them cure out for a week or so on a counter out of the sun.**