

Findings on the Farm

What a rainy week we've had. As I write this newsletter on Thursday we have already had four and a half inches of rain here at Seton Harvest since Sunday. I know the rainfall varies a lot around the area this time of year since thunderstorms can be so isolated. Our average rainfall is around four inches for the whole month of July. So, we've had over a month's worth in this week alone. I will say that I like the rain but sometimes as a farmer it can be too much. The wetness makes it challenging to get things planted and weeded. Mid to late July is the time to get the last tomatoes of the season planted, which we did last week.

They are looking good too. It's also the last opportunity to plant fall potatoes. We were lucky to get them planted Monday morning before the downpour we had around lunch-time. Potatoes are one thing that don't like to be in soil that is too wet. Looking at the extended forecast, I decided to plant them in small mounds above grade (soil level) to help the soil dry faster around them in hope that they don't rot. Keep your fingers crossed!

With August already here, some other fall crops have been started too. Broccoli, cauliflower, biera kale, collard greens, napa cabbage, fennel, and everyone's favorite- Kohlrabi have been started in flats. These will all be transplanted out into the fields in mid to late August (weather permitting) to be harvested in October and November. It's hard to believe that fall is right around the corner.

The winter squash that was planted at the end of June is in full bloom this week. The plants look healthy and I am optimistic that we will have a good crop of butternut, buttercup, delicata, acorn, and spaghetti squash as well as pumpkins for our eating enjoyment as the fall closes in. There are so many things the fall garden has to offer.



Always Growing,
Farmer Joe

Working Wednesday!

Needing volunteer hours? Join us on Wednesday August 12, from 5:00-7:00.

You may join us anytime during those hours. We will be planting, and weeding.



We are accepting compost.

There is a garbage container in front of the barn and the pile is behind the first green house



Please reuse your green pulp containers, it will help the environment



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.



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Sister Maureen's Reflective Questions

We must reverse our severe alienation from the natural world, which lies at the root of its devastation. Everything has a purpose all its own. Do I spend time reflecting on my connection to everything?

Marinade Slow Roasted Onions**Ingredients:*****Marinade***

1 cup water 1 cup red wine vinegar 2 tbsp brown sugar 1 tsp fresh rosemary chopped
 1/2 tsp salt 1/4 tsp black pepper pinch red pepper flake 4 large onions

Roasting

4 tbsp butter 1 tsp fresh rosemary chopped

**Directions:**

1. Blend marinade ingredients in small bowl and pour into a baking dish that will hold 8 onion halves.
2. Trim the end of the onions and cut horizontal, leaving skin on and place wide side down in marinade. Marinate overnight in refrigerator.
3. Preheat oven to 400. Flip the onions over in marinade, and lay on the flat bottom of each side. Top each onion with 1/2 tsp of butter and chopped rosemary.
4. Roast uncovered in oven for 1 hour or until golden brown. Basting once or twice during roasting. Remove from heat, spoon reduced sauce over top and sprinkle more fresh rosemary.
5. Remove outer skin before serving.

**PURE RAW LOCAL HONEY**

Looking for pure, raw, local honey?

Contact Alan Ripplemeier at

812-319-3951 or stop by

4116 Koressel Rd, Evansville In

\$7.00 1lb jar / \$14.00 2lb jar

**PEACHES FOR SALE!!**

Saturday August 1st and Tuesday August 4th, The Peach Pit will be at Seton Harvest selling Blushingstar (freestone white peaches)

\$6.00 1/4 peck

\$10.00 1/2 peck

First come, first serve