



## ***Pivot Month!***

*What an October! Glorious colours and bountiful, beautiful and delicious harvests have nourished us daily. A few even caught a glimpse of the aurora borealis!*

To start the month, 27 folks joined the annual Stone Soup celebration, with teams harvesting vegetables, preparing the Community Orchard trees for winter, and cooking up a feast for everyone to enjoy – complemented by cider from the community orchard.

Together these weeks we have...

- planted garlic and seeded cover crops,
- mulched perennials and protected fruit trees in the Community Orchard from pests for the winter,
- dismantled and winterized acres of seasonal water infrastructure,
- repaired needed refrigeration equipment, a tractor, and the typical minor items,
- provided compost, mulch and tractor services for farm tenants, gardens, and fields,
- cleaned up community gardens and fields, dismantled the CSA tents, transformed the pack room into the CSA store, started the Fall CSA share,
- provided New Farmer Training Program online, at local farms, and in partnership with Shelldale Farm Park,
- donated produce twice weekly to local service agencies,
- and harvested, harvested, harvested!



As October wraps up, the fall rains have finally begun, and we are pivoting to look ahead. In late November, look for your Farm E-News to order:

- Holiday Gift Baskets
- Limited Holiday CSA shares to supply your busy festive season
- 2025 Community Garden registration

2025 begins the 25th year of Ignatius Farm fully adopting organic practices, and becoming the community farm that opened its doors broadly to the general community. Over the past 5 years, this has expanded by leaps and bounds with new land access, community involvement, and training options. We are taking some time over the next months to reflect on our CSA successes, challenges, and to creatively look forward. Your solidarity with Ignatius Farm over the past 24 seasons is laying amazing groundwork for the future, and is a real testament to the phrase:

***'Communities need farms; every farm needs a community'***

More news to come! Thanks for being an integral part of this community adventure!

# CSA Fall Share

Thank you for joining us for the four week Fall Share. What did you make with your squash? Did you enjoy carving your pumpkin? It was wonderful to see the children trying to take home the largest pumpkin!

There are three more pick ups for the Fall Share.

- **Tuesday** pick ups: Nov 5, 19 & Dec 3
- **Friday** pick ups: Nov 8, 22 & Dec 6

Please take a moment to complete the CSA survey below.

[CSA survey](#)

## New Farmer Training Program

Term 4 starts Nov 4. Join us for this intensive business focussed program with webinars on record keeping, planning for production, and much more! Register at: <https://efao.ca/ifnftp/>

Upcoming webinars:

- Nov 4: Holistic Farm Design AM
- Nov 4: Planning for Production PM
- Nov 6: Record Keeping AM
- Nov 6: Financing your Farm PM

Thank you to all who participated in our in person field days this year, we had a great time!

Ignatius Farm  
New Farmer Training Program

EFAO ECOLOGICAL FARMERS ASSOCIATION OF ONTARIO Ignatius Jesuit Centre A Place of Peace EVERDALE

Free in 2024

Register here!  
EFAO.ca/events EFAO.ca/IFNFTP

Canada <sup>1st</sup> EMPLOYMENT ONTARIO Ontario

This Employment Ontario project is funded in part by the Government of Canada and the Government of Ontario.

## Loyola House – Featured Events

### Jeff Bird Plays Hildegard Von Bingen

November 14, 7-9pm

Jeff Birds performs his evocative interpretation of Hildegard Von Bingen's mystical music. Tickets \$25

### Introducing John Moriarty: Eco-Visionary & Celtic Mystic

November 21, 7:30-9:30pm

Michael W. Higgins introduces the poetry and Celtic, ecological vision of John Moriarty. Tickets: \$10

### Eating for Tomorrow: the Ecology and Politics of Food

November 22 - 24



Loyola House kitchen, Ignatius Farm and others collaborate to look at the health and sustainability of modern food systems.

## Farm Fresh Photos



CSA members spun the wheel and won a 41 lb pumpkin!



Jack O' Pumpkins for CSA members



Storage radish: roast them with other root veggies. They are delicious!



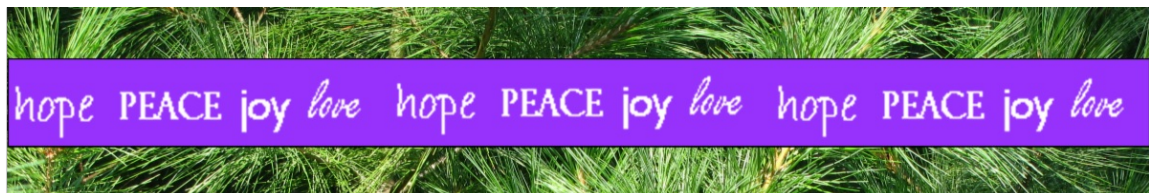
Farmer Lisa with a very large salad turnip

## Aspen

by gregor Y kennedy

fear & trembling  
minus the fear  
= trembling  
(happy handless clapping  
partway up the sky  
that takes the slightest song  
of wind to burst out  
in applause)  
listen spirit  
to the sound of aspen's courage

IJC Welcomes ALL to their Open House!



YOU are invited to a celebration of Advent  
or anything else you want to celebrate and be merry with us!

Sunday, December 1 from 3-5 pm

Welcome and Salutations at 3:45pm  
Light snacks & beverages

See you then!

[Read the latest IJC Voice here](#)

## Seasonal Recipe Round-Up

*Braised Root Vegetables & Cabbage with Fall Fruit*

Recipe & Picture: Food & Wine by Alain Ducasse



2 Tbsp unsalted butter  
2 Tbsp extra-virgin olive oil  
1 small white onion, thinly sliced  
4 carrots, sliced 1/3" thick  
4 large radishes, quartered  
4 baby turnips, peeled and quartered  
3/4 pound Savoy cabbage, cored and coarsely chopped  
1 Golden Delicious apple—peeled, cored and cut into 1-inch pieces  
2 garlic cloves, thinly sliced  
Salt  
Freshly ground pepper  
1/2 cup low-sodium chicken broth  
1 Bosc pear—peeled, cored and cut into 1-inch pieces

Preheat the oven to 350°. In a large, deep skillet, melt the butter in the olive oil. When the foam subsides, add the onion, carrots, radishes, turnips, cabbage, apple and garlic. Season with salt and black pepper and cook over high heat, stirring, until the vegetables are lightly browned in spots, about 6 minutes. Add the chicken broth and bring to a boil. Cover and braise in the oven for 25 to 30 minutes, until tender.

Remove from the oven, stir in the pear pieces and cook over high heat until the liquid is evaporated and the pear is tender, about 5 minutes. Transfer the braised fruits and vegetables to a bowl and serve.

Serves 6

### Stay Connected



Ignatius Farm | 519-824-1250 | [www.ignatiusguelph.ca](http://www.ignatiusguelph.ca)

[Visit our Website](#)



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