



Join us for Community Field Day & Stone Soup

It's harvest season. Celebrate the harvest with the Ignatius Farm Team!

Attending a Community Field Day is lots of fun. Chances are you'll learn something new and go home with some veggies!

Saturday October 5, 1:30-7pm

Join the Farm team in the field or Orchard for a community work-bee or join in making soup. All welcome to stay for Stone Soup Celebration at the Villa. Bring your musical instrument! There will be singing around the camp fire after dinner.

We can't wait to see you at the Farm!



[Find details and register here](#)

Community Gardens update

Upcoming in October:

October 28, Garden close

Here are your responsibilities before you leave your garden plot:

- Take all your tools home! Tools found in the community gardens on October 28 will be shared with the community.
- Remove all tomato cages and stakes. Return useable stakes and cages to the West side of the Community Garden shed, please put non useable stakes and cages in the designated bins next to the Community Garden shed. This shed is close to Loyola garden plots.
- Remove all plastic from your garden. This includes plant tags, trellising twine/tape, plastic stakes, plastic pots, etc. Please take responsibility for your own garbage by bringing it home. If you wish to add to the green garbage bin outside the Farm Workshop, please make a donation towards overage fees.
- Any large rocks you may have used in your plot go into to the nearest rock barrel.

October 29, Clean & Glean

Join us for the annual Clean & Glean. Fields must be cleaned before we can put them to bed for the winter. You must clean in order to glean and only in designated area.

[Sign up here for Clean & Glean](#)

Please take a moment to complete the Community Garden survey below. We value your feedback and use the responses for future planning and grant writing.

[Complete Community Garden Survey](#)

CSA Update

Fall has arrived and with it the beautiful sweet carrots and squash! We hope that you have been enjoying the assortment of veggies each week.

There are just two more weeks of the Late Summer Share. We pause CSA pick ups for the week of Oct 14th and resume pick ups the week of Oct 22nd for those members who have the All-Season and Fall Share. Reminder emails will be sent to those folk in the coming weeks.

Please take a moment to complete the CSA survey below.

[CSA survey](#)



The Farm was very fortunate to have Raj Vijayakumar, SJ with us for the month of September. You can read Raj's reflection below.

Receiving my Pre-Pack

One highlight for me in working at the farm in the month of September was receiving my pre-pack of "veggies" at the end of the experience. I've never tasted napa cabbage before, and the different colours of carrots was "jaw dropping." But what surprised me the most was the satisfaction I felt in knowing that I had a part to play in harvesting this food, taking it home, and preparing it for my Jesuit community. I saw the direct relationship between the food produced on the land and my dinner plate. Thanks to God for this awareness. Also, thanks to the farm community who welcomed me and helped me to be content as I laboured with them. Indeed through the prepack, I felt like we "...shared in the victory, just as each has shared in the toil." (Spiritual Exercises par. 94).

New Farmer Training Program

Term 3 started Sept 9 but you can still join and watch recordings for missed events. [You can register here.](#)

Join us for an upcoming farm tour:

Oct 2, 9:30-3pm Everdale and Heartwood Cidery. Watch for sign up link at <https://efao.ca/events/>



Field trip to Burdock Grove Farm

Loyola House – Featured Events



Council of All Beings

October 20, 2:30-6:30pm

The Council of All Beings brings humans together in meaningful way to think, feel and yearn beyond themselves. “This creative communal ritual allows us to step aside from our human identity and speak on behalf of other life-forms. It is excellent for growing the ecological self, for it brings a sense of our solidarity with all life, and fresh awareness of the damage wrought by one upstart species.”(John Seed)

The afternoon begins with Cedar Circle (2:30-4:00 pm) and includes mask-making, role-playing a species and a celebratory potluck. Sally Ludwig will facilitate the event.

Register with Greg Kennedy:
gkennedy@ignatiusguelph.ca

Jeff Bird Plays Hildegard Von Bingen

November 17, 7pm

Jeff Bird is captivated with the sublime music of the 12th century mystic Hildegard von Bingen. His luminous arrangements for harmonica reveal his deep love and respect for the transcendent power of this 800-year-old music.

Eating for Tomorrow: The Ecology and Politics of Food

November 22-24

A weekend retreat looking at modern food systems and ways around them.

Farm Fresh Photos



Carrots heading to CSA



One of the many amazing community garden plots



Onions curing for CSA

Cosmic Switch

by gregor Y kennedy



squirrels up the stalk
ate corn off the cob
grown under assumptions
it would feed someone else

somewhere there's a switch
deep in the cosmos
concealed in the dark
that if groping could find
touching widely and flip
these stardust disappointments
would forever turn off

Loyola House Kitchen is looking for you



Looking for a great place to work? Do you want to work in a beautiful space? Loyola House Kitchen is looking for an experienced cook.

[Find all the details here](#)

Seasonal Recipe Round-Up

Gingered Kale and Tofu

Recipe: *Simply in Season*; Mary Beth Lind and Cathleen Hockman-Wert

Picture: www.pinterest.ca

Bring to a boil in a medium saucepan. Simmer 1 minute and remove from heat.

- 1/2 cup/125ml soy sauce
- 1/2 cup/125 ml dry sherry or broth
- 1/2 cup/60ml rice vinegar or white vinegar
- 3 tbsp brown sugar

Place 2 cakes firm tofu (cut into 1 inch/2.5cm squares) in a single layer in an ovenproof pan. Pour marinade over the tofu and set aside for 10 minutes (or more). Occasionally turn tofu squares over. Drain, reserving remaining marinade.

Sprinkle over tofu: 2 tbsp peanut oil. Broil for 4 minutes then turn squares over. Continue broiling until tofu is golden brown, another 3-4 minutes.

While tofu broils, in a large frypan saute in 2 tbsp peanut oil over high heat, 6 cups/1.5L kale (coarsely chopped) and 3 tbsp ginger root (peeled and minced) until kale wilts, stirring constantly.

Add and remove from heat:

1/4 cup/60ml fresh lime juice

1/4 cup/60ml fresh cilantro (chopped)

pinch of ground pepper (optional)

When tofu is browned, gently toss with cooked kale and as much reserved marinade as desired. Serve on hot rice topped with toasted cashews or peanuts.

Serves 4



Stay Connected



Ignatius Farm | 519-824-1250 | www.ignatiusguelph.ca

[Visit our Website](#)

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