

FRANCISCAN EARTH LITERACY CENTER



A newsletter about the programs and activities of the Franciscan Earth Literacy Center and Seeds of Hope Farm

Groundbreaking Ceremony kicks off Project S.T.R.A.W.

The morning of July 16 was bright and sunny and provided the perfect setting for the groundbreaking ceremony for Project S.T.R.A.W. On that day, close to 100 people gathered on the farm land behind the Center to witness the first shovels of dirt being turned on the site which will become home to the straw bale house. FELC staff, board members and local civic officials all offered comments on the significance of the project.

Sr. Jane Frances Omlor, project manager and the person responsible for

bringing the idea to the Franciscan Earth Literacy Center in 2009, spoke of her passion for building a straw bale house. "We're opening this precious ground to create, to create



Pictured from left to right: Sr. Jackie Doepker, Community Minister, Sisters of St. Francis; John Detwiler, CEO, Tiffin Chamber of Commerce; Sr. Jane Frances Omlor, project manager; Wayne Stephens, City Administrator; Rick Swartz, general manager, Swartz Construction; Jim Bailey, FELC board member, Mike Brown, FELC board chair; Mike Conner, FELC director.

a new and meaningful way to live."

Phase I of construction is slated to begin within the next several weeks and includes the foundation, framing and roofing. A

unique feature of the straw bale house is the type of sub-floor foundation being used. Made in Germany by Millcell, the recycled foam glass product will be used for the first time in North America and will be laid under the concrete foundation of the house. The waste glass material acts as insulation and is made from an environmentally friendly product, which fits with Project S.T.R.A.W.'s mission.

The shipment traveled by boat from Germany and should arrive at the site the first week of August.

Get Ready for the 3rd Annual Summer Harvest Gourmet Gala!

The Center's biggest fundraiser of the year is just a few weeks away and it's not too late to make plans to attend and enjoy a wonderful evening of local food, talented chefs and Ohio wines. The Gala

is set for Saturday, August 14 from 6:00 to 9:00 p.m.



on the St. Francis campus. Reservations are required. Tickets are \$75.00 per person or are discounted to \$55.00 per person if reserving a table of eight. For more information, call 419-448-7485

or click [here](#) to visit the website for more information or to make your reservation online.

Come join us for Northwest Ohio's premiere food and wine event!

Humankind has not woven
the web of life. We are but
one thread within it.

Whatever we do to the web,
we do to ourselves. All
things are bound together.
All things connect.

~Chief Seattle, 1855

Chefs Cook Up Benefit for FELC, Farm

On June 3, Revolver Restaurant in Findlay hosted a special fundraiser for the FELC and Seeds of Hope Farm. Five chefs, including Revolver owner Michael Bulkowski, along with Val Bolon, James Lohse, Andrew Maykuth and Erin Mooney teamed up to serve guests a wonderful five-course meal. Proceeds from the event amounted to \$2,000. Sr. Rita Wienken was in attendance that night to thank guests for coming and to offer remarks on behalf of the Center and Farm staff and board of trustees.

**A BIG thank you to
Michael Bulkowski and
Revolver Restaurant!**



FELC Announces Fall Adult Education Programs

A series of Adult Education programs return to the calendar this fall at the FELC and will focus on topics ranging from food preservation basics to healthy living advice to natural products for the home.

On September 25, Ruth Anne Musgrave from the OSU/Seneca County Extension Office will give a presentation on Canning and Freezing Basics. On October 23, Lauren Austin Smith will discuss the

benefits of a Raw Food Diet. November's program will feature aromatherapy and soap making followed by a December program on hand-



crafted/homemade gifts for the holidays. (The November and December dates are still being finalized.)

All sessions are held on Saturdays at the Center and last approximately two hours, beginning at 10 a.m. Cost for each program is \$8.00 and registration is required. Payment can be made in advance or at the door.

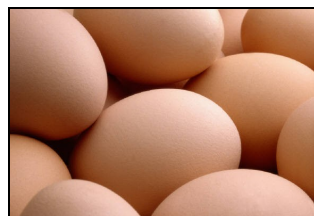
Look for more details in late August!

News from Seeds of Hope Farm

Seeds of Hope Farm is entering the peak of the harvest season and the staff is working hard to make the chemical-free produce available to CSA members and farm stand customers as soon as it's ready. Currently, there's a bounty of summer squash and beets available. Look for tomatoes, green peppers, potatoes and large onions to hit the stand soon.

One popular item that's been causing a bit of a buzz this summer is the eggs. Customers have been asking why there's not a greater supply of eggs for sale on the farm stand. Many people buy

the eggs year-round and are used to coming to the Center during the winter months and having an endless supply of eggs available. But over the last few months, there are often none available or a very low supply. The reason for the change in availability is a result of CSA members purchasing



“egg shares” this year. Since May, 28 dozen eggs are set aside each week in order to fulfill the orders for the egg share custom-

ers. Then the remainder of the eggs are put on the farm stand for sale and since they are so popular, they sell out quickly.

If you want to buy eggs from the farm stand, here's some helpful information about the "egg schedule." Eggs are collected each morning around 8:00 a.m. and after being washed, they are put on the farm stand by 11:00 a.m. Once egg share orders are fulfilled by mid-week, there is a chance that more eggs might be available on Friday, Saturday and Sunday.