



Ursuline Sisters
of Mount Saint Joseph

“Around the Farm”

June 2015

Each month for the coming year, a different aspect of the Maple Mount, Kentucky, farm will be highlighted in this feature.



Sister Eva Boone, left, and Sister George Mary Hagan pick cherries off the tree just west of the cemetery on June 4.

Ursuline Sister Grace Swift says her charism does not involve sitting for very long. That’s why she’s happy she has the Maple Mount farm to participate in her love of nature.

“I love the farm, I love Kentucky and how lush it is,” Sister Grace said. “I love having all this to do. The farm is so beautiful, it attracts people to come have retreats or just to walk around. I think it’s great that we have our own beef and pork.”

Sister Grace moved from Kansas to Maple Mount in 2009 following the merger of her community, the Ursuline Sisters of Paola, with the Ursuline Sisters of Mount Saint Joseph. On nice days, the trained master gardener can be found traveling across the

Motherhouse campus on her trusty cart “Bunny” toward the farm, where she devotes her time to three areas: pruning and weeding the grape vines, the blackberry bushes and the flowers surrounding the Our Lady of Prompt Succor shrine.

The farm has been part of the life of the Ursuline Sisters since the first acres were deeded to the community in 1883 by the parents of Mother Augustine Bloemer, the

first local superior and principal of Mount Saint Joseph Academy. The farm is now used to produce grain, livestock and the fruits and vegetables which are enjoyed by

Continued



Sister Marcella Schrant works on making cherry jam in the kitchenette on the first floor of Paul Volk Hall this spring.



Above: Sister Marcella puts labels that say “Cherry Jam, from the kitchen of Sr. Marcella,” on jars that will be sold at the Mount Saint Joseph Picnic on Sept. 13.

sisters and staff.

Sister Marcella Schrant, like Sister Grace a Kansan by birth, moved to Maple Mount in December 2014 and is reunited with her love of canning.

“I enjoy it. I’m glad there’s an opportunity to continue,” she said.

She and Sister Grace both make jellies and jams from the fruit picked from the cherry tree, the six blueberry bushes and the 45 smaller blackberry bushes. Sisters have already picked cherries and blueberries this spring; the blackberries and grapes will be ready in July.

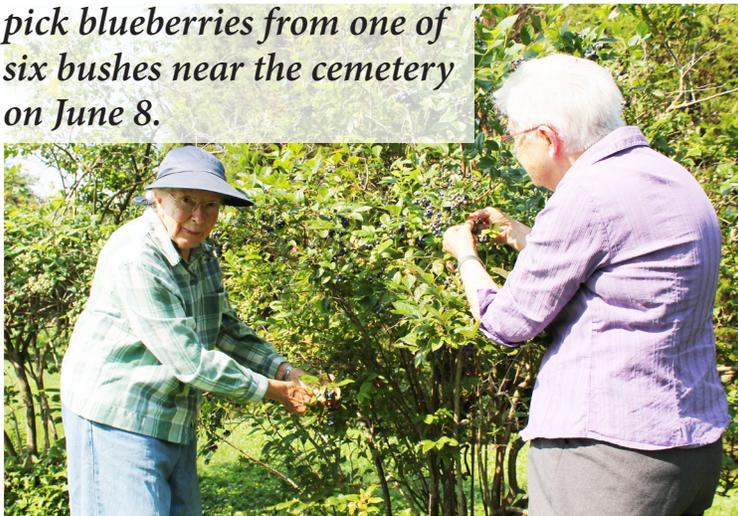
Some of the jams and jellies are made available for the sisters and staff to enjoy at meal time, while others are a popular item sold in the Mount Crafts booth at the annual Mount Saint Joseph Picnic.

“We’ve already got 30 jars,” Sister Marcella said, using blueberries picked this spring and blackberries and strawberries frozen from 2014. ❀

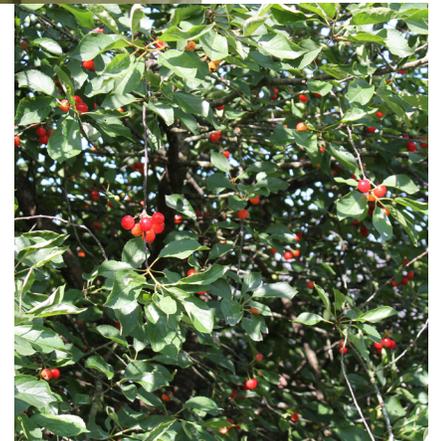
Sister Marcella holds a bowl of blackberries that were frozen from 2014 to prepare to make blackberry jam.



Sister Grace Swift, left, and Sister George Mary Hagan pick blueberries from one of six bushes near the cemetery on June 8.



2014 produced a bumper crop of cherries at the Mount, but the harsh winter took a toll on this year’s cherries. Still, there were plenty to pick on June 4.



The first blueberries ripened the second week of June.

The sisters were able to gather a bucketful of blueberries on June 8. More blueberries will ripen as the hot sun gets to them.



These blackberries, which grow near the slaughterhouse east of the cemetery, will continue to ripen and should be ready for picking in late June or early July.