

ELAWA FARM FOUNDATION















ELAWA FARM CELEBRATES 100 YEARS! 1917 - 2017 *Keep it Growing!*

President's address



THE GARDEN MARKET at Elawa Farm



The Garden Market at Elawa Farm - 2017

May 19 - October 28 Fridays & Saturdays 8am - 1pm

From the Garden at Elawa Farm

NEW! CSA - 2017 (Community Supported Agriculture)

Join the community by becoming a member of our brand new CSA program. Purchase a "share" to receive fresh produce each week while also donating to a local historically significant site, Elawa Farm. We grow all of our produce and flowers in our restored historic garden using all organic practices, just minutes from you home.

The CSA includes 20 weeks oat \$50/week, with 50% of these fees directly supporting the mission of Elawa Farm and is therefore tax deductible. CSA will be in June 2, weekly through October 13. Pick up on Fridays during market hours: 8am—1pm.

You weekly box includes:

- Selection of seasonal, organically grown produce
- Recipe highlighting item of the week

The only way to get produce this fresh is to grow it yourself! More info at elawafarm.org

MARK YOUR CALENDARS FOR THESE EXCITING EVENTS TO CELEBRATE ELAWA FARM'S CENTENNIAL YEAR!

JUNE 16 - Elawa Farm's "100th Summer"

Opening night for Elawa Farm's Living History Exhibit Cocktails, Hors d'oeuvres & fun!

July 4th—Lake Bluff 4th of July Parade

Patriotism and community support will shine as we have fun on the 4th

July 23 - "Family Day on the Farm"

An event in celebration of our community.

Ice cream, snacks and farm activities for the family.

July 26 - A Presentation by The Lake Forest/Lake Bluff Historical Society

"Gentleman Farms in Lake Forest & Lake Bluff"

August 2 - Lake Forest Days Parade

Come join us and support our wonderful community and historic Elawa Farm!

September 9 - Diamonds & Dahlias

A centennial worthy celebration!

More info available at elawafarm.org

Diamonds and Dahlias

100 years ago, Elsa and A. Watson Armour created Elawa Farm, and thanks to the hard work of so many people it still stands today as a cultural treasure for our entire community to enjoy. The Board of Directors hopes that you will join us for a very special evening at Elawa Farm to celebrate this unique and historic landmark! 1917—2017

SATURDAY, SEPTEMBER 9, 2017 6:00pm Cocktails 7:30pm Dinner

Tickets \$250 at elawafarm.org or 847-234-1966

FEAST- our annual farm to table event will return in 2018



THE ELAWA FARM FOUNDATION

Invites you to join us for

Elawa Farm's "100th Summer" Celebration

the centennial begins ... Friday, June 16th 6:00pm - 10:00pm

cocktails & hors d'oeuvres

Tickets \$100



PREVIEW NIGHT:

The "LIVING HISTORY OF ELAWA FARM" Exhibit

Purchase tickets at elawafarm.org or 847-234-1966

Elawa Farm's Summer Camp 2017!

Come join us for some fun and educational adventurse while enjoying the natural splendor of Elawa Farm! There will be a variety of activities with a focus on gardening, and will include scavenger hunts, arts and crafts, farm to table cuisine, and of course getting our hands dirty! All the while, campers ill be learning about the importance of teamwork and sustainability.



SPROUTS: for children entering 1st or 2nd grade fall 2017

Session I: June 5 - 9 Mon - Fri 9:00am - 11:30am Session II: Aug 7 - 11 Mon - Fri 9:00am - 11:30am \$250

Floral Arranging Classes by Alison Buck

Techniques taught in all classes are environmentally friendly and sustainable. Alison uses local flowers whenever possible.

May 13 Mother's Day Arrangement June 3 Peony Party!

Saturday, 10:00 - 11:30am

Saturday, 10:00 - 11:30am

July 12 Savor Summer Colors

July 22 Flower Crowns Saturday, 10:00 - 11:30am

Wednesday, 1:00 -2:30 pm

Saturday, 10.00 11.30am

August 19 Master Class: Flowers & Photography

Saturday, 10:00 - 12:30pm

September 16 Hello Dahlia!

Saturday, 10:00 - 11:30am





BEE-BOPPERS MUSIC ADDING FRIDAY CLASS FOR SUMMER!

Starting the first week in June the bees will be buzzing & bopping TWO DAYS A WEEK with Lindsey Smithwick and her bee-boppin' children's music class! In addition to her Wednesday/11:15am class she is adding a second class on Fridays at 9:15am starting June 2 through August 18. From simple standards to original tunes, Bee-Boppers is a great way to incorporate music and early socialization skills into your child's life in a fun,

interactive environment. Also available for private parties! Classes available as drop-n (\$15) or 4-pack (\$50).

NOTE: No class Aug 23—Sept 5!

Regular schedule will resume on Wed (only) at 11:15am starting Sept 6.



Master Classes with Chef Gale Gand

Chef Gale Gand is a pastry chef and partner in the Michelin two star restaurant, Tru, in Chicago. Shed was the host of Food Network's long running show "Sweet Drams, and author of 8 cookbooks, here latest being Gale Gand's, *Lunch!* She has received two James Beard Awards, has been inducted to the Chicago Chefs Hall of Fame and was schooled in Paris at La Varenne. Gale can be seen cooking at food and wine festivals across the country and teaches cooking classes all over the US and UK. She is an artisanal soda pop maker producing Gale's Root Beer which is sold nationally, creates recipes for Think Jerky, and is a chef consultant. Gales is also the mother of 3 and enjoys playing the ukulele!

Spring Produce - Tuesday | May 9 | 12:00—2:00pm | \$85/pp

Country French Luncheon - Tuesday | June 20 | 12:00—2:00 | \$85/pp





Photography Class with Corinne Torkelson

This class will familiarize you to the basic workings of their cameras and build your confidence shooting in the field. We will explore the topics of composition, exposure and flash.

Tuesday | May 2 | 10:30—noon \$50/per person Thursday | June 1 | 10:30—noon \$50/per person

For example, camera menu short cuts, manual settings, ISO, flash options, exposure compensation and more.

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ELAWA FARM FOUNDATION

1401 Middlefork Drive, Lake Forest, IL 60045 | www.elawafarm.org

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Our mission:

Elawa Farm, a restored gentleman's farm and garden, enriches our community as a unique center for hands-on learning and inspires an appreciation for gardening, healthy living and historic preservation.

As a nonprofit organization, **Elawa Farm Foundation** relies on the generosity of donors to provide the continued historic restoration of the garden and buildings. Local schools, organizations and businesses are using the farm for public and private special events, celebrations, garden workshops, programs and meetings. Elawa Farm offers a community of natural splendor and historic significance. Please help us continue our mission.

Donate on line at www.elawafarm.org or fill out the enclosed envelope and mail it in.

Memorials and Tributes

By making a gift to the Elawa Farm Foundation you can honor or remember a loved one. We acknowledge all gifts to their recipients and keep the amount of the donation confidential.

Matching Gifts

The amount of your gift may be doubled at no expense to you if you work for an employer who matches the charitable gifts of employees. Simply contact your company's human resource department.

Stock Gifts

Please contact the office for instructions to donate stock. 847-234-1966

THE GARDEN MARKET
AT ELAWA FARM

FRIDAYS & SATURDAYS

8:00AM - 1:00PM

May 19 thru Oct 28

Need to fill this space!