



FALL 2016

ELAWA FARM FOUNDATION



Autumn repays the earth the leaves which summer lent it.

~Georg Christoph

Dear Friends-

What an amazing summer it has been— and a busy one at Elawa Farm. The garden has never looked so good nor has it been so beautiful! After some spring revising, our gardener, Erika Vernon, has embraced the garden with endless energy and passion. If you haven't already, come walk the garden and enjoy the views.

The Garden Market has also thrived. Under the capable leadership of Market Manager, Catherine Gregg, the Market has become a very popular must-go-to place every Friday and Saturday morning. Chef Steve Chaipetti and his wonderful kitchen volunteers have filled the Market with delicious offerings from breakfast scones to dinner and desserts. And, of course, the Market always offers the freshest of vegetables and flowers from the garden and unusual finds for the home.

Our new, magnificent greenhouse, named in honor of Deedee Borland, was dedicated at a delightful and moving celebration in June. We are grateful to the Buchanan Family Foundation for such a generous gift. Elawa is now able to grow greens all winter long and garden-starts in spring.

On a glorious September evening, Elawa Farm hosted our annual Farm to Table Dinner, FEAST. One hundred and forty happy guests thoroughly enjoyed delicious food created by Chefs Sarah Grueneberg and Meg Sahs of Monteverde in Chicago, along with Chef Steve Chiappetti, highlighting produce from the Garden. This very popular event is our major fundraiser. Thank you to all who supported it, and to the hardworking planners of this delightful evening. Elawa Farm Foundation, a 501(c)3 non-profit organization, relies solely on donors and volunteers, and we are so very grateful! The Foundation is very fortunate to have the strong, dedicated leadership of Executive Director, Joanne Miller, whose passion and energy guides our mission.

The rest of the year brings much to enjoy and savor. Mark your calendars for "SPOOKTACULAR!", a fun filled Halloween event. November brings fresh turkeys and pies for Thanksgiving. And during the first weekend in December, Elawa Farm presents the always popular Holiday Market.

We are so excited that this coming year, 2017, marks the 100 year anniversary of Elawa Farm, Elsa and A. Watson Armour's gentleman's farm, and family weekend home. Plans of all kinds are being made for celebrating throughout our centennial. It promises to be a thrilling year!

Elawa Farm is a wonderful place. I invite all to come and share its beauty. Thank you to volunteers, staff, and donors who help to make it so. I'm proud to be a part of it. Thank you for the opportunity.

Dianne FitzSimons, President—Elawa Farm Foundation



Words from the Garden:

Bountiful is the best way to describe our season this year in the garden! We started the season with our beloved arugula and radishes and are going out with a bang and with a plethora of heirloom tomatoes due to the unseasonably warm fall weather! The Elawa Farm Garden supplied well over 100 pounds of produce for this year's farm dinner, including potatoes, arugula, radish, tomatoes and cucumbers. We worked with Chef Robert MacClure at Lake Forest Place and Chef Chris Jacob at the Onwentsia Club to supply them with fresh, pesticide-free produce. And most importantly, there is nothing wasted here from the garden! All extra produce from the market is donated weekly to the Shields Township Food Pantry and all green waste from the garden is given to Eggceptional Eggs just up the street at Knollwood, where it is fed to the hungry chickens who produce heavenly eggs that we sell in our market each week.

Many thanks to my two interns, Maddy Ross and Eric Spehlmann, and to the many volunteers for their hard work and support in the garden. I couldn't do it without you all. Thank you as well to the Youth Conservation Corps of Waukegan, who volunteered regularly with us over the course of the summer months. We look forward to working with you again next year!

We were lucky to have two Eagle Scout projects this year on the farm. Kent Brucker recreated 3 Purple Martin bird houses that were original to Elawa Farm but had been destroyed over the years. We look forward to springtime to see the houses in action. Edward Mordini worked tirelessly this summer to replicate the original door to our root cellar. The door weighs about 200 pounds and is expertly crafted. Endless thanks to you both!

Erika Vernon, Gardener, Elawa Farm Foundation



A very special THANK YOU to all who supported our Garden Market making the 2016 season a great success!

VOLUNTEERING AT ELAWA

Elawa Farm would not be what it is without the much appreciated time, talents and efforts put in by our community of volunteers. Whether your interest is gardening, flower arranging, cooking, baking, or participating in a classic garden market, we have volunteer options for you.

The volunteer season is generally year round, Monday through Saturday. Individuals, families, businesses and community groups are welcome. *If you are interested in volunteering at Elawa as an individual, family, business team or community group, please contact us at info@elawafarm.org*



Summer Camp at ELAWA FARM



My son enjoyed the Elawa Farm camp so, so much! He was up early every day he attended! He loved learning about planting and bringing fresh veggies home. Made salad every night for his family! It was a brand new experience for him , also one of the best.

- SUMMERTIME FUN -

This past summer we introduced our first ever [Summer Camp](#) for kids. Staff at Elawa had just as much fun, if not more, as the kids! Campers created artwork made from items around the garden, learned about flower and herb identification, planting, harvesting, floral design, and even visited our bee hives with bee-keeper Charenton Drake.

*Stay tuned for 2107 Summer Camp dates—
We can't wait to do it again!*



Programs at Elawa Farm

NEW! Calligraphy Workshops with Alissa Mazzenga of FEAST FINE ART AND CALLIGRAPHY

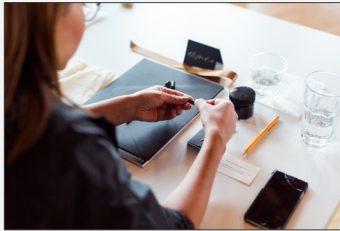
Learn Calligraphy and Lettering through one of our upcoming In-Person Workshops!

MODERN CALLIGRAPHY FOR BEGINNERS | OCTOBER 22nd from 10am - 12:30pm \$125

The class will include 2.5 hours of learning the basics of modern calligraphy, including the tools you'll need, forming foundational shapes, lowercase letters, and how to take the beautiful art of handwriting home and continue to practice. You will take home your own **Beginner's Modern Calligraphy Kit** which will include: a pen holder, 3 of the best nibs for beginners, a jar of ink, Alissa's instructional alphabet, gridded sheets to practice on, and a delicate muslin bag for storing your supplies.

BRUSH LETTERING FOR BEGINNERS | OCTOBER 30TH FROM 1:00pm - 3:30pm \$125

This class will include 2.5 hours of learning the basics of brush lettering, including the tools you'll need, forming foundational shapes, lowercase letters, and how to take the beautiful art of handwriting home and continue to practice. You will take home your own **Beginner's Brush Lettering Kit**, which will include: a thin and thick paintbrush to lean with, ink to work with, Alissa's instructional alphabet, gridded sheets to practice on, high quality paper to create your own original art piece, as well as a delicate muslin bag for storing your supplies. **Register at feastcalligraphy.com**



Floral Arranging Classes with Alison Buck

Thanksgiving Centerpiece | November 22, 2016 | 10:00am - 11:30am | Cost \$60 per person
Come and create a beautiful centerpiece for your Thanksgiving table.

Holiday Wreath Making | December 10, 2016 | 10:00am - 11:30am | Cost \$60 per person
Join us to create a holiday wreath using the most beautiful greens of winter that will look gorgeous all season long.

Holiday Centerpiece Family and Friends Workshop | December 21, 2016 | 10am - 11:30am | \$60 per centerpiece
Take a moment during this busy time to create something beautiful. This is a time for family and friends, so bring them along.

A Market Bunch of Flowers | January 21, 2017 | 10:00am - 11:30am | \$60 per person
Turn a grocery store bunch into a stunning work of art!

Floral Arranging With A Loved One for Valentine's Day | 5:00pm - 7:00pm | \$75 per arrangement

Bring a loved one, or someone you think is really cute, for a glass of wine, sparkling apple juice and delicious hors d'oeuvres, and together create a beautiful floral arrangement!



Coming Soon! Elawa Farm Gardening Workshops!

We have so many ideas for every age - to learn, explore something new,
and feed your inner-gardener!

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Container Gardening - Composting - Seed-Starting
Garden Pests - Raised Bed Gardening

Programs at Elawa Farm



From musical theatre to singing with the band, Lindsey has performed locally and all the way to the west coast!

Bee-Boppers with Lindsey Smithwick

BEE BOPPERS! BZZZZZZ...

Come shake, sing and bee-bop with Lindsey Smithwick and her bee-boppin' music class! 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!

For registration, visit www.elawafarm.org or call 847-234-1966.

Classes available as drop in (\$15) or 4-pack (\$50).

For children ages 0 - 5 from 11:15am – 12pm on Wednesdays

(classes do not need to be used consecutively, but expire 12 weeks from purchase date.)



NEW! Photography Classes with Kerri Sherman of Bloom & Focus

Now more than ever, the smart phone camera is a convenient high quality lens used to easily take and edit terrific photos, plus seamlessly print or publish digitally. Led by Kerri Sherman, owner of Bloom & Focus, this fun class will be a game changer in enhancing your every day phone camera images. Enjoy learning many helpful shooting & editing tips that will enhance your images for personal and professional use.



Classes at Elawa Farm offered on:

Oct 22nd | 11:00am - 12:00pm | \$30

Nov 19th | 10:00am - 11:00am | \$30

Jan 28th | 10:00am - 11:00am | \$30

Wellness and Yoga at Elawa Farm

Root to Rise - Mini Wellness Retreat A Day for YOU!

SPRING 2017 | Friday, April 28, 2017 | 10:30am—1:30pm



Move freely, connect deeply, eat mindfully and enjoy fully.

Join Holistic Health Coach & Yoga Instructor Pam Gross and James Beard Award Winning Chef Gale Gand for a day of Self-Care 3 hour retreat.

Back by demand for our 8th retreat! Escape your to-do list and spend the day with Pam and Chef Gale to soak up the beauty of spring on the Farm and set your intention for the shift in seasons farm-to-mat yoga and intention ceremony led by Pam Gross. Farm-to-table lunch and cooking demo by Chef Gale Gand. Email nmoore@elawafarm.org or call 847-234-1966 with questions.

\$100, pre-registration required. Visit www.pamgross.com for more info and registration.



A Huge "Thank You" to our Sponsors for another successful FEAST 2016 - our Fall Harvest Benefit



NORTHWORKS



Weddings and Celebrations at Elawa Farm

Let Elawa Farm provide a breathtaking backdrop for your wedding, rehearsal dinner or celebration. We offer a quiet, elegant setting with the unforgettable charm of a restored gentleman's farm. Your Big Day can be as rustic or as chic as you dream it. Whether indoors or out, you'll find splendor and refinement with a warm country feel.

info@elawafarm.org or call 847-234-1966 for more information and available dates.



Corporate Events

Elawa Farm is a quiet and inspiring environment for your next corporate meeting, retreat, team building event or celebration.

info@elawafarm.org or call 847-234-1966 for more information



JOIN US AT ELAWA FARM THIS HOLIDAY SEASON



THANKSGIVING OFFERINGS FROM THE ELAWA FARM KITCHEN

FRESH TURKEYS from Gunthorp Farms , LaGrange, IN
Raised in pasture with no antibiotics

Fresh Turkeys available from 13lbs. to 20+ lbs.

Thanksgiving Dinner in a Box

Includes: Fresh Turkey, four side dishes, one pie

Homemade Pies

Choose from three of our most delicious pies of the season:

Ginger Spice Pumpkin Pie

Farmhouse Classic Apple Pie

Old-Fashioned Honey Pecan

Order pick up from 9:00am - noon on Tue, Nov 22nd.

Place your order at www.elawafarm.org



7 TH ANNUAL ELAWA FARM HOLIDAY MARKET

**December 2nd & 3rd from 10am to 4pm
& December 4th from 12pm to 4pm**

Come shop for gifts, festive foods, and holiday décor:

Frasier fir trees · Fresh holiday greens, wreathes
and arrangements

Hand-decorated holiday houses

Local cheese, fresh eggs, and Elawa produce

Unique and amazing artisan gifts

Handcrafted soaps · Farm preserves and jams

Festive foods from the Elawa Kitchen

Come and enjoy a festive day at Elawa Farm!

Silhouette Portraits at the Holiday Market

Back by popular demand, Cassidy Alexander, a nationally known portrait and silhouette artist, will be participating in this year's Holiday Market (Friday 12/2 and Saturday 12/3 only), to cut silhouettes of you or your children.

Cassidy is a local artist who cuts freehand, with paper and scissors only — no preliminary drawing, shadow tracing or digital manipulation. She creates a charming, heirloom-quality miniature paper profile in just a few minutes. Cassidy can cut any age person from wee ones to seniors. Wiggly kids are not a problem!

By appointment only at cgregg@elawafarm.org or 847-234-1966.



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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

**HOLIDAY MARKET
AT ELAWA FARM**

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Dec 2nd & 3rd
10am - 4pm

Dec 4th
noon - 4pm



2017 marks the centennial of Elawa Farm!

We are proud to celebrate 100 years

Watch for some sensational new events throughout the year, as we celebrate this fine occasion.