



# ELAWA FARM FOUNDATION



Artwork by Josh Moulton, Chicago

## ***Breaking Ground With An Exciting New Addition - Fall 2015***

Dear Friends-

Elawa Farm Foundation is experiencing another year of excitement and growth...

We are excited to announce that we'll soon break ground on a new greenhouse here at Elawa. Not only will this greenhouse bring us one step closer to the historical footprint of Elawa Farm, it will also give us much needed capability to do earlier seed planting, hold additional education classes, host interns, and provide a truly unique space for special events. We are very grateful to our generous donors who have made this greenhouse possible and look forward to sharing it with the community in the Spring of 2016. In addition, the Elawa Farm Foundation has been actively engaged in the development of an updated mission statement and strategic plan. I have had the pleasure of seeing Elawa Farm move from a dream to restored farm buildings, operating a fully functioning farm and market to providing a broad spectrum of education, culinary, and market opportunities for community members to appreciate and enjoy. We are so lucky to have this amazing and historic treasure in our community and our future is bright. Our new 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.

Finally, we have a fabulous new Chef, Steve Chiappetti and a new Market Manager, Catherine Gregg, who together have expanded our Garden Market offerings and in-house catering capability. Steve's cooking is so impressive we literally have trouble keeping the shelves of our market stocked with his delicious offerings. Our late summer garden produce, overseen by our Garden Manager, Regina Cady, has also been bountiful. Due to popular demand, we are planning to keep the Market open well into November! Stop by on Fridays and Saturdays from 8:00am to 1:00pm.

As I complete the last few months of my term as President of the board and reflect on the experience, it has been a privilege and a joy to work with fellow board members, donors, staff and volunteers during the past two years. The Elawa Farm Foundation is a healthy, growing, and vibrant community asset. If you are not already involved in the Foundation's work, may I encourage you to explore how to share your interest and talent.

*Robert G. Shaw, President*  
Elawa Farm Foundation

## **Notes from the Garden at Elawa Farm**

*“What good is the warmth of summer, without the cold of winter to give it sweetness.”*

John Steinbeck

Am I the only one that feels as though summer is ending before it has begun? Spring seemed to last forever. June was the wettest on record and one of the coolest, I do believe! The veggies and flowers here at Elawa are testimony to the determination of the irresistible urge to grow, bloom and procreate. I don't think I have ever seen a tomato try so hard to turn red...

This year has been one of challenges to be sure, but one of many pleasant experiences as well. I have had the pleasure of making many new friends from several successful Stewardship Saturdays, drop-in Volunteers and some of the most awesome students from high schools and colleges alike, who were eager and willing to throw their hearts into their work and make this season the success it has been thus far. I will miss my young Girl Scouts and look forward to next year's future Eagle Scout projects.

As the next season marches forward, watch for and even more beautiful Elawa Farm as the restoration of the garden continues.

*Regina Cady, Garden Manager*



Regina with a volunteer group from Beacon Place - Waukegan, IL

## **Elawa Farm Foundation hosted an event in Recognition of Deedee Borland on September 17th for her grand vision and perseverance in the re-creation of the Garden at Elawa Farm.**

It was a beautiful evening full of reminiscing and heart-felt appreciation....

*Congratulations to Deedee! A well-deserved recognition.*

Marion Cartwright



*What an amazing and so well deserved celebration! Where would we be without Deedee, her vision, grit, dedication and unwavering passion? I can't even imagine!! Deedee tamed an unruly and not so polite young committee, a city government and a real jungle all with a smile, pure confidence and determination. We are so blessed to have been proven wrong!!*

Ashley Maentz

*Deedee's dedication to Elawa will always be an inspiration!*

Barbara and Barry Carroll

*Deedee is the heart and soul of Elawa*

Barb Story

## **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, participating in a classic garden market, helping with unique special events or finding fellowship, we have volunteer options for you.

The volunteer season is generally year round, Monday through Saturday. Individuals, families, businesses and community groups are welcome – no experience necessary! Please note, volunteers under the age of 16 must be accompanied by a parent, guardian or group chaperone. *If you are interested in volunteering at Elawa as an individual, family, business team or community group, please contact us at [info@elawafarm.org](mailto:info@elawafarm.org) or 847-234-1907*

*Volunteering is the ultimate exercise in democracy. You vote in elections but when you volunteer, you vote about the kind of community in which you choose to live.*

## Experiences at ELAWA FARM



*My summer at Elawa Farm has been completely unexpected. Past experience with plants had fostered a strong interest in gardening and organic farming methods, but it was an interest that seemed mismatched. Pursuing a degree in creative writing and psychology, it had never crossed my mind that I would spend my days as a horticulture intern and later rise to a full-time employee. Our garden manager, Regina Cady, helped me bridge the gap between psychology and gardening. She explained that, with what I was sure to learn over the course of the summer, I could have a therapy garden for future clients. I was inspired and excited to begin my summer adventure. Each day at work I play the role of both student and teacher with my coworkers, our volunteers, and those who visit the garden. I am so thankful to Janae Denton and Diana Paserba of the "I Have a Dream" North Chicago Program for bringing this amazing opportunity in my radar. I look forward to a strong finish to my weeks left at Elawa, and the chance to return in the future.*

*Miranda Adams, Knox College*

*I don't think I could have asked for a better summer job. Over the past couple of years, I have been getting increasingly interested in growing food organically. Furthering my education with Regina and being able to experience the entire production process first-hand has been invaluable. Getting a taste of what it's really like out in the field has given me both a new appreciation for hard work and new avenues I'd like to study in greater depth. Elawa is really a great organization and I am glad to be a part of its mission.*

*Max Spehlmann, Lake Forest College*



*I thought I liked cooking. It wasn't until I began volunteering in the kitchen at Elawa that I realized how much I love it. Not only do I get to learn hands on from Chef Chiappetti, but I experience cooking from the root-literally! It's great to be able to peel garlic that was pulled from the ground the day before or go out and cut some herbs from the garden to add to a recipe. Being in the beautiful farm environment of Elawa has taken cooking to the next level and I love being able to show off my work in the market.*

*Erin Boehm, NYU*

*The beauty of Elawa continues - after 8 years - to inspire me to share my skills however they may be useful. Always, I am grateful for and humbled by the opportunity to be of (small) service at this wonderful facility. In the words of Thomas Moore: "I have a garden of my own, Shining with flow'rs of ev'ry hue; I lov'd it dearly while alone, But I shall love it more with you." Maggie Logan, Lake Forest*



## Programs at Elawa Farm

### ELAWA FARM COOKS - IT'S ALL ABOUT THE TASTE!



We are so excited to announce our much anticipated cooking classes, workshops and boot camps with Elawa Chef Steve Chiappetti - *Chefs With Class*

*Chefs With Class* provides the opportunity to learn in an intimate setting for all levels of cooking abilities with our very own Steve Chiappetti. Classes are designed for home cooks with a passion for food. We will also be hosting celebrity chefs who are well known in the industry.

Classes vary, but in season, many classes will begin with a stroll in the Elawa garden to harvest some key ingredients from the field.

A true farm to fork experience.

Kid's classes coming this fall! Check our website for calendar and updates - [www.elawafarm.org](http://www.elawafarm.org)



### Floral Arranging Classes with Alison Buck

Taught by Alison Buck of Alison Buck Floral Designs, floral arranging techniques in all classes are environmentally friendly and sustainable.

Participants will learn tips and techniques for creating unique and fabulous arrangements!

Please visit our website for class offerings.



### Wellness and Yoga at Elawa Farm

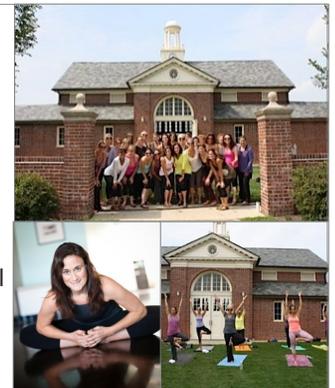


**Root to Rise – A Mini Wellness Retreat** Monday, Jan 8 from 10:30am—1:30pm

\$100, pre-registration required.

Set your intention for the New Year! Join Holistic Health Coach & Yoga Instructor Pam Gross and Chef Gale Gand for a 3 hour retreat. 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](mailto:nmoore@elawafarm.org) or call 847-234-1966 with questions.

Visit [www.pamgross.com](http://www.pamgross.com) for more info and registration.





**Bee-Boppers with Lindsey Smithwick**

**BEE BOPPERS IS BACK!**

Back from a brief leave over the summer – Lindsey Smithwick and her bee-boppin’ music class is back! 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-in (\$15) or 4-pack (\$50).

For children ages 0 - 5 **11:15a – 12p on Wednesdays**

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

From Musical theater to singing with the band, Lindsey has performed locally and all the way to the west coast.

**Chef Gale Gand’s Master Classes**

Chef Gale Gand is pastry chef/partner of Spritz Burger in Chicago, a collaboration with The Hearty Boys, and partners in the Michelin one star, Tru, host of Food Network’s “Sweet Dreams”, and author of 8 cookbooks. She produces Gale’s Root Beer, has received a James Beard Award, and is mother of 3.

Upcoming Classes:

**November 10** noon - 2:30pm \$75  
**Thanksgiving Sides and Desserts**

**December 8** noon - 2:30pm \$75  
**Holiday Appetizer and Dessert Ideas**

Tastes will be served. Classes limited to 20 people. Pre-registration in required.



**Afternoon Tea - Flowers & Food with Eileen Looby Weber of Lake Forest Flowers and Chef Gale Gand.**

**Tuesday, December 15 1:00pm - 3:00pm \$95/pp**



’Tis the season to join friends for a Holiday Afternoon Tea with Chef Gale Gand and hands-on Floral Workshop with Lake Forest Flowers’ Eileen Looby Weber, AAF. You’ll start with ideas to set the perfect holiday tablescape and design your own petite floral in rich, holiday reds and winter greens. Then you’ll sit and enjoy tea accompanied by special seasonal treats by Chef Gand while you watch her demo of her favorite recipes. This is sure to be inspirational for all who attend. Pre-registration required.

**Fermenting Class with Tamara Mannelly, Med, HC**



Tamara Mannelly, MEd, HC is passionate about Real Food and healthy living. She works with men and women who are tired of overly processed foods and helps them learn to transition to a more nutrient dense food lifestyle. She is also passionate about the healing powers of traditional foods and preparations, the way our ancestors ate and prepared foods.

One such preparation is fermenting foods. She teaches everything you need to know about the art of fermentation: the importance of gut bacteria, the health benefits of fermented foods, the technique and many delicious recipes. She also blogs at [www.ohlardy.com](http://www.ohlardy.com), which has become a popular website focusing on healthy eating and living.

Classes at Elawa Farm:

**October 20 12:00p - 2:00p**  
**Healthy Soda Alternatives**

**November 2 12:00p - 2:00p**  
**DIY Gifts for the Holidays!**

Pre-registration required, \$75

Tamara Mannelly is a Certified Health Coach, Blogger, and Real Food Educator

# A Huge "Thank You" to our Sponsors for another successful 2015 Summer Benefit, Here Comes the Sun.

*It was a beautiful evening under the stars celebrating the summer solstice.*



## 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.

Please call Natalie Moore at 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.

Please call Natalie Moore at 847-234-1966 for more information

## JOIN US AT ELAWA FARM THIS HOLIDAY SEASON



### NEW! THANKSGIVING OFFERINGS FROM THE ELAWA FARM KITCHEN

**Complete Dinner Take and Bake Thanksgiving Dinner**

**Includes:**

**Fresh Turkey, three side dishes, and homemade pie**  
Purchase separately, or keep it simple and order the complete dinner!

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

- **Ginger Spice Pumpkin Pie**
- **Farmhouse Classic Apple Pie**
- **Old-Fashioned Honey Pecan Pie**

We can accept reservations with your pre-payment through Friday, November 20th. Pies may be picked up from 9:00am - 3:00 pm Tuesday, November 24<sup>th</sup>.



### ELAWA FARM'S 6TH ANNUAL HOLIDAY MARKET

**December 4th & 5th - 10am to 4pm**  
& **December 6th - noon to 4pm**

*Elawa Chef, Steve Chiappetti collaborates with Kris Kringle to create a Food Corner in our Wagon Shed, featuring Cider, Brats, and fresh apple cider donuts!*

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

Frasier fir trees · Fresh holiday greens, wreathes and arrangements ·

Hand-made gingerbread houses and cookies ·

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 (on Sunday, 12/6 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!



# ELAWA FARM FOUNDATION

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## 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, individuals, organizations and businesses rent our charming spaces at the farm for special events, celebrations, garden workshops, programs, meetings and corporate events. Elawa Farm offers a community of natural splendor and historic significance. Please help us continue our mission.

Donate online at [www.elawafarm.org](http://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 exact amount of the donation confidential.