

# ELAWA FARM FOUNDATION

Spring 2013



## *Elawa Farm: Growing with the new Spring Season*

### **Note from Paul Bergmann:**

This is always a time of anticipation and excitement at Elawa Farm. We are especially excited this spring as we are looking both to the future and at the past at the same time. We are celebrating our 10th anniversary as a 501-c-3 foundation. When we look back on our first days, we were a small foundation attempting to preserve a dilapidated group of old farm buildings. In ten years we have accomplished many of our initial goals. We raised over \$4.6 million dollars. We rebuilt many of the old buildings, which now all have new slate roofs, fresh paint and new mechanicals. We converted the old barn into meeting spaces, class rooms, built our garden market and have rejuvenated the garden.

We have always been struck by the bucolic nature of the farm and buildings, even in their dilapidated state. In ten years time, we are still struck by the beauty of the property and amazed at all the programs and uses--not just the Foundation's Garden Market and Kitchen programs, but also the Wildlife Discovery Center, Open Lands, the school programs and events.

We have many donors to whom we are very thankful. So many people have been incredibly generous with their time and talents as well as financial donations.

This year our Summer Solstice party will honor our ten years and our many donors and contributors. I hope to see all of you at the Solstice Party on June 22nd, 2013.

I hope all of you will have a chance to meet our new Garden Manager, Jesse Rosenbluth. Jesse joins us from Granor Farm in southwest Michigan. While there he got the 8-acre vegetable farm USDA organically certified and sold at farmers markets, co-ops and through his Community Supported Agriculture program all over Chicago, Indiana and Michigan. Hopefully under Jesse's tutelage we will bring the garden into full production.

Also joining Elawa is our new Market Manager, Sarah Bottner. Sarah comes to us from Didier Farms where she has worked the past 5 years as a manager and creative consultant. While working towards earning her degree in Communication and Media

from DePaul in 2011. Sarah's responsibilities included managing the farm during the busy greenhouse, farm-stand, and Pumpkinfest seasons.

We are happy to inform you that Michelle Doll is now our Chef-in-Residence. As many of you already know, Michelle has been working in our kitchen for the last two seasons. She will be adding new items, such as, Morning Cakes and "bake at home pizzas", to our selection of fresh baked sweet and savory items from the Kitchen, which will be sold in the Market. She will also continue offering her Allergy-Friendly, Gluten-Free classes, along with her products available for sale. Gale Gand is returning this year with more of her Master Cooking classes and her Kids in the Kitchen classes. Gale is adding second classes to many of her offerings as they grow in popularity.

Finally, we have another new beginning at Elawa Farm, Ashley Maentz, our President for the past ten years, has stepped down. I am finding I have immense shoes to fill as your new President. She carried the Foundation forward

for many years and I am hoping I can be as successful as she has been. I can only hope to build on her vision.

Thank you



Jesse and Sarah



Early start in the Garden

### **Volunteer at Elawa Farm**

If you are interested in volunteering at Elawa Farm

### **Garden, Market, Kitchen**

please call 847-234-1907  
or email  
sbottner@elawafarm.org

# The GARDEN at ELAWA FARM

Contact the Garden  
at Elawa Farm

[jrosenbluth@elawafarm.org](mailto:jrosenbluth@elawafarm.org)

Volunteers and Garden Market  
information

[sbottner@elawafarm.org](mailto:sbottner@elawafarm.org)

847-234-1907



## THE GARDEN MARKET

at Elawa Farm

June 4th- October 26th 2013

Tuesdays 12-5pm

Fridays & Saturdays

8am-1pm



## GARDEN STEWARDS

Craig Bergmann  
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Holly Buchanan  
Erik Dayrell  
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### New Faces

**Garden Manager** Elawa farm has a new garden manager, Jesse Rosenbluth. For the past four years Jesse has managed Granor Farm in southwest Michigan. There he learned organic techniques and got the 8-acre vegetable farm USDA organically certified. Selling vegetables at farmers markets, co-ops and through his CSA he has learned firsthand the importance of building a local food economy and the joy of providing the best fresh produce for customers.

Of course vegetables are only part of the story with his honeybees, chickens, compost building and much more all in a day's work on the farm. He applied these skills in Gary, Indiana working with the Stewart House Urban Farm and Gardens to build an urban garden for the community.

Previous to Granor Farm Jesse was an AmeriCrops member, serving as the Volunteer Coordinator at the Columbia Slough Watershed Council in Portland, Oregon. Prior to graduation from Kenyon College, Jesse studied biology, focusing on Wetlands Restoration in Ohio.

### Manager of Garden Market Operations

Sarah Bottner, the new Manager of Garden Market Operations, comes to us from Didier Farms where she has worked the past 5 years as a manager and creative consultant. While working towards earning her degree in Communication and Media from DePaul in 2011, Sarah's responsibilities included managing the farm during the busy greenhouse, farmstand, and Pumpkinfest seasons, as well as working creatively to decorate and merchandise for each individual season's needs. Sarah enjoyed the local involvement and the community

relationships she formed during her time at Didier Farms and is excited to bring that same passion to Elawa Farm.

### Market

Elawa continues to build and grow, and nowhere is this more evident than at our bustling farmers market. We continue to provide locally and organically grown vegetables and flowers, fresh baked goods, incredible jams and pies and beautiful plant starts for your garden. So mark your calendars for the Spring Plant Sale, May 10<sup>th</sup> and 11<sup>th</sup>. The Spring Plant Sale kicks off the market season just in time for Mother's Day and will run through October.

Following the Spring Plant Sale, we'll be holding Saturday Garden Markets May 18<sup>th</sup>, 25<sup>th</sup> and June 1<sup>st</sup>, and starting June 7<sup>th</sup> we'll be resuming normal market hours.

### Spring Plant Sale

Spring is here and we want to give you a reason to get back in the garden. Stop by on May 10<sup>th</sup> and 11<sup>th</sup> and take your pick of plants. We will be carrying dahlias as well as a variety of sun and shade perennials.

Choose from a variety of gifts for Mother's Day including lettuce baskets, herbs, flower arrangements and fresh baked goods. Also expect to find some seasonal produce coming straight from our garden. The market will be open 8 until 3:30 both days and we can't wait to see all of you back at Elawa Farm.

### Farm Dinner

Mark your calendars now for our Farm to Table dinners July 18<sup>th</sup> and September 12<sup>th</sup> at Elawa Farm. We'll be celebrating the harvest, the community and the history of Elawa. These two dinners will be fea-

turing local food from the Elawa gardens, wonderful chefs and local drink and color. Don't pass up what's sure to be a highlight of the summer season. Keep your eyes and ears peeled for more details as the season progresses.

### Volunteers

Elawa is a clean slate these days, literally. Coated in untouched snow the fields appear as tantalizing possibilities for the upcoming season. Infuriating really, waiting for spring, it's like an itch one can't scratch. So we seek temporary relief, bury our noses in seed catalogues, dirty our hands in the greenhouse and plot. Specifically we are plotting a riot of vegetables and flowers.

However, bridging the gap between spring day dreams and August realities will require volunteers. Elawa Farm is a community garden, unique in its history, both natural and cultural. As it grows we need volunteers from the community just as unique. Whether your passion is gardening or flower arranging, working the market or assisting at events, Elawa farm can't succeed without you.

### Stewardship Saturdays

Starting April 27<sup>th</sup>, we'll be kicking off our monthly Stewardship Saturday's event. The last Saturday of every month, join us here at Elawa Farm from 9:00 AM – 1:00 PM for a morning of gardening and fun! Whether it's prepping vegetable beds, planting flowers, weeding tomatoes, or harvesting onions we'll be getting dirty and having fun. Come learn about local food, gardening and pitch in to make your community farm a success.

Look for updates on facebook!  
Jesse and Sarah



## Chef Gale Gand's Master Classes



Photo Credit: John Reilly Photography

Gale is a nationally acclaimed pastry chef, restaurateur, cookbook author, tv personality, teacher, entrepreneur and mom.

**Chef Gale Gand** will be offering her Master Classes twice a month in the Elawa Farm Kitchen. Each class will focus on a seasonal ingredient. Participants will learn how these foods are grown and harvested, and Chef Gale will prepare dishes with them.

**April 16th Class** is Spring Produce. You'll make dishes with first of the growing sea-

sons bounty— peas, asparagus, ramps, chives whatever is popping up.

**May 7th or 8th-** Country French Desserts such as Tart Tatin, Madeleines and Chocolate Mousse.

**June 4th or 5th** – Just a Bite, of appetizers and miniature desserts, perfect for summer entertaining.

Tastes will be served and a tour of the Elawa Farm Garden. Classes are limited to 20 people and will be held from 12-2:30pm. Cost is \$75 per person. Pre-registration and pre-payment are required.

To register please call 847-234-1966 or go to [www.elawafarm.org](http://www.elawafarm.org)

## Wildlife Discovery Center



Rob Carmichael, Curator at Wildlife Discovery Center with Gabby the Gaboon Viper.

WDC has undergone some recent exhibit improvements to help give all of our animals the very best in care and a better viewing experience for our guests. Our Grass Is Rattling Exhibit Hall will soon provide more space for our resident Gaboon Viper who will reside in a luxurious exhibit. Our Gila Monsters and Beaded Lizard will also benefit by having much more space. "Sid" the Black Throated Monitor moved to the Main Exhibit

Hall where he has been a huge hit. During the summer, he lives in one of our outdoor cages. Speaking of outdoors, as the wildlife on the Middlefork Savanna start waking up and migratory birds start moving in, our outdoor exhibit animals are also going to see some changes. "Boris" the Bobcat is going to get an extension built onto his cage to give him more space to romp around. Our outdoor turtle pond will have a roof built

over it to keep predators out, and, soon, our very vocal Laughing Kookaburras, Aussie and Harriett, will move back outside to entertain visitors. The WDC will be open on Tuesdays /Fridays/Saturdays 10am to 4pm. WDC offers many programs, from school field trips, to classes, we still have openings in our summer camps. Go to [www.wildlifediscoverycenter.org](http://www.wildlifediscoverycenter.org) And don't forget to "Like" us on Facebook. Rob Carmichael at [carmicr@cityoflakeforest.com](mailto:carmicr@cityoflakeforest.com)

## Allergy Friendly Gluten Free Classes



Michelle Doll at our 2012 Holiday Market with her wonderful products.

Michelle Doll, a passionate baker since childhood, has travelled extensively and spent time living in Italy, Turkey, and Denmark, allowing her to train with cooks and bakers around the world, exposing her to unique ingredients and cooking methods. In 2008, a diagnosis of numerous food intolerances led her to develop her own gluten-free, allergy-friendly recipes; all of her products are free from gluten, dairy, egg, soy, peanuts, tree nuts and corn. Her website [www.bakeshop360.com](http://www.bakeshop360.com) has wonderful recipes and infor-

mation. She currently sells her allergy-friendly baked goods at Elawa Farm's summer market.

Her upcoming classes are:

**Saturday, April 13** 1200-230pm  
"Breakfast Treats"

No more gluten, no more dairy and what's left for breakfast? Fret not! I have some recipes that will make you smile when the alarm goes off in the morning! This class will offer variations on traditional bakery items without the use of gluten, dairy, egg, soy, tree nuts, peanuts, or corn.

**Saturday, May 18**, 1200-230pm  
"Small Bites"

Use these as appetizers or as snacks...and when you can't stop eating them, you can call them a meal! I've gathered quite a collection from my travels abroad and can't wait to share a few of them with you! All free from gluten, dairy, egg, soy, peanuts, tree nuts, and corn!

Each class is \$75. To sign up, go to [www.elawafarm.org](http://www.elawafarm.org) or call 847-234-1966 with any questions.

## *Thank You to our 2012 Donors and Volunteers*

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## 2012 Holiday Market



The Associate Board of Elawa Farm

Invites you to

HERE COMES the SUN

Southern Barbeque &  
Music by Rollover

**Saturday, June 22, 2013**

**6:30 PM ~ 10:30 PM**

Go on line to purchase your tickets at [www.elawafarm.org](http://www.elawafarm.org)  
or call 847-234-1966

### Thank You to our 2012 Corporate and Foundation Donors

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## Programs at Elawa Farm



### Getting to Know Your Camera: An Introductory Photography Class at Elawa Farm

#### Session 1- Friday May 3rd, 10th and 17th from 9 till noon

If you have a camera but are new to photography, this class is for you. Join professional photographer Jack Carlson as he explains how your own camera works and how to use it to get the best images possible. Each session begins in the classroom with instruction that defines and explains the controls and menus on your camera. In addition to the camera specifics, we devote time to a glossary of selected photographic terms. Classroom sessions are followed by trips to the farm for practice using the camera in this natural setting. Hands-on assistance is provided by the instructor. After the photo time, it's back to the classroom to discuss those newly developing skills. Requirements: Digital camera (no tablets or cell phones, please)

### Photographing Early Summer at Elawa Farm

#### Classes Friday May 31st, June 7th, 14th and 21st from 9-noon.

This class has been designed to provide instruction and advice on how to photograph the natural color that's available during this highly anticipated-but challenging photographically- season. Each class meeting will find us at a different part of The Farm learning about light levels (dealing with the summer sun) and composition techniques. Each meeting begins in the classroom, often with a review of camera and lens operations. Then we'll review student photos taken in the previous class or during the week. Our discussions will include topics such as composition (aka subject placement) light levels, color and texture as they apply to those images. Why not join us and learn how to take your photography to the next level during this perfect time of year with Elawa Farm Garden as a backdrop. Requirements: Digital camera (no tablets or cell phones, please) Prerequisite: Beginning Photography class or camera competence.

**Fresh Flower Arranging Classes by Nancy Clifton** Nancy is a horticulture program specialist in visitor programs at the Chicago Botanic Garden with specialization in containers, troughs, wreaths, herbs, and other botanical crafts. She teaches there as well as other facilities in the Chicagoland area and does many demonstrations for local Garden Clubs.

**Beginning Flower Arranging – Thursday, April 18th in 9:30-11:30** Learn the basics about flowers, tools and techniques for arranging flowers. You will learn how to care for fresh flowers, proper storage temperatures and some arranging tools used by the pros. The workshop includes a simple spring floral foam arrangement in a low bowl to take home. Please bring to class hand pruners or floral shears and a small box to carry finished arrangement home in.

**Market Flowers – Deconstructed Then Arranged – Thursday, May 30<sup>th</sup> 9:30-11:30** Learn about the flower bouquets you see in the store. Taking a look at market flower bouquets we will deconstruct the bouquet to learn about the flowers you will find and what to do with one once you have it at home. The workshop will be to arrange your market bouquet in a glass cube. Please bring to class a hand pruner or floral shears and a small box to carry your finished arrangement.

**Tropical Treat - Thursday, June 6<sup>th</sup> 9:30-11:30** Learn about the tropical flower options for a unique and different style of arranging. You will learn some of the most popular flowers and how to combine a few for a striking arrangement. You will create a modern/contemporary arrangement in a low bowl think tropical and color! Please bring a hand pruner or floral shears and a small box to carry your completed arrangement home in.

Classes are \$75 per person, go to [www.elawafarm.org](http://www.elawafarm.org) to register

### Mark your Calendars

April 27 Stewardship Saturday  
 May 10 & 11 Spring Plant Sale  
 May 11, 18, 25 & June 1 Saturday Garden Markets  
 May 25 Stewardship Saturday  
 June 4 Garden Market officially opens  
 June 22 Summer Solstice Benefit  
 June 29 Stewardship Saturday  
 July 10 Gale Gand Master Class  
 July 18 Farm to Table dinner  
 July 27 Stewardship Saturday  
 July 28 Garden Conservancy Open Day

August 21 Gale Gand Master Class  
 August 31 Stewardship Saturday  
 September 12 Farm to Table dinner  
 September 18 Gale Gand Master Class  
 September 28 Stewardship Saturday  
 October 23 Gale Gand Master Class  
 November 20 Gale Gand Master Class  
 November 25 Thanksgiving Turkey Pick Up  
 November 27 Thanksgiving Pie Pick Up  
 December 6, 7 & 8 Holiday Market  
 December 12 Gale Gand Master Class

# ELAWA FARM FOUNDATION

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Our mission is to advance and promote Elawa Farm as a center for education and enjoyment of architectural preservation, history, gardening and the environment.

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 is open to the public and offers a community of natural splendor and historic significance. Please help us continue our mission.

Donate on line 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.

**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