

ELAWA FARM FOUNDATION

Fall 2013



15 Years and Still Growing

It has been a fun, very busy and very productive season at Elawa Farm. As our summer produce and flowers begin winding down we have our fall flowers and root vegetables coming into the market. Our garden output and market sales have been tremendous this year--outpacing last year. Our Garden Manager, Jesse Rosenbluth, has brought forth a multitude of organically grown vegetables, herbs, and fresh cut flowers. Sarah Bottner, is completing her first summer as manager of our garden market. She has brought a new sense of order and direction to the market--and our sales reflect her activities.

Flowers were available in market as either cut flowers or in handsome floral arrangements prepared by Nancy Isham.

The kitchen has been very busy with old favorites and new offerings. Michelle Doll took over as Chef in Residence for most of the season. Our scones and cookies continued to be popular but the summer standouts have been

her pizzas and especially her green pea hummus--all difficult to keep in stock. Michelle left in August to return to her gluten and allergy free baking endeavors. Mary McMahon has taken over and is now into the fall baking season--gearing up for pie baking, especially our Thanksgiving pie sale. Our programs this year have also expanded. We have had jams and jellies classes, fermenting classes and healthy cooking classes in the kitchen. Outside the kitchen we've had very successful photography classes and fresh flower arranging classes.

However, with all of our wonderful success this summer, we have to take stock this time of year. We are a 501-c-3 charitable organization. While we've had successes and much growth this summer, we will never be "profitable" as a private business. Elawa relies on donations from our very generous public. Elawa receives no public funding from any source--City, State or Federal funds. Therefore donations

are a very important source of funds for our on-going operations.

We have accomplished a great deal in our 15 years 'out at the farm.' When we began in 1998, there was much talk about simply demolishing the buildings and selling the land for development. But our forward looking founders saw a much different future. Their work in saving the buildings helped make Elawa Farm the center for preservation, conservation and organic gardening that it has become today. Elawa Farm is a public-private partnership dedicated to the preservation and stewardship of a unique combination of natural setting, designed landscapes and buildings of architectural and historical significance. We are helping preserve Lake Forest's architectural and cultural heritage by preserving our beautiful farm buildings. I hope you will come visit us at Elawa and participate in our market and activities at the Farm.

Paul Bergmann, President
Elawa Farm Foundation

Our newest Partnership

From our market to restaurants, local brewers to local chefs, we've joined forces with various organizations to make our produce available to the community in a number of unique ways. But one of our proudest partnerships has to be with the Northern Illinois Food Bank. Every week we take a donation of fresh vegetables to the Northern Illinois Food Bank. The Northern Illinois Food Bank is a non-profit organization that provides food to pantries, soup kitchens, shelters and youth and senior feeding programs that serve more than 60,000 people each week in thirteen counties including Lake and McHenry.

Mindful of the work and support our volunteers and donors provide to help Elawa flourish, this partnership ensures that none of our produce is wasted. Check out the Northern Illinois Food Bank (<http://solvehungertoday.org/>) whom we're happy to support.

J. Rosenbluth



A beautiful Dahlia from Elawa's Garden



Various Produce grown and sold in the Elawa Farm Market



This summer, farm statuary return to their original places in the Garden.

A Great Thanks to the Deer Path Garden Club for their generosity towards our blueberry patch this past year.

The GARDEN at ELAWA FARM

The calendar pages have carried us past the Autumnal Equinox into the new season. The Zucchini and Patty Pan Squash are replaced by cover crops of clover and rye. But that is the exception and not the rule here at Elawa. The rest of the garden remains wide awake. The tomatoes that were planted in May have long since outgrown their trellises and now are 6 feet tall with fruit ripening daily. Win-win Choi, All Star Lettuce, Redbor Kale, Swiss Chard, Bulls Blood Beets, Harukei Turnips make the garden look like an overflowing shopping cart.

In the flower tiers the change of season's means dramatic contrasts, the mellowing Salvia and Dianthus sit beneath Dahlias that are bursting with new blooms. The Cosmos and Zinnias have turned into walls sheltering the garden from the approaching cold.

This prolonged harvest is the byproduct of long summer hours spent pulling weeds and patching drip irrigation by volunteers. The plants soaked in all the attention and care like sunshine and are coasting through the season on those efforts. Being able to have this harvest available for market and visitors to the farm is reason enough to think back on some of the many highlights from the summer.

I was amazed at the response from the community to the Stewardship Saturday Program. The Stewardship Saturday Program consists of an event the last Saturday of each month where volunteers work on a project destined to beautify Elawa Farm, benefit the environment, and to celebrate the community taking ownership as good stewards of this wonderful space. Eagle Scout Grant Brucker exemplified this concept of stewardship by helping rally over 15 people to Elawa to build three straw bale structures for compost. The morning was spent sawing; hammering and wheeling loads of compost. Seeing all that was accomplished was an edifying experience.

In August we were able to reclaim the Elawa Root Cellar because of the efforts of 40 Lake Forest College Students who worked tirelessly in the heat to clean it out. Making bucket chains to carry hundreds upon hundreds of loads of broken shelves and crud the students blazed through the hard work. They swept the cellar clean in a few hours.

But let's not forget the individuals who come out daily to contribute. Come to Elawa any day and you're bound to see someone weeding broccoli, harvesting zinnias or chopping kale in the kitchen. The day to day efforts of individual volunteers is a testament to the

energy and power of this special place and builds on the evident efforts of all the volunteers who have helped in the past and who will continue to help in the future.

We can see all of the efforts of the garden, kitchen and their dedicated volunteers spill out in a bounty of Elawa's finest products as they are sold in the Garden Market. As the product changes seasonally, we are so lucky to see friendly faces returning every week abuzz over their favorite recipes and brimming with stories of how they shared their creations with friends and family. Witnessing the interchange of Elawa customers and the pouring in of new faces in the market week after week has been just the highlight of the Garden Market season.

With the Thanksgiving Turkey/Pie sale and our Holiday Market on the horizon I know that I'll be impressed again and again by the generosity of the Elawa community.

**Back by popular demand
Pre-order free range
Turkeys will be available
for your Thanksgiving
dinner!!
For more information
visit our website
www.elawafarm.org**

Garden at Elawa Farm HOLIDAY MARKET

at ELAWA FARM

December 6 & 7

10 am - 4 pm

December 8th 12-4 pm

Fresh Frasier Fir Trees, assorted greens, wreaths, roping, swags and potted outdoor arrangements will fill the outdoor courtyard at the farm. Inside the barn we will have amaryllis and narcissus for Christmas bloom, hand crafted soap, gingerbread houses and kits, holiday cookies, variety of holiday foodstuffs made in the kitchen at Elawa. Proceeds from the Holiday Market will go to ongoing restoration and development of the Garden at Elawa Farm .

Upcoming Classes/Events At Elawa Farm

November 6th Fermenting Class

November 12th Thanksgiving Sides Master Class

November 13th Kombucha Tea Class

November 17th Hungry Monkey Kid Cooking Class

December 10th Holiday Food Gifts Master Class

December 11th Holiday Food Gifts Master Class

December 12th Nancy Clifton Flower Arranging Class

January 14, 2014 Fermenting Class

January 16, 2014 Gale Gand Master Class

January 21, 2014 Broth Class

February 6, 2014 Gale Gand Master Class

March 20, 2014 Gale Gand Master Class

April 17, 2014 Gale Gand Master Class

Sign up on line at www.elawafarm.org

Elawa Farm

THANKSGIVING PIES

Place your order

www.elawafarm.org or call

847-234-1966 pre-payment required

Pumpkin Spice

Classic Apple

Chocolate Bourbon Pecan

Pear Cranberry Ginger

Pie pick-up Wednesday, November 27th, 1 to 3 pm

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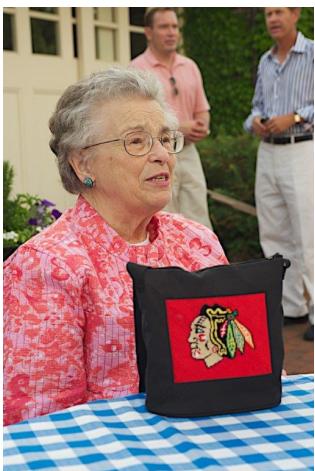
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Save the Date
2014 Summer Solstice
June 21st





Dinner is a time for friends and family to come together sharing food and conversation. On Sept. 26th at the Elawa Farm Feast from the Field Dinner that is exactly what we celebrated.

A sold out crowd flooded the grounds to share in the season's harvest and the gift of a perfect September day.

Walking through the hay barn to the paddock guests passed tables laden with flower bouquets of Zinnias, Dahlias, Lisianthus and Lavender from the Garden and beautiful herb pots from Craig

Farm Dinner - Feast from the Field

Bergmann Landscape Designs. In the paddock strings of lights were hung from the eaves and rustic bales of hay draped with blankets were arranged around warming fires. Waiting for them were kegs of Elawenck Farmhouse Ale, a Lake Bluff Brewing Club & Elawa Farm Collaboration. Brewed by Mike Bielski and Leif Gamrath with the assistance of Mike Goldsberry, the traditionally styled Cream Ale was brewed in Lake Bluff using Elawa Farm Hot Wenk Pepper's.

With drink in hand guests headed beyond the paddock to watch as whole pigs and salmon slowly roasting over a bed of coals with the gardens cast as the background.

From the flowers to the hanging

lights, Event Coordinators Mary Gesualdo and Nancy Isham's hands were evident in assembling a pitch-perfect farm atmosphere. Everyone involved was encouraged to check out the gardens, ask about what was happening in the blueberry patch, examine the nasturtiums or catch up on what was new in the market and happening in the kitchen.

While the crowd arrived Chef David Blonsky of Chicago's Sienna Tavern and Elawa's own Chef Mary McMahon were preparing the gastronomic equivalent of a fireworks show. Once guests took their seats they were treated to Fresh Purple Haze Carrots, Lettuce Mixes, Red Norland Potatoes, Cherriette Radishes, Herbs and

Onions taken straight from the garden and piled on plates and platters into savory Soups, Salads, and Gnocchi. Roasted pig and salmon were carved up and served to eager attendees as they were served in the garden itself. Finally an apple tart paired with cider milkshakes that could only be described as transcendent was served to cap off the night.

The Elawa Farm Feast from the Field Dinner was a celebration of local food artisans, volunteers and the continued role that Elawa plays as a steward of community and the environment.

The many attendees, chefs, brewers, gardeners, volunteers and enthusiasts all contributed to make the night a rousing success.



Each morning I go and greet Boris and part of a wild cat's way of saying "hello" is to do a head butt. And he butts hard!

Each year the Wildlife Discovery Center budgets funds to help improve the lives of our resident animals. We are committed to giving our animals the best in care and that includes spacious exhibits, sound husbandry, and, enrichment. This fall, thanks to a number of donations and support from the City of Lake Forest, we are going to be adding a new addition onto Boris the Bobcat's cage. His new cage will give him more opportunities to romp around, get exercise, climb, run and play in a small pool. This wonderful cat is one of our most popular animals. The Bobcat is native to Illinois and one of the most amazing predators in the U.S. and Boris is an important ambassador to teach people about

Wildlife Discovery Center

our native wildlife and their habitat. Stop by and see the new digs for Boris! For more information about our programs, events, adult activities, classes and camps, go to www.wildlifediscoverycenter.org.



Learning Today to Steward Tomorrow

CCL finished its fourth summer with a bang! It was the summer of collaborations as our 25 students took two trips, worked side by side with two other conservancies, pulled invasives with Lake Forest Open Lands' Restoration Interns, hosted a group of students from South Carolina and visited many other conservation organizations while we learned about envi-

ronmental stewardship and conservation issues. Our interns also enjoyed working alongside the gardeners at Elawa.

The students sum up the CCL experience better than anyone else:

"The CCL summer experience was absolutely ravishingly beautiful! I have learned so many new things about nature and myself all the while having a great time and living life on the edge, so to speak. The summer experience was amaz-

ing overall and I wish I could do it all over again! I will always have a connection with the people I've met and I hope I will stay in contact with them over the years. The trip also made me more aware of my surroundings and our duty as young people to help with the conservation effort."

For more detail on all these exciting activities, please visit our [website](#) and read the [blog](#) posts written by these wonderful conservation leaders.

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 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.

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