

# ELAWA FARM FOUNDATION

## NEWS AND NOTES OF THE SEASON - FALL 2018

*Dear Friends of Elawa Farm,*

*It's been a delightful summer, and I am always reluctant to let summer go. Elawa Farm has had an especially good summer. Under the guidance of our very able Garden Manager, Erika Vernon, and the help of the many garden volunteers and interns, the garden has been extremely bountiful and beautiful. The fresh organic bounty along with the delicious food created by chef Amy Swartchild with help from the loyal kitchen volunteers has brought many eager repeat customers to the Market. Catherine Gregg, Market Manager, also manages our team of dedicated and talented volunteers. The Market is open each Friday and Saturday morning and will continue through October. Summer was also time for Elawa Farm Summer Camp for young children learning about growing food and flowers. Cooking classes, yoga, healthy living classes, flower arranging and mother/child activities are among the many popular programs that are offered year round. Warm weather and long summer days also brought people together to enjoy Elawa Farm's two popular events. In June we hosted a new event, "Elawa's Beer Garden", where six local breweries visited and guests enjoyed tasting and comparing their brews, along with North Shore Distillery, wines from Vin Chicago and live music by Chad Berardi. Elawa's annual farm-to-table "Harvest Dinner" was held in the garden with food harvested from the garden and prepared by Chef Stephanie Izzard and "Girl and the Goat", followed by music from Chicago Irish Band in the Hay Barn. The great food, great music and great company made for a very special early September evening at the farm*

*Fall weather also bring its joys. The changing leaves of the surrounding trees and continuing ripening of bounty in the garden fulfills Summer's promise that it must fade in order to return again. Elawa Farm's festive "Spooktacular" will return in October with costumes, games and farm animals to pet - this is always fun for everyone. Thanksgiving fresh turkeys, delicious Elawa Farm pies and side dishes will be available once again for order and pick up. The first weekend of December brings the final Elawa event of the year, "Elawa Farm's Holiday Market". Come for the best Christmas trees and greens, along with Elawa's freshly made and decorated gingerbread houses, and plenty of unique artisan gifts.*

*It has been a great year at Elawa Farm thanks to the tremendous support of the community, our volunteers and our generous donors. The Elawa Farm Foundation receives no tax dollars, so we depend on our donors and are so grateful to them. It is a pleasure to work with the Elawa staff, led capably by Executive Director Joanne Miller, and to be a part of the hard working and supportive Elawa Farm Foundation Board. Elawa Farm is a great place to be!*

*Let's keep it growing! Dianne FitzSimons, President*



Photo courtesy JDetailed Events



## The Garden at ELAWA FARM

This garden season has flown by with only 2 more weeks of our Community Supported Agriculture (CSA) program and our Garden Market closing at the end of October. Thank you to everyone who stopped by to tour the gardens, shopped at the market and enjoyed the beauty of the farm.

Our garden team grew this year as we hosted 7 interns in the garden. They learned everything about small-scale vegetable and flower production from greenhouse techniques to planting in the field and caring for crops to harvesting and selling in the market. Our interns represented many local schools including Lake Forest College, Lake Forest Academy, Lake Forest High School, North Shore Country Day School and beyond. It was a pleasure working with such

ambitious students as they dove in the intricacies of sustainable agricultural here in the garden. We look forward to inspiring more students next year.

I am often asked, what is it you do here at Elawa? I believe the most accurate description of our garden is a Market Garden. Market Gardens are typically less than one acre to a few acres in size and grow a diverse range of crops that are sold directly to consumers through a market or CSA program. The concept of the Market Garden is not new, but there has been a recent resurgence in the movement as more and more young people across the country and the world are choosing to farm for a living. At Elawa, we have about 1/2 an acre of vegetable production and 1/2 an acre of flower production. We are proud to offer our community fresh, healthy vegetables grown without any pesticides or chemicals.



*Erika Vernon, Garden Manager*

*"To plant a garden is to believe in tomorrow." - Audrey Hepburn*



## Notes from Summer Camp at ELAWA FARM

Our campers spent an active week at Elawa Farm experiencing the wonders of what a well-loved garden has to offer. They not only learned how to care for veggies and flowers, but they also harvested and made some delectable dishes with our visiting registered dietician. This hands-on camp continues to cultivate children's interest in floral arranging, bee keeping and important lessons on how much of the food we see in the grocery can be grown in one's very own garden!!!





*A very special THANK YOU to all who have contributed to a successful 2018 Garden Market!*

The Garden Market at Elawa Farm is open  
mid-May through October  
Fridays & Saturdays from 8am - 1pm.

Take and Bake from...

**The Kitchen at ELAWA FARM**

**TAKE AND BAKE FRIDAYS  
~ COMING IN JANUARY ~**



**Friday night dinner is done!**

**Chef Amy and her team of volunteers have designed some delicious  
homemade dinners for you to take and bake at home.**

**... also makes entertaining a snap!**

*Sign up for our email newsletter for weekly menus  
or visit our website often at [elawafarm.org](http://elawafarm.org)*





### FLORAL ARRANGING WITH KATIE FORD

**SAT | NOV 17 | 10:00—11:30am | \$80**

Let's give Thanks for flowers!  
At this workshop Katie Ford will teach you how to make an impressive centerpiece for your Thanksgiving table using flowers of the season.

**THU | DEC 06 | 10:00—11:30am | \$80**

You'll make a beautiful holiday wreath using a variety of seasonal greens and other elements to celebrate the season and adorn your home.



### FESTIVE BRUNCH! WITH CHEF ADDIE GUNDRY

**TUES | OCT 9 | 12:00 - 2:30pm | \$85**

Chef and cookbook author, Addie Gundry will take you through a full menu to serve for fancier affairs, from finger food, to cocktails to dessert.

Tastings and Addy's famous mimosas will be served.

You'll have no trouble pulling off your next fancy event!

Addy will also have her latest cookbook release available for purchase and signing. A perfect holiday gift!



### BEE-BOPPERS "BEE" BACK! WEDNESDAYS AND FRIDAYS @ 10:15AM

Join Miss Lindsey and her bee-bopping music class on Wednesdays and Fridays both at 10:15am. From original tunes to covers...from simple standards to rock-and-roll...

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). Ages 0 - 4.



### MASTER CLASSES WITH CHEF GALE GAND

#### FALL HARVEST SUPPER

**OCTOBER 23 12:00—2:30PM | \$85**

Fall is the perfect time of year to invite friends over to enjoy this season's bounty.

#### THANKSGIVING SIDES & DESSERT

**NOVEMBER 8 | 12:00—2:30PM | \$85**

Come learn some great ideas and tips for your Thanksgiving table.

#### HOLIDAY APPETISERS & DESSERTS

**DECEMBER 11 | 12:00—2:30PM | \$85**

You'll learn two appetizers and two desserts to add to your repertoire and be ready for the holiday season!

*Elawa Farm Foundation presents*

# **SPOOKTACULAR! 2018**



**SUNDAY, October 28th 1:00 - 3:00pm**

- Pony Rides · Petting Zoo
- Live **BOO**-Boppers Music
- Freakishly Fun Games · Sack Races
- Pumpkin Bowling · Free Cider & Donuts!

**PURCHASE YOUR TICKETS AT ELAWAFARM.ORG TODAY!**

## **Corporate and Private Events**



*Elawa Farm's Hay Barn, located in the main building is perfect for up to 85 guests seated, or 100 guests cocktail style. We also offer smaller rooms with an abundance of charm, natural light, and scenic views.*





## THANKSGIVING

*from the ELAWA FARM kitchen*

**Fresh Turkeys** from Gunthorp Farms, LaGrange, IN -  
pasture raised with no antibiotics

We'll also have several **Side Dishes** for you to choose from  
and of course our **Thanksgiving Pies!**  
all made from scratch in the Elawa kitchen.

Reserve your Thanksgiving meal items today.!

Simply place your order at [elawafarm.org](http://elawafarm.org) or 847.234.1966

Note: order pick up on Wed, Nov 21 from 8 am - 12 pm

## ELAWA FARM'S HOLIDAY MARKET



Nov 30, Dec 1 & 2 10:00am - 4:00pm



- Come shop for gifts, festive foods, and holiday décor -  
Frasier fir trees, holiday greens, wreathes and potted arrangements.  
Hand-decorated gingerbread houses and cookies, handcrafted soaps,  
unique and amazing artisan gifts, festive foods from the Elawa Kitchen  
and some amazing visiting vendors.





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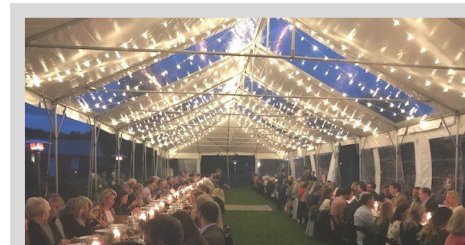


**ADDITIONAL SPONSORS:**

Hel's Kitchen Catering    Manfredini Landscape & Design

**ELAWA FARM FOUNDATION** | FALL NEWSLETTER 2018

The ELAWA FARM Foundation, would like to thank all of our guests and Sponsors for a wonderful evening in celebration of the fall harvest with us at our annual farm-to-table event, "The Harvest Dinner". Guests enjoyed a fantastic dinner prepared by "Girl and the Goat". The evening was capped off by dancing in the hay barn. It was a lovely harvest indeed!





## ELAWA FARM FOUNDATION

1401 Middlefork Drive, Lake Forest, IL 60045

www.elawafarm.org | 847.234.1966

A Community of Natural Splendor  
and Historical Significance

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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 use 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 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 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