

# ELAWA FARM FOUNDATION

2022 Fall/Winter Newsletter







Dear friends,

Harvest season is the most rewarding time of the year on the farm. After months of planning and hard work, we reap the fruits of our efforts. Our harvest baskets, beehives, and fields overflow with colorful abundance. During this season, we start to slow down and reflect with gratitude on the work we accomplish together at Elawa Farm Foundation.

This fall, we are reaping the harvest of impactful projects and partnerships that have been carefully tended over the year. We broke ground on our ADA (Americans with Disabilities Act) accessibility garden, so we can welcome community members of all ages and abilities to enjoy the beauty and educational programs offered on the farm. We are also finalizing design plans for a major renovation of our Learning Kitchen. This project will create an efficient production kitchen, while expanding our culinary education for youth and adults.

We remain responsive to the needs of the community by sharing our harvest. We have improved healthy food access across Lake County through partnerships with local farmers, food pantries, and retail markets. For example, we expanded our distribution to Supermercado La Gonzalez to offer more local, nutritious options in Waukegan, with plans to partner on bilingual cooking demonstrations at their market.

We invite you to share in our abundance during the final weeks of our Garden Market, as well as our upcoming Thanksgiving and Holiday markets. We hope to see you at one of our fall-themed programs, including an autumn-inspired cocktail class, dahlia workshop, and pumpkin activities for kids. You will also not want to miss the rustic colors of our landscape this fall.

During this season of gratitude, we are especially thankful for the support of our community. Through the many hands and inspired hearts of our community, we can keep Elawa Farm Foundation growing. Thank you for your support.

With gratitude,

*Laura Calvert*

Laura Calvert  
Executive Director

*Marina Carney Puryear*

Marina Carney Puryear  
Board President

# SEASON IN REVIEW

This harvest season at Elawa Farm, we are proud to have:

- Served over 2,500 families and individuals facing food insecurity in Lake County with fresh, nutrient-dense food at pop-up donation events, in partnership with the Chicago Region Food System Fund and BellaRu Catering.
- Delivered 22 bilingual workshops and field trips to 396 youth from community organizations across Lake County.
- Hosted 14 youth programs, including a new farm-to-table cooking camp, with 198 local youth in attendance.
- Offered 8 free tours and family activities about gardening, cooking, and sustainability to 166 individuals and families, thus far.
- Welcomed more than 5,620 guests at our weekly Garden Market.
- Hosted 298 dinner guests with a monthly Farm Dinner series with Chef Steve LoTempio and his Culinary Team.
- Set the table out with the internationally-recognized roving restaurant - Outstanding in the Field - for more than 150 guests.
- Harvested more than 7,075 lbs. of produce, or 10,100 servings of fresh fruits and vegetables, from our garden – and counting.





# ACCESSIBILITY GARDEN

*All Are Welcome Here*



Illustrative design by Grounded in Design

## NATURE AND NURTURE

What began as a vision a year ago is now coming to full fruition. This summer, we broke ground on our newest garden at Elawa Farm. This ADA (Americans with Disabilities Act) accessible garden will host our future educational programs, as well as build greater accessibility and inclusivity on our farm grounds. Using design concepts such as vertical wall gardens, raised beds, and a natural shade structure, visitors will learn how gardens can be adapted to accommodate and integrate any person, regardless of age or ability. Our accessibility garden is scheduled for public opening late fall of 2022.

We are grateful for the support of our community. This collaborative project was made possible by major support from Fletcher Family Foundation, The Grainger Foundation, and Helen Post/Plansoen Foundation. A special thank you to Grounded in Design and Manfredini Landscaping & Design for bringing this vision to life!



# 2022 HARVEST DINNER

Thank you to those who made our annual Harvest Dinner a success! Together, we enjoyed a lovely evening of cocktails, a farm-to-table dinner by Chef Giuseppe Tentori and Boka Restaurant Group, music, and community at Elawa Farm. Proceeds from the 2022 Harvest Dinner will catalyze our much-needed kitchen renovation, build programs for community members of all ages & abilities in our new accessibility garden, and support donations of fresh produce to Lake County families facing food insecurity.

We are grateful for the support of our event co-chairs, Courtney McGovern and Riley O'Neil, event committee, board, and staff for their contributions to the event. This year's event would not have been possible without the generous support of our sponsors:

Packaging Corporation of America, Lake Forest Bank & Trust, E.K. Allan Sales, Inc., Mills Family Foundation, Northwestern Medicine, Knauz Auto Group, Amylu Foods, Chalet Nursery, Sunset Foods, Dr. Mark A. Rudberg, Town & Country Distributors, Bonterra Organic Vineyards, and JWC Media. Thank you!





# UPCOMING PROGRAMS AT THE FARM

Elawa Farm gathers community through food and agriculture with a sustainable farm, weekly market, learning kitchen, and educational programming for youth & adults. For registration and to learn more about upcoming programs at the farm, please visit [www.elawafarm.org](http://www.elawafarm.org)

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## SPICES & EVERYTHING NICE COCKTAILS

Thursday, October 27th | 6:00 p.m. - 7:30 p.m.

'Tis the season for all things pumpkin spiced! Join Chiyo Takemoto of Apologue Liqueurs for a pumpkin spiced themed cocktail class. Learn three cocktail recipes using seasonal spice blends: Espresso Martini, Old Fashioned, and Smoke & Spice. This will be a hands-on DIY experience. Enjoy light fare while tasting cocktail samples!

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## TART, GALETTE & PIE, OH MY!

Saturday, November 5th | 8:30 a.m. - 11:30 a.m.

What's the difference between tarts, galettes, and pies and how are they made? Explore these pastries with our Pastry Chef, Maggie Logan, using seasonal ingredients and take home what you create to share. Bring your favorite rolling pin! This is an immersive and hands-on class.

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## DIGGING, DIVIDING & STORING DAHLIAS

Saturday, November 5th | 10:00 a.m. - 12:00 p.m.

Join our Farm Manager, Elaine Madansky, to learn how to successfully remove dahlia tubers from the ground, divide the tubers, and store them properly to ensure their growing success the next season. This is a hands-on class and will take place outdoors.





## BOTANICAL BLOCK PRINTING FOR KIDS

Saturday, November 5th | 10:00 a.m. - 12:00 p.m.

Learn to create linoleum block cards at Elawa Farm! Blossoming artists from 5th-8th grades will gather leaves around the farm, learn how to transfer from paper to block, practice carving methods, and then print the design on greeting cards using a variety of ink colors.



## AUTUMN GRATITUDE CARDS FOR KIDS

Saturday, November 19th | 10:00 a.m. - 11:00 a.m.

It's time to unleash your inner artist this upcoming festive season! In this rubber stamp and collage card-making workshop, participants in grades 1st - 4th will discover their creativity and celebrate fall season by sharing handmade cards just in time for Thanksgiving. All materials are included!



## HOLIDAY COOKIE DECORATING FOR KIDS

Saturday, December 10th | 10:00 a.m. - 11:00 a.m. & 1:00 p.m. - 2:00 p.m.

Join us for our annual holiday cookie decorating workshop for kids! Children in grades 1st-3rd and 4th-6th will learn how sugar cookies are made, cut out shapes, bake and decorate with icing and toppings. Participants will take home cookies to share!



## HOLIDAY BREADS & TREATS

Saturday, December 10th | 8:30 a.m. - 11:30 a.m.

Gather with friends, family, and baking enthusiasts in our Learning Kitchen to create traditional holiday breads & treats with Pastry Chef Maggie Logan. In this holiday-themed workshop, you will learn to work with yeast, knead dough, proof, and bake. You will take home what you bake in class. Wear a festive apron and bring your favorite rolling pin!





# Thanksgiving Market

ONLINE ORDERING BEGINS  
THURSDAY, OCTOBER 13th

Save the date for our annual Thanksgiving Market! Order fresh, pasture-raised turkey through our online Thanksgiving Market. Fresh turkeys will be sourced from Becker Farms, located in central Indiana. In addition, our Culinary Team will offer a seasonal menu of Thanksgiving sides and pies to accompany your turkey. Orders must be placed online in advance.

Pick-up will be held at Elawa Farm on Wednesday, November 23rd from 8 am - 12 pm. To order online, please visit [www.elawafarm.org/market](http://www.elawafarm.org/market)





# *Holiday Market*

DECEMBER 2nd - 4th | 10 AM - 4 PM DAILY

Celebrate the holiday season at our annual Holiday Market! Our market will offer trees and greenery, holiday decor, baked goods, and other treats from our kitchen. Bring the family out this festive season and enjoy local carolers as they spread holiday cheer. We will also have gift items from local artisans and decorative outdoor planters designed by Manfredini Landscaping & Design for sale. Dress for the weather, as the market will be open air.

For more information, including participating vendors, please visit  
[www.elawafarm.org/market](http://www.elawafarm.org/market)



# MEET ELAWA



## OUR TEAM

It takes many hands to foster the welcoming and beautiful place that is Elawa Farm. This dream team works on the ground and behind the scenes to keep Elawa Farm growing. The Foundation is grateful for our staff's dedication, creativity, and hard work each season.

Pictured (top left to right): Nick Ryan (Cook), Gaby Griffeth (Market Manager), Georgia De Silva (Garden & Market Intern), Maggie Dorn (Garden Apprentice), Jesús Ángel Cuezzi (Education Manager)

Pictured (bottom left to right): Ana Poznanski (Field Production & Distribution Supervisor), Maggie Logan (Pastry Chef), Lorrie Damrow (Finance & Development Manager), Laura Calvert (Executive Director), Elaine Madansky (Farm Manager), Danielle Robinson (Pastry Assistant), Steve LoTempio (Resident Chef)

Not pictured: Tom Wilson (Maintenance Engineer), Martha Borie Wood (Market Support)



## VOLUNTEER LOVE

As we enter Thanksgiving season, we reflect on the gratitude we have for our community at Elawa Farm. We give thanks to our dedicated volunteers for their support in our garden, market, and kitchen this year. Their dedication enables us to grow our vital programs and reach more community members with our work. Elawa Farm would not be what it is without the much-appreciated time, talents, and efforts put in by our volunteers. Thank you!



# WHERE TO FIND OUR FOOD

## LA GONZALEZ SUPERMERCADO

Our mission at Elawa Farm Foundation is to broaden access to education, nutritious food, and our local food system. One way we achieve this mission is through our partnership with Supermercado La Gonzalez. We partnered with this local supermarket to improve healthy food options in Waukegan. Throughout the growing season, our fresh produce can be found on their market shelves. We are also collaborating with them on a series of bilingual cooking demonstrations at their market, in an effort to transform the way local food is produced, distributed, and consumed in greater Lake County.

A special thank you to the Chicago Region Food System Fund for their support in this local food access project. The Fund is dedicated to addressing hunger and business disruption by bolstering the region's communities and local food system.



## LE COLONIAL LAKE FOREST

With an abundant growing season comes the opportunity to share our produce with community partners. Since the opening of Le Colonial Lake Forest this summer, we have supplied our fresh produce to the restaurant on a weekly basis. In addition, we've connected Le Colonial's culinary team to other local farmers and purveyors in the region.

It's always exciting for us to work with culinary partners who transform our freshly grown produce into thoughtful and healthy meals. Discover our produce in Le Colonial's curated menu throughout the growing season. Look for Elawa Farm on their menu!







# ELAWA FARM FOUNDATION

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### Our Mission

Today, our mission is to steward a historic farm that enriches greater Lake County as a center for experiential learning to broaden access to education, nutritious food, and our local food system.

As a nonprofit organization, Elawa Farm Foundation relies on the generosity of donors to support our educational initiatives, food access programs, and the stewardship of our historic campus. Your support makes all the difference with our progress. In 2017, we celebrated the farm's 100th year and we are looking forward to our next 100 years. Please help us continue to grow.

**Donate online at [www.elawafarm.org](http://www.elawafarm.org) or through the enclosed envelope.**

### 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 our office for instructions to donate stock at 847-234-1966.



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