

ELAWA FARM FOUNDATION

2022 Summer Newsletter





Dear friends,

Summer is the season of abundance at the farm. Long days bring a bounty of ripening fruits, blossoming flowers, and late evening sunsets as a majestic backdrop to our landscape. At Elawa Farm Foundation, we operate at a sprinting pace to keep up with all the growth, both in the fields and with our programming, during the summer months.

Our Garden Market, held every Friday and Saturday from 8 am – 1 pm, invites our community to enjoy the bounty of Elawa with our farm-grown produce (harvested just the day before), seasonal meals, baked goods & preserves from our kitchen, and artisanal goods from local vendors. Community members of all ages can participate in our camps, classes, and farm dinners throughout the summer.

We look forward to celebrating the glorious bookends of summer at our annual events. Our Summer Solstice Party, scheduled for Saturday, June 25, will feature a pig roast, local brews, bonfire, and lawn games on the beautiful grounds of the farm. We will revel in the final days of summer with a masterfully prepared farm-to-table dinner under the stars at our Harvest Dinner on Saturday, September 17. This season's events will raise essential funds to support our educational and food access initiatives, as well as a much-needed kitchen renovation.

While much of our work can be seen on our grounds at Elawa Farm, we also engage in important projects – often behind the scenes – to support our local food system. This season, we are partnering with This Old Farm, a Midwest livestock farm and meat processing facility, to create strategies to increase local meat processing capacity and develop a market for value-added meat products. In a time of rising food costs and supply chain issues, it is more important than ever to engage in work to support the local food supply.

Our vital work to feed our community, provide meaningful and accessible education, and build our local food system would not be possible without your support. We are grateful for the many ways that our community members, like you, support the farm. Donations can be made with the envelope inside or online at <https://elawafarm.org/donate>.

Bask in all the abundance that our Midwest summer has to offer at Elawa Farm. We look forward to seeing you during these long days!

With gratitude,

Laura Calvert

Laura Calvert
Executive Director

Marina Carney Puryear

Marina Carney Puryear
Board President

What's new at the Farm



Education

- Grow our educational offerings for youth, including a new Farm-to-Table cooking camp, and introduce new culinary classes, such as home brewing, mushroom growing, bread baking, and meat butchery.
- Finalize design plans to create greater inclusivity and accessibility of our educational programs on our farm grounds for community members of all ages and abilities.

Local Food Access

- Establish a wholesale program to distribute Elawa produce to local restaurants and retailers, including Le Colonial and Supermercado Gonzalez in Waukegan, as well as expand our CSA (Community Support Agriculture) subscription program for the community.
- Support restaurants and grocers in identifying and sourcing more local products by facilitating connections to local farms and vendors.
- Partner with This Old Farm, a Midwest livestock farm and meat processing facility, to develop strategies to increase small to medium sized meat processing facilities across the Chicago foodshed.
- Build upon partnerships with local community organizations, like North Chicago Community Partners and Captain James A. Lovell Federal Health Care Center, to improve healthy food access and provide bilingual cooking demonstrations and education.

Market

- Showcase locally produced food items and artisanal merchandise, so customers can support local farms, including Elawa, food vendors, and artists with their market purchases.
- Curate two family-friendly festivals, including Flower Fest in July and Fall Fest in October, during select market weekends.

Kitchen

- Enhance our monthly Farm Dinner program series by partnering with new farms and beverage vendors, as well as introducing fun themes to the dinners, including a Wisconsin Supper Club theme in the fall.
- Offer in-house catering, using farm produce and local ingredients, for meetings and events at Elawa.



Garden Market

Fridays & Saturdays | May 13 & 14 - Oct 21 & 22
8 a.m. - 1 p.m.

Our Garden Market features freshly harvested produce and flowers from our garden, savory treats & baked goods from our kitchen, and local food items, including eggs and meat, from nearby farms and vendors. Our shelves are also stocked with a curated selection of artisanal products, like high-quality garden tools, hand-crafted baskets & market bags, candles & more.

This year, we will host market festivals to celebrate the season. These special market days will showcase additional vendors and family programming.

Save the date for:
Flower Fest - Saturday, July 10
Fall Fest - Saturday, October 9

Come say hi to our new Market Assistant, Gaby Griffeth!

**Elawa Farm Foundation would like to acknowledge the generous support of the following donors
for making our work possible in 2021.**

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*Thank
you*

Upcoming Fundraisers



Summer Solstice Party

Saturday, June 25th | 6:30 p.m. - 10 p.m.

Join us to celebrate the official start of summer at Elawa Farm Foundation's Summer Solstice Party & Pig Roast! This casual, fun-filled farm-to-table event will feature a whole-hog roast, BBQ-style dinner with farm fare, seasonal brews, lawn games, and a bonfire. Enjoy a beautiful summer night under the stars in benefit of Elawa Farm Foundation's educational initiatives and kitchen renovation.

Harvest Dinner

Saturday, September 17th | 6 p.m. - 10 p.m.

Our annual Harvest Dinner will be a celebration of the season, good food, and our farm. Truly a farm-to-table event, guests will enjoy a multi-course meal, prepared from our garden's bounty, drinks, & community on the beautiful grounds of Elawa. This annual benefit raises essential funds to support our educational and food access initiatives, as well as a much-needed kitchen renovation. More details coming soon!

Visit our website at www.elawafarm.org for ticket registration and more information. Contact us at info@elawafarm.org or 847-234-1966 Ext. 800 for sponsorship opportunities.

UPCOMING PROGRAMS & EVENTS AT THE FARM

Elawa Farm gathers community through food and agriculture with a sustainable farm, weekly market, learning kitchen, and educational programming for youth and adults. To learn more about other upcoming events and programs at the farm, visit elawafarm.org.



INTRO TO SOURDOUGH

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

This class will focus on the basics of using and maintaining a fermented starter to create beautiful artisan bread. The nutritional and practical benefits of using fermented starters will be demonstrated and discussed. Participants will take a home sourdough starter to maintain and fresh bread to share with loved ones.



SUSTAINABLE VEGETABLE GROWING INTENSIVE

Sunday, June 12th | 9:00 a.m. - 12:00 p.m.

Learn how to grow vegetables sustainably from our farm team! We'll be covering key topics to successfully manage your growing space from garden planning all the way to post-harvest handling.



GROWING YOUR OWN MUSHROOMS AT HOME

Thursday, July 14th | 6:00 p.m. - 8:00 p.m.

Join William Gregg from Mother Fungi for a hands-on workshop to learn the basics of mushroom cultivation. You'll take home your own Blue Oyster Mushroom kit to cultivate, harvest, and enjoy. Explore the wonderful world of fungi with this class!



BASICS OF RAISING BACKYARD CHICKENS

Saturday, July 16th | 10:00 a.m. - 11:00 a.m.

Join Maryann of Eggceptional Abilities for a workshop that covers the basics of raising chickens. You'll learn how to properly feed your chickens, the supplies needed, common ailments, and what to do with your chickens in the winter.



HOME BREWING 101

Thursday, July 21st | 6:00 p.m. - 8:00 p.m.

Curious to start brewing at home but not sure where to start? Join Steve Ventura, a retired University of Wisconsin professor, as he presents his approach to small batch, partial-mash beer brewing at home. The class will cover the fundamental brewing process, including equipment, selection of ingredients, mashing, fermenting, and bottling.



SEED TO PLATE

Saturday, August 13th | 10:00 p.m. - 12:00 p.m.

Learn tips on how to grow, harvest, and store summer crops with a key focus on tomatoes as well as ideas on how to prepare, cook, and preserve the bounty of your garden. This class will be led by our Farm Manager, Elaine Madansky, and Resident Chef, Steve LoTempio.



CAKE DECOR 101

Saturday, August 27th | 8:30 a.m. - 10:30 a.m.

Join our Pastry Chef, Maggie Logan, as she demonstrates how to properly decorate and elevate any pastry by leveling, cutting, filling and frosting a pre-made cake. Chef Maggie will go over her favorite piping techniques using colored buttercream. Participants will take home tastings and treats to share with loved ones.



SAUSAGE MAKING 10 1

Saturday, October 8th | 10:30 a.m. - 12:30 p.m.

Join our Resident Chef, Steve LoTempio, as he demonstrates how to make breakfast sausage patties, Italian sausage, and bratwurst. Learn the different styles and how to grind, season, mix, and case sausage. Participants will take home sausages, casings and a spice mix.



VERANO CON ELAWA

Session 1: July 25th-29th | 1st & 2nd Graders

Session 2: August 8th - 12th | 3rd & 4th Graders

¡Bienvenidos to ¡Verano con Elawa! This Spanish-immersion camp is a unique cultural experience that integrates Spanish language and culture. Activities include learning basic Spanish, exploring Latin-inspired recipes, creating Latin-inspired art, and discovering wildlife animals from Latin America.



FARM DINNERS

Farm Dinner dates include:

July 16th, August 6th, and October 15th from 6 p.m. - 9 p.m.

Join us for an intimate farm-to-table dinner experience at Elawa Farm this growing season! This program series will offer a true farm-to-table experience, where our community can learn about Elawa Farm & our local food system and enjoy a seasonal meal prepared by our Culinary Team.



YOGA ON THE FARM

Throughout the market season on Saturdays from 10 - 11:00 a.m.

Unroll your mat and enjoy the scenery of Elawa's restored farm as our Instructor, Dani Rivera, guides you on an hour-long yoga journey. Classes will be held Saturdays, starting June 4th.



2022

COMMUNITY PROGRAMS

Join us on the farm
for free monthly
programs for
youth and adults!



Farm Tours

Join our Education Manager, Jesús Cuezzi, for a free tour of Elawa Farm. You will learn about Elawa's history and our ever-growing garden, while walking the grounds. These free farm tours will take place from 10 - 10:45 am in our historic and restored garden.

Dates include:

Saturday, June 25

Saturday, July 30

Saturday, August 27

Saturday, September 24

Saturday, October 22

*Advance registration required on our website.

Family Activities

Join us for free, engaging family activities led by our Education Team at Elawa Farm from 11 a.m. - 11:30 a.m.

Saturday, June 25: Bees & Pollinators

Saturday, July 30: Meet the Chickens

Saturday, September 24: Taste the Rainbow

Saturday, August 27: Name That Herb

Saturday, October 22: Worms & Composting

*Advance registration required on our website.

Private tours led by our Education Manager, Jesús Cuezzi are available upon request for \$10 per person with a minimum of \$100 per tour.

To learn more or schedule a private tour, please reach out to info@elawafarm.org or call 847-234-1966 Ext. 802.



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 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 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 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.