

ELAWA FARM FOUNDATION

2023 FALL/WINTER NEWSLETTER





Dear Community,

So many of our favorite fall rituals are rooted on a farm – from apple picking, corn mazes, pumpkin patches and pumpkin-spiced everything, to putting our favorite flannels and boots back on! At Elawa Farm Foundation, we embrace the fall spirit as we plant garlic in late October, preserve the final bounty of tomatoes, and watch the goldenrod wave in the late autumn sun.

While the pace slows down on the farm, we offer many programs for our community to enjoy during these seasonal changes. Expect seasonally themed farm dinners, such as Wisconsin Supper Club and Wild Game, family brunches on Saturday mornings in the barn, and cozy, holiday-themed classes to get in the spirit.

We are excited to introduce Soup and Bread Night: A Community Supper at Elawa Farm this fall. Starting this November, we will offer a Tuesday night supper in our Hay Barn, where our community can break bread together over house-made soup, salad, bread, and wine. Each dinner ticket contributes to a donation of the same weekly soup and bread to families served by a local food pantry. We cannot think of a better way to embrace the Thanksgiving spirit.

Our annual Thanksgiving Market will feature locally sourced, pasture-raised turkeys and ham from Becker Farms and family-style traditional sides and pies from our kitchen. Get festive at our Holiday Market on December 1st – 3rd at the farm. Continue to eat locally throughout the winter with our local meat share program and new winter CSA program, which includes a curated selection of hearty vegetables, bread and grains, local eggs, preserves, and more.

Each season brings its own beauty and fun at Elawa Farm. Put on your favorite flannel and boots and come on down to the farm!

Sincerely,

Elizabeth Borland Blodgett

Elizabeth Borland Blodgett
Board President

Laura Calvert

Laura Calvert
Executive Director





Season in Review

In the 2023 season, we are proud to have:

- Hosted 119 adult programs, including cooking with the seasons, sustainable gardening, and butchery classes with 1,280 participants in attendance.
- Delivered 43 youth programs, including music making sessions, drop-in story time, and summer camps with 1,399 youth and families in attendance.
- Offered 37 free tours, family activities, and programs to 717 individuals and families, thus far.
- Hosted 11 garden engagement days for 64 community members with disabilities in the Discovery Garden.
- Delivered 6 bilingual workshops and field trips to 126 youth from community organizations and schools across Lake County, with 6 more workshops scheduled this fall.
- Welcomed more than 6,617 guests at our weekly Garden Market – and counting.
- Hosted 463 dinner guests with a monthly Farm Dinner series with Elawa Farm's Culinary Team.
- Harvested more than 10,100 servings of fresh fruits and vegetables from our garden – and counting.
- Donated 1,600 servings of fresh vegetables and prepared foods to local food pantries across Lake County.
- Supported 39 local farmers and small food businesses by sourcing for our market and kitchen programs.

Discovery Garden



ACCESSIBLE TO ALL

Our new Discovery Garden opened to the public this summer. This ADA (Americans with Disabilities Act) accessible garden hosts adaptive programs to support the physical and social developmental needs of all visitors. Through our weekly family activities, farm tours, summer camps, and volunteer sessions – grounded in the therapeutic nature of gardening – we implemented 46 inclusive and welcoming programs for 812 children, adolescents, and adults of all abilities this season.

Major support for this community project was provided by Fletcher Family Foundation, The Grainger Foundation, Helen Post/Plansoen Foundation, and Northwestern Medicine. A special thank you to the volunteers of Center for Enriched Living for helping us with the garden upkeep this season and bringing our accessibility mission to life.

To learn more, please contact our Education Manager, Jesús Cuezzi, at jcuezzi@elawafarm.org.

2023 Harvest Dinner

We are grateful for our community's support at the 2023 Harvest Dinner. Together, we enjoyed a lovely evening with a farm-to-table dinner by Chef Jason Hammel of Lula Cafe, music, and community on our beautiful grounds.

Proceeds from this year's Harvest Dinner will support our upcoming expansion of impactful programs and food production, as we anticipate full use of the Elawa Farm campus.

Thank you to our event co-chairs, Nancy Fletcher, Ellory Peck, Marina Carney Puryear, board, and staff for their contributions to the event. This year's event would not have been possible without the generous support of our donors:

Packaging Corporation of America, Lake Forest Bank & Trust, E.K. Allan Sales, Inc., William Blair, Knauz Auto Group, Sunset Foods, Amylu Foods, Chalet Nursery, Craig Bergmann Landscape Design, Manfredini Landscaping & Design, Bonterra Organic Vineyards, Town & Country Distributors, and JWC Media.



Seasonal Events

SPOOKTACULAR

Scavenger Hunt
Face & Pumpkin Painting
Spooky Storytelling
Fall Market Sale
Food, Fun & More!

Saturday, October 28 from 3 - 8pm

Register online at elawafarm.org

THANKSGIVING MARKET

Local Turkeys, Traditional Sides, Pies

Pickup Wed. Nov. 22 | 9am - 12pm

Order online at www.elawafarm.org



HOLIDAY MARKET

Trees, Greenery, Vendors, Artisan Gifts

Fri. Dec 1 - Sun. Dec. 3

10am - 4pm



Feasts From the Farm

We are excited to introduce these community food programs this November.
Visit elawafarm.org for dates and tickets.



SOUP & BREAD NIGHT *A Community Supper at Elawa Farm*

Enjoy a cozy night of homemade soup, fresh baked bread, salad & wine in our Hay Barn.

Your ticket supports the donation of the weekly soup and bread to a local food pantry.

TUESDAYS 6 - 8pm
NOVEMBER - APRIL



SATURDAY BRUNCH

A family friendly brunch buffet curated by our Culinary Team that features Elawa produce and ingredients from local producers and farmers.

SELECT SATURDAYS
NOVEMBER - APRIL



FARM DINNERS

Join us for an intimate dinner experience at Elawa Farm. This program series offers a true farm-to-table experience where our community can learn about our local food system and enjoy a seasonal meal prepared by our talented Culinary Team.

FOLLOW US FOR DATES



ELAWA CARRY OUT

Introducing our new carry out service at Elawa Farm! Our kitchen team will be creating weekly hot and healthy meals for your convenience and enjoyment.

WED & THURS EVENINGS
PICKUP BETWEEN 5 - 6:30pm
NOVEMBER - APRIL

Winter Food Shares



Winter CSA Share

Experience the magic of winter on the farm with our winter CSA!

Eat locally throughout the winter with our new winter CSA program, which includes a curated selection of hearty vegetables, bread and grains, local eggs, preserves, and more.

The CSA will run from the first week of January through March.

Register online at www.elawafarm.org

Monthly Meat Share

Reach your protein goals with our Monthly Local Meat Share!

We've partnered up with Living Light Farm in Paxton, IL to provide our community with locally sourced, pasture-raised beef, chicken, and pork! Each share includes 15 pounds of pre-selected frozen meat cuts.

The Monthly Meat Share will run from January through March.

Register online at www.elawafarm.org

Upcoming Programs

For registration and to learn more about upcoming programs at the farm, please visit www.elawafarm.org



Boo-zy Cocktails with Chiyo Takemoto

Friday, October 27 from 6 - 8pm

It's getting spooky around here! For those who love a good theme, you will learn how to make three Boo-zy cocktails just in time for Halloween. These cocktail recipes can easily be doubled or tripled if you're having a party and want to serve them in a punch bowl! A light fare is included at the beginning of the class.



Digging, Dividing & Storing Dahlias with the Elawa Garden Team

Friday, November 3 from 6 - 8pm

Have dahlias in your garden and not sure how to ensure their longevity for next year? 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.



Thanksgiving Sides with Chef Gale Gand

Monday, November 6

Afternoon Session: 12:30 - 2:30pm. Evening Session: 6:30 - 8:30pm

Get ready for the most American holiday of all, Thanksgiving. Chef Gale will teach 3 new side dishes and one dessert perfect for your holiday table or to bring to a family or friends gathering. Tastes will be provided during class.



Paperwhite Planting Party with Mama H's Paper White Purposes

Monday, November 13 from 10 - 11am

Join the Paper White Planting Party! Holly Kyle of "Mama H's Paper White Purpose" will show you how to plant paper white bulbs in repurposed and vintage containers, ready to bloom and enjoy in 4-5 weeks. We will decorate and personalize glass containers with a variety of decor, vinyl holiday designs/images and you'll leave with a beautiful container of bulbs ready to bloom during the holiday season.



Holiday Breads & Treats with Maggie Logan

Monday, November 13 from 8:30 – 11:30am

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



Thanksgiving Centerpiece Floral Arrangement with Katie Ford

Thursday, November 16 from 10 - 11am

Looking to create a Thanksgiving centerpiece this festive season? Join Katie Ford to create your own large, long, and low Thanksgiving centerpiece using both fresh and preserved blooms. This large centerpiece will add color and texture to your beautiful Thanksgiving table.



Basic Soap Making with Gretta's Goats

Saturday, November 18 from 10 – 11:30am

Join Gretta Winkelbauer of Gretta's Goats for a Soap Making 101. This is a creative process that can help take your skincare into your own hands. Participants will take home a pre-made Gretta's Goats' bar of soap and two additional soap bars made during the workshop.



Holiday Cookie Decorating with the Elawa Education Team

Saturday, December 9 from 9 – 10:30am

Calling all junior bakers! Join us at Elawa Farm for our holiday cookie decorating workshop, where children in grades 1-5 will learn how to make sugar cookies, cut out shapes, bake and decorate with icing and toppings. Participants will take home eight cookies to share with friends and family.



Winter Soup & Stew Class with Chef Lee

Tuesday, January 16 from 6 - 8pm

Join our Resident Chef, Lee Kuebler, for a cozy night of soup and stew at Elawa Farm. Chef Lee will demonstrate culinary techniques in making basic chicken and vegetable broths and building flavor and ingredients in our favorite soups and stews. Attendees will enjoy a sampling at the end of the class.

Say Hi to the Elawa 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): Ana Poznanski (Field Production & Distribution Supervisor), Georgia De Silva (Garden Apprentice), Jesús Ángel Cuezzi (Education Manager), Tom Wilson (Maintenance Engineer), Karen McGowan (Event Coordinator), Elaine Madansky (Farm Manager), Gaby Griffeth (Market Manager), Danielle Robinson (Pastry Assistant), Dave Oland (Cook), Lee Kuebler (Resident Chef)

Pictured (bottom left to right): Paul Rottman (Communications Manager), Antsa Razafintsalama (Market Assistant), Laura Calvert (Executive Director), Lorrie Damrow (Finance & Development Manager), Maggie Logan (Pastry Chef)



Volunteer Gratitude

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 Foundation would not be what it is without the much-appreciated time, talents, and efforts put in by our volunteers. Thank you!



ELAWA FARM FOUNDATION

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Our Mission

Today, our mission is to steward a historic farm that enriches the greater Lake County community 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 or through the enclosed envelope.

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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.