

ELAWA FARM FOUNDATION

2021 Fall Newsletter





Dear friends,

Harvest season on the farm brings a spirit of gratitude. We are thankful for the land that has provided for us for another year, the hard work of our staff, board & volunteers who bring the farm to life, and the generous support of our community. We reap what we sow – and we are fortunate to be supported by so many!

As in many cultures and traditions, the harvest season is most rewarding when celebrated together. We are grateful to have joined our community in celebration at the annual Harvest Dinner this September. It was particularly meaningful and joyous to share a meal together again, and one that was so masterfully created by our new neighbor, Le Colonial.

We saw the recent expansion of the farm and our programming come to fruition this season as well. We distributed more than 850 bags of fresh food to families and donated 30% more of our garden harvest and kitchen meals to alleviate food insecurity across Lake County in 2021. In an effort to make our education more accessible, we introduced new programs to Elawa Farm, including free family activities, bilingual tours, and workshops for community organizations.

Our continued growth at Elawa Farm Foundation would not be possible without the support of our community. We are grateful for all the ways that you support the farm, whether attending the market, a farm dinner, registering for a class, or making a tax-deductible contribution. Donations can be made with the envelope inside or online at <https://elawafarm.org/donate>.

This harvest season, we are filled with gratitude for a farm that provides for so many, and we are especially thankful to be in community with you.

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:

- Distributed 850 bags of fresh, nutrient-dense food to families facing food insecurity in Lake County, in partnership with Chicago Region Food System Fund and BellaRu Catering
- Donated more than 1,500 lbs. of fresh produce and healthy meals to families served by local community organizations, including North Chicago Community Partners and Cool Learning Experience in Waukegan
- Delivered 11 bilingual workshops and field trips to 255 youth from community organizations across Lake County
- Hosted 4 summer camps, including a new Spanish Immersion camp, with 42 local youth in attendance
- Offered 11 free tours and family activities about gardening, cooking, and sustainability with 208 families
- Welcomed more than 6,000 guests at our weekly Garden Market
- Introduced a monthly Farm Dinner series with Chef Steve LoTempio and Apologue Liqueurs
- Harvested more than 8,200 lbs. of produce, or 11,700 servings of fresh fruits and vegetables, from our garden – and counting!

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 upcoming events and programs at the farm, visit elawafarm.org.



FARM DINNER

Saturday, October 23rd | 6 - 9 pm

Join us for an intimate farm dinner experience at Elawa Farm! This program series offers 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 Resident Chef, Steve LoTempio.

Each dinner begins with a private garden tour led by our Executive Director, Laura Calvert. Guests will enjoy craft cocktails from Apologue Liqueurs on the tour, while learning about the history of Elawa Farm and our current projects. A beautifully crafted dinner, featuring our garden's produce and locally sourced ingredients, will be served in the Hay Barn with views of the garden. The evening will end with dessert around a bonfire. Private dining options will also be available.

Stay tuned for Farm Dinners this winter!



TART, GALETTE & PIE, OH MY!!

Saturday, October 30th | 8:30 - 11:30 am

What's the difference and how are they made? Explore these pastries with Pastry Chef, Maggie Logan, using seasonal ingredients and take some home to share. Bring your favorite rolling pin. This is a "hands-on" class.



DIGGING, DIVIDING & STORING DAHLIAS

Saturday, November 6th | 10:30 - 11:45 am

Since dahlia tubers don't overwinter well in our climate, they need to be removed from the soil and stored over the winter to ensure their growing success the next season. Dahlia tubers can also be divided to make many more plants for the next season. Join Farm Manager, Elaine Madansky, to learn how to successfully divide dahlia tubers and store them properly, so you have healthy tubers ready to plant next season.



BASICS OF BUILDING FLAVOR: SOUPS & STEWS

Saturday, November 6th | 10 am - 12:30 pm

A hands-on workshop with straightforward and simple step-by-step instructions on the basics of building flavor in your stew or soup. You'll learn techniques from Chef Steve LoTempio that will be sure to impress your friends and family when you can apply them to your own creations.



AUTUMN GRATITUDE CARDS WORKSHOP FOR KIDS

Saturday, November 20th | 10 - 11 am

It is time to unleash your inner artist this upcoming festive season! Elawa Farm will host a block printing workshop for children in grades 1-5. Participants will discover their creativity and celebrate the upcoming season by sharing handmade gratitude cards just in time for Thanksgiving. Workshop sizes are limited to enhance learning.



HOLIDAY BREADS & TREATS

Saturday, December 11th | 10 am - 12:30 pm

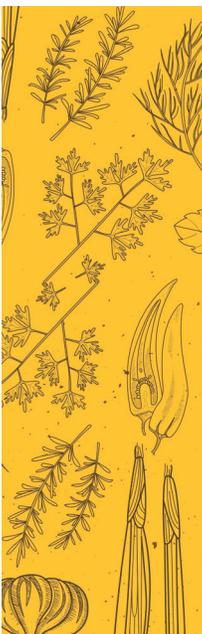
Gather with friends in the Elawa Kitchen to create lovely traditional holiday breads and treats with Pastry Chef Maggie Logan. You will take home what you bake in class. Wear a festive apron and bring your favorite rolling pin! This is a “hands-on” class.



CHRISTMAS COOKIE DECORATING WORKSHOP FOR KIDS

Saturday, December 18th | 10 am - 12 pm

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. Workshop sizes are limited to enhance learning.



TAKE & BAKE

MENU

BAKED GOODS	
Scones (V)	\$4
Banana foster / Peach praline	
Muffins (V)	\$4
Lamb cake / Honey blueberry corn	
Cookies (V)	\$4
Pecan pralines / Southern teacakes	
Quiche: 9-inch pie	\$22
Bacon, cheddar & spinach	
Beignet- 3ea (V)	\$5
Mississippi Mud Pie - 8in (V)	\$24
Blueberry Cobbler - 1.5lb (V)	\$16
Banana Pudding - 8oz (V/GF)	\$6
Asparagus Tart (V)	\$17
with ramps and goat cheese	
Hummingbird Cake - 6in (V)	\$16
SOUP OF THE WEEK	
Cajun Black Eyed Pea & Greens Soup (V/GF)	\$14
SIDES	
Coleslaw - 1 PT (V/GF)	\$6.50
Cheddar Grits - 1 PT (V/GF)	\$6.50
Braised Collard Greens - 1 PT (V/GF)	\$6.50
Potato Salad - 1 PT (V/GF)	\$6.50
*Buttermilk Biscuit	\$3
THE DINNER TABLE	
Greens Salad - 32oz Bowl (V/GF)	\$14
with sorrel, pickles, sunflower seeds, asparagus & charred ramp vinaigrette	
Chicken & Waffles	\$22
with sweet chili honey butter and a side of coleslaw - 2 pc chicken	
Pulled Pork - 1/2lb (GF)	\$24
with collard greens and cheddar grits	
Vegetarian Biscuits & Gravy (V)	\$16
with a mushroom, ramp, sweet potato gravy, and side of coleslaw	

TAKE & BAKE

Starts Mid-January 2022

Our Take & Bake program is a weekly offering of thoughtful, creative meals and baked goods crafted from fresh ingredients in our Elawa Farm kitchen. We'll continue with our commitment to locally sourced and seasonally driven menus while, whenever possible, incorporating items into recipes we've preserved at peak harvest. Our Take & Bake program will be offered from mid-January - April 2022.



Thanksgiving Market

ONLINE ORDERING BEGINS
MID-OCTOBER

Order your farm-fresh turkey at our online Thanksgiving Market. Fresh turkeys will be sourced from a local farm. In addition, our kitchen 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 24th.

To order online, visit www.elawafarm.org.



ELAWA FARM'S ANNUAL



Holiday Market

DEC 3RD - 5TH | 10 AM - 4 PM DAILY



The market offers trees and greenery, holiday decor, gift items from local artisans, as well as cookies, baked goods, and other treats from our kitchen. Dress for the weather, as the market will be open air.

2021 HARVEST DINNER

Thank you to our community, who made our 2021 Harvest Dinner a great success! Together we enjoyed a lovely evening of cocktails, a farm-to-table dinner by Le Colonial, music & community on the grounds of Elawa Farm. Proceeds from the 2021 Harvest Dinner will support an ADA accessible outdoor classroom, kitchen renovations, and donations of our healthy harvest & meals to Lake County families in need.

We are grateful for the support of our sponsors, event committee, board, and staff for their contributions to the event. A special thanks to the Le Colonial team for planning and executing an extraordinary dinner!



GET TO KNOW ELAWA



MEET OUR TEAM

Say hello to the hardworking team at Elawa Farm Foundation! This dream team works on the ground and behind the scenes to keep Elawa growing. The Foundation is grateful for our staff's dedication, creativity, and hard work each season.

Pictured (left to right): Ana Poznanski (Assistant Farm Manager), Jasmine Rottman (Programs & Digital Marketing Manager), Alyssa Poznanski (Market Clerk), Lorrie Damrow (Finance & Development Manager), Steve LoTempio (Resident Chef), Martha Borie Wood (Market Manager), Jesus Cuezzi (Garden Educator), Elaine Madansky (Farm Manager), Laura Calvert (Executive Director), Tom Wilson (Maintenance Engineer).
Not pictured: Maggie Logan (Pastry Chef)



VOLUNTEER APPRECIATION

Elawa Farm Foundation was started in 2002 by a group of dedicated volunteers from the community. Throughout the seasons, our volunteers have restored the gardens, developed our programs, raised funds, and formalized our organization. Elawa Farm would not be where it is today without the time, talents, and resources shared by our volunteers. A special thank you to this year's volunteers who have worked tirelessly in our garden, market, and kitchen. Thank you!



ROOT CELLAR

Have you ever wondered about the small mound with chimneys on the east end of Elawa Farm? Contrary to local lore, this structure is a root cellar, not a fallout shelter. Root cellars were once common on farms and homesteads, prior to the days of refrigeration. Farmers and gardeners would store their root crops, such as onions, carrots, and potatoes, in underground cellars to preserve them over the winter. These vegetables served as a vital source of nutrients and vitamins to families when fresh food was scarce during the long Midwestern winters. Today, we use the root cellar to store our farm supplies and equipment. We are making plans to use the root cellar as it was originally intended and store root crops and fermented items in there as an educational demonstration in the season ahead.



BEEKEEPING

Just like our farm team, our honeybee hives are some of the hardest workers in our garden. These honeybees, along with other insects, play an important role of pollinating our crops. Without their pollination, many crops would not come to fruition, like tomatoes, melons, and squash. Their hard work results in honey, which provides food for the hive over the long winter and a sweet treat for the community at our Garden Market. We are thankful for our dedicated beekeepers – Charenton Drake, Tom Hunter, Susie Schlachtenhaufen, and Dr. D – who tend to the beehives with such great care each season. It takes many hands (and wings) to cultivate the farm.



Board of Directors

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Ned Borland
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Tracy Chocol
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Austin DePree
Madeleine B. Dugan
Dianne FitzSimons
Ashley Maentz
Karen McGovern
Jay Owen
Bob Shaw



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 Resources Department.

Stock Gifts

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