

ELAWA FARM FOUNDATION

2021 Spring Newsletter





Dear friends,

After a long season of hibernation, we are renewed by the arrival of spring at Elawa Farm. We find comfort in the reliable return of the sandhill cranes, ever-increasing daylight, and plant life on the farm. This change in season is a hopeful reminder that light returns after the darkest of times.

This season we will continue our work to feed and support our neighbors who have been most impacted by the pandemic. We are planting crops in our newly expanded fields and expect a 30% increase in our yield of fresh, nutrient dense food. Our increased harvest will be donated to hundreds of Lake County families, in collaboration with our partners, throughout the summer. We also look forward to installing a new fence around the expanded fields, as well as designing a community orchard and edible perennial garden this year.

Our educational programs are blossoming in this new season, too. We are excited to host new and engaging programs for our community on food, agriculture, sustainability, and wellness. We will also host free monthly tours and family activities, both in English and Spanish, throughout the summer months. With the recent hire of our Garden Educator, Jesus Cuezzi, we look forward to expanding our bilingual education on food and nutrition across Lake County.

We rely on the support of our community to keep Elawa blossoming and deepen our impact. Making a tax-deductible contribution, shopping at our market, or attending a class are vital ways that you can support Elawa Farm Foundation. Donations can be made with the envelope inside or online at <https://elawafarm.org/donate>.

More so than ever, hope springs eternal at Elawa Farm. Thank you for your continued support. We look forward to seeing you on the farm this season!

Laura Calvert

Laura Calvert
Executive Director

Marina Carney Puryear

Marina Carney Puryear
Board President

What's new at the Farm



As we look to this new season, we are excited to build on our momentum to feed more neighbors, offer bilingual education, expand our farm production, and host new community programs.

We are honored to have received two major grants from Chicago Region Food System Fund to support our food access partnerships in 2021. We will partner again this summer with BellaRu Catering to distribute food from local farms, including Elawa, to Lake County families who are facing food insecurity. We will also provide support to Gourmet Gorilla, a local food service provider, to create an online platform to provide food to SNAP eligible customers currently left out of other home delivery services.

Food Access

- Feed Lake County families in need through partnerships with local community organizations
- Plant our newly expanded garden and distribute this additional harvest through our food access partnerships and weekly donations to families served by North Chicago Community Partners

Education

- Expand our bilingual educational programs for youth and adults on nutrition, gardening, and cooking
 - Host free public tours and family activities in the garden throughout the summer
- Offer new classes, including seed to plate classes, where attendees will learn growing techniques in the garden and cooking & preserving techniques in the kitchen
 - Grow our summer camp offerings for youth, including a Spanish immersion camp

Garden

- Build a cedar fence around our newly expanded vegetable fields, in partnership with The Grainger Foundation and Manfredini Landscaping & Design
 - Design a community orchard and edible perennial garden on the farm
- Partner with Seed to Kitchen Collaborative to trial new vegetable varieties on the farm and in the kitchen

Market

- Host seasonal market festivals, which will showcase new vendors and family programming, on a monthly basis
 - Support additional local farms and food vendors through our weekly market and kitchen programs

Kitchen

- Introduce a Farm Dinner program series to offer a true farm-to-table experience, where our community can learn about the local food system and enjoy a meal prepared by our Resident Chef
 - Offer new products from the kitchen at our market, including cocktail kits, picnic boxes, & preserves

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

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From \$1 to \$99

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Donations have been made in memory of:

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Matching gifts

Abbie
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Craig Bergmann Landscape Design
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*Deceased

Thank you



Garden Market

Fridays & Saturdays | May 14 & 15 - Oct 22 & 23
8 am - 1 pm

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 monthly market festivals to celebrate the season. These special market days will showcase additional vendors and family programming.

Save the date for:
Good Food Saturday - Saturday, June 5th
Flower Fest - Saturday, July 10th
Harvest Fest - Saturday, August 14th
Fall Fest - Saturday, October 9th

Come say hi to our new Market Manager, Martha Borie Wood!

Programs and Events



Sizzlin' Solstice

Saturday, June 19th | 6:30 - 10 pm

This event promises to be a fun evening with a down-home BBQ to celebrate the summer season. Enjoy our savory BBQ feast and spirits. Relax, kick up your boots, cozy up to the fire, and listen to live music. Enjoy an old-fashioned ice cream truck and stroll through the gardens under the stars. Throw on your hat and get ready for an enjoyable and entertaining night.

Harvest Dinner

Saturday, September 25th | 6 - 10 pm

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. 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 for sponsorship opportunities.



Essentials to Cooking Seasonally with Amanda McLemore

Wednesday, June 2nd, 9th, 16th, and 23rd | 6:30 - 7:30 pm

In this exclusive virtual series, chef and sustainable food activist, Amanda McLemore walks you through practical steps to cooking seasonally in your own home. Each course in this series will highlight a season, how to properly store vegetables to keep them fresh for longer, the best cooking methods to use for each season, and a simple menu highlighting the best of the season. Each course will provide the recipes in a digital download.

Yoga on the Farm

Saturdays, Jun- Oct | 9 - 10 am

Unroll your mat and enjoy the scenery of Elawa's restored farm as our Instructor, Dani, guides you on an hour-long yoga journey. Classes will be held every Saturday, starting June 5th, on the north side of our garden.



Summer Gardening with Elawa Farm

Saturday, June 12th | 10:30 am - 12 pm

Join our farm staff for our Summer Gardening 101 class. This class will review everything you need to know for summer gardening from planting to post-harvest handling. Learn about trellising, pruning, pest management, harvesting, produce washing and so much more!



Basics of Raising Backyard Chickens

Saturday, July 17th | 11 am - 12 pm

Join Maryann, of Eggceptional Abilities, at Elawa Farm for an hour-long class that covers the basics of raising backyard chickens. You'll learn how to properly feed your chickens, what supplies you'll need, common ailments, and what to do with your chickens in the winter.



Intro to Sourdough

Saturday, August 7th | TBD

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



Seed to Plate

Saturday, August 21st | 10:30 am - 12 pm

Learn tips on how to grow, harvest, and store summer crops, including 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 Lo-Tempio.

Elawa Farm

PRESENTS

2021

Summer Camps

IN ADDITION TO OUR
ANNUAL SUMMER
CAMP, WE'LL BE
OFFERING:

¡VERANO CON ELAWA!
&
PLANT CAMP

Summer Camp

Session 1: June 7th - 11th | 1st & 2nd Graders
Session 2: July 12th - 16th | 3rd & 4th Graders
Time: 9 - 11:30am daily

Join us for an exciting week-long summer camp – filled with fun explorations at Elawa Farm. Campers should be prepared to get their hands dirty, as they'll be participating in many interactive activities in the garden, including collecting eggs, digging for potatoes, learning about bees, cooking with farm-fresh ingredients, and creating one-of-a-kind arts & crafts projects they can take home. Campers will be taught the importance of teamwork and being environmental stewards alongside these activities.

Verano Con Elawa

Dates: August 2nd - 6th
Session 1: 9 - 11:30AM | 5-8 Yrs Old
Session 2: 1 - 3:30PM | 9-12 Yrs Old

¡Bienvenidos! We're excited to offer our first Spanish immersion summer camp -- ¡Verano con Elawa! (Summer with Elawa!), a unique week-long cultural experience that integrates Spanish language and culture, including learning basic Spanish vocabulary and Latin cuisine. Campistas (campers) will be engaged in an interactive learning experience in Elawa's garden and kitchen, all while cultivating and embracing the importance of world languages and cultures.

No previous Spanish language knowledge is required.

Plant Camp

July 19th - 23rd | 5th & 6th Graders

Cultivate your interests in plants this summer. Lake Forest Open Lands, Ragdale, and Elawa Farm are partnering to help you discover how plants play a role in science and art. We will go on a deep dig into the world of native, edible, and cultivated plants. Join us for a fun-filled week of plant-based exploration, botanical art activities, gardening, and cooking.

Register at www.elawafarm.org/summer-camp



Farm Tours

Join our Garden Educator, Jesús Cuezzi, for a 45-minute 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 garden the last Saturday of every month from May - October (with the exception of September).

Dates include: May 29th, June 26th, July 31st, August 28th, and October 23rd

*Advance Registration Required. A registration link will be posted in our weekly e-newsletter, and on Facebook & Instagram.

2021

community PROGRAMS

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

Family Activities

Family activities will take place in our garden from 11 - 11:30 am the last Saturday of every month from May - Oct (with the exception of September).

Saturday, May 29th: Bees & Pollinators

Saturday, June 26th: Meet the Chickens

Saturday, July 31st: Taste the Rainbow of Veggies

Saturday, August 28th: Worms & Composting

Saturday, October 23rd: Scavenger Hunt

*Advance Registration Required. A registration link will be posted in our weekly e-newsletter, and on Facebook & Instagram.

Private tours led by our Garden Educator are available upon request for \$10 per person with a minimum of \$100 per tour.

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

Follow Us - Sign up for our weekly newsletter at elawafarm.org and follow us on Facebook and Instagram @elawafarm





Farm Dinner Program

Join us for an intimate farm 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 Resident Chef, Steve LoTempio.

Each dinner will begin with a private garden tour led by our Executive Director, Laura Calvert. Guests will enjoy local drinks and botanically inspired cocktails 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.

Farm Dinner dates include: June 5th, July 10th, August 28th, and October 23rd

Ticket registration will open 2-3 weeks prior to each farm dinner date. Follow our weekly e-newsletter or social media for registration updates.

Current CDC guidelines will be followed to ensure a safe event.



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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.