

# ELAWA FARM FOUNDATION

Fall 2009



## *Foundation News - Visions*

Summer at Elawa Farm sees its most glorious side – fields blooming, kids learning, benefits bashing, the market overflowing, artists creating, hawks flying, hikers and bikers everywhere. When the early Elawa Farm Commission and later, the Foundation members, set out to renovate the buildings and garden of Elawa Farm, this was our dream. Today it is an actual working vision—the results of many years of

partnerships among donors, community groups, educators, neighbors and our landlord, the city.

The many activities and organizations you will read about in this issue represent the synergistic results those partnerships have fostered. Since the early beginning, our ever present goal was to develop a public private partnership of stakeholders to produce an experience on this unique site to benefit the community. It included groups devoted to both science—the environmentalists, gardeners and naturalists, and the arts—the preservationists and historians. Education for our future generations was at the heart of it all. An unusual combination and the results make a wonderful noise in the summer sun.

Fundraising for reconstruction of the buildings and gardens has been the major activity of the Foundation for the past seven years. We have been very successful, raising over \$4.5 million dollars, and we will soon be

repaying the city their \$425,000 loan. However, we know fundraising will always be a necessity for Elawa Farm. There is additional historic restoration to be done, perhaps additional buildings to reconstruct, operations to maintain and endowment to begin. Although an appropriate focus for us, there are other aspects of Elawa that the Foundation is in a unique position to provide.

We have initiated a strategic planning process this summer to research and develop our next best vision for Elawa Farm. We are finding that expanding our role to include the preservation of not just the buildings and gardens, but the spirit and history that was Elawa is perhaps a piece of the puzzle that is currently missing. Learning more about what took place and how the farm worked, during the era that created Elawa Farm and educating our next generation—and ourselves—could provide us all with greater understand-

ing of its value today—and help us develop new ideas for its use tomorrow.

We look forward to showcasing our existing partners and developing new partnerships in this venture. Our public partner, the City of Lake Forest, is taking a lead in scheduling and overseeing the operations at Elawa Farm. The Wildlife Discovery Center, School Districts, Gardeners, and others have activities and programs specific to their constituents. A multi-organizational group is working to develop a Master Plan for future land development and use. The Foundation could be a unifying catalyst for many endeavors.

We hope you will help us with this process too, and join us when we begin our next phase of focus groups around this issue. Please call us if you are interested in participating at 847-234-1966, or email us at [foundation@elawafarm.org](mailto:foundation@elawafarm.org). Be part of Elawa's future!

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## The GARDEN at ELAWA FARM

### THE GARDEN MARKET

The Garden is offering homemade **apple, pecan and pumpkin** pies for Thanksgiving. We are taking advance, pre-pay orders only and quantities are limited. Pies will be ready for pick-up in the Elawa kitchen on the Wednesday before Thanksgiving between 10 am and 2 pm. Please stop by to pre-pay and sign up for your pies!

Contact the Garden at  
Elawa Farm

Call 847-234-1907  
or email  
garden@elawafarm.org

The Garden is fortunate to have the use of the Elawa Kitchen three days a week. That kitchen is a valuable adjunct of garden operations as some of our produce goes directly into the soups, pestos, jams, breads and muffins created by our chef for the open air market.

Just as the kitchen is certified by the Lake County Health Department, so is our resident chef who juggles this job with her “real job” in Chicago.

Sarah Borland Bellini grew up in Lake Forest, graduated from the Lake Forest Academy in 1989 and Franklin College in Lugano, Switzerland in 1993. She was certified at Kendall College as a pastry chef in 2000, then worked at Lovell’s in Lake Forest, The Wyndham Hotel in Chicago and Carlos Restaurant in Highwood.

Sarah is married to Alessandro Bellini of Florence, Italy and Des Plaines, Illinois, an exporter of Italian products. His company, Viola, serves over 200 restaurants and hotels in Chicagoland and provides Elawa Farm some panache with olive oils, balsamic vinaigrettes, panattoni at Christmas and most important, his enthusiasm for what Sarah is doing!

On a market day, Sarah is in the kitchen at 5 am mixing batters. Volunteers arrive at 7 am and the gig is on. Breads, muffins and tea breads send a wonderful aroma across the courtyard for those who arrive at the farm early, which many walkers, runners and bikers do out here. Kitchen volunteers are welcome; some come to learn and some come with ideas. Sarah creates, teaches and rolls with inspirations such as

snake-shaped breads, rustic pies, and anything to do with kale!

During our annual Christmas Market, Sarah’s gingerbread houses grace the tables in the barn. She has also created whimsical gingerbread village displays for the Chicago Botanic Garden’s miniature train exhibit for two years with deft fingers and imaginations in the Elawa kitchen to help with the needed output. In 2008, a gingerbread Elawa Farm Barn found its way to City Hall for display, the result of a spontaneous spirited effort from kitchen volunteers.

For her ability to stay calm under pressure, to engage her volunteers and, above all, to make it fun for all of us involved, we are very grateful for Sarah’s presence at Elawa Farm. Buon lavoro!



Kitchen Workshop



Lindy & Sarah



Sarah at work

## CROYA – Elawa Garden Project

Students and CROYA staff were busy maintaining and harvesting a youth garden at Elawa Farm this past summer. They were given a small plot to learn and experience the art of gardening. The homegrown vegetables were donated to local food pantries and shelters, and of course brought back to CROYA to be shared and enjoyed.





Fifth graders study life cycle of insects at Elawa Farm

In the fall and spring of each year, Lake Forest and Lake Bluff second graders partner with Lake Forest High School

## Our Schools at Elawa Farm

students for environmental learning at Elawa. The high school students mentor the second graders in learning to distinguish patterns of change. With backpacks filled with insect viewers, magnifying glasses, and research literature, the learning buddies explore certain aspects of the restored prairie. In a fall activity they discover how the life cycle of the milkweed bug compares/contrasts with that of

other insects. The students learn to distinguish between complete and incomplete metamorphosis. Other activities include studies of trees, galls, and how seeds spread. In the spring, the younger and older learning buddies return to Elawa to contrast their drawings and observations from the fall trip with what they discover after the Illinois winter.

This program was made possible by a Spirit of 67

Educational Foundation grant.

In a second environmental science program funded by the Spirit, Lake Forest fifth graders will visit the Elawa prairie with research materials and Flip video cameras to study and create documentaries on insects. The final videos will be displayed at Elawa classroom and on the website.

## Wildlife Discovery Center



Rob with the Wildlife Discovery Center's Sumatran Water Monitor

The Wildlife Discovery Center has just enjoyed its busiest summer in its 13 year existence with nearly 5000 visitors enjoying our indoor and outdoor exhibits. This fall, we are adding new programs and expanding our public drop in hours that will include free flying hawk demonstrations,

critter talks and tours including hands on opportunities. We are making big improvements to our exhibits and will be hiring a museum fabricator from California to revamp our displays to incorporate more naturalistic views such as rockwork, trees, caves, ledges and much more.

The outdoor turtle pond (called "Jesse's Pond") has become very popular and features four species of turtles. On nice days, our box turtles and tortoises romp around the tortoise pen. For more info contact Rob Carmichael at [car-michr@cityoflakeforest.com](mailto:car-michr@cityoflakeforest.com)

## From Flowers to Honey

The original three Elawa Farm Garden bee hives are now four hives. During this summer there were five swarms from the hives. Swarms often occur because of overcrowding, which is one sign of a healthy hive. One of the swarms was safely retrieved and placed into a new hive that will be transported away in the coming weeks when the fall activity dies down.

During mid-summer the queen in each hive was producing around a thousand eggs a day to support a col-

ony of 30,000 to 50,000 bees per hive. While the queen lives for two to three years, workers only live for a month. When the population is at it's peak, that is when you have a swarm that looks for a new location to start a new apiary. Each apiary is reduced in the cold winter months, and as they overwinter, the workers keep the Queen and the honey stores warm so that they do not freeze.

The Elawa worker bees forage up to two miles for nectar and pollen, and the surrounding property has a

wonderful diversity of plants for delicious honey.

Because the spring was wet and cool the honey harvest was better than expected. Elawa provided a nice facility to centrifuge the frames and the yield was approximately ten gallons. Honey is for sale in the Garden Market and Christmas Market.

Please visit the hives, but do not walk in front of them. The residents are protective.

Our Bee Keepers, Charenton Drake and Tom Hunter, harvesting the honey in September.



## 2009 Summer Activities at Elawa



CROYA working on their garden plot



Barn Bash



Deedee, Marion and Emma



Barn Bash



Barn Bash



Barn Bash



Barn Bash



Barn Bash



WDC Summer Camp



Kitchen Workshop for Kids



More fun at the Workshop

## *Volunteers in the Garden at Elawa Farm*



Luke and Alec Wells

Alec and Luke Wells were back again as summer interns in 2009 for the Garden at Elawa Farm, Alec in his sixth year with us and Luke back for his fifth. They have been with the garden since its beginning days, and their dedication is remarkable. Because of their experience and their ability to see what needs doing, they are

able to take on major tasks and direct other volunteers. Alec, now a Junior at Colorado College, is studying in Thailand this fall semester. Luke is starting his Freshman year at Reed College in Oregon. Both brothers enjoy backpacking, fishing, skiing, and happily for us, growing food in a sustainable manner. We so enjoy

their sunny dispositions and their commitment to our garden. Hats off to both of them!

For more information on how you can volunteer in the Garden at Elawa Farm, please call 847-234-1907 or email [garden@elawafarm.org](mailto:garden@elawafarm.org)

## The Gardeners at Elawa Farm

Invite you to

### A CHRISTMAS MARKET

at ELAWA FARM

December 4,5 & 6, 2009

10 am - 4 pm



Trees, wreaths, roping and greens will fill the outdoor courtyard at the farm while inside the barn we will have amaryllis and paper whites, hand made bows, gingerbread houses and holiday foodstuffs. Additionally, we will be making decorative outdoor arrangements in pots to grace your front entrance or back terrace. Proceeds from the Christmas Market will go to restoration of the Elawa Farm Garden.



# ELAWA FARM FOUNDATION

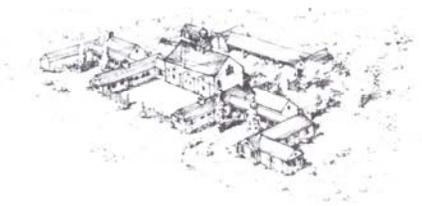
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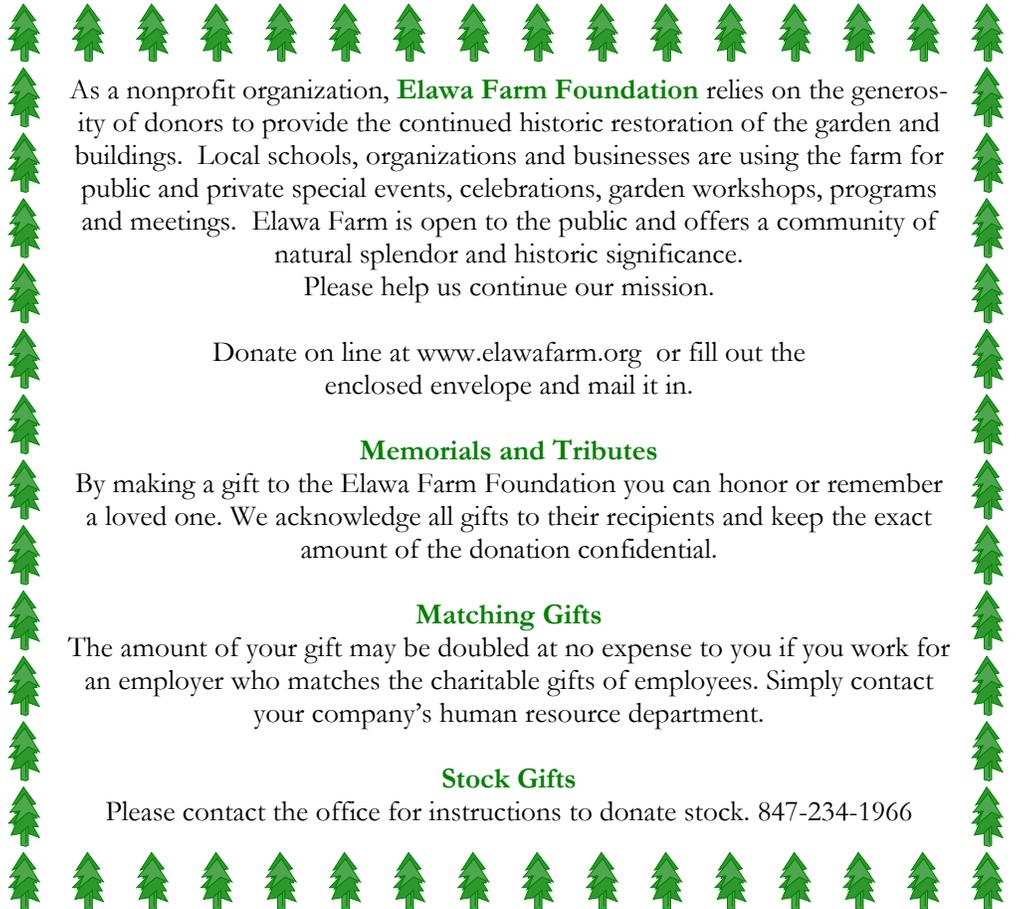
A Community of natural splendor  
and historical significance



### Rental Space

Newly renovated space is available for public use; including several conference and classroom spaces, a kitchen learning center and garden and art workshop areas.

If you are interested in renting space out at Elawa Farm, application forms are available at City Hall or on-line at [www.cityoflakeforest.com](http://www.cityoflakeforest.com) Please return it to City Hall, 220 Deerpath, Lake Forest, IL 60045 or fax it to 847-615-4289, attention Shelley Walker.



As a nonprofit organization, **Elawa Farm Foundation** relies on the generosity of donors to provide the continued historic restoration of the garden and buildings. Local schools, organizations and businesses are using the farm for public and private special events, celebrations, garden workshops, programs and meetings. Elawa Farm is open to the public and offers a community of natural splendor and historic significance.

Please help us continue our mission.

Donate on line at [www.elawafarm.org](http://www.elawafarm.org) or fill out the enclosed envelope and mail it in.

### **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 exact 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 the office for instructions to donate stock. 847-234-1966