

# MOLLY, THE ELDEST

n the 2nd of March, when the fields of Glenora farm were still snow covered and the sheep were nestled in the barn, the first lamb was born: Molly. She was soft and creamy white. Her mother, Momo, had done a good job of licking her clean. They had made a lasting bond. Molly, having heard her mothers voice in the womb, knows her "maa" from all the other sheep, and Momo can recognize Molly by her scent.

An additional thirty-one lambs have been born since that day. For the first week, the lambs spent time in a seperate pen with only their mothers. But soon they became eager to meet their peers. They were put into a pen together with the other lambs and moms - which we called "kindergarten",

by Kate Sowiak

as young sheep often act much like five year old children.

At first, they ran about frantically, searching for each other, "maaing" back and forth, the ewes sniffing every lamb for the right scent. Molly had a look of panic, her head held high and moving from side to side in search. It was the first time her "maa" was heard, which was a funny sound, like a breath, or whisper voicing an unceasing "ma, ma, ma".

But minutes later the chaos ends and the lambs begin to play, chasing each other, springing, leaping, doing stunts off of haybales and climbing onto the backs of the resting ewes until they're totally worn out. They curl up in a pile of curly wool and tiny hooves, heads resting on one another, eyes closed, and mouths moving in their sleep as if suckling a teat.

At three weeks, the lambs have all kinds of personality. Most will come up to you and enjoy a rub, or nibble at your clothing. Molly has a different approach. She has learned to stare up defiantly at any person who enters, and stamps her small leg as hard as she can upon the ground. Normally, it's the mother ewes protecting their lambs that do the foot stamping. Molly, as the eldest lamb, seems watchful and protective of her younger brothers and sisters already. Lambs go through the growing up stages very fast. The next phase is moving out to green pasture, which will be another exciting day for Molly and her friends.





SCENES FROM THE FARM





### GLENORA GAZETTE

#### THINGS WE LOVE

My team, the Cowichan Capitals, didn't play too good in the regular season. In the playoffs they did really well until last night, when they lost to the Wenatchee Wild. And now it's over for the season. My favorite player this year was Nico Esposito-Selivanov.





# HELLOS & GOODBYES

#### Saying hello to:

David and Marie-Reine Adams - Big House Kate Sowiak - Lake House Simon Matt & James Wood - Helios Jana, Hendrik and Daniel - summer students Alida - Summer Garden Intern

#### Saying goodbye to:

Seth and Valentina - Helios



## WHERE ARE THEY NOW?

with Lisa Whitehead



I live in Paris, near the Montparnasse Tower. I'm working as a therapist with adults living with autism. In my free time, I like to enjoy the culture life in Paris, see my friends, draw, and take drama class.

Do you have any fun news? I moved in with my boyfriend last year and we got civil union last month, we are really happy together!

What do you miss about Glenora Farm?

I miss the community life, living all together, getting to meet really different people, always having someone to talk to and to laugh with... I really loved that about Glenora Farm! And of course, I miss all the people I met there, they're all so incredible!



#### MASTERING A NEW SKILL

by Theresa Lenzen

Over the fall and winter months the Glenora Farm Weavery was quite a busy workshop. There were seven companions working on weaving projects such as pillows, scarves, tea towels, firewood carriers and our most popular product, tote bags.

With the cold weather, usual-farmhand Adam Fairbank has had the opportunity to learn some weaving skills.

At the beginning of the season, he was working on a table loom and weaving the material for our bags. He mastered this and went on to work on a floor loom, which he got used to very quickly. He now works on our beautiful scarves, which are for sale at the Glenora Store. Come by, have look at them and see all of his amazing work for yourself!

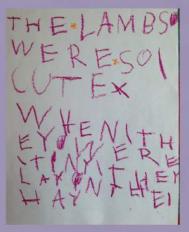


# PARTNER WITH US

Want to get involved? This is what we're working on right now:

WASH N' PACK STATION -Furnishings (eg stainless tables, benches, sink) for vegetable wash and pack processing. HARVEST HALL PROJECTS -Light fixtures, insulation, wall coverings, bathroom with shower, commercial kitchen, septic system.

### FROM THE KIDS





"The lambs were so cute. When they were little they lay in the hay. When they were big they skipped from side to side"

Selina L. - grade 1

#### BIRTHDAYS



Kelly - May 4



Faith - May 9



Matthew - June 16

Emma - April 7 Erika - April 11 Cory - April 18 Miriam - April 23 Bea - April 26 Jonah - April 29 Korinna - May 21 Sylvia - June 16 Jovi - June 26

### GLENORA GAZETTE



#### FROM THE GARDEN and FARM

with Andrew Rushmere

The snow has finally melted off the garden fields and the cover crop is starting to grow a bit. Spring is officially here with all its attendant new life and colour. But in the greenhouse, with the first spring crop of greens having come and and the second gone and third plantings already in the

ground, it feels like summer is near! We are also excited about our newly installed overhead irrigation system in the greenhouse and a new raised, heated seedling table to keep all those tomato, pepper, and other early seedlings warm and happy.







With the companions, we've been engaged in building projects, spring cleaning, weeding, planting, harvesting, and planning for the main season. Amidst all the buzz and between sunny shots of Vitamin D, we're just waiting for the fields to dry out so we can get crops in the ground outside. Our hired field hand arrives in two weeks and then things will really start to take off!

We're opening up our CSA (community supported agriculture) program to new registrants on a first come, first served basis this year. If you would like to find out more about how you can support Glenora Farm and pick-up fresh, organically and biodynamically-grown from the farm each week this summer, please email gardener@glenorafarm.org and we can send you all the information.

#### FARM TO TABLE Baked Kale Chips

1 bunch kale, stems and tough ribs removed, leaves torn into bite-size pieces

1 tablespoon extra-virgin olive oil

1 tablespoon soy sauce

1/2 teaspoon each - chili powder, ground ginger, sesame seeds

1/4 teaspoon coarse sea salt

Toss kale leaves with the oil and seasoning, arrange in a single layer on a baking dish, bake at 400\* until the edges brown (about 12 minutes), cool for 2 minutes, (optional) toss with more seasoning to taste.



# PROGRESS UPDATES HEHELE

#### **CARF** Accreditation

Glenora Farm is currently pursuing an independent, third-party accreditation certificate from CARF International. This 2-year process has been started by our Business Administrator, Program Director and Quality Care Coordinator. It's a lot of work, but we're looking forward to the results.

#### **Fundraising**

Welcome to Jenn Barnes van Elk! Jenn is the owner operator of Cowichan Inkwell and specializes in working with nonprofit and social enterprise organizations. Jenn will be working with Glenora Farm on fundraising and grant writing for capital projects here at the farm. Keep your eyes out for details on our annual giving campaign, details to come!