The festival of Michaelmas (September 29) comes as Autumn has just started. Nature is changing, drawing in. All the activity that has been above ground during the last few months now fades away and disappears seemingly. Nature dies away or goes to sleep.

Over the summer months we human beings, together with Nature have also been drawn out and very active outside, in many different ways. However now we cannot go to sleep as nature does, we need to experience a certain inner strength and stay awake inwardly. Nature and the human being have a lot in common, “Know yourself, know the world around you”, was the ancient greek saying.

The Archangel Michael (pronounced Mi-ka-el) helps us to stay awake and fight the part in us that wants to go to sleep or wants to be dependent on habits, or just be comfortable at the expense of others. We have then the image of Michael and the dragon.

At Glenora Farm this year, we are singing some Michaelmas songs that talk about Michael. We will be having a celebration on the day itself in the afternoon followed by a tea with seasonal pies.

Part of this celebration will be a mime of a French legend: “The Devil’s Scythe”. It tells the story of how the people used to cut their hay with tailors shears. Only the devil knew how to use the scythe. However Michael found out about it and managed to have more scythes made and showed everyone how to use it! Many companions are involved in this, as peasants, blacksmith, a rascal of a farmer, Archangel... It is also lovely to have 2 devils this time Zoika and Benny the 2 children who have joined Helios. Some will be playing accompanying music with Annette.
THINGS WE LOVE

I love living on the farm and work with the animals, in the garden and weaving. I go to Special Olympics and do the swimming. This season I want to try out rhythmic gymnastics. I like to travel and see my family wherever they live.

Kelly Cotter surrounded by garlic!

FESTIVALS AND EVENTS

October 8 - White Spot Fundraiser
December - Advent Season
December 15 - Christmas Fair

WHERE ARE THEY NOW?

I am a Kindergarten teacher for kids ages 3 to 6 in Holstebro, Denmark! I do a lot of things with friends and recently started mountain biking. I also love babysitting my niece and visiting the playground with her.

Do you have any fun news? I just had my second niece, she was born in the summer.

What do you miss about Glenora Farm? I miss the people here and hanging out.

If you could describe the farm in one word? Happiness!

Christina Thinggaard
lived in Waters & Helios House
June 2016 - June 2017
We are pleased to share that we broke ground for our new farmhouse on Monday, September 23rd! It was a morning full of community and celebration. As a refresher, the Glenora Farmhouse will create five additional residential care spaces for Companions and two Coworker rooms. The house will also provide an apartment for a resident farmer. In total, the Glenora Farm House will be a 7-bedroom, fully accessible facility built to Licensing Standards for residential care facilities.

David Coulson’s custom design will overlook our three-acre biodynamic vegetable garden and blend beautifully with the surrounding landscape. The project has been planned to minimize any disruption to the farm’s natural ecology, allowing many of the surrounding trees to remain in place and incorporating cut trees into the design through on-site millwork. The building will be situated to take advantage of natural solar energy and a rain-water collection system will be incorporated to reduce potable water consumption. This natural, low-impact design reflects Glenora Farm’s commitment to sustainable, symbiotic agriculture and is intended to create a welcoming, restorative space for community members and those who will call the Farmhouse home.

The following is a list of the materials, supplies, and services that Glenora Farm will need to make our dream of a new residential facility a reality. If you are able to donate any of these items/services (or any other goods/services typically required for a build of this nature) or know anyone who may, we appreciate your time in considering our “wish list.” All contributed goods over $25 are eligible for a tax receipt and a cheque exchange option is available for donated services. With your permission, we would love to celebrate your gift publicly.

Thank you for your time and effort in considering and sharing this request. Your gift will go a tremendous distance towards supporting inclusive, empowering residential care for persons with special needs and will leave a lasting legacy in our community.
CARING FOR OUR FORESTS
by Markus Heinz

“A society grows great when old men plant trees whose shade they know they shall never sit in.”
(ancient Greek proverb)

Here on the West Coast, the forest is everywhere around us and within us. West of the coastal mountain ranges, it's hard to imagine a place where you can see the horizon in every direction, as our tall, evergreen forests are one of the dominant landscape features, working in harmony with the sea and the mountains to make this part of the world so breathtakingly beautiful.

For millennia, these dark, coniferous forests have sustained the people who live here and determined the ways humans could survive and make a living here. They provide food and fuel, material for building and crafts, shelter, spiritual nourishment and endless recreational opportunities. They sustain a vast array of animal and plant life and are a paradise for mushroom enthusiasts. But ever since Europeans started coming here and especially since the advent of industrialisation, these forests have also suffered unbelievable exploitation and abuse.

Coming up the driveway at Glenora Farm, you see second-growth forest left and right. Beautiful as these woods are, they don't have a single towering, centuries-old tree left in them. There are traces of what once was everywhere on our property: huge old stumps, still only half-decayed, nursing young trees, supporting a multitude of smaller life forms. They still show the notches and marks of being logged almost a century ago, while others are charred from forest fires that may have occurred even further in the past!

Our forest crew has the goal of opening up, managing and beautifying these forests for our community and generations to come, all while sustainably extracting the firewood and lumber we need. Jonah is our three-year-old crew leader, supervising Gary and myself and helping us with his little wheelbarrow. Julius has been part of the crew for the past two months. Recently, we've been hard at work clearing the building site for our new farmhouse. For some of the bigger Douglas firs leaning towards the garden, we worked with an experienced faller. It was fascinating and instructive to see him take them down, all perfectly in the same safe direction with only the help of a come-along and wedges.

We are self-trained and curious. We come home with new discoveries and questions to research every day. We make mistakes and learn from them. We practice newly learned methods and hone our skills all the time. We tread lightly and choose hand tools over noisy machines whenever possible so we can listen to the forest and try to find out what it needs. We pay attention to the small details of the intricate, vast network around us. We share our forest with ants and beetles, woodpeckers and squirrels, eagles, deer, bears, cougars and the herd of majestic Roosevelt elk that we like to think of as part of our community. We are foresters, and we love our work!
THE CAMPHILL MOVEMENT
by David Adams

In the growing chaos of WWII 80 years ago, Dr. Koenig and his family, and a number of young people found refuge in the north of Scotland. There they began their work, but Camphill only began when they could move to Camphill House in the late Spring of 1940. This the women had to do because the men had been interned on the Isle of Man, because of the fear of a German invasion.

As the Battle of Britain raged the women founded the new impulse whilst the men studied. Then during this year they were able to come together again and continue the development of Camphill. Through the War Camphill grew in Aberdeen and after the war new coworkers were able to come to Britain. This led to the first place distant from the Aberdeen centre, Thornbury in the south west of England.

This took place in 1951 and many consider this as the true starting date for the Movement. This Movement continued to grow, first in Northern Ireland with Glencraig in 1954 and then the founding of the first work with adults with a learning disability in Botton Village in 1955.

From this time the Movement grew rapidly in Scotland, England and Ireland. It also found a foothold in Southern Africa in 1959 and America in 1961. Places were also founded in mainland Europe and Scandinavia. By 1987 it looked like Camphill would continue to grow exponentially and with the falling of the Berlin Wall, places in the East became possible. But the growth did slow. Questions were beginning to form in how it should continue and changes were coming.

Despite this, there are now places in Vietnam and other impulses that may not bear the name of Camphill, yet strive out of the impulse. Camphill was founded in a time of crisis for humanity, to help a group of people who were like refugees in their own society. Again we seem to be in a time of crisis and one can only hope that Camphill and other impulses like it will continue to grow to help to bring peace and healing to the growing numbers of people who are in need of it.

GILBERTS AND DAWN THE CALF
from Gilberts Millere, age 10

Before the calves were born I asked if I could name one if it was a girl. She was born in the early morning and her eyes looked like sunrise, so I called her Dawn. Dawn had trouble standing up to drink milk from her mom. Farmer Kate let me feed her from a bottle. Sometimes she thought that my finger was a teat and she sucked on it. Soon she was able to feed of her mom, got stronger and could go out on the field. A few months later we had to move all the cows to a different field. Dawn was too stubborn to follow, therefore we had to catch her. First we tried to guide her, then we tried to tackle her. We thought about using a lasso but none of us knew how. Then Kate brought a movable fence that we could get Dawn into a smaller area and put a leash on her. She did not want to walk and we had to find a different way. We put her in the back seat of Kate’s car on my mom’s lap and got her to the barn. The next day we moved the cows to the field, all followed Kate but Dawn.
FROM THE GARDEN and FARM
with Andrew Rushmere

The light is slanting low in the mornings, the air is chilly, but the days are still hot. The occasional warm rain shower begins to arrive (Or hail and thunder like last week!) I love the late summer weather. We’re really feeling the turn towards fall in the garden.

There is lots more still to come after those: winter squash, sunchokes, turnips, late summer broccoli, cabbage, cauliflower, leeks etc. It’s a very full time ... the heavy time of year!

We attended what is likely our final Farmers' Market on Saturday, August 31st and, though our days still include all the harvest we can squeeze in, we are also turning towards bringing in storage crops: first tomatoes and potatoes before the sustained rains (and late blight) set in. Then the dry beans (before the rot sets in) and then the long rows of winter storage carrots and beets.

We’re so grateful for the lovely weather, the abundant food and the companionship in the garden. Wishing you a happy return to school or other fall rhythm and plenty of delicious, hearty meals.

FARM TO TABLE
Vegetable “Boats”

With a teaspoon carve out any soft vegetable, brush with oil inside and out, fill with a mixture of finely chopped items of your choosing: cooked vegetables, cooked grain, cauliflower or zucchini rice, cooked ground meat, chopped bacon, cooked lentils, beans or peas or fried mushrooms. Season the stuffing with salt, pepper and fresh or dried herbs, top with grated cheese, seeds or crushed nuts.

Cook stuffed vegetables in the oven at 385°F for 20-25 min or until they have softened and topping starts to brown. Serve with green salad and your favorite dressing. Can be eaten cold if vegetarian or vegan.

JANA TURNS 40!

When Jana’s 40th Birthday came along in August we were happy to just celebrate instead of saying goodbye to folks who were finishing up their time at the farm.

Jana’s Birthday was an all around beautiful day at Jenny's family cabin in Honeymoon Bay. Jana’s mom and brother joined us and the community came in the afternoon to celebrate! Fabian came with his motor boat from Lake Cowichan and gave boat and tube rides! Some just preferred being in the water and some enjoyed the food and games. Jana, whose love holds the community well, had her best Happy Birthday!