

GLENORA GAZETTE

FALL 2021

A NEW ADDITION TO THE FLEET

by Dominica Dorazio

Have you ever tried to coordinate a family outing with your extended family? Now, imagine trying to plan a fun family event when your family consists of 7 people, AND there are 3 more family units with that same amount of people or more to coordinate with. Before the COVID19 pandemic, whenever Glenora Farm community members wanted to do something special together, the coworkers and volunteers made sure that the companions could enjoy combined household outings, they used multiple cars, coordinated drop offs/pickups, engaged in multiple 'runs'; all that coordination and back and forth means that someone is playing taxi driver and missing out on some of

of the fun of the shared experience. It also limits how far the groups can go, as it becomes impractical to have multiple runs if the outing is any farther than a 30 minute drive with more than 15 people. The farm is our home, our community, and our extended family, it is a true expression of life-sharing, which means we enjoy recreational activities together that enrich our lives with shared experiences.

A need was addressed, a plan was hatched, and a Community Gaming Grant was submitted. In early 2021 we were awarded the funds to procure a 15 seat passenger van that would help us transport the Glenora Farm community members to events, and activities; the van will facilitate

and ease our engagement with the broader community, and allow us to participate in local special events, and outings with the added bonus of accommodating more than just one household at a time.

We are very grateful for Tim and his team at BCS Auto Sales for their outstanding customer service, they really did help us find the perfect van, a 2019 Chevrolet Express. One of their team members named Shawn was in the BC Ferries line-up on the Friday of the August long weekend at 3 AM to make sure the van would be delivered to us. He didn't make it to the island until almost 6pm that evening. His commitment and generosity is heartwarming.

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SCENES
FROM
THE
FARM

WELCOME TO THE BIG HOUSE, CHARLOTTE!

Charlotte Evans moved in to the Big House in mid-September. Charlotte was part of Cascadia for a long time, then lived for a few years in Victoria with her mum, close to her brother's. So for her the Camphill lifestyle is not so new. I (Marie-Reine) asked her how it is going so far.

"I am trying to get used to the routine. I don't have that noisy city life, I miss it actually. I miss my mom and my cat, but I do see cats here and I enjoy that. I am enjoying the company, the herb workshop, the weavery is the best. I like the flowers around. Every day is different, there are events sometimes and I like that. I can see people expressing themselves. I try to be cheerful and kind in my own way."



FESTIVALS AND EVENTS

Thanksgiving October 11

Christmas Day December 25

1st Advent Sunday November 28

Holy Nights December 24 - January 6

Christmas Eve December 24

Three Kings Day January 6

WHERE ARE THEY NOW?

with Lisa W. and Alicia M.



Goodbye, Leander!

What brought you to Glenora Farm? I went on a trip to Canada with my dad, and I enjoyed the beautiful scenery. Then I finished school age after I graduated, I wanted to experience community life, and I found out about Glenora Farm from the internet. I've never heard of Rudolph Steiner or Anthroposophy. As soon as I just heard about it that it's also possible to be here on Vancouver Island where I just have been with my dad. Then I just really thought, well, this is it, This is the assigned journey and I really want to come here. Yeah, now it feels really strange leaving in a week already now, I'm just so grateful and thankful for all these days here and all these with you and others. New people and new experiences.

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SUMMER HERB WORKSHOP APPEAL - ALMOST THERE

by Olivia Jackson

Here at Glenora Farm, one of our main fundraising focuses over the summer has been for a revival of the Herb Garden. When we first embarked on this project we had a view in our minds of what the herb garden could be: increased accessibility, space to work in the winter, a shed for our tools, and an update to the raised beds that have given us so much over the years.

With these factors in mind, we set out to make a plan. We anticipated building 8 new raised garden beds, each 3 feet tall. This would expand accessibility to the herb garden and increase the amount of people who could be accommodated in

the workshop. In addition, we thought a hoop house or greenhouse would provide a fantastic shelter for rainy season workshops and allow us to have our own space for planting starters in the spring, plants that need to be overwintered, and maybe even a fruit tree! The possibilities are endless. The tool shed will allow us to keep all of our tools in one place, away from the elements to ensure a long life of use.

When we got started on this fundraising adventure, our goal was \$20,000. Throughout the summer, we are humbled to share that we have raised \$18,535 in donations.

We are so close to all of our herb garden dreams becoming a reality! A big thank you to the many contributors who have made this possible thus far, and a future thank you to all those that will be helping us put together the pieces.



Our New 15-Passenger Van

(continued from the cover)

After receiving so many acts of kindness, the support that the broader community provides never ceases to amaze us.

Katrin can usually be relied on to be the one to take on a new challenge, and once again is meeting a new challenge, she is preparing to take her class 4 driver's license. Soon we will start using our new wheels. As always, the ladies at the Farmhouse are cheering Katrin on, and can't wait to take a trip with their friends soon. Thank you to BC Gaming, BCS Auto Sales, Carole Qureshi, and Jenn Barnes van Elk (Cowichan Inkwell) for all of your work in making this dream become a reality.

BIRTHDAYS



Trish - Oct 3
Nikolai - Oct 11
Samina - Oct 15
Olaf - Nov 2
Tara - Nov 3
Lisa F. - Nov 6
Katherine - Nov 6
Annette - Nov 18
Lahna - Nov 18
Valters - Nov 28



WELCOME BACK, HENDRIK!

with Kristine and the Corwyn House Crew

NOTE: Hendrik was a short-term practicum student who spent a summer at Glenora Farm in 2019. Now he has returned as a full-year coworker, and we are delighted to have him here!

Adam's observation – he has changed a lot, he is 20 years old now and looks like he is growing a beard!

Kristi - coffee out!?

Hendrik - we will go for coffee out sometime!

Matthew - What skills would you like to learn this year?

Hendrik - improving cooking skills. I am still enjoying working in the garden, I would love to continue that. I very much enjoyed last time and would like to do again group workshops with all the companions, like bowling.

Adam – its a highlight to have you back! I wrote a few letters during the two years while you were back in Germany, and got answers back! I want to visit Germany sometime!

Hendrik – I enjoyed getting letters.

Matthew - Why did you decide to come back?

Hendrik – After my first stay, I wanted to do community living in this kind of setting for a year, I had a ideas about a few places but decided to come back to Glenora Farm. I thought because of Covid it is better to go to a place where I have been before and to come to a country with a good health system. And there are still lots of places on the Island that I want to see.

Adam – Are you a fan of the Fast and Furious movies?

Hendrik – I do not think I have seen any!

Adam – I have most of them on DVDs if you wanted to see sometime, or go to a movie theatre when the new one comes out!

Hendrik – Maybe, let's see!

Adam – it is best in the movie theatre with drinks and popcorn, and part 10 is supposed to be even better than part 9, with even faster and louder cars! (Adam really tries to tempt Hendrik, he is not giving in yet!!)

Kristi - Pizza here? (when you cook, will you cook some pizza?)

Hendrik - Yes I will, because I like pizza!





GOODBYE TO LEANDER (cont.)

with Lisa W. and Alicia M - continued from page 2

Can you sum up your whole experience in a few words or sentences? Maybe some words like I would say like this place reminds me of harmony and balance. There's like a lot of balance here, I would say. In a way, there is sometimes like days where you really think wow. It's like going on so many things and just. Sometimes, maybe it's also really rainy, like I've never experienced so much rain and autumn time. I mean, it's pretty rainy in Germany, I think the balance is quite good.

What is your first or favorite memory from the farm? There were so many good ones, but I think when it was 41 or 42 degrees. And I was a bit tired because like the night before, I didn't sleep that much and it was so hard I couldn't even believe it. Yeah, having this amazing water fight with all these others together, even with Jenny I mean. That was, I think a really nice memory. And it was actually the hottest day on the island, and I think we did the best out of it.

What will you be bringing home to Germany? All I was really proud like I never had my own sheepskin and it was amazing that Kate offered some coworkers of us here to work on them with her and actually. I found a really nice one which was kind of brown, some kind of white as well, so not just only whites, which was also kind of interesting. Just in general, just being with animals, this is, I think one of like a really nice memory. Which keeps you warm and cold days in winter time. Always to have like something to cuddle on as well.

What workshops have you been in? So I've been mostly on the farm. I remember when Kate was introducing me like just showing me what's what, what to do and where the tools are. She was a great workshop leader. I really enjoyed also fun workshops with her. I also really enjoyed sometimes to have a to work in the garden with Andrew and with all you guys with Jenny of course It was a great time.

FARM TO TABLE Zucchini Crisp

6 cups zucchini
½ cup sugar
4 Tbsp. lemon juice
1 cup all-purpose flour
1 cup rolled oats
1 cup brown sugar
1 tsp cinnamon
½ tsp salt
½ cup butter

In saucepan, bring zucchini, sugar, and lemon juice to a simmer over medium heat. Cook ~20 minutes, until zucchini is soft and tastes sweet. Transfer to 9×13 dish. Crust: Mix flour, oats, brown sugar, cinnamon, and salt in bowl. Add cubes of cold butter to flour mixture and blend with hands until evenly distributed. Sprinkle over the zucchini mixture. Bake: For 30 to 45 minutes



More Scenes
from the Farm!

