

*"In the spring, at the end  
of the day, you should  
smell like dirt."*

*- Margaret Atwood,  
Bluebeard's Egg*

# GLENORA GAZETTE

SPRING 2023

## MAGNET FUNDRAISER

with Lisa W.

**W**e interviewed Lisa W. about a new fundraising project - Glenora Farm magnets!

**Who came up with the idea to create magnets for the farm?**  
The development and fundraising team.

**What are details?**  
They are 4"x6". People put them on their cars, on their fridge, you could use them anywhere magnetic. They are \$15.

**Where do they get printed at?**  
They get made by a company called Versa Sign and they are located in Chemainus.

**What's your task with this fundraiser?**

I ask people if they are interested in the magnets and let people know they are for the community and what the price is. If someone is interested, I sell them one. I personally love selling the magnets. I usually sell them to my family, friends in the choir, friends of my family, and other community members.

**Where are they sold?**

Right now the magnets are sold out of the office. Maybe one day we will sell them at the Glenora Store.

**Are they to fundraise for something specific?**

Just getting the word out about the community and doing some general fundraising.



SCENES  
FROM  
THE  
FARM





## GLENORA'S GOT TALENT

We recently held a Glenora Farm talent show! Check out some fun photos from the event!



## FESTIVALS AND EVENTS

April - Easter (9th)

May - Ascension (18th), Whitsunday (28th)

June - St. John's (24th)

## WHERE ARE THEY NOW?

with Lisa Whitehead



Judith lived in  
The Big House  
in 2018-19

I am studying psychology in Würzburg, Germany.

What do you miss about Glenora Farm?

So many things! Mostly the people of course I miss them so so much! But also being outside and in the nature, being surrounded with people that live in the moment and don't and just strive for success, eating vegetables from the garden and sooooo many other things!

Any exciting news from your life? Last summer Magda (another volunteer from Glenora Farm) came to study in Würzburg and we met by coincidence in a sports class from Uni. It was really funny and later we also met up with Annette. I just bought a trailer and I want to make a tiny house out of it. I have no building experience so this will be a challenge but I am excited and looking forward to it.



## DEI TRAINING AT CAMPHILL HUDSON

with Olivia Jackson

I was very lucky to be able to attend a Diversity, Equity and Inclusion (DEI) training at Camphill Hudson in Hudson, New York at the beginning of February. The training was sponsored by the Camphill Foundation and was truly an incredible experience.

On the first night, we all arrived for dinner and got to mingle with folks from other Camphill communities from across North America. As luck would have it, I was clearly drawn to the Canadian table and ended up sitting with folks from Camphill Ontario. We had one Coworker from Beaver Run at our table, too. After our delicious meal and engaging conversation, we headed upstairs for the keynote address from River Parker, a former Waldorf student and Camphill-er. They were the moderator for the training and, in the coming days, would lead us through difficult and thoughtful conversations.

The second day started with introductions. We went around in the circle, and each participant shared what makes them feel safe when speaking in a group. Suggestions were written on the board and became our shared agreements for our work together. Then, we did a small group exercise where each group defined different terms (diversity, equity, inclusion, justice, acceptance and belonging). Each group had one person who explained the definitions to the rest of the attendees. After a coffee and conversation break, we broke up into larger groups and each group tackled one of four ideas (diversity and privilege 101, practical solutions to the barriers to joining Camphill, language and culture, and DEI and Camphill). I chose the group Practical solutions to the barriers to joining Camphill.

After lunch, we went on a walking tour around Hudson with Maria from Camphill Hudson. She showed us different organizations that are making a difference in Hudson. A small group of us continued to walk after the tour and were led by Madalone, one of the Camphill Hudson founders. She showed us the Camphill Hudson house and told us about the difficulties they had when they moved to Hudson from Copake, a much larger community.

There were less activities to take part in, so Companions and Coworkers filled their time with lots of volunteering in the community until their culinary arts and theatre programs were developed in Hudson.

*(article continued on next page)*



## BIRTHDAYS



May 4 Kelly C.  
May 9 Faith S.  
May 13 Jessie C.  
May 23 Doug H.  
May 29 Anja M.  
June 4 Aiden F.  
June 10 Olivia J.  
June 16 Sylvia B.  
June 16 Matthew C.  
June 26 Mary N.  
July 12 Gilberts M.  
July 12 Kate S.  
July 14 Kristi F.  
July 17 Adam F.  
July 19 Bo K.  
July 30 Gary W.  
July 31 Marilyn L.





## INTERVIEW WITH AIDEN FISHER-LANG



When did you start to do art? I started with water colour painting from Waldorf School when I was 9 years old. I did it at my school lessons and painting classes. I loved it. I got A+ in my art. My mom found my talent in art. When I was a little bit older, about 16, I started to draw the glass windows on the paper. I did a lot of glass windows in Cascadia (Camphill in Vancouver). I got the award for the Best Artist for people with special needs of BC. The prize is to travel to Switzerland. But because of COVID-19, my mom and I did not go there. It is a pity. I still want to go for my exhibition there.

When did you move to Glenora Farm? Do you like the life here? January, 2021. Yes, I love here. I love everybody on the farm. I love cooking and I do a lot of things in the kitchen. I love other workshops too.

What is your favorite workshop at Glenora Farm? Weavery. I like the rhythm in weaving. I love all kinds of colours. It is fun to get the different combinations for a tapestry.

What is your wish at Glenora Farm now? I want to have an exhibition in the music room. I really want everybody in the farm come and see it. I want to know when I can do that. I also want to explore more to do painting the wood.

I know that you want to have your own art business, right? Yes, I really want to have my own art business. I share my cards with people and send them my love. If anyone needs my card, you can come to my room and buy them. I want to build a little gallery and sell my stuff there. I am doing my art every evening. I am working on a drawing and I just started it. We will see how it turns out. It is a glass window.



## DEI TRAINING AT CAMPHILL HUDSON (cont.)

After our walk we had some free time to converse. The sun had come out and many of us hung around outside, sipped coffee and shared stories from our communities. Then we had an artistic expression workshop, where we made artwork and collage poetry using words we found in magazines. After a full day, we were all ready for dinner. Some folks went to an open mic in town after dinner, but I was tired so decided to call it a day.

The last morning, we started by sharing our highlights of the training so far. Then, we broke back into our groups from the day before to discuss more practical solutions and things we can actually do when we go back to our communities to increase diversity, equity and inclusion. There was a quick break for coffee and snacks, and we ended the training by going around in a circle and sharing how we are feeling and the impact the training had on us. After some final thoughts from River, we went around in a circle one last time and said one word to describe how we feel going back to our communities. Many people said things like hopeful, grateful, or appreciative. My word was "ready". I feel ready to embark on this work that is often difficult and uncomfortable, but will be worth it to ensure Camphill is an accessible, comfortable and safe space for all.





## UPDATE FROM THE LAND

*with Kandis Morneau, Beet Turnipseed, Kate Sowiak*

The Garden Team is getting excited to start the 2023 season. Planning is in full swing, seeds have been ordered and things are starting to get busy! The vegetable garden has officially completed the transitional phase of the organic certification- a three year process! We now have the ability to officially add "certified organic" to all of the veggies we sell.

The garden and garden crew are excited to welcome some new chickens to the garden further in the season. We have a mobile chicken coop on site, which we are preparing to move to the garden. The small chicken coop will be a new home for about 10 layer hens, whose job it will be to add fresh manure to our resting fields, manage our compost piles, and help us to weed. The coop is small enough to be moved by hand, along with an electric fence to help keep them in and keep predators out, as well as an automatic chicken door. We are totally excited at the prospect of having our new feathered friends in the garden along with us.

The garden will be experimenting with a small patch of cut flowers this season. Cut flowers will be given to the houses on the farm, our loyal customers, and hopefully sold at the Glenora Store. Stay tuned!

**Estate Crew:** Here in the Estate workshop we are already preparing for next winter! The crew spends their time chopping and stacking wood, plus making sure the stoves around the property have adequate wood and kindling. We have plans in the next few months to clean up some of the trails, help out with planting in the garden, and making the farm FireSmart (wild-fire prevention for all you city slickers out there) before wildfire season sets in. Cheers to another year of tending to the land!



## LEEK & POTATO SOUP

*from Darren Mather*

50g butter  
1 large onion  
3-4 cloves of garlic  
600g potato (peeled and diced)  
400g leeks  
1 litre chicken or veg. broth  
150ml milk (or dairy free alt.)  
Herbs - E.g. Rosemary, thyme, bay, oregano Salt and Pepper  
Optional Extras:  
100ml cream crispy bacon bits, croutons, fresh chives

**Method:** Melt butter in a large pan. Add potatoes, leeks and onions (all cut up small). Stir and coat with the butter and saute for 5 minutes. Add garlic, herbs, salt and pepper. Saute for a further couple of minutes.

Add broth, bring to the boil and simmer for about 10 minutes until the potato is soft. Blend completely until smooth and add milk (and cream if using).

Taste. Add extra herbs and seasoning if needed. When ready to serve, reheat if needed. Top as desired