August, 2019

Winter in Camphill: Holiday Fair, In the Garden, Advent and the Gala

Holiday Fair

Every year shortly before Christmas, Camphill Communities California hosts a Holiday Fair. It is our opportunity to welcome friends and family members and celebrate this special season with friendship, a musical performance by Camphill singers, and baked Christmas goods.
It is also a great opportunity to show off the wonderful handmade products we have been working on. This year we will again have a table with canned goods, fresh baked granola, along side the usual herb products and hand made paper cards.
The garden crew worked on some wooden candle holders during rainy days and earth seed balls which will also find a place at our tables. The weaving studio will feature their bags, scarfs, and table runners.
Last but not least we will be joined by our dear friends Carin and Delmar of Blossom's Farm in Corralitos, who will tend a table full of herbal remedies, tonics and balms.

This year we will again have a "Giving Tree" which we will decorate with wishes from our houses and garden. If you can’t attend, but would like to buy a “leaf” for one of the houses, you can see the list here. Giving Tree List. Please contact Anya Hobley for details about how to purchase. giving@camphillca.org
Come and join us to share the joy of the season!

December 20th from 11-1:30 in Paloma Hall

~by Ala Jacob, Admissions Director, Co-Director
When I came to this community almost 4 years ago, I had the privilege of being placed in the Marimi Garden workshop right away. From the beginning I was able to see Sasha grow and learn so many new experiences and skills and thought since our community just celebrated its’ 20\textsuperscript{th} anniversary, I would sit down for a little interview with Sasha to ask him about his time in the Marimi Garden Crew. Please enjoy Sasha telling us all in his own words what he has learned and gained while working in the Marimi Garden workshop.

Joelle- How long have you lived in Camphill California?  
Sasha- I first came here in 2009. A little more than 10 years.

Joelle- How long have you worked in Marimi Garden?  
Sasha- I have worked in this garden since the beginning of when I came to this Camphill.

Joelle- What kind of skills have you learned since being here?  
Sasha- Weeding (and knowing what the weeds and plants were), mowing the grass, using a weed whacker, dead heading roses, planting seeds with a direct seeder, chicken care.

Joelle- What is your favorite garden task to do?  
Sasha- Putting manure around the orchard trees to help them grow and also weeding because it is important for vegetables because they need to be tended to in order to grow.

Joelle- What goals do you have in the garden?  
Sasha- Dead heading. That means taking off the dead rose bulbs in order for the roses to grow. I want to learn more details on why to dead head roses and what it does to the plant by pruning them.

Joelle- What does gardening mean to you?  
Sasha- We eat vegetables and we have to grow to eat them. It means that we have to take care of them to grow and eat them.

Joelle- What new vegetables have you tried since being in this Camphill?  
Sasha- Kohlrabi and winter squash. They are both very good vegetables!

Joelle- Do you have an understanding what Biodynamic gardening is?  
Sasha- Biodynamic Gardening means we spray the earth with preparations and put preparations on compost and plants.

Joelle- Any other thoughts on what gardening means to you?  
Sasha- I enjoy it a lot because I interact with people. We take care of the land and we have a responsibility to learn more to eat healthy. We must also take care of the tools we work with in order to keep on doing gardening work.
Our Journey Through Advent

During the four weeks leading up to Christmas all the houses like to celebrate Advent with a wreath made of pine branches, and adorned with four red candles which are lit each day, first just one candle, then two, then three and finally four, bringing the outer light gradually into our hearts as we anticipate the inner light of heaven approaching the holy birth on Christmas day.

In the first week we place things from the mineral world; rocks, crystals, and shells. Then we add the plant kingdom in the second week, and animal figures in the third week, with figures of the human being placed around the wreath in the fourth week. This is often the building up of an advent creche scene with sheep, shepherds, and a donkey with Mary and Joseph, but the baby is usually only added on Christmas day. There is a verse for each week as well.

The practice of creating festival life in our Camphill homes is a wonderful community-building activity, and brings a feeling of peace and joyful anticipation as a counter balance to the commercial hustle and bustle that often exhausts us at this time of year!

Baking cookies, carol singing, and decorating with tissue paper stars, garlands, and twinkling lights all help to ensure we experience a warm and cozy approach to the Christmas holidays during this time of Advent.

Seasons greetings to all!

~Kathryn Rycroft, Coworker
**THRIVE: Give an Annual Gift to Camphill California**

To truly **thrive** means “To grow or develop well or vigorously”. Whether you are new to Camphill California, or you gave to us 21 years ago to help our vision to become a reality, we thank you for helping to **create**, **grow** and **sustain** our vibrant Camphill community which is now able to support 60 people in 8 homes on 6 properties! We also have a lot to do to maintain our community in order to **thrive** for the next 20 years. We continually strive to **create** new educational and vocational opportunities for our adults with disabilities, **grow** individual capacities throughout every life stage for all members of our community, and **sustain** our diverse array of vocational, artistic and educational programs for years to come.

This year, our annual fundraising goal is **$590,000**, which reflects all of Camphill’s operating and capital needs. We receive 83% of our operating expenses from state and federal funding, which means that **17% of our annual budget is dependent on the generosity and support of committed donors like you.** We gladly accept gifts at any level, and gifts can be scheduled or given monthly in order to reflect your philanthropic goals. A gift at any level is much appreciated! (add link to monthly donation or one-time donation page)

There are many ways to support Camphill California! One way is by sponsoring our biggest fundraising event of the year-- the gala! This year’s Camphill gala “**2020: A Space Odyssey**” will take place on Leap Day, Saturday February 29, 2020 at the Hiller Aviation Museum in San Carlos. If you wish to become a sponsor or purchase tickets please do so directly on our website: [camphillca.org](http://camphillca.org). If you would like an invitation, please contact me: anyahobley@camphillca.org

~by Anya Hobley, Director of Development and Outreach
Ten years ago we embarked on a new mission for most of us, a fundraising gala. To our surprise and delight it turned out to be a big success financially as well as being lots of fun and a good chance for us to get together. This year we are returning to the site of the first gala, the Hiller Aviation Museum, where we’ll be able to explore all the exhibits while bidding on silent auction items, eating the fabulous hors d'oeuvres provided by St. Clair’s Catering and enjoying wine provided by Baldacci Winery as well as cocktails. Our theme is 2020: A Space Odyssey so we expect to see some very interesting attire as we blast off into the future and generate funds toward a solar system.

~by Sue Rosen - Gala Chair

**Camphill Recipe Corner ~ Enjoy!**

**Camphill Granola**

Ingredients:
- 4 cups of old fashioned rolled oats
- 1 teaspoon of vanilla extract
- 1/2 teaspoon of cinnamon
- 1/2 cup of agave syrup, honey or maple syrup
- 1/2 cup of melted coconut oil or olive oil (I recommend the coconut oil for some extra coconut flavor)
- 1 teaspoon of salt

Optional:
- 1 1/2 cups of
- Dried cranberries
- Raisins
- Nuts/Seeds
- Coconut flakes
- Chocolate chips

1. Preheat the oven at 350 degrees Fahrenheit and line a baking tray with parchment
2. In a large bowl combine the oats, cinnamon and salt. If you want to add nuts or seeds to your granola, I would recommend putting them into the dry mix.
3. Add the maple syrup/honey/agave syrup, vanilla extract and coconut/olive oil and mix well until everything is lightly coated.
4. Pour the granola on the baking tray in an even layer and bake it for 20 - 24 minutes. Stir it halfway through to evenly bake everything and for extra - clumpy granola press the granola now down with a spoon or spatula.
5. Take it out of the oven and let the granola cool completely for around 45 min, the granola will crisp up further as it cools down.
6. Add dried fruits, chocolate chips etc. and store the granola in an airtight container for up to 2 weeks or freeze it for up to 3 months.

by, Minh Vinh Ngo, Camphill Academy Student

If you haven't had a chance to read our Annual Newsletter, we warmly invite you to do so here:

Upcoming Events:

Holiday Fair and Sale, December 20th

2020 A Space Odyssey Gala
February 29th, 2020
Purchase Tickets here!

Your gifts are important to us and allow us to meet our annual and long-term financial goals. Donations of any size are deeply appreciated.

You can also donate to our community by shopping with AmazonSmile. Simply click here, sign in with your regular Amazon username and password, search for and select Camphill Communities California, and shop away! 0.5% of your eligible AmazonSmile purchases will be given to Camphill Communities California.

#1 holiday hack: When you shop at smile.amazon.com, Amazon donates.