



Camp Hill California's monthly  
**Community VOICE**

August, 2019

## Monthly Update: Farm to Table, Weavery Fun, Peace Garden Path Project

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### A Taste of Camp Hill California



On a blustery and sunny September afternoon, I threaded my way between Farm to Table guests and overheard snippets of conversation, “This bread is so good, did you see it was shaped like a dragon?” “The Friends made those pickles?” “I hope I win the Blossoms Hill basket in the raffle” “I never knew this place was here, it’s so amazing!”



Our guests sipped their drinks, snacked on goodies crafted by our own Camphill crews, and chatted animatedly, while in the background acoustic guitar played. They browsed our raffles items, explored our gardens, and were escorted by our Friends and Coworkers into the orchard following their brief musical performance.



*(Melon Citrus Gazpacho with Prosciutto above, Lavender and Blackberry Pavlovas below)*



*(Misha and Alexis working the raffle)*



There they tucked in to an absolutely magical feast prepared by chefs Erika Tauriello and Gregory Bondi. As the sun set and the fairy lights began to glow our guests learned the story of Camphill. We loved hosting this event, meeting so many new people, and seeing our old friends. Our heartfelt thanks for joining us and supporting our programs. We hope to see you there again next year!



Article written by Jennifer Akiyama  
All photos taken by Julia Forbes

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## Welcome to the Camphill Weaving Studio

As we learn the art of weaving, we also learn to slow down. In our busy tech-driven world it is important to find the time to unplug and connect with ourselves and push our own creative limits. What better way to connect with our artistic roots than to engage in one of the oldest surviving crafts. Weaving has an intricate and ancient global history and varies in technique, style and usage. In the Camphill Weaving Studio, we get to experience producing beautiful materials while learning hand eye coordination, crossing the body's mid-line and the cultivation of critical thinking and problem-solving. With a complex art like this, we are always learning and improving. Each project is a lesson that teaches us something and points us in the direction of what we need to work on next.

When a new project begins, we need only take a breath to focus, break things down into simple and small steps, and remember what our hands are capable of.

Weaving, as with any art, is truly food for the soul.



Article and photos by Misha Martin

### A new pathway for the Peace Garden

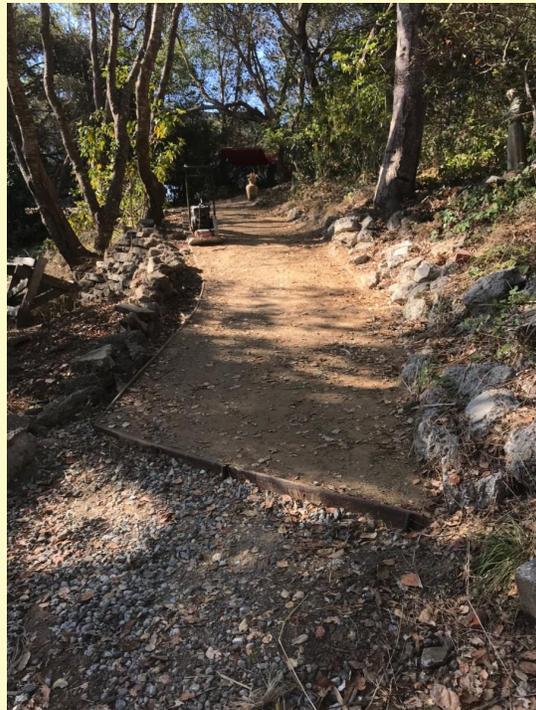
As part of a team-building experience, the new coworkers this year went down into the Peace Garden, behind the House of Ishi to repair and renew the eroded pathway. The path provides a walkway down to the tranquil Peace Garden, as well as to Siwiini House, one of our offsite properties. The path is also used by our friends in the gardening crews, with their wheelbarrows, to bring larger cuttings and other bio-material down the hill.



With the help of a lot of hands and tools, which were generously provided by Jason Greene Construction, the old pathway was excavated and around 20 tons of gravel and decomposed granite added and compacted.



For Aaron, who works mainly on the Ishi property and who enjoys the wheelbarrow work, the new pathway makes it much easier to fulfill his tasks.



**Finished path!**

Article and photos by Minh Vihn Ngo

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### **Camphill Recipe Corner ~ Enjoy!** **Sun Dried Tomato Recipe, by Joelle Anderson**

**Supplies needed:** Fresh Tomatoes, Fresh Herbs (Thyme, Oregano, Sage), mixing bowl, food dehydrator (can be done in your oven)

**Prepare tomatoes by cutting them into smaller portions** (either in half or quarters)

**Add 1 large tablespoon of finely chopped herbs for every 2 pounds of tomatoes**

**Mix in mixing bowl** but don't over mix to avoid smashing the tomatoes.

**Place tomatoes skin side down on trays for food dehydrator.** Evenly space but feel free to squeeze them on each tray. If using an oven, use silicone baking sheets to avoid them sticking to trays

**Turn food dehydrator on to 125 degrees to 135 degrees F.** It usually takes 18-20 hours to dry completely. Keep checking them for any moisture left and cook longer if needed.

**If using an oven, use a low temperature setting (175-200 degrees F)** and it should be done in 5-6 hours. Keep checking them for any moisture left and cook longer if needed.



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

## Up Coming Events:

**Holiday Fair and Sale, December 20th**

**2020 A Space Odyssey Gala, February 29th, 2020**

**Details coming soon!**



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.

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