

A man wearing a dark beanie, glasses, and a dark jacket is sitting on a tractor in a snowy landscape. The tractor has a snowplow attachment. The background shows bare trees and a building under a bright, yellowish sky. The entire image has a warm, yellowish tint.

VillageView

Village Happenings

Bowlathon



Left to right: Oliver Dawdy, Suzie Taube, and Nico Dobbs wait to bowl.



Amanda Balducci having fun while waiting for her turn to bowl.



Left to right: Ruth Thandeka Ndhlovo, Stevie Gibson, and Linda Gradman at AMF Lanes.



Randy Simon describes what she would like to the face painter.

This year's 8th Annual Joseph D. Freedman Bowl-a-Thon to Benefit Camphill Village was an absolute blast! We thank our generous sponsors and supporters, as well as all the attendees who came out to AMF Lanes in Chicopee, MA for another great year. Check out JosephDFreedmanBowlathon.org for more information!



Susan Freedman and her brother John Freedman look forward to the event all year!



Family Day



Willy Donahue's family and friends visited for the day!



Christopher Duffy (middle) with family friends Leigh Woods and Dan McLellan.



Adam Smith introduces himself to the crowd.



Roy Tau and Cathy Fleming were the masters of ceremonies.



Taylor Jones and his mother Suzanne Hamm on their way to lunch.

Many thanks to those who attended and contributed to Family Day in October! We had lovely weather, and heard some wonderful stories. We'll see you back here in the Village very soon!

Village Happenings

End-of-Summer Party



Finot Selassie (left) and Beyza Felek (right) pose for a photo.



Jonathan Wahl (left) and Rico Schmitt (right) dance in a group while Linda Gradman looks on in amusement.



Michael Desmond looks on as Billy Spillman assists Alexandria Laskaris with her shoe.

We held an epic end-of-summer dance party to bid farewell to our departing volunteers! It was so nice to hear about their experiences here, and how Village life has shaped them as they enter the next phase of their lives. Until next time!



Ellen Hunt shows off her flowy outfit.



Sam Freeman and Isabella Sterling joke around at the party.



Halloween Party



*Paula Levai isn't just a cookie baker!
(Photo by Astrid Soltau.)*



*Michael Strochak doing his
best hot dog impression.*



*Noemi Tal's beautiful sugar
skull makeup.*



Paging Dr. Berman...



*Joan Hill as Nintendo's Mario
gives the peace sign.*

Tigers, and wizards, and hotdogs! Oh my! The stormy weather didn't keep the ghouls (and LED jellyfish) of Camphill Village from gathering at Fountain Hall for a fun Halloween party! Thanks to Roy Tau for the great photos!

Village Happenings

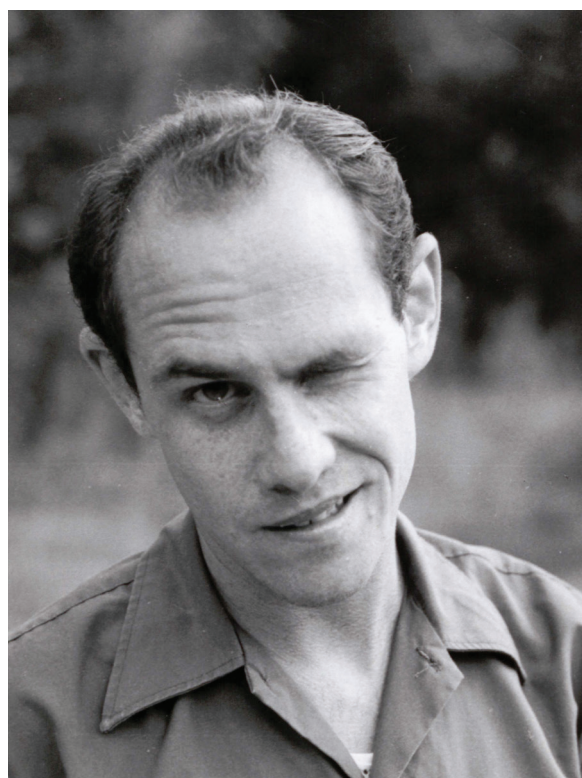
Achievements

50-Year Anniversaries

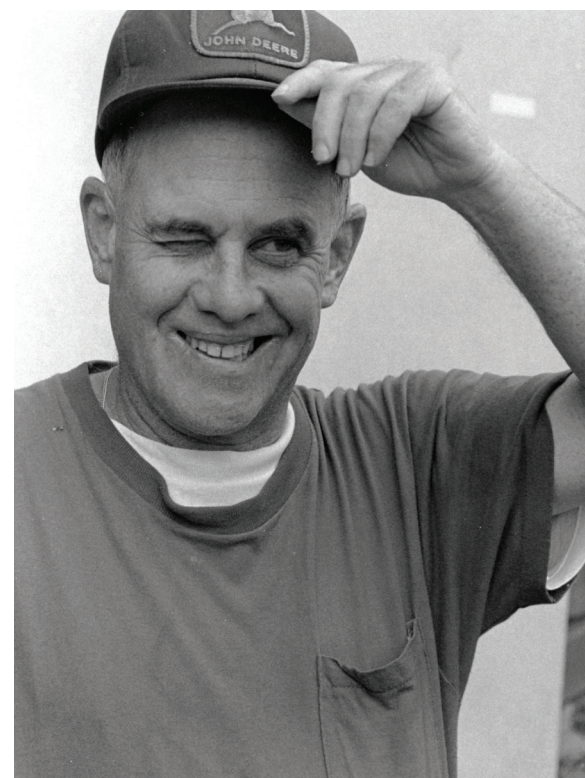
This year, we celebrated three 50-year anniversaries in the Village. On Family Day we heard about Robert Zaken, who spent years as a dedicated dairy farmer before the day he put on an apron and headed out the door to the Bakery. We heard from Susan Olsen, who is not only the unofficial historian of the Village, but has always dedicated her talents of organization and socialization to creating warm home environments for everyone she lives with. And we all learned about Jeff Ciullo, who spent many years contributing to the Woodshop, and has taken a very active role in play productions as a member of the Future Seeds group. Robert, Susan, and Jeff: We are truly fortunate to know all of you, and to have had so many years to grow with you. Thank you for your storied contributions to Camphill Village.



Judy Sweet and Robert Zaken feeding a calf in the barn many years ago (Photographer and year unknown).



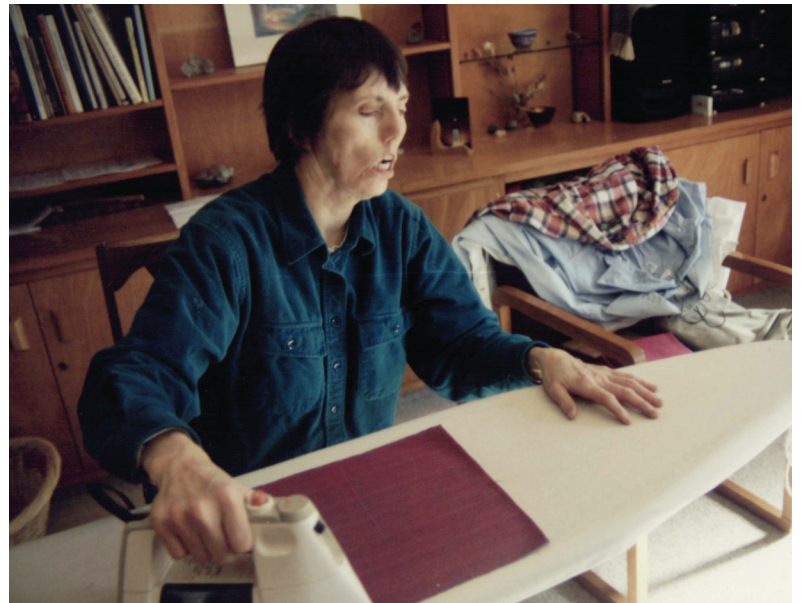
Robert as a young man (Photo by George Kalmer, year unknown).



Robert on the farm (Photo by Stephan Rasch, year unknown).



Left to right: Monica Amstutz, Edna Wile, and Susan Olsen play the lyre together (Photo by Stephan Rasch, year unknown).



Susan ironing in Columbine House (Photo by Teresa Yasuda, year unknown).



Jeff in the Woodshop (Photo by Stephan Rasch, year unknown).



Jeff with Jan Zuzalek in the old Bookbindery (Photo by Stephan Rasch, year unknown).



Outside of the Woodshop in the fall of 1999. From left to right: Bill Wait, Jeff Ciullo, Randy Simon, Patty Ridges, Nico Dobbs (in back), Rosa de Jong, Kerst de Jong, Emil de Jong, James Hoover, Henrik Lidberg, and Ted Cashman (Photo by Keith Hobbes).



Jeff in the fall of 1999 (Photo by Keith Hobbes).

Snapshots



Dairy cows headed back to the barn after a morning of grazing.



Left to right: Amanda Balducci, Tony Bacon, Rose Aring, and Linda Gradman visit the Riverfront Park in Hudson.



Beth Wagner continues a project in the Weavery.



Oliver Dawdy on his way to deliver bread to the households in the Village.



Betsy Folger takes a walk on a beautiful snowy morning in the Village.



Heike Muth and Robert Zaken work together in the Bakery.

Fall on the Land



Shady Kodsi (left) and Elijah Kent (right) lay on a pile of carrot tops in the bed of a pickup truck.



Zach Gastman presents a newly harvested hubbard squash (Photo by Shady Kodsi).



Astrid Soltau bottle feeds a little calf.



Taylor Jones reaches for a carrot while members of the garden crew prepare to bring the tops to the dairy cows.



Billy Spillman spruces up the inside of a livestock trailer.



Noemi Tal harvests beans in one of the Turtle Tree Seed gardens.

Here for a Year

Billy McIlroy

When Billy McIlroy moved to the Village in November of last year, he was looking forward to learning new skills and being physically active. His parents, Bill and Laure, were hoping for the same.

“Billy is constantly learning, and growing in confidence,” wrote Bill, his father. “He loves the work he does, has made great friends and established new interests. Camphill is wonderful!”

Billy has spent the year practicing martial arts with volunteers; learning new types of movement with Terry Sullivan, who is a close friend of the

Village; and bringing his strong work ethic to his daytime workspaces.

“Laure and I thought that Camphill would be a good fit for Billy, but it has far exceeded any of our expectations,” his father wrote. “Emily and Roman [in Juniper House] have really gotten to know him, and we feel extremely comfortable with their ability to guide and supervise him with kindness and respect.”

Billy says he’s formed a lot of meaningful relationships since coming to Camphill, including a volunteer named Xiaolin Fu, who practiced Tai Chi with Billy during

tea breaks in the afternoons. He’s also written letters back and forth with Jonathan Wahl, a former housemate who returned to Germany in late summer.

In terms of work life, Billy says he’s interested in exploring different opportunities at some point, although for now he’s enjoying his time with the Healing Plant crew in the mornings, and Turtle Tree Seed in the afternoons.

“I’m learning a lot,” Billy said. “Camphill gave me the supports to learn computer skills... I’ve been learning how to help out with Jordan at Turtle Seed.”

He added that he recently experienced working on the livestock farm and discovered it wasn’t for him.

“I need time for other things,” he said, adding that his leisure time is something he values. “I like to work out, I go to Abby’s movement class, and I do Zumba with Terry.”

Billy says he’s also looking forward to having an opportunity to go on an international trip at some point, and would love to visit Korea. In the short-term, he’s looking forward to getting to know more people in the Village, and contribute to the community.

“Places like this can take you big steps,” he said. “It’s been a great first year.”



Billy sorts herbs in the Healing Plant barn.



Billy walks to the greenhouse at Turtle Tree Seed on a foggy morning in December.



Billy's portrait of Super Saiyan Blue Goku from Dragon Ball Z.



Billy poses near a table of dahlia seeds at Turtle Tree Seed.



Billy and Xiaolin Fu practice martial arts together during tea break.

Places We Go

Camphill Village in Iceland August 18 – 31, 2019 By Emily Wallach

A group of us spent two weeks in Iceland at the end of August. We hope you'll enjoy Emily Wallach's tale of dramatic weather changes, going swimming in hot springs, and seeing Icelandic horses!

**Photos courtesy of Ted Sumners and Magdalena Szewczykowska.*



Zile Sahta and Dominic Garafolo stand on the bank of the Skógá River.

The group of Americans, an Englishman and two Eastern Europeans: Emily Wallach, Finot Selassie, Zile Sahta, Magdalena Szewczykowska, Dominic Garafolo, Zach Gastman and Ted Sumners from Camphill Village Copake went to visit Iceland in August this year.

We flew from JFK to Keflavik Airport overnight from August 18 to 19. It was a cold Monday morning when we left the airport in a rented van to drive to Sólheimar community. It's a very old community established in the 1930s by Sesselja Sigmundsdottir who studied in Germany where she came across Anthroposophy.

Today the place is also called Sólheimar Ecovillage as it promotes a lifestyle in harmony with the care for the Earth. We were taken care by Hali Vali who took us on a tour and gave us the glimpses of the village history as well as the picture of the current situation. In the afternoons of the first week we visited local places of interest and there is a few must-see places

around. On Monday, after long travels, we slept through community lunch and in the afternoon we went to a spa in Laugarvatn Fontana to soak in mineral hot springs with the view over the lake. Afterwards we went to the local restaurant to get the first taste of Icelandic cuisine: we all had a reindeer burger!

On Tuesday afternoon we went to see the famous geysers and impressive waterfall Gullfoss. On Wednesday we visited Thingvellir National Park, which played a crucial role in forming the Icelandic nation as it was a place of the first parliament and all the most important political events and gatherings. It is also a place of another kind of meeting: two tectonic plates come together there, the North American and Eurasian. It's a place of meeting of two continents.

On Thursday we stopped by the main road where we could walk around Kerid crater. Later we went to the beach by the lighthouse where we

met more locals: Icelandic horses.

On Friday afternoon, a day before our big road trip, we had to experience one of the famous hot springs: Secret Lagoon. It's less crowded (and much, much cheaper) than Blue Lagoon. We were soaking in hot waters for the whole afternoon.

Saturday morning we had to get up early, as we were to drive across the southern part of the island. Our first stop was a Lava Centre where we heard a geological history of the Icelandic volcanoes and how much troubles they caused. Then we had a series of beautiful waterfalls: Seljalandsfoss and Skogarfoss. We climbed up the second one and when we went down to see it closer we witnessed a double rainbow. The next stop was a picturesque town Vik where we had lunch and then we went for a walk along the black sandy beach. In the afternoon we had to catch up with driving and we stopped around Hof where we could see the glaciers of the enormous Vatnajökull National Park. A while later we stopped again



as we saw a lot of cars. It was a lake Jokulsarlon filled with icebergs where you could take a boat tour around. It was a first time for some of us to see such a landscape. We still had a long drive before us so after a photo session we hit the road.

Our next home was in the middle of nowhere, somewhere between Hofn and Djupivogur. For 3 days we enjoyed a big house with some entertainment especially because the weather changed quite drastically. Now we were to experience the rough side of Iceland. Our walks through Hofn and Djupivogur had to be short as we couldn't see much through strong wind and rain. We could at least enjoy some more good food. On Tuesday we left for a second long drive. This time we had to find a mechanic to fix our brake pads. Otherwise we wouldn't be able to use brakes while driving; quite impossible. On the way we stopped by Petra stone collection, an impressive collection of precious stones gathered over the years from all over Iceland.

The afternoon drive was beautiful. Once we left the fjords and the rough East coast and we entered the Highlands, the weather changed

dramatically. The wind stopped and we saw the sun again. The mountains were changing colors as we were driving and finally we arrived at the salmon color hills hiding Myvatn Lake behind them. But oh, what a smell that was! Sulfurous puddles, even though picturesque, we couldn't stand it for too long so we ran back to the van and kept driving. The weather was changing again and so we were not able to see the whole beauty of the Lake. We stopped by to eat our supper sandwiches but the black flies didn't allow us to stay there for too long either. The last drive was through the very long tunnel and once we got to its end we arrived at the bay with the view of Akureyri town on the other side.

On Wednesday we drove to Husavik, the capital of whale watching. We did see some whale tails but some of us got sea sick and a little miserable. We ate our sandwiches in a nearby cafe with some hot chocolate to repair the moods. In the evening we walked through Akureyri. On Thursday we hit the road for the last long drive to Reykjavik. It was not as exciting as previous drives, passing by the sheep farms in the constant rain, so we arrived in the Icelandic capital early afternoon.

We dropped our bags in the house and we went walking through the city.

Friday was our last day and the weather decided to be a bit more merciful, with some sunny spells. We visited the Lava Tunnel, outside Reykjavik, where we experienced full darkness and we learned about different layers of lava and how they were formed. On the way back to the city we stopped in Hveragerdi geothermal springs and then geothermal beach, which unfortunately was not operating on Friday (really?). We went for another walk through the city center and did some souvenir shopping.

Saturday early morning we said goodbye to Iceland. What I like about this trip was how the weather was cold and raining, but it was so pretty the landscape, I also like Solheimar community because it was so much like Camphill Copake but smaller. There was so much I enjoyed about this Iceland trip. One of them was that Ted and I were on a radio for Solheimar community and everything about this trip was good even the not so good things. I got to meet new friends and learn about the others who live in this community.



Whale watching! Left to right: Ted Summers, Finot Selassie, Zach Gastman, and Magdalena Szewczykowska.



Finot Selassie meets an Icelandic horse.



In front of Skógafoss waterfall! Left to right: Zile Sahta, Emily Wallach, Zachary Gastman, Finot Selassie, Ted Summers, Magdalena Szewczykowska, and Dominic Garafolo.

Expressions

The Bookbindery Crew

Many who have visited the Bookbindery have marveled at the matchboxes adorned with marbled paper and the many tidy journals, whose pages were carefully hand sewn into their bindings over many days at a time.

But the Bookbindery studio has undergone an artistic awakening over the last year, and its crewmembers have been pouring their creativity into a series of intricate greeting cards, beaded jewelry, and a new generation of inspiring handmade journals.

These days, the worktable is scattered with piles of shiny metallic star cutouts, embossed labels with phrases like “Give Thanks” and “Joy,” and any number of sparkly sequins and beads destined to be glued to pieces of bright construction paper.

Between creating Christmas cards and preparing for holiday shopping weekends at the Hudson Basilica, the holidays have become a busy time for the members of the Bookbindery crew. They are Sarit Ronen, a graphic designer with a background in art therapy

(she runs the craft studio as well as Hickory House); a young volunteer named Catherine Dury; longtime Village resident Peter Richards, who recently joined the craft studio, along with Andrea Baring who makes beaded jewelry part time; and Bookbindery veterans Sheila Adelman, Lissie Wormser, Emily Wallach, Brooke Hogan, and Ernesto Martinez.



Jewelry made from recycled paper beads.



Beaded jewelry made by Andrea Baring.



Ernesto Martinez adds a shiny embellishment to a greeting card.



Peter Richards adds a handmade bead to a necklace project.



A collection of notebooks made by the Bookbindery crew.

Introductions

Welcome, Adam Smith!

Adam joined us in September, and brings a wealth of creativity in art and music to the Village. He's been spending his mornings helping out in Capella House, and his autumn afternoons were spent alongside members of the vegetable garden crew. Adam is currently trying his hand at woodwork, although he plans to explore additional interests over the winter.



Adam sips herbal tea in the Woodshop.

Welcome, Coworkers!

Emma Bauer
Edwin Bellmann
Tatiana Casa
Caitlin Costello and son Malachi
Catherine Dury
Helena Ehninger
Wesley Ferreira
Ilhwa Gang
Emily Gutachter
Luiz Guzman
Karl Hornuff
Nicolas Maindiaux
David Meine
Muka Mutale
Heike Muth
Anjulia Nyssen
Molly and Joel Park
and children Elwyn and Gabriele

Matthias Pointer-Meares
Mateus Rodrigues
Michelle Rodriguez
Silvan Rosenfeld
Wanchai Saardsri
Rowberta Santos
Rico Schmitt
Laura Schoenbauer
Schirin Seider
Lucian Wichmann
Ding Chi Yeh
Jia Yu



Karl Hornuff harvests tomatoes.

Donate



Don't forget to donate!

Please consider contributing to our Annual Fund before the end of the year!

Just under half of Camphill Village's funding comes from the state. The rest comes from private sources, including donors like you.



Elizabeth Dewart presents a slug she found while working in the garden.

Upcoming Events

The Anne Ratner Concert Series

Join us for the next two performances of the Anne Ratner Concert Series to Benefit Camphill Village! The concerts are held on Manhattan's Upper West Side, and tickets include a selection of hors d'oeuvres and wine before each performance. Learn more at AnneRatnerConcertSeries.org

TUESDAY, FEBRUARY 11th, 2020

VIOLINIST PAMELA FRANK

CELLIST PETER WILEY

PIANIST ANDRÉ WATTS
***THURSDAY, APRIL 2nd, 2020**

*Note the change to Thursday from the regular Tuesday scheduling.

Recipe

German Christollen

Christollen, or Christmas stollen, is a popular German yuletide bread that you can tailor to your liking with citrus zest, dried fruits, and marzipan. Astrid Soltau in Capella House says the sweet bread is popular in her native Germany. The word “stollen” means a sort of tunnel or cave, and in this case likely refers to the hollow layers formed during the curing process. The bread should be made about two weeks ahead of time to allow for all the flaky layers to form.

“Happy Holidays! Enjoy!” — Astrid

Ingredients

- 1kg flour
- 750g butter
- 170ml milk
- 400g vanilla sugar or regular sugar (Astrid uses sugar that has been sitting with vanilla beans in a jar.)
- 2 packets yeast
- Pinch of salt
- 500g raisins
- fresh lemon zest
- 70g candied lemon
- 70g candied orange
- peeled almonds cut in stripes (you can either leave them in room temperature water overnight to make them easy to peel, or dip them briefly in boiling water and rinse in cool water)
- 120ml good quality dark rum
- additional melted butter
- powdered sugar for dusting
- marzipan (if you like)



An ideal mixture of fruit and almonds soaking in rum.



Distribute slices of butter evenly over flour, and sprinkle sugar over top.



The yeast and milk mixture is distributed over the flour mixture.



Make thumb impressions all over flattened dough.



Fill with fruit and nut mixture.



Fruit-filled dough balls lumped together to shape a single loaf.



Instructions

Preheat the oven to 425 degrees when ready.

The day before, soak almonds, raisins, candied orange and lemon plus lemon zest in rum. Keep the bowl of soaking fruit and all other ingredients except the milk over night in the same room so they all reach the same room temperature.

On the next day, warm up the milk to lukewarm (not above 85 degrees Fahrenheit). Pour some of the milk in a small dish and add the yeast, allowing it to bloom.

On a clean dry surface, spread out the flour, and cut butter into the flour. Add yeast mixture. With constant kneading, slowly add the lukewarm milk.

Knead the dough at least 20 minutes until it is smooth and no longer sticks to the countertop. Place dough in a bowl and cover with a tea towel in a warm, draft-free space. Let rise for about an hour.

To add the fruit mixture:

Stretch the dough to a flat pie on a lightly flowered surface to about an inch thick. Make impressions all over with your thumb in a grid pattern (so they're easy to cut later) and fill each with about a tablespoon of the fruit. Then cut lengthwise and crosswise so each fruit-filled impression becomes independent. Then wrap each one like a little fruit-filled dumpling and heap them all together into a pile, being careful not to expose the fruit to the external part of the bread. The point of this process is to maintain a uniform distribution.

Again place dough into a bowl and let rise about 30 minutes.

Now split the dough to form two stollen. To form it, form dough into a thick flat pie again. If adding marzipan, make a long finger-thick role, and place it across the dough pie and flap one side of the pie over the other. It should look oval now.

Form the dough into the desired shape. It will flatten during baking, so making a high bread-like form is desired (some choose to make a round shape). Now take the time to use the handle of a small spoon to push every single raisin that is on the surface into the dough and close every single hole. This prevents the raisins from burning, preventing the stollen from becoming bitter.

Place both stollen onto a baking sheet that is lined with tin foil and parchment paper. Make the foil big enough that it can cover the stollen completely.

Place the Stollen UNCOVERED into the preheated oven. Bake for about 60 minutes in total. Check frequently to prevent burning. As soon as Stollen turns golden brown, cover with tin foil and keep baking until 60 minutes baking time is achieved.

Take stollen out of the oven, uncover, and immediately brush with liquid butter.

Now let cool completely and brush again with liquid butter. Don't skimp on the butter. This process will seal the surface of the stollen and preserve it.

Now cover the whole stollen first in the vanilla sugar and then thick with powdered sugar.

Wrap tightly in tin foil and let sit in a dark and cool spot for at least two weeks or longer before cutting and eating. The longer it rests the better the taste.



Bobby Freed looks on as Astrid Soltau prepares the first Christollen loaf for tea break in Capella House.

Camphill Village Copake

Camphill Village USA, Inc.
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Copake, NY 12516

Cover photo:
Mike Davis on his way to plow driveways
in the Village after our first significant
snowfall of the year.

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*Wesley Ferreira tends to a dairy
cow in the freshly fallen snow.*