

Camphill Village Copake



Spring/Summer 2017

VillageView



Village Happenings



Day Volunteer Program



David Wallace (left) and Stefan Linders (right) preparing herbs in the Healing Plant.



Tavius Sims and one of his many friendly chickens.

Have you heard?

We are thrilled to announce the Camphill Village Day Volunteer Program! Join us for a meaningful and joyful experience furthering the most important work of Camphill Village. As a day volunteer you will participate in our community of adults with developmental differences and make an impact in their lives, as well as your own! This is a great opportunity for individuals, as well as local businesses. Learn more at camphillvillage.org/volunteer/day-volunteer.



Nadege Ott working in the Healing Plant Garden.

"The best way to find yourself is to lose yourself in the service of others".

– Mahatma Gandhi

To learn more about volunteering or to ask about group volunteer opportunities, contact us at:

518-329-7924 Ext. 117
dayvolunteer@CamphillVillage.org

Festivals

5K Trail & Fun Run

We had the most incredible turnout (and weather!) for the Second Annual 5K Trail & Fun Run this year. Each and every person in these photos came out to support our community, whether they were running or volunteering. On top of that, we had a fantastic group of sponsors!

Thank you for participating in our 5K Trail & Fun Run, and supporting the wonderful programming at Camphill Village. We can't wait to do it all again next spring!



Runners taking part in the Ring Road portion of the 5K. Left to right: Amanda Balducci, JinHo Yang, Michael Desmond, and Kristina Labaty.



Jos Smeele making his way past Sunny Valley Barn.



Ernesto Pascale (left) is welcomed to the finish line by Ernesto Martinez (right).



Left to right: Lainey Jones, Marie Bailly, and Samantha Leonard Tilton climbing the hill on Camphill Road.



Left to right: Nico Dobbs, Billy Spillman, and Oliver Dawdy celebrating a completed Fun Run.



Our 5K Trail winner, Edson Chipalo, takes the lead from the starting line.

Village Happenings



Festivals



Children gazing at the acrobats on stage. Photo by Ariel Turner.



Aaron Burstein dressed as Harry Potter in the lobby of Fountain Hall. Photo by Ariel Turner.

Carnival

Our Carnival celebrations rivaled those of the Mardi Gras parties in New Orleans. We paraded through the Village, and welcomed amazing circus performers who sang, danced, juggled, and rode unicycles across the stage at Fountain Hall! We dressed in colorful feathers and costumes, and we feasted to prepare for Lent. It was truly a night to remember. Thanks to our organizers and our performers, and thank you to Ariel Turner for the wonderful photographs.



Tau Wedding

Roy and Eileen Tau, the house leaders in White Oak House, renewed their vows in a South African Zulu ceremony in May. They welcomed family and friends from near and far for their special day. The ceremony was held at the Christian Community in Hillsdale, and a ton of people from the Village came together to decorate Fountain Hall for the reception. What a turnout!

Holy Week

We celebrated Holy Week here in the Village like only Camphill can. We planted onions together; we decorated Easter eggs using native plants; we honed our artistic skills in the fields, gardens, swamp, and forests; and enjoyed each other's company in the beautiful weather. It was a wonderful way for us to welcome spring!



Dominic Garofolo (left) and Katrina Hoven (right) drawing together in the Healing Plant Garden. Photo by Ariel Turner.



Amanda Balducci (left) and Stevie Gibson (right) spending an afternoon drawing in the Healing Plant Garden with friends. Photo by Ariel Turner.



Frances Manley stocking up during the Easter egg hunt. Photo by Ariel Turner.



Irena Valujeva (left) and Ellen Hunt (right) drawing by the stream in the Village. Photo by Ariel Turner.



Flower petals fall upon Roy and Eileen as their son Lee-Roy watches from the front row. Photo by Ariel Turner.



Jennifer Orahood seated for the wedding celebration. Photo by Ariel Turner.



Fountain Hall decked out for the wedding. Photo by Ariel Turner.



Thandeka Ndhlovu (right) applies wedding makeup for Roselyn Aring (left). Photo by Ariel Turner.



Noma Motsi (front) and Roseleen Tau (back) lead the wedding march through the Village. Photo by Ariel Turner.

Village Happenings



Festivals



Beth Wagner enjoying the picnic with family.

Brothers & Sisters Day

We had such a great time with all of you in Copake on Brothers & Sisters Day! Unbeatable picnic weather, great presentations in Fountain Hall, and the company of so many family members and friends really made it a memorable day. Thank you all for coming!



Greg Amoresano (left) and Robbie Haynes (right).



A beautiful day by Fountain Hall Pond!



Oliver Dawdy greeting the family of Tijen Wilson.



Elijah Kent up at bat.



David Wallace and his sister Lisa enjoying the picnic.

Achievements



Joan Hill in Japan.

“When I was offered the opportunity to go to Japan last year, I was over the moon (and back again!) with excitement.”

Everyone in Japan was very kind to us. The Japanese people are usually kind and helpful to Gaijin (foreigners)... especially if they happen to be interested in their culture and language. Shintoku Farm, the community we visited in Hokkaido, the northern island of Japan, is a lot like Camphill. It's a small community, but they thrive by selling their cheese to the outer world. And believe me: the dairy products of Hokkaido are probably the best tasting you will ever find anywhere in the world outside of Camphill.

Hokkaido is world-famous for three things:

1. Hot springs (and their hot spring-loving macaque monkeys!)
2. Seafood and
3. Dairy.

I would love to go back to Japan again some day. Especially if I can exchange-visit with Shintoku Farm (please?). And, I encourage you all to see my film when it's released. I hope the film will do Japan justice and encourage you to visit this beautiful and amazing country. I highly recommend that you visit Japan during the early spring (around late March to early April) so you can watch the cherry blossoms bloom, like we did. And when you go, don't forget to bring your local anime/manga fanatic with you! XO

— Joan Hill

P.S. Before I forget, I want to thank everyone who donated money to our Indiegogo.com fundraiser. Without your support, this movie wouldn't have been possible!

Making the Film of my Dream Come True

by Joan Hill

The people who know me well know that it was my life's dream to go to Japan. Seeing how I am happily blessed with Japanese pop culture and have loved Japanese shows since I was a child (Power Rangers, Sailor Moon, and Pokémon), the question wasn't if I would ever go to Japan, but when. And, thanks to Camphill, I was able to make my dream come true! When I was offered the opportunity to go to Japan last year, I was over the moon (and back again!) with excitement. I had literally been planning a "Things to Do in Japan" list in my mind for years. Not to mention also learning the language through phrase books, dictionaries, anime (Japanese animation), and manga (Japanese comics).

trip, I told her I would be very happy to do so. On the one hand, I wanted to tell the world about Camphill, and show what people with developmental disabilities are capable of doing. On the other hand, I was also eager to show Japan as I see it to the world. Not to mention having the movie shown at film festivals!

Making the movie itself was a lot of fun for me. It was the first time I have ever worked with an actual video camera. I made sure to record a lot of footage of the many interesting places, towns, cities, and temples we visited during our three weeks in Japan. I especially enjoyed visiting Tokyo, Hiroshima, and the Osamu Tezuka Manga Museum. Tezuka is considered to be the "God of Manga" and he is by biggest personal hero!

When Christine Pizzuti from Bluestone office asked me to make a movie of our

Camphill Movement



Nadja Jiquet (second from left) sewing with members of the Peaceful Bamboo Family in Vietnam. Photo by Marc Blachere.

Returning to the Peaceful Bamboo Family

by Nadja Jiquet

In February of this year, Nadja, Marc, Lyra, Nathanael and Antonia traveled to the Peaceful Bamboo Family, a Camphill initiative for young adults with developmental disabilities in the center of Vietnam. The community is a vocational training center, as well as a residential community that promotes an ecological lifestyle through biodynamic agriculture. Come along with us on a journey of the imagination to this special place...

The entrance to the Peaceful Bamboo Family, which comprises a mix of around 20 residents and day students, lies along the same trail that leads to the tombs of the Emperors and the monastery where the Buddhist monk

and Nobel Prize recipient Thich Nhat Hanh grew up.

After parking our motorbikes on the left, we step right into the newly-built Tea House that serves delicious teas, cookies made in the community and, of course, strong Vietnamese coffee, with condensed milk (if you wish.) Then, we walk down a path bordered by hanging orchids, passing the Bakery, the Incense Workshop, and the Lacquer Workshop (which occasionally makes space for doll making and embroidery).

We arrive at the courtyard that was once the main entrance of the community; the courtyard is the heart of the place. Here there is much move-

ment and passing en route. Twice a day the space is lovingly swept, and it is here that the morning gatherings and all the meals happen. Also here, on Thursday evening, the community gathers (dressed in its best) for a partly silent meal after which everyone gathers around a beautiful candle-lit pool of water to share what is on each one's heart. This Sharing of The Heart resounds, most Thursday evenings, with gratitude for this amazing place, the meaningful work, the food, the meeting of a diverse group of people, and the special encounters the community makes possible.

The courtyard is bordered on the left by the kitchen—where meals are



The Peaceful Bamboo Family courtyard. Photo by Marc Blachere.

prepared—and the Jam Workshop. This unique space produces, in addition to delicious fruit jams, candied ginger and candied coconut, a must-have snack at the time of the Têt—the New Year—which fell on January 27th. During the New Year preparations, the shop was open from early morning until suppertime in order to make enough delicious treats.

Responding to the needs of the community, a room across the courtyard from the Jam Workshop has been made available to create a day class for teenagers that do not have a place to go following primary school. Just down a short path from this classroom stands a newly built round kindergarten that welcomes 12 children every day, offering a different early-educational approach early on. Passing behind the kindergarten, we come to a gate over which stands a sign welcoming us to the Tinh Trúc Gia Biodynamic Garden.

Upon entering, we see multiple beautifully arranged beds with different vegetables. This piece of



Members of the Peaceful Bamboo Family. Photo by Marc Blachere.

earth has been sprayed many times with the biodynamic preparations. The acquisition of two cows allows the community to produce its own compost and thus the ability to make its own biodynamic preparations. It is one more step toward the self-sufficiency and development of the farm organism—"closing the gap," so to say—toward which biodynamic agriculture strives.

On the slope above the garden, a community house is under construction and will soon welcome the gardener, his wife and their newborn baby to live alongside friends with special needs who need to make this place their home on a permanent basis. The Peaceful Bamboo Family used to be open only from Monday through Friday with staff returning on Saturday morning for the community meeting. The increased need to offer a permanent home for many has moved the community to open its doors at all times. The Peaceful Bamboo Family has transformed into a full-time working village.



Cooking with the Peaceful Bamboo Family. Photo by Marc Blachere.

It is uncommon in Vietnam for one's child to live away from home, so for some of the youngsters, it has been a moment of clarity to embrace the Peaceful Bamboo Family as their home.

Responding to the need of a country that has suffered years of devastating war, damaging peoples and harm to the earth, the Peaceful Bamboo Family offers a drop of healing. In the words of Thich Nhat Hanh:

"The nectar of compassion is seen on the willow branch held by the Bodhisattva. A single drop of nectar is enough to bring life to the Ten Directions of the Cosmos."

Weaving the thread of the Camphill impulse and of the Vietnamese culture and its traditions, the Peaceful Bamboo Family is creating a warm, vibrant place, responding to the needs of our time with a steadily growing clear drop of humble gratitude: a potent offering of healing cradled in the many appreciations that illuminate their work.

Places We Go

Sharing Our Love for Music: A Trip to the Opera

by Julia Fussek



Julia and Cap standing outside of the Metropolitan Opera House.

Cap Bielenberg and I have been living together in Arbutus House since September 2016. Anyone who has met Cap knows he is a big music lover. His passion is the opera.

I am enrolled in the Social Therapy Program at Camphill, and part of my first year was the first-year project, which is about engaging a person from the Village in an activity that both people are working on together for a few months.

I chose Cap as my project partner because we are both interested in music and I wanted to get to know him even better. After a couple of meetings we came up with the idea of creating a song that would be a love song for his favorite person in the village (if you want to know who that is...well, ask him).

Of course, Cap wanted to create a song that was inspired by the operas he is listening to and I personally had never been to the opera before and needed a little bit of input. And we

were lucky! Thanks to Ben and Ted from Kaspar House, we were able to get two free tickets for the Grand Finals of the National Council Auditions in the Metropolitan Opera in New York City!

Cap and I started to prepare for our trip to the city two weeks ahead of time, and we were really excited! My friend Cap and I had already-high expectations of our first trip to the Met Opera in NYC.

On the big day we arrived at Grand Central Station and took the time to walk around Times Square and the Lincoln Center where the Opera is located. At 3 p.m. we were ready to go, sitting all dressed up, on our nice seats in the first row on the balcony, with our programs in hand.

Five young women and four young men out of more than a hundred opera singers from all over the States were chosen to perform in the finals. Each of them sang two selected songs and we listened to opera songs in Italian, French, Spanish, German, and Russian.



Julia and Cap inside the theater.

Cap recognized many of these classic songs. He especially enjoyed listening to "Madama Butterfly" by Giacomo Puccini, performed by Vanessa Vasquez. In the end she belonged to the six chosen winners who won a great prize of \$15,000 to support their upcoming careers.

Cap told me that he very much enjoyed the "beautiful" singing in this "fanciest opera in the whole world," and that it was different compared to his previous opera experiences. It was quite special for both of us, we must say!

It was great to spend this day with Cap and share his passion with him. In the end, our first-year project song did not resemble an opera song; we made it really our own. It is Cap's own unique song, which we are both very happy about.

Upcoming Events



Family Day
Sunday, October 8

Anne Ratner Concert Series
2017-2018 Season

October 17, 2017
Weiss, Kaplan, Stumpf Piano Trio
(Piano, Violin, Cello)

February 13, 2018
Anne-Marie McDermott, Piano

April 24, 2018
Alexander String Quartet

6th Annual
Joseph D. Freedman Bowl-a-Thon to Benefit
Camphill Village
Saturday, November 4.

JosephDFreedmanBowlathon.org

Recipe for Entertaining



Beef Stuffed Vetkoek (aka Fat Cake)

If you go to Brookledge House in the Village for lunch, be prepared to share the table with visitors. Noma, one of the coworkers there, has (deservedly) earned a reputation for being one of the Village's top chefs. Noma is from South Africa, and cooks with bold flavors like curry and cinnamon. The country's history of colonization and immigration has created a fusion of Dutch, French, and Indian cuisines

blended with indigenous cooking. Noma was kind enough to share her recipe for stuffed Vetkoek, or fat cake, a popular Dutch-inspired South African street food. Noma likes to make the fat cakes because they're versatile: add a bit more sugar to the dough for a sweeter dish that lends to strawberries or cream; add less for savory dishes like the one here. Thank you, Noma!

The Fried Dough

You will need:

A bowl to mix the dough
A large spoon to portion the dough
Vegetable or other oil for frying
A pot to fry the dough

Ingredients:

(5 cups) flour
(2 cups) lukewarm water
(1 packet) yeast
(2 tbsp.) sugar
(2 tsp.) salt

Instructions:

1. Mix the dry ingredients together in a large bowl.
2. Slowly add water while mixing with hands to distribute (you may need to add more, depending on the consistency)
3. Knead the dough until it forms a large ball and no longer sticks to your fingers

4. Place in a bowl and cover with a dish towel. Leave in a warm place (like out in the sun) for an hour while the dough rises.

5. Bring the dough inside and knead again. Place the dough covered again in a warm place for another hour.

6. Use an ice cream scoop or large spoon to portion out dough balls. (You can either leave them round or flatten them like Noma did before frying.)

7. Pour enough oil in a pot on the stove to either submerge dough balls or fry one side of the dough if flattened (in which case you will turn the dough over on the other side after the first is golden brown).

8. You can dry the balls in a pan with paper towel to soak up any excess oil after they've been taken out of the pot.

Beef Stuffing

You will need:

A knife and cutting board for vegetables
A large pot to cook mixture

Ingredients:

(1 lb.) ground beef
(1 tsp.) salt to taste
(1 tsp.) black pepper
(1 8oz. can) pasta sauce
(3 cloves) garlic, minced or crushed
(1) red bell pepper
(1) pinch of smoked pepper powder
(1/2 tsp.) cinnamon
(1) white onion, chopped
(1 tbsp.) olive oil, or more if you like

Instructions:

You can start by cooking the onions in the olive oil first before adding the rest of the ingredients. Cook until vegetables are tender or until ground beef is done. *You can subtract or add as many vegetables and spices as you want; try some garlic scapes or shredded carrots, or add some curry next time!

To fill the fat cakes:

Cut a slit into each cake and fill with a spoon. Serve and prepare for compliments.

Village Expressions



Art and Poetry



Mishka Zuckerman keeps a small tabletop loom in her bedroom at Hickory House, where she's been working on a scarf.



Lindsay Johnston presents a lovely watercolor willow tree scene.

Willow Trees

A poem by Ernesto Martinez

A willow tree bends over its branches at
springtime against the blue sky

The willow tree is beauty in its time

Welcome, New Coworkers!

Marla Gruhler
François Ott
Carmen Rivera
Hyunji Son

A Day at the Beach

by the Village Elders Club

White waves, a small red bucket
Next to the summer skirt, bathing suit.
Hmm, hmm.
Is this the beach?

It looks like a family, children.
Everybody is looking at the sky,
Where a giant and the hammer are.

Who is this?
This is a child.
What's the name of this bird?
The white dove.

Remembering Lee Klein

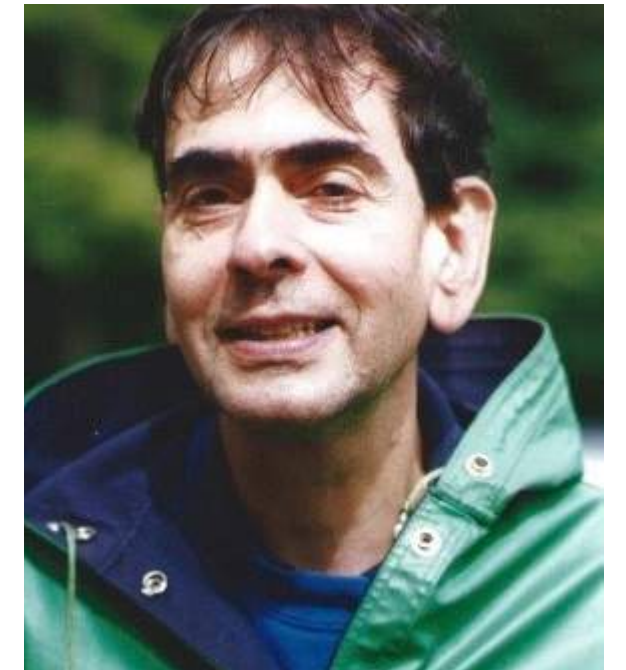
October 9, 1947 – April 23, 2017

We are saddened to announce the death of Lee Klein to our readers. Lee was an extraordinary person, whose gentle nature and sincere love for others were matched only by impressive memory. He was 69 years old, and lived here for more than 40 years.

Lee was born on October 9, 1947 in Manhattan to Esther and Charles Klein. He grew up in the city, where he loved baseball, as well as playing cards and board games with family – two hobbies he retained after moving to Camphill Village in 1974. Lee worked for some time in the Village's now-closed enamel shop, where he was always punctual, and looked forward to brushing and polishing enamelware. Lee was also a talented gardener, and was very helpful when working in Village households.

He enjoyed gatherings in the Village, especially Dinner & Music in the Village Café, as well as regular Sunday service. But the best part of the week for Lee was the Friday "Copake Run"; no matter which house was in charge of running errands in Copake on a given week, it was always understood that Lee would be joining them.

Lee always maintained a close relationship with his parents, who survive him. He also leaves behind many friends here in the Village, including his longtime girlfriend, Linda, to whom he was very dedicated. May he rest in peace.



Camphill Village Copake

Camphill Village USA, Inc.
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Copake, NY 12516

*Paul Marcuse applying leaf litter
to the beds in the Healing Plant
Garden.*



This newsletter is made from
100% recycling content.
Please recycle.

*Cover photo:
Danny Morse tending to plants
inside the greenhouse at Turtle
Tree Seed.*

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