

Irene, oh Irene

By Pieter Bohlen, *Executive Director*

Our preparation for Tropical Storm Irene was comprehensive: All the animals were put into the barns, we cleared all of the culverts and dam pipes, and even stored rock and gravel on the property. We were expecting heavy winds, which happened for about half an hour. Then, all of a sudden, flood waters began to rage. Woodward Reservoir, the big lake we all enjoy every summer, rose quickly and water knee deep went over the dam spillway, but the dam held! Indian Brook washed out the bridge between Tamarack Farm and Indian Brook Camp, and huge craters began to develop on many of our roads and trails.

Fortunately, all of our campers and other programs had already gone home, and our 14 staff and crew who were at F&W were well trained for emergencies. When the storm subsided late Sunday night, we found that portions of Route 100 were not just damaged, but entirely missing! The main roads leading into Farm & Wilderness were transformed into raging, cobble-strewn rivers. Chunks of broken pavement littered the ground and the saturated soil capsized with sink holes and more erosion.

We had no power, phones or internet for five days, but we soon learned that this was the most powerful storm in Vermont recorded history, and the talk now is that this was a "500 year" storm. In Plymouth alone, four houses were destroyed, over 120 were damaged, and in Vermont 700 houses and hundreds of miles of roads were obliterated.

Through all of this, the F&W Crew and Staff responded by doing what we do best: Work is love made visible. Within 24

— continues page 3



F&W Co-Founder's Passing Leaves a Lasting Legacy

By Kristi Webb, *F&W Trustee*

SUSAN HOWARD WEBB of Plymouth, VT, died on September 9, 2011 at the age of 103. Susan was born on August 18, 1908, in Burlington, VT. Her identical twin, Harriet, died in 2004. Susan married Kenneth Beals Webb in 1932. Ken died in 1984. Her three children Sukie Hammond, Rob Webb, and Miki Webb as well as eight grandchildren (Kristi and Meg Webb, Susan and David Hammond, Mike and Lissa Webb, Sarah and Becky Locke) and seven great-grandchildren (Caleb and Sophie Love Webb, Danny and Alex Hammond-Baker, Toby and Lena Locke Sillman and Sage Webb-Wallace) survive her and will miss her greatly.

— continues page 4

FARM & WILDERNESS 2012 CALENDAR

OVERNIGHT CAMPS

Full Summer Session	June 27-August 12
July Session	June 27-July 20
J1 Session	June 27-July 8
July Session Ends	July 20
August Session	July 22-August 12
A1 Session	July 22-August 3
Fair Weekend	August 11 & 12
Family Camp	August 19-25

BARN DAY CAMP

Session 1	June 25-July 6
Session 2	July 9-20
Session 3A	July 23-August 10
Session 3B	July 25-August 3
Session 3C	August 6-10

F&W EVENTS

Ice Cutting Weekend	February 17-20
Spring Planting Weekend	May 25-28
Fair	August 11
Harvest Weekend	October 5-8

ABOUT The INTERIM

The *Interim* is the newsletter of the Farm & Wilderness summer camps. We welcome submissions from everyone. You may submit writing, drawings, cartoons, photographs, or other work. We may edit for content or space.

To submit your work to the *Interim*, email us at: interim@farmandwilderness.org, OR via postal mail to:

Interim
Farm & Wilderness
263 Farm & Wilderness Road
Plymouth, Vermont 05056

Help us BE GREEN: You can receive the *Interim* electronically instead if you wish; just let us know.

If you get too lonely for camp between *Interims*, visit the website at www.farmandwilderness.org. Check for Facebook updates, www.facebook.com/#!/pages/Farm-And-Wilderness-Camps.

LETTER FROM PIETER

October 2011



Greetings F&W Community!

Since camp ended, in very short succession, we experienced the largest Vermont flood in over 500 years, and the passing of our co-Founder, Susan Webb. As I write, we are in mourning for Susan, and scrambling to recover from the flood. Our little town of Plymouth was cut off from the rest of Vermont for weeks, and all around us was mud, storm debris, broken roads and National Guard trucks.

In the midst of all this, all I can think is that Susan would be proud of F&W right now. When times have been tough, our staff and crew responded first and foremost with the impulse "to be of use." And they have done so in the manner of Susan: With hard work, grace, humor, pragmatism and compassion.

It's been two months since the flood, so let's take a moment to put down our shovels and celebrate what an incredible time we had here at F&W this summer. As a director, I had the opportunity to see and hear the meaning of camp from hundreds of campers as I listened to their thoughts during our strategic planning meetings. As a parent, nothing could replace the joyful, beaming children I was happy to welcome home in mid-August. We are in process right now of reviewing the 200+ surveys from parents, and I have been delighted to see that my children were not alone in having a life-changing experience.

As a community, let us take the opportunity to thank our six Camp Directors for their seasoned leadership. They were supported by 237 Camp Staff and 16 Year-Round Staff. When we are in full motion, it is a wonder to behold how hard everyone works, and the depth of the community that we build. We have had 72 years to learn the skills of running a good camp, but perhaps more importantly we have absorbed generations of wisdom and presence from those leaders of F&W whom have trod before us.

So let me end with gratitude toward Susan Webb, for our community of Staff, Campers and Alums, and for the power and beauty of this earth we share.

Warm regards,

Pieter Bohen

Pieter Bohen is F&W's Executive Director





For days, the roads to F&W were impassable to all, except by foot and bicycle.

— Irene, *continued from page 1*

hours, our crews established daily meals, initially at the Barn Day Camp, and later in Plymouth for displaced families, National Guardsmen and others impacted by the storm. Dubbed the *F&W Disaster Corps*, they also shoveled mud from the basements of many homes and small businesses, including the Saltash Inn, Good Commons and the West Bridgewater Corner Store.

At Farm & Wilderness, the year-round crew repaired the washed-out roads, fixed bridges and cleared out the dams. We anticipate the damage will amount to about \$30,000, with an additional \$40,000 of lost income. We had to cancel all of our September events, and postpone our Indian Brook reunion (*see article on page 4*).

One of the most heartening aspects of the devastation was the outpouring of concern, financial help and good will from the F&W community. More than \$46,000 was raised from over 160 donors to help F&W as well as our neighbors in Plymouth. With these funds, we have been able to repair our roads and trails. We have also united with the “Plymouth Memory Tree”, an association of Plymouth residents who maintain a small fund for residents in immediate need. F&W has offered a \$10,000 Challenge Grant to the Memory Tree, and residents have responded in kind. As of this writing, we have collectively raised over \$100,000 to assist residents who have lost their homes or belongings.

All told, this has been a difficult experience, but a powerful means of building community. We are receiving letters and Facebook postings almost daily. An example of some of these letters include:



Retreat Crew serving food to National Guard and other volunteers in front of Plymouth Town Hall.



“F&W Disaster Corps” after a long day of shoveling mud.

We want to thank you and the capable, hard working, generous, warm and fun staff of F&W for your efforts during the hours and days immediately following Tropical Storm Irene. Given that we have two young children, we were particularly concerned with their well-being and extremely comforted to be surrounded by such wonderful people.

We really didn't know too much about Farm & Wilderness even though we lived next door to you for forty years. We know now what big hearts you have and how lucky our community is to have you.

I have been very impressed with our Staff and Crew, not only for their hard work, but yet more for the compassion and kindness they have demonstrated for victims of this incredible flood. F&W has had the opportunity to reach out and be of use to all of the citizens of Plymouth, and it has been a life-changing experience, for us as individuals and for the community as a whole. We hope that this is only the beginning of a more robust and positive relationship with our little town of Plymouth.

We are very appreciative to have felt all of the Farm & Wilderness community holding us in the Light, and their generosity and concern allowed us to care for many others in turn. *Thank you!*



An F&W led community volunteer event cleaned up debris from local streams and brooks.

— Susan Howard Webb, *continued from page 1*

Susan received her A.B. from the University of Vermont and a Master's degree in Classics from Radcliffe College. She was employed as a teacher in the 1930s and 1940s but is best known for co-founding, with her husband, the Farm & Wilderness Camps in Plymouth, VT. She was the director of Indian Brook for 30 years. The six residential camps, day camp, Family Camp, and internship programs were incorporated as the Farm & Wilderness Foundation in 1972. Susan retained an active interest in the workings of the camps. With her husband, Susan co-authored several books about summer camping in the context of experiential education.

Upon retirement, Susan served as a Representative to the Vermont State Legislature for four terms, 1973–1980. Her committee assignments reflected her deep commitment to the well being of children and to social justice. She offered further service to her beloved Vermont in her role as President of the Board of Directors of the Calvin Coolidge Memorial Foundation in Plymouth.

It is difficult to capture such a rich and full life in a few paragraphs. Susan was dedicated to her family. She was the pragmatic half of the partnership with her husband, whose vision of outdoor education was fueled more by enthusiasm than by practicalities such as paying the mortgage. She was the business manager for Farm & Wilderness and kept the enterprise afloat, although she was unable to toast bread without burning it. Her memory was legendary. The number of Vermont

“Parents send us their most treasured possessions.”

politicians whom she mentored or taught in kindergarten or Sunday school approaches the hundreds. She was the Birthday Queen, delighting in presents, cake, and peppermint stick ice cream, even though she had to share it with her much-loved twin. She and her twin loved to tell stories of how one twin took the place of the other for very good reasons: Susan went to a job interview as Harriet because Harriet was still in England; Harriet greeted campers on the opening day of camp in 1939 because Susan was caring for her children who had measles. She loved crossword puzzles. Once she was an ally, it was nearly impossible to dislodge her loyal defense of a person. Her sayings

outlive her: “She’s a comfortable camper,” “She’s such a delightful child,” “Parents send us their most treasured possessions,” and, above all, “Be ladylike but firm.”

A memorial service is scheduled for Saturday, June 9th, at 2 p.m. in Plymouth, VT. Susan Webb was a member of the Wilderness Monthly Meeting of the Society of Friends (Quakers) and the service will be conducted after the manner of Friends. The family requests no flowers; memorial contributions may be made to the Susan Howard Webb Fund of the Farm & Wilderness Foundation, 263 Farm & Wilderness Road, Plymouth, VT 05056.



Indian Brook Alums Gather in Boston

By Janet Ohle Green, *former Indian Brook Director*

With more than 200 Indian Brook alums registered, the IB Reunion planning committee was in full gear. The search for alums included traditional and digital tactics, ranging from email, Facebook, snail mail, voice mail and an intensive woman-to-woman outreach effort for more than one year.

Unfortunately, the first guest to arrive was not an alum—but was Tropical Storm Irene. So, we disappointingly had to postpone the event. At the request of alums, Polly Williams and Janet Green organized an IB Boston gathering for that weekend, Sept. 9-11. More than 60 people made the trip.

By Friday evening, 18 people had arrived at Janet's house. Full of excitement at being together, we sang seven graces before we shared dinner together. On Saturday morning, we all enjoyed bagels and then went kayaking on the Charles River.



Former IB Directors left to right: Laura Fitch, Sam Camera, Polly Williams, Amy Hunter, Becca Steinitz, Liz Ohle & Janet Ohle Green.

Our joy was tempered when we learned that Susan Howard Webb, co-founder of Farm & Wilderness, had died on Sept. 9, the first day of the reunion gathering. We were glad to be together when we learned of her passing—stories and memories of her filled our conversations.

On Saturday night, everyone gathered at Polly's for a wonderful potluck. And, of course, we ended up inside with song boards that Kurt managed to get from camp for the festivities. With Susan Loucks up front, we sang for hours.

Charlotte Clews led a hearty group through an Anusara yoga class on Sunday morning.

Our gathering concluded with a Meeting for Worship—an experience none of us will forget. Memories of Susan filled our circle as alums from different decades at Indian Brook spoke of her lasting legacy.

Our final thought was—2012 in Vermont!!



INDIAN
BROOK

Hens Enjoy a New Place to Roost at Indian Brook

By Amy Bowen, *Indian Brook Director*

Why did we have our campers build a chicken coop as a part of program at Indian Brook? While other camps are offering their campers tennis skills, archery know-how and sailing instruction, we give our campers a hammer or a saw and help them problem solve to build a new home (complete with a flower box under the window) for our laying chickens.

The answer lies at the heart of what makes Farm & Wilderness so magical. We offer our young people one of the greatest gifts a person can experience: *Meaningful work*. There is no authentic community without its members contributing to its needs. When Indian Brook's chicken coop is decaying, what better solution than to have our campers solve this problem? The transformation was beautiful to see. The progress ranged

from the floor boards being carefully placed, to the walls being assembled, and then the roof being added. Our campers may never build a house, but they've gained knowledge that they could do so, and they've experienced the pure joy of significant sweat. Lots of people talk about "community," but our coop is a picture of real community at its finest.

The ten Work Projects staffers and the Work Projects head started laying out the plans and doing the prep work for the coop two weeks before campers arrived. The first-half campers put in the floor and raised all four walls before they left. By summer's end, the coop was complete. Marnie Williamson, the Indian Brook Works Projects head this summer, recalled, "Big Lodgers were the primary coop builders—they measured, marked, and cut all the boards and also assembled all the walls and put on the siding and roof decking. First Lodgers made the flower boxes, the 4-tiered roost, the chicken door ramp, and the totally psychedelic "Clucksworth Manor" sign (all very important features!) Senior apprentices worked on the rafters with me when they weren't busy being awesome in the workshop."

Marnie also shared with me, "As campers measured, cut, and nailed boards, I often heard them ask:

'Is this really going to be a wall?' or 'Is an eighth of an inch that big of a deal?' I knew that it would be hard to get the 'big picture' across, but Work Projects staff did a really great job of providing campers with an overall vision of what was to come."

By the end of the summer, we all took pride in the new establishment for our egg layers.

Indian Brook's Big Lodge and First Lodge campers from both sessions constructed the "Clucksworth Manor" during the summer of 2011. This project helped the campers gain construction and team-building skills.



Father and Son Connect in Timberlake's Kitchen

On a sticky July day, several cooks banter inside Timberlake's steamy kitchen as they prepare the banquet meal. Father and son, Karl and Gabe Gao, work side-by-side slicing kiwis and bananas for a dessert.

While it isn't unprecedented for Farm & Wilderness to have relatives working together at the camps, few have traveled thousands of miles and crossed several time zones to summer together.

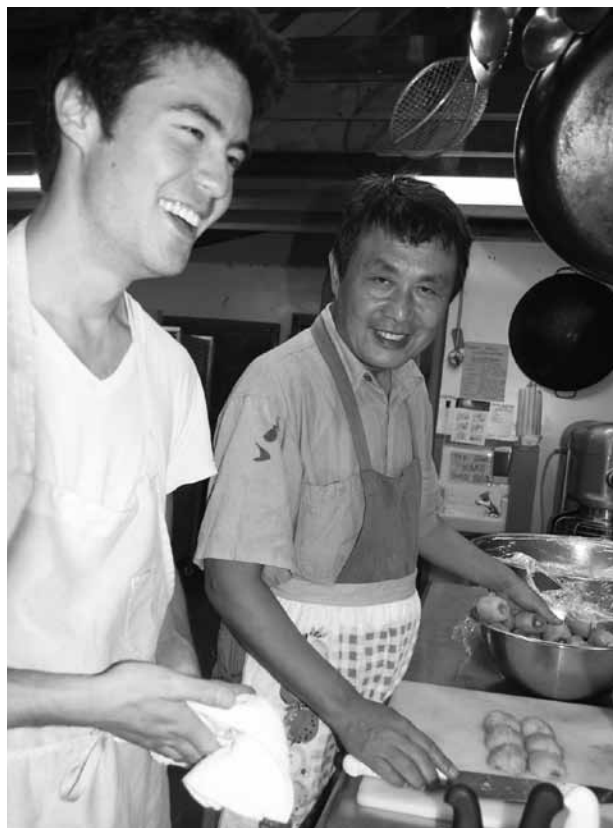
That was the case for Karl Gao, 59, who opened an email in his home east of Beijing from his son, Gabe, 25, who lives in Iowa City, Iowa. Gabe, a former Timberlake camper, broached the idea of cooking together at Farm & Wilderness before he started medical school at Northwestern University.

"I thought I would love to spend the summer with my son anywhere in the world," Karl said. "There are nice places to relax or work in China and Europe. But as Gabe explained, TL is kind of a home for him. I warmly welcomed the idea of coming back here."

The family has many ties to F&W. Karl worked as a Timberlake cook in 1998. Gabe and his older brother, Nathaniel, were both Timberlake campers—from 1994-1999 and 1994-1998 respectively. Gabe was also a Timberlake counselor in 2009, switching cabins halfway through the summer from Foresters to Bobcats. Gabe's mother, Judy Polumbaum, was an Indian Brook counselor in 1974, 1975 and 1977 and spent a month as an IB cook in 1992 when her sons were TL campers. Her sister and brother also were campers and her brother was a TL counselor. "So, I guess F&W is a family affliction," she wrote in an email.

Polumbaum and Karl Gao met at the Chinese Academy of Social Sciences in Beijing in 1979. They split up, although they remain close friends, when Gabe was three years old. Gabe said his mother first suggested the idea of the two men cooking together at Timberlake. While Judy doesn't recall this, she wrote in an email, "...this seemed perfect. They both love to cook and are quite good at it."

The Gaos said they enjoy the kitchen camaraderie and preparing hearty camp fare for hungry boys, such as 720 English muffin pizzas. All the meals are balanced with vegetables and meats, but the culinary aspect is quite simple. The four TL cooks all live together in a ramshackle, three-sided cabin. For each meal, there's about 3½ hours of non-stop bustle—preparing, serving and cleaning.



Gabe and Karl Gao work in tandem preparing a banquet meal at Timberlake.

"It's fun and always comes down to the wire, no matter how much time we have to prepare," said Gabe. "There is a lot of responsibility. The food provides the stability and sustenance to get through the day."

Karl said, "Most cooks don't have time to eat. They'll grab something here or there."

"Since Timberlake has always been a haven for me... it seemed fitting for father and son to be reunited here."

Karl, who left China to pursue a master's degree in journalism at UC-Berkeley and later received his MBA from Stanford University, had worked as a journalist at the China Daily, People's Daily and New China News Agency. Returning to China in 1990, he now works for a China-based technical consulting firm that sources parts for a U.S. skateboard company.

The men said they enjoyed their time together this summer, fishing, hiking to Buttermilk Falls and the Quechee Gorge, swimming in Woodward Reservoir from TL to the shores of Indian Brook, tubing on local rivers, and creating shared memories.

"Growing up, I only got to see my father twice a year and most kids get to see their parents every day," Gabe said. "Since Timberlake has always been a haven for me, maybe more so than Iowa, it seemed fitting for father and son to be reunited here."

Gabe added that his time at Timberlake is a purposeful way



Gabe Gao practiced his Chen-style Taijiquan on a regular basis at Timberlake this summer.

of recharging his energies before he embarks on his medical training.

“This is similar to being in a temple. There are a lot of meditative qualities about camp. There is a lot of time to think deeply when I’m here,” Gabe said. “It’s like a trance—the day doesn’t matter—you’re out of your daily routine.”

Karl said he’s noticed the maturity and awareness in his son, and Gabe said he’s trying to reconcile how F&W has changed these days in comparison to his boyhood memories when he attended camp from ages 8 through 13.

“One of the reasons why I would always cherish this place is I was exposed to a lot of staff of color. Growing up in Iowa, I didn’t have a lot of role models. Here, I found many,” Gabe said. “This is one of the reasons I go to the staff-of-color caucus meetings to talk about recruitment and retention. The message of universal love and kindness is magnified when it is reflected in its staff and campers.”

The men said they’ve been able to reshape their father and son ties as they reconnect as adults over the summer.

“Every time I see him, he is more mature. He is very disciplined with his practice of jujitsu and tai chi,” Karl said. “I remember meeting him at the cabin when he was a little kid; his eyes were full of wonder and he would taste all of the plants. Now, he is grown up and has personal views of the world—he’s more passionate.”

Gabe said the long summer days have helped him know his father better.

“Spending time with him has been an educational experience,” Gabe said. “I see qualities in him that I see in me.”

Will they return when Gabe has a break in his medical training?

“I’ll always answer my son’s call if he wants to come back,” Karl said.



Spicy Green Beans

FROM THE GAO’S TL SUMMER KITCHEN

PREPARE:

whole green beans 1lb., clean and blanch in boiling water for a few minutes (make sure beans retain green color) and then drain

garlic minced, one tablespoon

coarsely ground red chilli pepper half teaspoon or according to taste

cooking oil one tablespoon

soy sauce one tablespoon

COOK:

add cooking oil to wok or skillet and heat up, and when oil starts boiling

add minced garlic, and when aroma rises

add chilli pepper and stir (make sure the don’t burn), and when chili turns golden yellow

add green beans, stir for a few minutes, and then

add soy sauce, stir for 10 seconds, and it’s done!



“Home cooking will never be able to compete with camp food—camp food was THE BEST...”

—F&W parent from the post-camp survey



New Bobcats Cabin Emerges at Timberlake

By Tulio Browning, *Timberlake Director*

TIMBERLAKE IS GROWING!

I remember arriving at TL in 1984 shortly after *Rangers* was built. The modern design and audacious site—perched on a boulder—raised the bar for TL cabins. Now, the oldest Big Lodgers have their own special cabin: *Bobcats*.

Based on the split-level design of a Tamarack Farm cabin (appropriately called “*Split*”), the key to the layout of the new *Bobcats* cabin is that all bunks have a line of sight to each other, which builds connections and also offers great views of the TL cove. The cabin will be an open and an inspiring place to wake up in the morning.

The fact that this beautiful building was built by campers helps define our unique identity as a camp. Timberlake can take pride in building the structure from start to finish. The cabin’s “bones” are a traditional timber frame trucked in from Nova Scotia by veteran F&W builder, Dan Regan, in 2010. During that summer, TL and IB campers gathered with all hands on deck (literally!) as we raised the frame together and drove in the last wooden peg.

As construction unfolded in 2011, we faced and overcame adversity: Mid-way through the summer George Oberst,

former trustee and 2011 staff member, realized that the cabin had shifted during the winter. This meant reassessing and even re-doing some of the work. The experience provided us with a few lessons in job use, site safety and general construction of a small building. During this summer, camper enthusiasm was undaunted. Campers actively lobbied TL Work Project Staffers Thad Gibson and Dan LaFontaine to have the privilege to be chosen to work on the cabin on any given afternoon. Campers from the past two summers who are 12 years old in 2012 will be the first campers to sleep in the new *Bobcats*. They will go to bed each evening surrounded by nails that they pounded and siding they securely hammered. These same campers may find themselves as counselors in *Bobcats* in 2019, and perhaps even find their own kids sleeping there in 20 years or so.

This legacy would not have become a reality without the dedicated effort of the TL Work Projects staff, especially Thad and Dan. We’re indebted to the continual support of F&W’s Resource Director Jay Kullman and his staff—Eric “The Red” Street and Ben Linder from 2010, and Aline Haddad and Kyle Baumgardner “K2” from this summer. Thank you all!

“The child we get back from your camp is the child I wish I had all year! He is happy, content and respectful.” —F&W parent from the post-camp survey

“The thing we most love about F&W is the balance between challenging activities and a nurturing environment.” —F&W parent



The Fair 2011 was the inaugural run of the completely rebuilt, wooden Ferris wheel.



Exactly 1,051 Fair t-shirts were ordered for Fair 2011.



Along with the Fair favorites of the Slip ‘N Slide and Zip Line, Timberlake campers built four wooden boards with holes for a bean-bag game, dubbed the “TL Toss.”

F&W FAIR

The Fair 2011 was a blast, with brisk sales of camper crafts, delicious spreads, breads and other food. There were human-powered rides, songs, activities, skits and music galore. The day ended with a festive square dance and the lighting of a huge bonfire.



For the first time, Timberlake campers made and sold buckskin necklaces with pendants crafted from wood harvested from F&W forests. They also sold ceramic mugs made by the Timberlake arts director.



The Fair bonfire, built by Indian Brook and Timberlake campers, was lit at 6:30 p.m.



Tamarack Farm campers made a slew of Adirondack chairs and do-it-yourself kits. All but one of these sold and it'll grace the TF porch for years to come.



“F&W gives campers the opportunity to interact with one another and develop community. Sounds simple, but simple human interaction is often missing in our plugged-in society. Without practicing interaction, people struggle to communicate and effectively problem-solve with one another...” —F&W parent



Katie (a Gen-Xer) Joins the Legacy Circle

By Kurt Terrell, *Chief Development Officer*

For Katie Jozwicki (IB '84-'89, TF '90-'91, and IB staff '99), including Farm & Wilderness in her will made sense.

“My anticipation for the Indian Brook 70th Reunion rekindled the pride I have in F&W. Then I read the 2010 Annual Report and saw that F&W had created a Legacy Circle. In September, I revised my will with a \$5,000 bequest to F&W. I took this action because when I was at Indian Brook and Tamarack Farm—those summers were the times when I was the most accepted and happiest in my life,” said the Houston resident.

The 36-year-old woman, the Legacy Circle's youngest member, is not alone in making these long-range decisions. About 65% of people between ages 18-to-64 decide to create bequests, according to a national study. Currently, there are 30 Legacy Circle members who have given bequests ranging from several hundred dollars up to the Mason's generous gift.

In 2009, F&W started a Legacy Circle to celebrate a \$757,220 bequest from Charles and Hilda Mason. These funds are now invested with the F&W endowment and provided \$39,754 of campership funding in 2010 to 12 children from seven different states.

Our endowment has a current value of approximately \$4 million and we have set a 10-year goal of increasing our endowment to at least \$10.5 (three times our operating revenue). Including F&W in your estate planning is a key way for us to grow our endowment. If you make an annual gift to F&W of \$25, \$500 or \$1,000 each year, please consider joining Katie and others by endowing your Annual Gift. Katie's commitment of \$5,000, when invested in our endowment, will provide approximately \$250 annually to benefit F&W's camperships and camp programs.

If you share Katie's commitment to F&W, or your children or grandchildren feel this way, we ask you to join others in the F&W community by including F&W in your estate plans. Contact Kurt (kurt@farmandwilderness.org), or call him at 802-422-3761 ext. 232 (office), or 802-275-8936 (cell).



Early Bird Registration Open



RUN DON'T WALK, AND SAVE \$...

Greetings from the Admissions Department! Believe it or not, this is the perfect time to begin thinking about enrolling for camp next summer. One reason is that we are again offering an Early Bird Discount. If you can send us the enrollment paperwork and full tuition by December 1, you only pay the 2011 rates. This will save you \$150 if you are coming for the full summer and \$100 if you are coming for the July or August session. **Remember, we must have your registration form and full tuition by December 1 to qualify for the Early Bird Discount.**

Another reason to register early is that the camps have begun to fill faster in recent years and last summer we had to turn some campers away. Please don't let this happen to you! We expect some long waiting lists by spring, so please, if you know camp is in your family's future, enroll today and save your space!

Later this fall you will have the option of enrolling online. When that goes live, we'll send out an email to returning families with all the details. However, if you can't wait, the 2012 enrollment forms are on the website.

If you have any questions about camp or the enrollment process, we would be happy to answer them by phone or email. Our number is (802) 422-3761 or write to Sam (sam@farmandwilderness.org) or Linda (linda@farmandwilderness.org). We hope to hear from you soon.

—Linda Berryhill & Sam Arfer, *Admissions Team*

WHAT WE ARE DOING



Phoebe Sunflower (SAM '94, '95) writes: I'm currently serving in the Peace Corps in the Dominican Republic. I finished my degree in 2008 at Fort Lewis College in Durango, CO. I studied Elementary Education and ESL. I then decided to take my teaching international. I'm a Youth, Family, and Community Development volunteer in a small town called a Batey outside of the capitol, Santo Domingo. I look forward to any and all visitors who would like to visit my little block house, developing library, HIV/AIDS prevention group, and gender development projects. My email is: plsunflowerwirth@gmail.com

Shawn Gerwig (TL Staff '89, '91, '94; Crew '95) writes: I'm living in Brunswick, ME with my husband Ted Wickwire and our two children, Bertram (5) and May (2). I'm working at Bowdoin College in the Joseph McKeen Center for the Common Good—coordinating student-led service groups and encouraging faculty to incorporate community service into their curriculum. I'm still cooking and gardening and knitting. We see Lois Myers on a regular basis—she is Bertie's God Mother. And we saw Dan and Ann Rose not too long ago. Dreaming of the day when we can send Bertie to F&W.



Shannon Carroll (FC Staff '01; TF Staff '04-'09) & **Ryan Duerme** (TF Staff '06-'09) were recently married in Seattle, and subsequently moved to New York City, where Shannon attends NYU to be a Nurse Practitioner, and Ryan is preparing to enter the Teach For America Program. Currently they are both employed at Callen-Lorde Community Health Center, a New York Clinic that serves the LGBTQ community. Shannon is an RN case manager, and Ryan is a patient advocate. They will be planning a larger wedding celebration in the north east this spring. They would love to have visitors and to hear from former staff and campers: shannoncarrollrn@gmail.com and Ryanduerme@gmail.com

Dan Lewis (TL '52-'58; TF '59; CA '60; TL Staff '61, '64; Trustee and Clerk '70s) shared this family news: He joined a family gathering in Boston last month as

daughter **Jennifer** (IB '94-'98; TF '00-'01; IB Staff '04) received a master's degree in Public Policy and Poverty from the Heller

School at Brandeis University in Waltham, MA (she went to Union college as an undergrad). She is now doing government consulting at Abt Associates in Boston. **Ethan** (TL '90-'94; TF '96; TL Staff '01), graduated from Trinity College in Hartford, CT, and now lives in D.C. He develops new products for Leadership Directories, Inc., an online service of *Who's Who in Government*. And **Matt** (TL '89-'92; TF '93-'94) is married to Lisa Neel (they went to Yale together) and works for *Bulletin News*, a small start-up that gathers overnight press reports around the world for high-level U.S. officials. Lisa has a high level position at the U.S. Public Health Service working on health care delivery to Native Americans.

Dan was first diagnosed with Parkinson's disease in 1994. In January, he was made a Board member of Parkinson's Action Network (PAN), a nationwide organization that represents all Parkinson's organizations before Congress and the federal government. In addition, in July he became Chairman of the Board of the Parkinson Foundation for the National Capital Area.



Abigail Wolfson (IB '84-'89, TF '91, IB Staff '93, '97, '98; TF Staff '10): I am thrilled to announce that *Calliope Sage Wolfson* was born in Brooklyn, NY, on August 16, 2011. She was 6 pounds 11 ounces and 20 inches long (oops, body talk!), and is a delight. She is looking forward to Summer 2021—her first at Indian Brook!



Eleanor Rain Berryhill Caplovitz was born at 8:30 p.m. on Sept. 10, 2011 in Reno, Nev. The future BDC 2016 camper is the daughter of **Marian Berryhill**, (BDC Staff '94-'95; TF '93; Office Staff '96-'01) and Gideon Caplovitz, who are both assistant professors of cognitive neuroscience at the University of Nevada, Reno. The 6 pound, 11 oz. baby is the first grandchild of **Linda Berryhill**, Director of Admissions since '91. Linda flew to the Silver State with her husband, John, to help cook,

clean and do laundry from Sept. 13-21. "What else do you do when a new baby is born but humor the parents?" Linda said.

{PASSINGS}

Nash Basom (TL '55, '56, '58; TF '57; Support Staff '94, '02, '04, '06-'07; TF Staff '59, '62-'65, '68, '72; TL Staff '59-'60, '99-'01; Trustee and Clerk '92-'98) died at age



69 in his home in Glover on August 3, surrounded by his family. Born in 1942 in Alexandria, VA, Nash first fell in love with Vermont when he attended Farm & Wilderness summer camps as a youth. Later, he and his partner, Mariel Hess, built a home in Glover and raised their daughters, Reeve and Kit. Nash is also survived by his mother, Ruth Basom, his three siblings, Scott, Kit and Ken Basom, and their families.

Nash was passionate about racial equality, social justice and education. In the 1960's, he was a civil rights worker in Mississippi. In the early '70s, he worked on relief efforts in Malawi and Tanzania and as a supporter of the Mozambique movement for independence. In Vermont, Nash worked as the first director of Orleans County Court Diversion, as a member of the Newport Community Justice Center Steering Committee and Reparative Board, as a staff member at Farm & Wilderness and Chair of the Board of Trustees, and as a Selectman for the Town of Glover. In his 25-year career as a guidance counselor at North Country Union High School in Newport, Nash was a valuable resource and mentor.

The family celebrated his life with friends in their Glover home on Aug. 20. Contributions in Nash's memory can be made to the Farm & Wilderness Foundation or to a cause of your choice.

Dan Lewis shared that his older brother, **Steve Lewis** (TL '49-'55; TF '56), died recently of cancer. He was 70. He had been an expert at programming the computers that run cyclotrons at Lawrence Berkeley National Laboratory, Lawrence Livermore Labs and the Stanford Linear Accelerator Center. He leaves a wife, Suzi (a gnome expert), five grown children and step children. When recalling stories of his youth, Steve remembered proudly that he had been among the first group of TL campers in 1954 to be awarded a Pioneer achievement.



FARM & WILDERNESS

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GO TO <http://www.farmandwilderness.org/events-and-retreats/work-weekends> for more information or to register.

