



IN THE NEWS

June 2016



The Kuttin' Kindlin' crew and Team Bonny Lea Farm led by Wade Davis and Jane Rafuse respectively.

Remembering our Founder & Celebrating Success

After a moment of silence to remember our Founder, Dr Alberta Baker, at the South Shore Community Service Association Annual General Meeting on June 13, we celebrated some of our many successes of which she would be proud.

There are so many people who give 110% on a regular basis, going above and beyond contributing to life and work here at Bonny Lea Farm. At the AGM we recognized the efforts of two staff that made a particular impact this year: Wade Davis for developing the 'Kuttin' Kindlin' project and Jane Rafuse for leading Team Bonny Lea Farm's physical training and fundraising efforts for the Blue Nose Marathon Charity Challenge.

For more information about what is happening here at Bonny Lea Farm and to read some participant stories check out our [Annual Report](#) on our website. Call 902-275-5622 to request a copy or become a voting member for \$25.

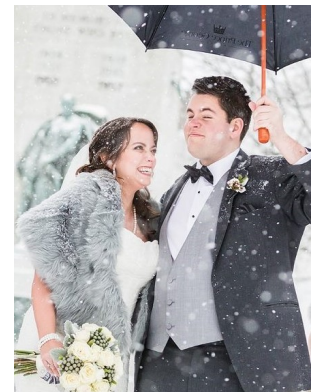
Alex and Sara are Making A Difference. You can too!

When Alex Finck and Sara Daley were planning their wedding they knew that they did not need another salad bowl or matching napkin set. They also chose not to have favours for guests at their reception. Instead, they printed cards displaying Alex's brother Laurie's art work informing guests that in lieu of guest favours they had made a donation to Bonny Lea Farm and one other organization and suggested that their guests do the same.

"We decided it would mean a lot more if we chose [gifts for] not for profits that had an impact on our own lives and that of our families. So we chose Bonny Lea Farm because of Laurie and how much it means for us to know he has a great place to go where he can be safe, productive, find meaning and a part of a community."

- Alex and Sara

If you would like to make a difference in the lives of others, contact Liz at 902-275-5622 x241 to receive some of our tribute cards or visit: <http://bonnyleafarm.ca/get-involved> to learn more and download cards. If you'd like to have favours for your guests we can do that too with gift size jellies and relaxing foot soaks!



Sara Daley and Alex Finck on their wedding day. Photo: Kate Hayter



To purchase tickets or volunteer for A Lobster Lovers' Feast call Jane 902-275-5622 x224.

Top 6 Ways to Enjoy A Lobster Lovers' Feast - Sunday, July 31

It's that time of year when we start dreaming of lobster, salads, desserts and good times with friends and family. Here are our Top 6 Ways to Enjoy A Lobster Lovers' Feast on Sunday, July 31.

1. **Bring your date.** Our open air tent with live entertainment provides a great spot to enjoy a meal.
2. **Host a dinner party and let us do the cooking.** Pick up your dinners between 3:00-6:00pm.
3. **Bring the whole clan.** Instead of having everyone at your house, let us look after cleaning up!
4. **Show your staff you care.** Buy tickets for staff appreciation and support a worthwhile community organization at the same time.
5. **Volunteer.** It feels good and we'd love to have you.
6. **Plan ahead.** Tickets are \$30 and sell quickly. Purchase your tickets now. Call Jane: 902-275-5622 x224.

We're Looking for Work

Our small contracts team is part of our vocational program, offering skills development and meaningful work for our participants. The team's regular tasks include preparing cutlery packages for local restaurants and operating our shredding service. They take on other projects as opportunities arise.

For the last number of years we have been offering a confidential and non-confidential shredding service. For only 50¢ per pound clients can have peace of mind knowing that their papers are being handled with discretion. Confidential paper is shredded and taken to Kaizer Meadow Landfill. Non-confidential papers are shredded and donated to the Greyhound Rescue Society of Nova Scotia for use as bedding for the dogs.

"The team enjoys the work so much that we need more of it to keep them busy!" says Judy Melvin, Vocational Instructor.

Part of the team working in this area removes staples and other fasteners to prepare the papers for shredding, while other team members operate the commercial shredders, unload them and bag the shredded paper. **"They enjoy removing the staples and fasteners as much as they enjoy the shredding," comments Jackie Benoit, Vocational Instructor.**

When asked what she likes about shredding Jan Elliott says, **"I like making the paper disappear."**

If you or your business have paper that you need to dispose of or another opportunity for our Small Contracts team, please call Judy or Jackie at 902-275-5622 x231.



TOP: Joanne prepares paper for shredding.
BOTTOM: Floyd is busy operating one of the commercial shredders.



Some of the Greenhouse crew.

Plant Sale & Breakfast a Blooming Success

The fruits of our Greenhouse team's labour were on full display at our recent Plant Sale & Breakfast. The weeks and months leading up to the sale are always busy as Evelyn Friedrich leads the crew in preparing soil, planting seeds and tending to the plants as they grow. The day of the sale the greenhouse was full of beautiful vegetable, herb and flower transplants and teaming with gardeners ready to take them home.

The Breakfast crew led by Lori Davis served up a record number of plates of eggs, sausages, bacon, hashbrowns and toast to a happy crowd. And, by the end of the morning the Bake Table was empty!

Thank you to all who volunteered to help with this event and to all of those who came out to support us!

If you missed us at the sale you can find us at the Chester Market each Friday from 10:00am-2:00pm.

In other news



Lacosta Holmes plants her flower pots with her mentor Carla. Each participant is matched with a staff mentor to explore and develop areas of interest.



On June 9, we hosted a Volunteer Appreciation Social to thank our many volunteers, some new and some not so new, who help at our events and serve on our Boards and Committees. Joe Stackhouse has been involved as a volunteer with Bonny Lea Farm since it began in 1973.



The Mahone Bay Lion's Club recently invited us to attend a dinner. We were delighted to be among the charitable organizations honoured by a donation that evening, receiving a contribution of \$1500 towards our Wheelchair Accessible Van project. Thank you Mahone Bay Lions!