

August was a busy month. **The Sonnewald Reunion** on the 18th was a very special day not only for Mom, but also for everyone who attended. The weather was wonderful, the food was fabulous and the memories were plentiful. Listen to highlights on "[Sundays with Sonnewald](#)" (9/2). It was so much fun that we just may have to plan another one in ten years when Mom turns 100! 😊

The following day Mom was a guest of honor at "**Celebrating the Wisdom of Our Elders,**" held at St. Paul's Lutheran Church in our little village of Stoverstown. Ten local residents, 89 or older, were recognized for their longevity and their wisdom. We were overwhelmed by the terrific response to this community open house. So nice to see that, even in this day and age, people do still appreciate their elders!

In my ongoing efforts to rebuild our community, I'm proposing that Stoverstown create an online neighborhood. www.nextdoor.com seems to be a good way to reconnect neighbors in this fast-paced electronic age. Check it out. You might want to get something started in your own neighborhood.

September is here already and it's **apple harvest time**. We have only a few trees, since many have succumbed to storms and old age over the years. Most of the apples are not sellable as they're not picture perfect. Unfortunately, Americans think produce has to be flawless to have value. At Sonnewald, we see things differently. Sustainably- grown, chemical- free food has great value and we utilize it in the most efficient and practical ways. Imperfect apples make great cider and adding pears, and whatever else we need to use, makes the end result even better. We can't legally sell raw apple cider anymore, but thank God we can still drink it, freeze it, can it, make apple butter and use it to make vinegar. If we can locate some additional free sources of chemical-free apples, we may be able to offer a small workshop on the many ways to store apples and apple products for winter use. Contact us if you know where we can get some or if you see apples collecting on the ground that look like they're just going to waste.

If you don't like relying on food that's been picked prematurely and shipped across the country, or even around the world, you might want to relearn the basic survival skills that allowed our ancestors to survive for thousands of years without supermarkets and big box stores. Check out www.transitionyork.org.

Two upcoming community events teach self-sufficiency and complement nicely what Sonnewald has been promoting for decades. On Sunday, 9/23, enjoy **Sputwood Farm's Mother Earth Harvest Fair**. This "Fun-Filled, Family-Focused Fall Festival" celebrates all aspects of sustainable living. Don't miss Horn Farm's **Homesteading Education Day** on Saturday, 9/29. See the [events page](#) on this website for details on both events.

Mom, Bill and I are off to the York Fair, so come visit us in Memorial Hall. And be sure to stop by Horticultural Hall and see all of the animals too. Let's preserve the agricultural heritage of the nation's oldest fair.

<3 Willa