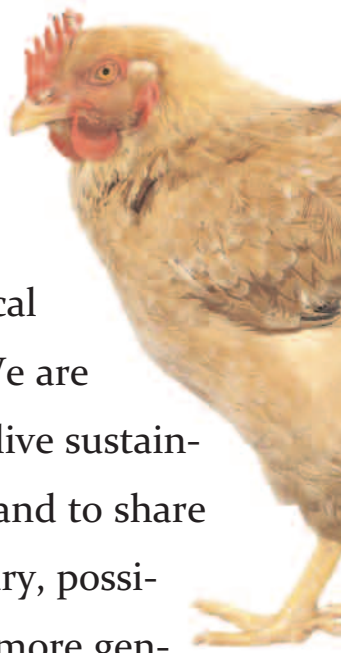


Tucked in the rolling hills of New York about an hour away from the city crowds, Bluestone Farm flourishes in the quiet care of the Episcopal sisters of the Community of the Holy Spirit. The rhythm of our lives is set by Earth's clock—with days comprised of prayerful reflection and the hard work of farming: sowing, planting, weeding, harvesting, food preservation, seed-saving, cooking and eating as worshipful celebration...tapping trees and boiling sap, tending chickens and keeping bees, and sharing the bounty with our local farmers' market and food pantry. We are answering a call to heal the soil, to live sustainably, responsively and responsibly, and to share our understanding that it is necessary, possible, and joyful for us all to become more gentle in our walk on Earth. *But there is much to be done, and the Sisters are prayerfully discerning the path ahead for this work of love and care.*



tradition emergence communion

Discerning the path ahead for Bluestone Farm and Living Arts Center



THE COMMUNITY *of the* HOLY SPIRIT

St. Hilda's House :: 454 Convent Ave. :: New York, NY 10031 :: 212.666.8249

Melrose/Bluestone Farm :: 118 Federal Hill Rd. :: Brewster, NY 10509 :: 845.278.9777

www.CHSSisters.org

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Bluestone Farm and Living Arts Center



Through our work and prayer here on the farm, the sisters of the Community of the Holy Spirit have learned the meaning and importance of permaculture—a way of healing the land while sustainably meeting human needs for food, shelter and energy.

There is work to do to make this vision a reality.

Efficiency and comfort. The 1870s farmhouse requires considerable work to make it responsibly efficient, warm, and safe. Our goal is to align our living quarters with our values (including practices such as rainwater catchment and lowered energy consumption).

Now we have begun to answer a new call, one that asks us to share with others our work, worship, harvest, and all we have learned about living well in a rapidly changing world. Bluestone Farm is a model for sustainable living; it is also a place of quiet and peace where one can come home to the heart of God and, on leaving, take that sense of belonging and responsibility back into everyday life.

Extended growing season. A greenhouse will extend the growing season, creating greater local food security in times of increasingly extreme weather.



Clockwise from upper left: Just-harvested Brussels sprouts; Bill enjoys a rich apple harvest; Snowfarmer helps announce the availability of freshly made maple syrup; Sr. Carol Bernice in the corn patch; Lovely evening sky behind our chapel; Harvesting beans; Odette the Mute Swan tends her nest on the pond down the road from the farm

Clockwise from upper left: Aerial view of St. Cuthbert's House, the convent at Bluestone Farm; A friendly little toad visits the garden; Early spring crops; Snow on the cross outside chapel; Intern Rachel Kitsch helps with bee tending; Carrot harvest; Sr. Heléna Marie and Resident Companion Suzanne Guthrie



The sisters envision a living arts center at Bluestone Farm where people can come to experience what it means to live sustainably and work in community, and how this looks in practical terms.

Larger-scale food preparation. A three-season outdoor kitchen will make food preparation and preservation possible on a larger, more energy-efficient scale.



In the months ahead, we will be prayerfully refining this vision and asking for your opinion on what you feel is feasible and wise. Please pray that Bluestone Farm may be enriched through this work and that God may be praised by the efforts of all who participate in caring for this holy place.

Visitor capacity. A new hermitage and tent platforms will expand the capacity to bring others into the life of Bluestone Farm.

