**Community Gardener Spotlight**

*by Emma Geiger, Intern 2017*

Another Tilth community gardener has constructed a season-extending structure in their plot. Now, just behind Dorcas’ 40-foot by 100-foot hoop house, and Linda Good’s smaller hoop house, is Randy Weisz’s 16-foot by 12-foot structure, which he began building in June and is already full of tomatoes, carrots, chard, sweet peppers and pak choi. He started planting while construction was still in progress, and now reflects that it was “like living in a house that you’re still building.” This is his first season growing in a hoop house, and, like any new garden experiment, has proved a learning experience.

Similar to many of our community gardeners’ stories, Randy’s land at home was too shaded to start a garden, and so he came to the Tilth campus after hearing about the availability of community garden plots.

When I asked if he would consider selling the vegetables that he grows at the Farmers’ Market, he shared that his goal in gardening is to grow produce for himself and his wife, not for market. Rather than being economically driven, Randy said he does it because “it’s fun and I like it!” It’s hard to argue with that.

A student of plant physiology and agricultural engineering at the University of Florida, Randy has long been aware of relationships between farmers and consumers, and the demands and challenges of commercial agriculture, which has led him to see the need for both small-scale organic growing as well as commercial agriculture.

With the construction now complete, and the investment made, he hopes that the energy he has put into creating a structurally sound hoop house will pay off for many seasons to come.

Randy also tilled up two new community garden plots and the veterans’ plot and sowed them with crimson clover and ‘Groundhog’ daikon seed as an overwintering cover crop.

---

**Tooling Up**

Longtime members Richard Curdy and Lynn Geri sold their Clinton acreage recently and moved to Bellingham to a much more manageable parcel to enjoy their later years. They have donated their 18-year-old Kubota tractor to South Whidbey Tilth. It includes a mower, tiller, front-end loader and chain-harrow. Members must be oriented and trained to use it. Richard and Lynn have also donated their riding mower, which will make it much easier to maintain the South Whidbey Tilth Sustainability Campus. A shelter must be constructed now to protect these valuable assets.

Thank you Richard and Lynn! We are most grateful.
Land Maintenance around Tilth

The Forest Understory Recovery Project trail was opened for tours at the August 10 Sustainability Potluck. Special thanks to sisters Paula and Janet Richards who prepared the brochure for the tour. They worked with Tom Vincent and Emma Geiger to rebuild the trail and label many of the native plants. Cleveland Hall identified most of the plants. Copies of the brochure are in a plastic bag on the bench at the trail entrance.

Maintaining the trail is an ongoing activity of the Thursday morning work party at the campus. More recently, the focus has been to take down the fencing around the maturing Garry oaks. Weeding out invasive weeds and labeling forbs in the oak groves is needed now. Lots of landscaping along the driveway is also needed, especially to pull back grass from trees. Grass is allelopathic to trees, preventing good growth. Another task is to clip back the blackberries over the garden shed.

There are a number of maples and Douglas fir along the highway that need to be removed, according to the Washington State Department of Transportation. If you can use some trees, let us know. We’ll be offering some fir from there and in the Tilth forest for holiday trees. Stay tuned.

Join us on a Thursday or, occasionally, a Saturday morning to maintain the grounds and learn by doing. Work usually begins about 10 a.m. Bring a lunch. Check first to see if the schedule has changed by calling 360-321-0757, leave a message and you’ll get a call back shortly.
I’m excited about Tilth’s monthly gardening study group. We are using the Seattle Tilth Maritime Northwest Garden Guide as a text. As a gardener with few seasons experience here on the Island, I value input and suggestions from seasoned horticultural enthusiasts. Humans are social creatures who thrive on collaboration, after all.

Being from a large family and as a natural extrovert, I have typically collaborated on projects. Even though my pea patch plot is a solo effort, this year I asked my local sisters what they like to eat and what I should plant. Fortunately, we have similar tastes, except that Sarah doesn’t like cilantro, whereas Julia and I love it. Julia asked for a whole bunch of basil. I was happy my garden delivered.

I attended the first two sessions of the study group in August and September. Eight local gardeners gathered to share our questions and experiences. I have the most recent edition of the Seattle Tilth Maritime Northwest Garden Guide, whereas Anza Muenchow brought her original copy published in 1992. We shared our challenges and offered solutions. I mentioned that it’s been a challenge to get to my pea patch plot at the Tilth Campus this year. This made me assess what the issue has been. This year I work a nine-to-five job, Monday though Friday, so the highway repaving has interrupted my evenings. Next year it will be a relief to not have that to contend with.

No garden is going to be perfect, so the ability to recognize our difficulties is the first step in finding a solution to them. I know my garden space is soaking wet all winter long. So I don’t want to go mucking around in there too much once the rains start. It was suggested that I plant a cover crop to suppress the weeds and keep the soil stable during the coming winter month. Some types of cover crop that were suggested are crimson clover, rye grass, Austrian field pea and vetch. I found crimson clover at the local garden supply shop, so that’s the one I planted.

But what about food? Some edible plants suggested as winter crops are cilantro and arugula. It’s about time to plant garlic cloves for next year. In late winter and early spring, I could try fava beans and the Chinese broccoli gai lan.

Save the Date
Wednesday, October 18
Come and join the conversation
Upcoming discussion topics could include weed management, planting perennials this fall, over-winter tree care, and seed selection for the next growing season. The next gathering is Wednesday, October 18 from 7 to 8:30 p.m. in the old Bayview School classroom across from the Bayview Cash Store on Bayview Road and Marshview Avenue.

Copies of the garden guide are available to borrow or buy. The cost is $16, which includes tax.

For more information: Contact Angie at education@southwhidbeytilth.org or leave a message at 360-321-0757.

Cedar Grove Compost for Sale
South Whidbey Tilth arranged for the delivery of a load of Cedar Grove compost to improve the soil in the pea patch plots this spring. There is still some compost left for sale, available to Tilth members only. The cost is $55 per cubic yard and payment may be made with cash or a check made out to South Whidbey Tilth. The compost can be picked up by appointment on evenings and weekends. If you would like to purchase compost, please contact Ida at 503-730-0199 or email her at jig4@humboldt.edu. An arrangements to have compost loaded into a truck bed with our tractor is an option.
The Future of the Farmers’ Market

This summer Michael Seraphinoff has been convening gatherings to explore improvements to the Tilth Farmers’ Market. Why is it that both vendor and customer attendance to the Sunday market is dropping over the past several years?

On a brighter note it has been a fun season with mostly good weather despite the chilly, wet spring. This is our 46th season of operation since the market’s inception in the lowly firecracker stand in Clinton. The season is only 23 weeks this year, normally it runs 25 to 26 weeks. That said, gross sales are only about $500 less than last season at $30,245. Customer attendance averages at exactly the same amount as last year.

Emma Geiger arrived on June 4 as our intern. She began learning the market manager duties that same day. She also contributed produce from her own garden.

Market committee chair Judy Kaplan had the idea of offering vendors from other markets, as well as home gardeners, the option of bringing leftover produce for a volunteer to sell. Tilth, the volunteer and the producer make money. That program generated $448 in gross income. Michael took the lead of accepting produce and selling it each week with help from Emma.

Some comments coming out of the future-of-the-market discussions include:

- customers shop for goods for the weekend and by Sunday may not need any more
- Whidbey is rich in farmers’ markets and by Sunday many farmers are low in produce
- perhaps a Wednesday evening market would be worth trying again
- be unique: use seasonal themes, educational events
- get sponsorships
- hold a raffle each time
- emphasize why we do what we do and not the petty needs of day-to-day tasks

Wednesday, November 8 we’ll meet to develop an action plan. Come at 6 p.m. to the old Bayview School, across from the Bayview Cash Store at Bayview Road and Marshview Avenue. We welcome you to be a part of the conversation and help create a vision for a sustainable future for South Whidbey Tilth. With your input, a proposal will be submitted to the Tilth Council of Trustees.

Conversations on the Future of the Market

editorial by Michael Seraphinoff

I think that most people would agree that we had some great moments this year, but that we lost a little more ground in drawing both vendors and customers to the South Whidbey Tilth Farmers’ Market. It was recently pointed out that the Bayview Farmers’ Market generates as much in one week as we will probably see for the entire season. That market is a raging success and it is planning on expanding in order to accommodate even more vendors and sales. I am inclined to celebrate their success, because it is our success. We created and built up that market, just as we promoted the first Community Supported Agriculture (CSAs), organic gardening, etc., on the Island. So it matters little that a great many consumers and the majority of farmers here may have little or no use for our market and our organization. They have benefitted greatly from our presence here over thirty some years, whether they know it or not. And they owe us nothing.

Change in Island life is inevitable, our lives, the life of South Whidbey Tilth over time; it all changes. So I still think it is time to really consider where we want to go next as an organization. Yes, education, when we can figure out what people would like to know more about. Yes, offer gardening opportunities to those who would like a place for a small or medium- to large-size garden. Offer a place for schools like Calyx, workshops, community building and face-to-face, real time get-togethers in our community.

Bayview is not our model. It is a big and growing market place. They have the ideal location for such an enterprise. Ample parking and access to the site from four directions with a traffic light to facilitate all of that traffic flow. They have music and events for visitors, but the huge crowds that they have generated are best encouraged to shuffle through quickly as they consume merchandise in order to accommodate even more customers. Our land, on the other hand, is a place with the potential for more intimate interactions with land and people and animals. There are fewer consumers rushing about, and more time and space to sit and experience life in a more calm and peaceful environment.

Even Bayview will likely be challenged by societal change in the future. Today many people prefer their electronic home entertainment systems to live music on the green. There is a growing movement to purchase organic food delivered to your door from Amazon.com, along with your books and other goods.

There are many people who visit our market and like the atmosphere they find, yet these same people are so busy fulfilling their “bucket lists,” etc., that we rarely see most of them again in a market season. Regular visitors mostly sustain us in our modest earnings.

Market editorial on page 8
It All Starts With a Seed

by Emma Geiger, Intern 2017

One of the perks of interning with South Whidbey Tilth has been getting in the loop of educational opportunities around the Island. I’ve found myself elbow deep in fresh indigo dye at a free workshop offered through the South Whidbey School District Gardens, on tours around local farms, learning how to make kimchi from Anthes Ferments, and most recently—attending a seed production workshop led by Nathaniel Talbot of Deep Harvest Farm and Aaron Varadi, instructor and farm manager at the Organic Farm School.

Nathaniel Talbot and Annie Jesperson of Deep Harvest Farm in Freeland, have delved into the business of selling seeds, both wholesale and distributing seed packets to a couple local businesses on and off the Island. They do that on top of running two 60-member Community Supported Agriculture (CSA) subscriptions, one in the summer and one in winter, and selling produce to grocers and restaurants around the south end of Whidbey.

In the workshop, they covered the business side of growing crops for seed, such as whether to sell wholesale to farmers or in packets to gardeners, and the different types of regulations on certain seeds for production. And after learning how they’re sold, we got to dive right in to the fun part, the separating of the seeds from the plant (think dancing on beans, smashing tomatoes, and repeatedly driving a truck over dry plant material to squash out the seed). The methods vary from crop to crop depending on whether they are wet-seeded (like tomatoes and peppers), or dry-seeded (like members of the brassica family, such as cabbage or broccoli), each posing a unique puzzle to solve. It requires ingenuity and patience, constant adjustment and fine-tuning.

Winnowing is one method that allows the seed and chaff (the dry plant material) to be separated by blowing the less dense material away from the denser seed when poured from a height. The height, the amount of air, and the distance of the receptacle from the fan are all variables.

We went over other methods of separating seed from chaff by hand and used some machinery that is useful when sorting through large amounts of plant material. It seemed to be trickier to get the machines adjusted properly for the size and mass of the seed, but once set-up, it certainly appeared to separate seed from chaff more efficiently than one person working alone.

Understanding the processes of seed production requires an attention to the entire lifecycle of the plant—even after the crop has been harvested. Whether you want to save only small amounts of seed for your own use or are interested in the business of organic seed production, it’s essential to know about this phase of plant life—the seeds of the next generation are in your hands!

Tilth Film Night Features Fed Up

Join us Sunday, November 12 for a 6 p.m. potluck and a 7 p.m. screening of Fed Up at the home of Melissa Young and Mark Dworkin in Clinton. Please contact them to let them know you are coming and carpool with another if possible. The home phone is 360-341-1269 or email Melissa at melissa@movingimages.org.

This hour-and-a-half documentary is an examination of America’s obesity epidemic and the food industry’s role in aggravating it. Everything we’ve been told about food and exercise for the past 30 years is dead wrong. Fed Up is the film the food industry doesn’t want you to see. From Katie Couric, Laurie David (Oscar winning producer of An Inconvenient Truth) and director Stephanie Soechtig, this film may change the way you eat forever. See the preview at: www.imdb.com/title/tt2381335/videoplayer/vi176729369?ref_=tt_ov_vi

Note: we are exploring more public showings of films that matter. If you have ideas and want to help plan a film series, please contact our education committee chair, Angie Hart, education@southwhidbeytilth.org.
**Biochar Project**

*by Tom Vincent*

On Saturday September 23, Tilth sponsored a class on soil science with naturalist Gabe Garms. One of the topics Gabe introduced was biochar, a form of charcoal that has been inoculated with beneficial bacteria and infused with nutrients from compost and vermicompost. When added to soil as an amendment, the porous structure of biochar acts as a giant sponge, holding on to nutrients that would otherwise wash away. There is considerable evidence that the addition of biochar to soil improves soil health and plant yields. Furthermore, because it lasts for hundreds of years in the soil, biochar is an excellent way of sequestering carbon that would otherwise wind up in the atmosphere.

The potential benefits of using biochar to improve soil health were so compelling that several attendees decided to launch a project at Tilth to construct a simple charcoal kiln or “retort” for the purposes of making biochar which could then be applied to test patches at Tilth to see if it indeed improves soil health and produces higher yields.

The Tilth Biochar Project has collected the materials (steel drums and stove pipe) to construct a simple charcoal retort. If the retort continues to be as successful as the first promising tests, it should produce a large enough quantity of biochar to begin testing on select garden beds. Those interested in the progress of this project are encouraged to contact Tilth member Tom Vincent at singledoub@gmail.com.

**President’s Message:**

**Serving Our Community**

We’ve enjoyed some informal discussion this summer, sitting on the porch soaking up the twilight serenity on the Tilth campus while swallows and bats swoop about. The most consistent event of the summer is the weekly Farmers’ Market on Sundays. The question being, how can we make this event easier on volunteers and serve the community better?

There have been some remarkable classes and workshops during the season. Tilth community gardeners have produced beautiful crops in their pea patches, the Tilth fruit and nut trees and vines produce more each year, and the two incubator farms are evolving. The compost and vermiculture projects are a testament to our namesake, tilth, defined as the quality of cultivated soil.

After seventeen years as landowners the time to move ahead on permanent structures is before us. The original site plan includes a caretaker cottage and a classroom/office building. I’m reaching out to you to join the task force to plan and implement this next stage. Please contact me at president@southwhidbeytilth.org or call 360-682-8642.

---

**Audit Time—Can You Help?**

South Whidbey Tilth’s fiscal year ends December 31 each year. Every nonprofit organization is required to have an independent audit of its financial procedures annually. Our bylaws stipulate it occur in the last six months of the fiscal year.

We are looking for a person or two to inspect our financial procedures to verify that the bookkeeping has been properly carried out and to suggest improvements. You do not need to be an accountant. We thank past volunteers Meg Weis, John Lee, Art Peterson and Marlene Will for their help. Please contact Edward Hueneke if you can help at 360-331-5806 or edgrant012@gmail.com.

**Bread Making Classes**

Jim Hicken is offering a free series of bread making classes. These began with a class for the Non-Baker on October 2. There will be three more classes ranging from easy to difficult as they progress. You can take one or more, depending on your interest. They are from 6 to 7:30 or 8 p.m. at Orchard Kitchen, 5574 Bayview Road, Langley.

October 16: Easy Artisan Bread (A How To)
October 30: It’s About Time (To Bake Bread)
November 13: It’s the Water!

All donations for the event will go to Good Cheer. To sign up Jim at hickenj@whidbey.com or R.S.V.P. to Orchard Kitchen at 360-321-1517.
Sustainability Potluck and Raffle

Our annual summer potluck and raffle back in August, in partnership with Slow Food Whidbey Island, was a bountiful gathering of friends and food. Quinn Fitzpatrick provided the music for the event, masterfully playing his acoustic guitar. Eighteen raffle prizes were donated, including a guided mushroom walk, a piano and three gift baskets filled with goodies from local businesses provided by Slow Food Whidbey Island. South Whidbey Tilth was able to raise $761 in raffle ticket sales plus $50 in donations. About 104 members and their guests from both organizations attended, the weather was perfect, and the salmon entrée divine. Of course, the potluck offerings were luscious. A new tradition was begun by taking a group photo. Pete Little and Mokihana Calizar are relocating to Hawaii and wanted a photo to remember the community with. The pictures turned out so well we want to do it again next year.

Nominate Someone to the 2018 Council of Trustees

On even years, South Whidbey Tilth members elect a president and three others (positions 2, 4 and 6) to the governing council of trustees. The election is held in January of each year during the annual meeting. Consider joining the council by nominating yourself or someone you respect. Michael Seraphinoff is heading the nominating committee and may be reached at mjs@whidbey.net or call/text him at 360-544-2278.

Currently the president (position 1) is Prescott. Position 2 is held by FRed Rouge, who serves as vice president. Position 4 is held by Judy Kaplan. She serves as market committee chair. Position 6 is held by Ida Gianopulos who agreed to serve when Pete Little stepped down this year. Pete, and now Ida, serve as land stewardship committee chair. Position 8 has not been filled and is a one-year term. That position was added when the bylaws were amended in 2014.

Both FRed and Ida have said they will run for reelection this winter.

The roles and talents most needed on the council are vice president, secretary, market and land steward committee chairs. All the committees welcome members to help plan and promote the multiple activities we offer and strive to improve.

Qualifications include membership in South Whidbey Tilth for at least a year plus active engagement in an activity or committee. The bylaws are more specific and may be found in the “About” page on the South Whidbey Tilth website, www.southwhidbeytilth.org/about.html, or leave a message at 360-321-0757 to get a copy.

Trustees who will be serving the second year of their terms are Edward Hueneke, position 3 and serving as finance committee chair (treasurer); position 5, Andrée Linton, who chairs the membership, community relations and development committee; and position 7, held by Angie Hart who chairs the education committee. Contact any of these trustees (contact info on page 2 of this newsletter) to learn what they do and how to help them. Positions 3, 5, 7 and 8 will be elected in 2019.
Soil Biology and Compost Workshops

On September 23, Gabe Garms, permaculture farmer and instructor at Ravens Roots Naturalist School in Sedro-Woolley, taught a class on the basics of soil biology and fertility, and its importance in farming and gardening. He led the class in an analysis of some soil samples from around the Tilth land, including a sample of Tom Vincent’s compost, which proved to be impressively alive with beneficial bacteria and top-level predators. The class was attended by master gardeners, Tilth volunteers, locals and visitors alike.

The day after our soil biology workshop, we had a chance to put our microscopic knowledge to practical use in Tom Vincent’s Hot Composting Workshop. Tom demonstrated the elements necessary to build a hot compost pile; carbon, nitrogen, water, air circulation and ample mass (three cubic foot minimum of starting material). Class attendees had a chance to pile on grass, coffee grounds, horse manure, chicken manure and charcoal in order to create the ideal environment for beneficial bacteria to thrive and break down organic materials. In a month, the pile we started will be usable, free of pathogens and crawling with microscopic life. Kyle Jensen of the South Whidbey Record attended and posted a story in the Wednesday, September 27 issue as “Hot composting gathers steam on South Whidbey.” Find it online at www.southwhidbeyrecord.com/life/hot-composting-gathers-steam-on-south-whidbey/

Soil sample from month-old hot compost proclaimed the best seen by Gabe Garms. There were two mycorrhizal hyphae in the sample—a very good thing. We could see the bacteria skittering around.

Market editorial, from page 4

But I think that it is good that we buck trends and give people a chance to experience real-time life in an atmosphere and environment that is green and growing, a place where asphalt and parking lots full of automobiles don’t dominate the landscape as in so much of consumer America.

Investigating Forest Pests — the Gall Wasp

by Emma Geiger, Intern 2017

Last winter, Tom Vincent was working on reestablishing the forest trail on Tilth’s sustainability campus when he came across something that caught his eye—a strange growth on an elderberry stem. By snipping off a sample to bring in to the Washington State University (WSU) Extension office in Coupeville, which was then sent to the lab in Puyallup, we’ve been able to learn about what caused this growth, and whether it was something that we should be concerned about having in the forest.

In the report we received back, the growth was identified as most likely resulting from the work of a gall wasp. A gall is simply a growth formed on a tree in response to insect larvae, mites or fungi.

Plant diagnostician at WSU Puyallup, Jenny Glass, shared with us her observations of the gall, “Holes and chambers, mostly empty, were observed in the galled tissue.” In one of these chambers, a metallic-green head was found among the broken insect parts, leading them to believe that the wasp was of the Cynipid gall wasps. They weren’t able to find any matching texts, or photos, as the gall wasp family is a large one, so it’s unclear as to its specific categorization. Jenny also told us that because gall wasps have narrow host ranges, it is unlikely that other tree species would have been affected by the damage, which was mostly aesthetic and not in danger of compromising the tree’s livelihood.

The report concluded by telling us that the most common evidence of pests on elderberry trees seen on samples submitted to the diagnostic laboratory is tunneling of the main trunks at the soil line, causing dieback. Damage is thought to be associated with a Cerambycid long-horned wood-boring beetle, but rarely are such samples accompanied by an actual insect for confirmation.
Cultivating Kids Film Featured for Whidbey Island Grown Week

To celebrate Whidbey Island Grown Week, Whidbey Island filmmakers Melissa Young and Mark Dworkin’s Cultivating Kids will be screened at the Freeland Library at 2 p.m. on Wednesday, October 4. This event also falls on Taste Washington Day, a day aimed at appreciation and advocacy for the presence of local farm food in schools. Nutrition services, school gardeners, teachers, administrators and volunteers all over Washington serve school meals with local ingredients and initiate activities to learn about the farms that feed us.

Interns who have spent the season working in the South Whidbey school gardens will share their experiences and perspective with the community. The film celebrates the innovative South Whidbey school farms, which involve children from kindergarten through high school in every phase of raising organic vegetables. There is even a culinary program that incorporates food from the gardens into lunches and family activities. Copies of the film will be available for sale. This event is cosponsored by the Freeland Library and South Whidbey Tilth.

Whidbey Island Grown is the reenergized brand to preserve and promote Whidbey Island as an authentic rural, farm and culinary destination through taste-driven experiences, products and attractions. South Whidbey Tilth became a member of Whidbey Island Grown this summer and is featured on the “Local Markets—Where to Buy” section. Visit the Whidbey Island Grown website, whidbeyislandgrown.com, for a calendar of events and information.

Coffee Ordering Monthly

Gary Ingram has graciously offered to do monthly ordering of our beloved Café Mam brew this winter as he has done for the past several years. Contact him if you are not currently on the email list to be notified at gary@cbwhidbey.com.

Orders are may be picked up at the Coldwell Banker Tara Real Estate office when it is open.

Tilth has a wholesale account with Café Mam (say “mom”). It is grown by fair trade cooperatives of native Mayan farmers living in the highlands of Chiapas, Mexico. It is 100 percent organic, fair trade certified, shade-grown, high altitude, arabica coffee. South Whidbey Tilth does bulk buying every month and more often in the summer, then sells it to you with a slight increase in price to cover shipping costs and to benefit our programs. For details see https://cafemam.com.

Prices for regular, whole bean orders
1/2 pound $6.25
2 pounds $22.50
5 pounds $43.00

For decaffeinated, whole bean
1/2 pound $6.75
2 pounds $24.50
5 pounds $48.00
(add 30¢ per pound for grinding; 13 different grinds available)

Join, Renew or Donate to Tilth’s Projects

Join or renew your South Whidbey Tilth membership. A single household membership is $25 and $10 for each additional adult household member. One newsletter is mailed or emailed to each household. Please list each member’s name. Enclose $25 (for one) + ___ (number of additional household members x $10) = $__________

I am interested in volunteering: ☐ event planning, ☐ gardening or landscaping, ☐ other
☐ I/we also want to make a $ _______ donation to help with the goals of South Whidbey Tilth, a nonprofit corporation, EIN #91-1456495. ☐ Contact me about estate donations to South Whidbey Tilth’s Sustaining Fund.

☐ Please keep my/our donation anonymous. ☐ I/we authorize publication of my/our name(s) as a donor.

Name_________________________________ Email _______________________________
Name_________________________________ Email _______________________________
Name_________________________________ Email _______________________________

Mailing address ____________________________________________________________
Town________________ Zip ________________

Phone __________________ Mobile __________________ I want to receive: ☐ email updates ☐ newsletter online

Please mail to: South Whidbey Tilth Association, P.O. Box 252, Langley, Washington 98260
CALENDAR

September 29 to October 8 Whidbey Island Grown Week, check the calendar for events: whidbeyislandgrown.com/events

OCTOBER

1 Last Farmers’ Market of the season
1 Tilth Film Night: Sustainable, first film and potluck of the season, Sunday at 6 p.m.
3 Creating a Sustainable Homestead by Gary Ingram, Tuesday at 6:30 p.m. in the Freeland Library
4 Market cleanup, Wednesday at 10 a.m. at Tilth campus
4 Cultivating Kids, Wednesday at 2 p.m. in Freeland Library during Whidbey Island Grown Week
4 Future-of-the-Market discussion 6 p.m. potluck at the old Bayview School
9 Whidbey Island Grown Association potluck, Monday at 6:30 p.m., Nordic Lodge, 63 Jacobs Rd, Coupeville
15 Organic Farm School Community potluck, Sunday 11 a.m. to 2 p.m. at the Whidbey Institute, bring a potluck dish to share, with ingredients labeled, as well as your own plates and utensils; R.S.V.P. is required commitchange.com/events/gratitude-picnic-2017
18 Whidbey EcoNetwork potluck, an umbrella network of individuals and organizations on Whidbey Island working to save Puget Sound; Wednesday at noon, check whidbey-eco.net for location

18 Garden Guide Discussion Group, Wednesday at 7 p.m. to 8:30 at the old Bayview School
19 Business Meeting, Thursday, 6 p.m. at Trinity Lutheran Church community building in the nursery; all members are welcome to participate

NOVEMBER

12 Tilth Film Night, Fed Up, Sunday, 6 p.m. potluck, 7 p.m. screening, R.S.V.P. 360-341-1269
13 Whidbey Island Grown Association potluck, Mon. at 6:30 p.m., Nordic Lodge, 63 Jacobs Rd., Coupeville
16 Whidbey EcoNetwork potluck, Wednesday at noon, check whidbey-eco.net
16 Tilth newsletter deadline, send photos, articles, suggestions to prscot@whidbey.net
16 Business Meeting, Thursday, 6 p.m. at Trinity Lutheran Church community building in the nursery; all members are welcome to participate

ONGOING

Thursday Work Party, 10 a.m. to 4 p.m. at South Whidbey Tilth Campus, call for specifics, 360-321-0757