



# South Whidbey Tilth

*Serving farmers, gardeners and consumers interested in environmentally sound, sustainable and socially equitable agriculture*

Volume 37, Number 2

Summer 2019

## Show Off at the Whidbey Island Fair

Enter your home- or farm-grown fruits and vegetables in the Fair and win money. Did the unusual weather give you some produce worth showing this season? As members of an agricultural organization, let's each show off what we do: anything from vegetables, fruits, nuts, herbs, honey, compost, grains, and grasses to agriculture contest items such as scarecrows, people or animal critters, carved pumpkins/squash and the largest sunflower head. Bring your entries to the Burrier Building at the Fairgrounds, 819 Camano Avenue in Langley, from 1 to 7 p.m. on Tuesday, July 16. The Fair runs from Thursday through Sunday, July 18 to 21.

Register your entries early. Online pre-entry begins on July 3. Find a copy of the Whidbey Island Area Fair Premium Book or look online at [www.whidbeyislandfair.com](http://www.whidbeyislandfair.com). You'll find information under the Exhibitor – Exhibit Entry option. Please enter only those items you actually plan to bring to the Fair, as no-show entries cost the Fair money and

reduce the amount of premium money available.

South Whidbey Tilth manages the Agriculture Department with the Deer Lagoon Grange #846. We're looking for volunteer helpers to:

- Clean up the Burrier Building prior to the Fair.
- Accept entries on July 16 from 1 to 7 p.m. During this time we need helpers to judge entries and arrange them on shelves with ribbons.
- Solicit and schedule stewards.

Stewards are needed during the four days of the Fair. As a volunteer steward you will be contacted to sign up for a shift. You get free entry into the Fair on the day of your shift. The activities of a steward are to welcome visitors, stamp passport books, keep the area tidy, and invite visitors to vote for their favorite animal critter. We especially would like stewards to engage visitors in our educational display about native bees. To volunteer, Sign up online at [volunteersignup.org/Q8F9C](http://volunteersignup.org/Q8F9C).



Photo by Rich Hatfield/Bumblebee Watch

## Learn About Native Bees

The education committee is preparing a display for the Whidbey Island Area Fair about native bees, their habits; the fruit, vegetables and flowers that they pollinate; and their importance in our ecosystem. We want to turn people onto our native bees so they won't just think "honeybee" when they hear a buzz. Do you know some things about native bees that you can share? Are you curious to learn more? Join us and get involved. The Fair is a wonderful way for South Whidbey Tilth to educate others about growing healthy food using sustainable agriculture methods. Contact the education committee at [education@southwhidbeytilth.org](mailto:education@southwhidbeytilth.org). The display must be entered by Sunday, July 14.





## The Tilth Market Is a Special Oasis

Attendance at the Sunday Tilth market is up. Could it be the atmosphere? More than just a place to shop, the market lures people with the aroma of fresh-baked pizza, frittata and more emanating from the Laughing Cat Café and kitchen, music to entertain, and picnic tables in the sun or shade to share and connect with one another.

Adding to the festivity of the market, each week Leah Claire and David Prisbrey (Old School Market Farm and OSM Eats) generously donate a raffle basket. The lucky winner gains a loaf of fresh sourdough bread, a dozen chicken eggs and a beautiful bouquet of flowers. The proceeds from the raffle help Tilth maintain our campus and market — a wonderful respite from the intensity of the world.

Ben Elfland and Lynae Slinden show off the weekly raffle basket at the Sunday market.

## President's Message: Summer Gleaning and Gathering



*by Prescott, president*

The energy around the South Whidbey Tilth campus is crackling. The community gardens are bursting with ripening berries, luscious peas, lettuce, kale, chard, flowering tomatoes and beautiful flowers.

Tilth's commonly grown fruits and nuts are also developing. We harvested our first crop of English walnuts last fall. We have a plan for a new common raspberry patch — the canes are in pots waiting to be planted. Some apples and pears are ripening nicely, as are the grapes by the market.

The plums in the orchard and some

of the apple varieties didn't pollinate this year. Perhaps the false spring last January followed by a very snowy period from February to mid-March affected the process.

Though the fruits and nuts look tempting, please don't harvest them. We'll sell them at the Community Produce booth at the Farmers' Market and extras go to the Good Cheer Food Bank. Selling our crops was among the intentions Tilth members set when deciding to buy the land. Proceeds go toward the land purchase. Believe it or not, there's a little over six and a half years left to make our monthly land payments of \$450. Contact Tilth if you can help with the harvest and processing.

Eventually late ripening fruits and nuts will be available from the farm stand by the entrance on Thompson

Road. Currently we've raised \$3,720 for the farm stand toward a \$15,000 goal. Thank you to the Whidbey Island Garden Tour for granting funds for the entrance redesign as part of the farm stand project. The redesign includes landscaping to attract native pollinators. There will be money for signs describing the plants and insects, plus a kiosk with information about all the projects at Tilth.

Casual gathering outdoors at Tilth in this fine weather is fun — whether it be during the Farmers' Market on Sunday, at a Wednesday evening potluck, or for meetings and work parties. Remember to save Thursday, August 15 for the annual Sustainability Potluck.

Please contact me to learn more or to offer suggestions.



## Make Garden Critters for the Fair

Deer Lagoon Grange and South Whidbey Tilth invite kids of all ages to a free garden critter workshop during Tilth's Sunday market from 11 a.m. to 2 p.m. on July 14. Volunteers are welcome to provide materials and hands-on help. The "people" or "animal critter" may be entered in the Fair on Tuesday, July 16. Find the rules on page 21 of the Whidbey Island Area Fair Premium Book. You can find the book online at [www.whidbeyislandfair.com](http://www.whidbeyislandfair.com) (click Department 204 – Agriculture).

We may have a critter-making activity during the fair days just for fun. We'll need volunteers to contact grocery stores for produce donations to use each day.



## WHAT IS TILTH?

Tilth (tilth) n. [fr OE Tilian = th]  
 a. the quality of cultivated soil,  
 b. the cultivation of wisdom and the spirit.

### MISSION

**South Whidbey Tilth Association** is an educational association, the purpose of which is to support and promote biologically sound and socially equitable agriculture. Our commitment is to advocate, study and teach agricultural practices consistent with stewardship of the natural world. We promote and demonstrate principles and practices of sustainable agriculture, as well as cultivate a variety of opportunities for local market gardeners and farmers. The organization is organized exclusively for educational and scientific purposes under Section 501(c) (3) of the Internal Revenue Code.

### 2019 COUNCIL OF TRUSTEES AND OFFICES

President: Prescott.....360-682-8642 [president@southwhidbeytilth.org](mailto:president@southwhidbeytilth.org)  
 Vice President: Lynae Slinden ..... 360-632-4451 [lynae@whidbey.com](mailto:lynae@whidbey.com)  
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 Secretary: Leah Claire ..... [osmfarm@gmail.com](mailto:osmfarm@gmail.com)  
 Membership, PR & Dev.: Andréa Linton .360-221-1310 [membership@southwhidbeytilth.org](mailto:membership@southwhidbeytilth.org)  
 Education: Anza Muenchow.....360-579-2890 [education@southwhidbeytilth.org](mailto:education@southwhidbeytilth.org)  
 Land Stewardship: Ida Gianopulos ...503-730-0199 [landsteward@southwhidbeytilth.org](mailto:landsteward@southwhidbeytilth.org)  
 Market: Kirstin Clauson.....360-395-8842 [market@southwhidbeytilth.org](mailto:market@southwhidbeytilth.org)

### PROJECT LEADERS

Native Landscape: J.C. May .....360-331-1004 [mayjc45@gmail.com](mailto:mayjc45@gmail.com)  
 Community Garden: Ida Gianopulos 503-730-0199 [landsteward@southwhidbeytilth.org](mailto:landsteward@southwhidbeytilth.org)  
 Community Produce: FRed Rouge [comm.produce@southwhidbeytilth.org](mailto:comm.produce@southwhidbeytilth.org)  
 Webmaster/Email: Marc Wilson.....360-579-2890 [info@southwhidbeytilth.org](mailto:info@southwhidbeytilth.org)  
 Newsletter editor: Janet Richards...425-361-9242 [janetri9@outlook.com](mailto:janetri9@outlook.com)

### CONTRACT SERVICES

Market Manager: Kirstin Clauson..... 360-395-8842 [market@southwhidbeytilth.org](mailto:market@southwhidbeytilth.org)  
 Bookkeeper: Jeanne Celeste..... 206-200-6732 [bookkeeper@southwhidbeytilth.org](mailto:bookkeeper@southwhidbeytilth.org)

### MEMBERSHIP

South Whidbey Tilth membership is \$25 annually. Additional people in a household may join for \$10 each. The newsletters can be received by email or by USPS mail. To update membership information, contact Membership at [membership@southwhidbeytilth.org](mailto:membership@southwhidbeytilth.org) or leave a message at 360-321-0757. Membership renewals are due every June and members can expect a reminder.

### ABOUT THE NEWSLETTER

The South Whidbey Tilth newsletter is a bimonthly publication of South Whidbey Tilth Association. The primary purpose of this publication is to foster communication among our membership and friends with information about our mission and our organization. A newsletter subscription is \$25. We encourage submissions of letters, articles, book reviews and photos. The editorial committee reserves the right to edit for clarity, style and concision. Advertising and opinions in this newsletter are not necessarily the policy of the South Whidbey Tilth Association.  
**Newsletter committee:** Janet Richards, A.T. Birmingham-Young, Stevie Linton, Prescott, Paula Richards and Andréa Linton.

### ADVERTISING RATES IN THE NEWSLETTER

Full page \$70, half \$40, quarter \$22 and eighth \$12. **Classified ads** are also available for a dime a word.

Mail: South Whidbey Tilth  
 PO Box 252, Langley WA 98260  
 Phone: 360-321-0757  
 Email: [info@southwhidbeytilth.org](mailto:info@southwhidbeytilth.org)

Website: [www.southwhidbeytilth.org](http://www.southwhidbeytilth.org)  
 Facebook page: [www.facebook.com/SouthWhidbeyTilth](https://www.facebook.com/SouthWhidbeyTilth)  
 Physical location: 2812 Thompson Road, off SR 525



## Learning as we grow



## The Best Laid Plans of Market Gardeners

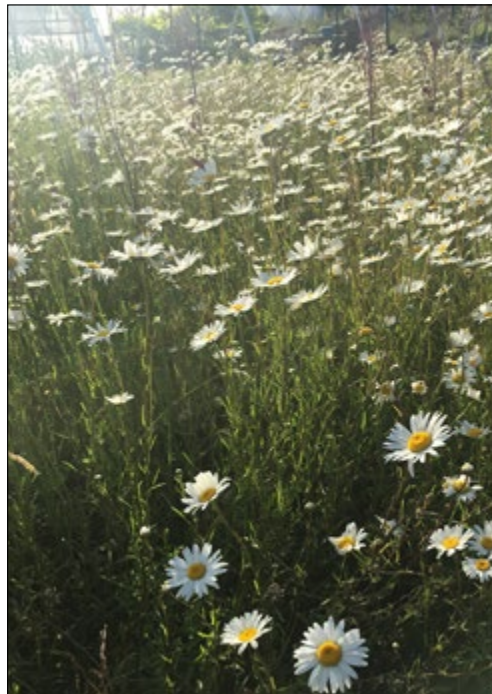
by Leah Claire

When last I wrote about our journey as second-year market gardeners we had a Plan. We were going to work together to grow our farm, ensuring that we stayed on top of seed-starting and potting-up and planting-out in order to maintain succession while beginning to imagine and implement marketing strategies and, perhaps, find new outlets for our produce. I was excited to be more of a part of the Sunday market and to help engage the community at the market in Tilth's mission; particularly, I hoped to find ways to invite more children and their parents to learn about regenerative agriculture. David had quit his job, freeing up plenty of time to invest, not only in our farming, but in maintenance needed at home and at Tilth, where we are fortunate to be leasing our quarter-acre market garden. Maybe you can see where I'm going with this.

As I write this now, in mid-June, the home garden is a jungle of chickweed ("supplemental chicken feed,") interspersed with volunteer nasturtiums and a few crops waiting to be turned over. Oyster mushrooms spring forth from their five-gallon buckets at an almost alarming rate. At Tilth, the plastic on the early season hoop house is swapped out for shade cloth and two hundred tomato plants are in the ground, while the section of the field that is still to be tilled for the cucurbits looks like a daisy farm. The oxeye daisy, an invasive plant classed as a noxious weed and whose prolific seeds can remain viable for many years, is edible

and used in various medicinal practices. Look forward to my next installment to find out just how edible — hardship edible? tasty edible? — and be aware that it can cause contact dermatitis and allergic reaction in susceptible people.

Next to the early season greens is a



hundred-foot row of potatoes, a vegetable that toddlers and teens agree is pretty much the best. In early April, while the kids were helping get the potatoes in, we were preparing for the rapidly approaching market season and had just agreed to take on the kitchen and offer hot food to market-goers. David put together a pop-up restaurant kit and started working

on getting a professional quality pizza out of a conventional oven, while I was writing a short Earth Day address about climate crisis and regenerative agriculture that I gave to dozens of 5th and 6th graders, because someone has to tell them to get out in the streets to protest the purposeful destruction of their planet and their future. That done, I turned to our brand-new adventure of running a one day a week farm-to-table kitchen and expanded the menu to include more of our produce and to offer vegan and grain-free choices. It is a delight to be able to take the food that we grow and turn it into food for other people. It is especially delightful to be able to do this at the Tilth Sunday market, where we can sell at prices we would be able to afford.

While we are having a lot of fun growing, cooking and selling the food at the Tilth market, I can't help but feel I'm missing an opportunity to help educate people about Tilth as an organization. I hope that we can bring people to Tilth during the week to engage in our mission, as several have told me they'd love to be involved, but work weekends. The need to learn, understand and teach about regenerative agriculture has never been more vital, and Tilth is the place where it happens. If there is a tangible hope for climate action, one that each of us can work to achieve, it is in the soil, in the good tilth, in the life that exists in abundance under regenerative

**Learning on page 6**

# Getting to Know Bees

A book review by Janet Richards

Being a lazy gardener can make for good bee-watching. We never did cut our clover and vetch cover crops, we didn't get to mowing the lawn before the dandelions bloomed, and the tiny starts of catmint we planted to hide the bare dirt now threaten to engulf the picnic table with purple blossoms. I noticed all these "wild" flowers humming with bees.

Meanwhile, our next-door neighbor had installed a hive. Could all these bees be from the hive? I didn't know a honeybee from a bumble or a leaf-cutter (in fact, until a few weeks ago, I didn't know there were leaf-cutter bees). And so, I thought, I wanted to get to know more about bees.

Thor Hanson, a Pacific Northwest conservation biologist and author, wrote just the right book to help us take notice of, if not fall in love with, the little fuzzy creatures. *Buzz: The Nature and Necessity of Bees* (Basic Books, Hachette Book Group, 2018) explores the history and habits of bees, and, most of all, our relationship to them.

This relationship goes way back. Evidence shows a cultural awareness of bees as early as the Neolithic, and that honey may have been an important part of the human diet. Our ignorance goes way back, too. When Europeans came to this continent, they brought honeybees with them, not realizing that over 4000 native species exist in North America.

The author leads us into our affair with bees by telling stories — both from his educational expeditions and from experiments with his young son in their own backyard.

I particularly resonated with the story that followed the mason bee on her solitary quest in the spring to provision her

nest, including intimate details of how she lays her eggs and where she carries pollen. I was touched to learn that even solitary bees can be gregarious, sometimes forming communities, making homes near each other and cooperating in protecting the nests.

Some stories illuminate how bees evolved and also the coevolution of flowers. Did you know that some flowers put caffeine in their nectar? (My ability to relate to bees is getting stronger all the time.)

But the bucolic image of a bee's life was soon to be dashed. Flowers satisfy, but they also deceive, luring unsuspecting bees with traps and imitations of female bees. And then, there are cuckoo bees. Like cuckoo birds, they lay their eggs in another's nest. As many as 20% of bees are parasitic, meaning they don't collect pollen, they only raid it from other bees.

The book reminds us how much we depend on bees for our food. A lot of that dependency is on native bees because, frankly, they are better pollinators. If you haven't heard of buzz pollination, look it up. Tomatoes can benefit greatly from it, and it's something bumblebees do that honeybees can't.

It's a hard life for bees, but the author leaves us with hope. In good years bumblebees bounce back fast and can form massive colonies. Groups like the Xerces Society are helping bees. We can all help. The first step is to get to know them better. In *Buzz*, Thor Hanson does it in a way that is sure to put a smile on your face.



## Learning, from page 5

land stewardship. In that light I want to acknowledge that the land we're on right now, upon which we are grateful to be growing food, is, along with the rest of this island, part of the traditional territories belonging to the Coast Salish people including the Snohomish, Skagit, Clallam and Kikiallus tribes. Their unceded land was stolen and gifted to white settlers. Under the Donation Land Claim Act of 1850, white men and their

wives were eligible to receive up to 320 acres apiece. What is now known as Whidbey Island was carved up long before the Treaty of Point Elliott in 1855. In the aftermath of that Treaty, multiple signatories have lost their federally recognized status as tribes and are still trying to regain that status. Regardless of their federal recognition, I acknowledge here their claim on this land as its original inhabitants and as Indigenous people.

The purpose of regenerative agriculture is to continually improve and regenerate the health of the soil by restoring its carbon content, which in turn improves plant health, nutrition and productivity.

– from *Drawdown, The Most Comprehensive Plan Ever Proposed to Reverse Global Warming* (Penguin Books, 2017), edited by Paul Hawken

# Food for Thought

by Anza Meunchow

The Farmer's Shadow series has been lots of fun. We get deep into discussing our gardens and what we can accomplish each growing season. Last month we had many new ideas and strategies for managing our most common weeds and pests. At the July 2 session we will introduce the tasks needed to get your winter garden started (yes, you start in July). We might also talk about seed saving, or any issues the group needs to discuss. We continue on the first Tuesday of each month from 6 to 7:30 p.m. at the Sears House in Bayview.

One issue we are promoting this season is the need to use mulches to keep the soil moist and cool during our summer drought. Organic mulches are also great soil amendments when you turn them into your beds for planting next year. We hope for a weed-free mulch, like leaf mold or spring grass clippings. Purchased compost, for example, Cedar Grove, will work also. Keep your eyes peeled for access to mulching materials, especially in the fall when the big leaf maples are dropping their leaves.

As I cultivate our farm, I find myself pondering how the food we eat carries within it our values. Our food system reflects our culture and our relationship to our environment. Said another way, we create the landscape with the food we eat. The ecology of our food system is not in very good shape,

qualitatively. The landscape is filled with monocultures, food safety fears, and state representatives lacking civil and informed leadership.



Our food system, as inequitable as it has become, is more than just an elaborate process of supplying nutrients and calories for our increasing population. Our food system embodies the generations of a food culture that our whole society was built on. I want us all to bring back the *culture* to agriculture. I am not just referring to the crops in the Midwest or the groves in California's Central Valley or the orchards in Eastern

Washington. I am talking about all people in our community who grow food for themselves or others.

It's probably true that most of us do not take the time to think through the full range of social and economic consequences every time we purchase a product off the shelf. Some people are paying more attention to these things, many more than just a few years ago. The more aware people become, the more likely they are to start this examination process.

I dream of a sustainable food system that embraces all the human and business relationships involved in it — more than a means to put calories on our plates, a robust interactive food access chain that enlivens our communities.



## Annual Membership Renewal

June was annual membership renewal month. We have had a good response to the annual membership letter, accompanied by generous donations. If you have not had the chance to renew your membership yet, please do so using the annual renewal letter or the Membership option on the South Whidbey Tilth website at [www.southwhidbeytilth.org](http://www.southwhidbeytilth.org).

# A Letter from Emory

Tilth recently received a letter from member Emory Lindgard who used to live in Freeland. Emory loved visiting the Tilth Farmers’ Market and provided us with quantities of good photos. His birthday is the first of June, so we’d always greet him with congratulations when he came for one of Edward’s breakfasts.

To the right is an excerpt from his letter, as he wanted to say hello to everyone at Tilth. Prescott has the complete letter, which contains plenty of pictures, if you’d like to see it.



Emory Lindgard holds the winning gift basket at the 2011 South Whidbey Acoustic Music Festival. From the left is Blaine England, festival organizer Russell Clepper, Emory and Talia Marcus.

May 20, 2019

This is Emory. I now live in Ferndale up by Bellingham.



This is what I see when I go to the Enger’s mail box. I have two dairy farms on the other side of Church Rd.

I now live with my daughter, son-in-law and two grandchildren that are now teenagers. My granddaughter is now driving.

What is funny, Steve and Jennifer are raising chickens and have built a chicken coop.

We even have a funny-looking flower shed that is a greenhouse.

My Daughter works at Whatcom College as a student Navigator and Son-in-law also works there. The grandson plays trumpet and his school band played over at Port Townsend last weekend.

I did have cataract surgery and do not drive any more.

Say hello to everyone at the Tilth.

Bye for now... Emory

## 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, or send via PayPal.





## Blanched Asian Greens in Superior Stock or with Sizzling Oil

by Leah Claire

### INGREDIENTS:

Bok choy, choy sum or greens of your choice, washed, trimmed and chopped into bite-size pieces

1 tablespoon oil

1 teaspoon salt

### EGG-DROP SOUP:

1 tablespoon cornstarch

1 tablespoon cold water

1 egg

### SIZZLING OIL:

Fresh ginger, finely sliced

Green onions, finely sliced

3 tablespoons oil

2 tablespoons light soy sauce

2 tablespoons hot water

Chili or bell pepper (optional)



Bok choy in superior stock is an elegant and richly savory dish, as complex as you want to make the stock. My favorite use of my electric pressure cooker has been to turn a roast chicken carcass into superior stock in record time; charred onion and ginger, cinnamon, cloves, bay leaf, fennel and dried mushrooms are all flavors I've used in this stock.

Dressing blanched greens in sizzling oil with ginger, green onions and soy sauce is my favorite magic trick. Both of these recipes I adapted

from the British writer Fuchsia Dunlop's book *Every Grain of Rice: Simple Chinese Home Cooking*.

Bring a pot of water to boil, add salt and oil. Blanch your cleaned greens until perfectly cooked, usually a minute or less.

For greens in superior stock, serve blanched greens in simmering stock, season with salt and white pepper.

To turn a stock into egg-drop soup, make a slurry of equal parts cornstarch and cold water, add it to the stock and simmer. Whisk one egg to every two cups of stock in a bowl and pour into the hot broth. Then refrain from whisking and stir lightly. (Thank you to Bon Appetit for these tips.)

For blanched greens dressed with sizzling oil, arrange the ginger and green onions neatly upon your blanched greens on a heat safe serving platter or plate. You'll be pouring sizzling hot oil on them to release the aromatic compounds. Heat the oil until sizzling – spooning a few drops onto the aromatics should be audible. Pour the oil over the ginger and green onions. Combine hot water and light soy sauce to finish dressing the dish.

Optionally, add a small amount of finely sliced chili pepper or bell pepper to the aromatics, for color and flavor.

## CALENDAR

**JULY**

- 2** Farmer's Shadow garden discussion group, Tuesday 6 to 7:30 p.m. at the Bayview Sears House, 2812 E Meinhold Road, Langley
- 3** Summertime potluck at Tilth, Wednesday 5:30 to 7:30 p.m.
- 7** ZooFit with PJ, 12 p.m. at the Farmers' Market, music by Maliyah Tucker and Audri Cooke
- 14** Garden critter workshop with the Grange, Sunday 11 a.m. to 2 p.m. at the Farmers' Market, music by Grant Fairbrother
- 16** Fair entries accepted (vegetables, fruits, compost, grains, grasses, honey and critters), Tuesday 1 to 7 p.m. at the fairgrounds in Langley
- 17** Summertime potluck at Tilth, Wednesday 5:30 to 7:30 p.m.
- 18** Business meeting, Thursday 6 p.m. at the Tilth campus
- 18-21** Whidbey Island Area Fair, Thursday through Sunday at the fairgrounds in Langley
- 21** Farmers' Market, Sunday 11 a.m. to 2 p.m. with music by Barbara Dunn and Karen Calhoun
- 28** Farmers' Market, Sunday 11 a.m. to 2 p.m. with music by Danny Ward
- 31** Summertime potluck at Tilth, Wednesday 5:30 to 7:30 p.m.

**AUGUST**

- 4** ZooFit with PJ, Sunday 12 p.m. at the Farmers' Market

- 6** Farmer's Shadow garden discussion group, Tuesday 6 to 7:30 p.m.
- 11** Soap felting with Joanne, Sunday 12 p.m. at the Farmers' Market
- 15** Annual Sustainability Potluck, Thursday evening
- 18** Farmers' Market, Sunday 11 a.m. to 2 p.m.
- 28** Summertime potluck at Tilth, Wednesday 5:30 to 7:30 p.m.

**SEPTEMBER**

- 1** ZooFit with PJ, Sunday 12 p.m. at the Farmers' Market
- 3** Farmer's Shadow garden discussion group, Tuesday 6 to 7:30 p.m.
- 4** Summertime potluck at Tilth, Wednesday 5:30 to 7:30 p.m.
- 8** Farmers' Market, Sunday 11 a.m. to 2 p.m.
- 15** Farmers' Market, Sunday 11 a.m. to 2 p.m.
- 19** Business meeting, Thursday 6 p.m. at Trinity Lutheran's annex in the nursery
- 22** Harvest Festival with Cranberry Bog Bluegrass Band at the Farmers' Market, Sunday 11 a.m. to 2 p.m.
- 27-Oct 6** Whidbey Island Grown Week. Watch for events at [whidbeyislandgrown.com](http://whidbeyislandgrown.com)
- 28** Farmers' Market, Sunday 11 a.m. to 2 p.m.

**OCTOBER**

- 1** Farmer's Shadow garden discussion group, Tuesday 6 to 7:30 p.m.
- 6** ZooFit with PJ, Sunday 12 p.m. at the Farmers' Market and tentatively cider pressing