Announcing Our New Seed Library

The seed was planted at our annual meeting in January; Kathryn O’Brien inspired us to consider alternatives to the annual seed exchange, which could not take place this year. Germination didn’t take long, as a team formed spontaneously at the meeting, and was guided in its efforts by Andréa Linton. Melissa Young grew the library from idea to reality using her cabinet-making skills. Pam Nodus, Becky Havekost, and Don Krafft, along with Andréa, worked to nourish the library with a healthy stock of seeds. In two short months, our yield was a working seed library!

The purpose of the library is to lend out seeds so you, as a grower, can save some seeds from the plants you grow to return to the library. By saving seeds, you participate in an age-old practice that builds a more resilient seed stock that is adapted to our local climate and soil. You also help pass on the culture of seed saving, as well as provide seeds to others in the community.

In this startup year, we decided to stock our library with donated seeds from experienced gardeners, companies or organizations. We want to expand into taking donations on a larger scale after seed harvest this year for next spring.

The library is initially housed at the Tilth campus, on the outside of the pump house, possibly moving to the new farm stand once it is built.

We have a self-service borrowing system, requesting that borrowers leave their email addresses so we can follow up. We welcome photos of plants grown from borrowed seeds, and, if safe, will host a show and tell event. For instructions on using the library, and information on growing and seed saving, see www.southwhidbeytilth.org/seedlibrary.pdf.

Thank you to our initial seed donors: Deep Harvest, Full Cycle Farm, Ida Gianopulos, Anza Muenchow, David Prisbrey, Becky Havekost, Janet Richards and Melissa Young. Congratulations to all those who made the seed library happen.

Tilth Farmers’ Market Opens on April 25

The Tilth Farmers’ Market kicks off a golden anniversary season as we celebrate 50 years of farmers’ markets on South Whidbey Island. Watch for 50th-themed events at the market, including a celebration on Sunday, July 4. Read why July 4 is special in the related article Fifty Years Ago.

Join us opening day, Sunday, April 25, 11 a.m. to 3 p.m. for early vegetables, plant starts, flowers, crafts, takeout concessions and live music by saxophonist Danny Ward.

We will continue to observe pandemic-related safety precautions, so all vendors, volunteers and customers must wear masks and keep a six-foot distance from others. However, picnicking in household groups on the grounds is encouraged. There are tables, chairs and benches, or bring your own. Three handwashing sinks, two restrooms and bottles of hand sanitizer are available.

We’re all looking forward to the market season. See you there!

Market Opens, cont. on page 2

Tilth seed library built by Melissa Young.
Making the Market Tick

This year’s market runs from April 25 through October 17, 11 a.m. to 3 p.m. (until 2 p.m. during October). Kirstin Clauson is again our market manager. She welcomes more vendors. If you are interested, please find the 2021 policy and agreement on the market page of the South Whidbey Tilth website at www.southwhidbeytilth.org/market.html. Check with Kirstin before you pay and sign.

Kirstin would love to have a team of volunteers she can count on to set up and take down flags, banners and canopies. Help is also needed to greet customers, monitor the grounds to assure everyone’s safety and sanitize the restrooms and tables several times during the market. Sign up for one or several Sundays. It’s a great way to get outdoors and help the market, too.

Interested vendors and volunteers, contact Kirstin at market@southwhidbeytilth.org.

Attention Gardeners!

Plant an extra row of everything. We can use more produce and will sell it for you at the Community Produce booth. Contact Molly Quade at comm.produce@southwhidbeytilth.org.

Making Your Market Dollars Go Further

We continue to welcome customers with Supplemental Nutrition Assistance Program (SNAP) and Pandemic (P)-EBT cards. You can receive Tilth market tokens for the amount you choose, plus SNAP Market Match currency up to $40 per visit. The currency can be used at any other participating market for fresh fruits, vegetables, edible plants and mushrooms. The wooden Tilth tokens can only be spent at the Tilth Farmers’ Market. Each family with SNAP may choose an illustrated book each time they visit the market, while the supply lasts. These books are designed to inspire gardening and healthy eating. If you have any questions about this program and the Farmers’ Market Nutrition Program (FMNP), which begins June 1, contact Prescott at prscot@whidbey.net.

Just $5,000 to Go

Tilth’s Roadside Farm Stand to Be Built in June – Help Us Reach Our $15,000 Goal

by Prescott

Among the best laid plans that couldn’t be completed last year was the farm stand at the entrance to the South Whidbey Tilth campus. The University of Washington’s instructors for the Neighborhood Design Build Studio (NDBS) challenged the Spring 2020 architecture students to create a farm stand that will serve the community by providing a place for daily fresh produce options.

Because of Covid-19 restrictions, the students and instructors zoomed into class every day and developed a compelling design, but could not meet to build it. This year a new class will tackle the design problem. Students have the option to help build it, but instructors Steve Badanes, Jake LaBarre and Jorge Guzman will make it happen.
South Whidbey Tilth Zoons into 2021

On January 30th over twenty members attended our first-ever annual meeting held via Zoom.

In the first half-hour, Kathryn O’Brien, Sno-Isle Libraries staff and agricultural educator, shared her top ten new books on gardening, farming and plants. Each title created interest and discussion. See the titles on Kathryn’s list on page 9, all available at Sno-Isle Libraries, of course.

Kathryn also came to talk to us about saving seeds. At the last seed swap (Coupeville Library, February 8, 2020), which Kathryn organized, she presented us with a 2020 seed challenge: to plant and save open-pollinated varieties of lettuce, beans and peas to exchange at the 2021 seed swap. She chose these plants because they are all self-pollinating, so there is a low chance of cross-pollination.

Because of the pandemic, Sno-Isle Libraries cannot put on a seed swap at the normal time this year. The pandemic also gave us a glimpse of the effects of disrupted distribution systems, showing us that saving and sharing seeds is more important than ever. Saving seeds increases our self-reliance, preserves genetic diversity, especially varieties adapted to our region, and saves money. Sharing our cultural plant-based knowledge connects us with other gardeners.

So, the challenge is still on! Start leaving some peas and beans on the vine. Save from plants with the best characteristics (taste, size, rigor), and take notes. If you are saving lettuce, save six to ten lettuce plants. To this list of plants, Kathryn would add tomatoes. All these seeds are easy to save and will build resiliency in a community where people grow their own food.

Kathryn presented the idea of a little seed library as a resource in the absence of an in-person seed swap. The idea is taken from the 30 little free libraries dotted around the island. Instead of books to loan, the library would contain seeds to swap. Members were so enthused by her idea that they immediately undertook the project of creating a Tilth seed library (see related article on page 1).

In addition, Kathryn is putting together an online community plant and seed exchange. This website will list seeds and plants for swapping or giving away. Keep your eye on whidbeyplantswap.com.

Our Tilth 2021 Council

Members at the annual meeting on January 30, 2021 voted in nominees to five council positions. Three current council members were re-elected:

Anza Muenchow as Vice President (one-year term). Anza was on the council as Education committee chair in 2020.

Edward Hueneke, who will continue in his role as Finance committee chair.

Prescott as Membership, Community Relations and Development committee chair. Prescott joined the council in early 2020 to step in as Market committee chair.

Continuing in their current council positions are Gary Ingram as President, Janet Richards as Secretary and Ida Gianopulos as Land Steward.

Two new members were elected:

Don Kraft as Education committee chair. Don joined South Whidbey Tilth in 2019 and acted as interim Vice President in late 2020. A long-time community and home gardener, and an Island County Master Gardener, Don has lots of experience in practicing and teaching organic gardening.

Sarah Kirkconnell as Market committee chair. Sarah grew up on the north end of Whidbey Island and returned a few years ago to start a farm and homestead, Never Free Farm. She teaches food preservation and is the author of seven books. Sarah brings her long-time experience volunteering with nonprofits to Tilth.

Welcome Don and Sarah!

Island Grown Farmers Cooperative to Have Meat Processing Plant

The Northwest Agriculture Business Center announced the groundbreaking in March of construction of a meat processing plant at the Port of Skagit. Island Grown Farmers Cooperative (IGFC) develops access to markets for quality, affordable meat from animals raised on small family farms located on the islands in Puget Sound and the nearby mainland river valleys of northwest Washington State.

www.igfcmeats.com/1.html
Fifty Years Ago

Reprinted in part from an article in the June, 2001 South Whidbey Tilth Newsletter

The first Whidbey Island Farmers’ Market opened from a fireworks booth in Clinton just after the Fourth of July in 1971.

Back then, Clinton resident Myrna Orr Twomey and her husband, Sean, had five children and were constantly challenged to make ends meet. “We were broke,” Myrna says, “it was a perpetual thing.” However, they raised a lot of food on their farm and even had a surplus.

Myrna’s parents owned property on State Route 525 just below Bob Galbreath Road. Each year, the Kiwanis set up a fireworks booth on the lot. When fireworks sales were over, Myrna and Sean arranged to use the booth for a farmers’ market. She approached the members of her buying co-op to bring their extra garden produce to sell at the booth. Rose and Jerry Dobson had recently moved to Whidbey and had a huge garden. Jerry was a veteran salesman and a produce manager. Marianne Edain was in this co-op, and many other people who are Tilth members to this day.

Other growers were attracted to the market. Carl and Verna Colella got involved. Carl grew up in an Italian truck farming community. He retired to Whidbey after a career of vending at the Pike Place Market. Myrna remembers how he charmed and teased women who came to shop.

Althea Coffin, a retired chemist, always came and always brought produce to sell, though it was a modest amount. Myrna reports, “The market was the highlight of her week.”

Chris Matzen was another frequent vendor. He took the time to go out huckleberry picking. He not only picked them but cleaned them. Myrna remembers his little baskets of fruit as “works of art.”

In June of 1982, the Twomeys and Dobsons and others attended a meeting organized by Michael Seraphinoff and Prescott to form a Tilth chapter, resulting in the creation of South Whidbey Tilth. By March 1983 Myrna and the Dobsons proposed that Tilth assume sponsorship of the South Whidbey Farmers’ Market. The location in Clinton was no longer available. Bill Lanning owned the Bayview Cash Store and welcomed the relocation of the market there. Thus, the South Whidbey Tilth Farmers’ Market was born.

Rose was editing the newsletter at the time and she adds in the April issue, “…everybody is hereby alerted to plant an extra row or two, so you’ll have a surplus to sell next summer at the market.”

In the June 1983 newsletter Rose reports, “As of this writing, the framework of the building at Clinton has been torn down, hauled to its new location in the parking lot [at Bayview]. A plastic stapling party is even now getting underway.”

Two months later she reports, “Despite a persistent case of plastic panel collapse, the market is prospering, and customers are standing in line for fresh produce and flowers. At the risk of sounding like a broken record, the word is that we need more produce.”

By February 1984 a committee was set up to design and locate a sturdier market booth. Jerry Hill secured permits for a pole building, and a work party was organized to pour concrete and nail up the frame and plywood. Michael Seraphinoff’s donkey hauled poles out of the woods for the frame.

The South Whidbey Tilth Farmers’ Market thrived at the Bayview Corner for 17 years until it moved to the new campus on Thompson Road. The story continues to evolve, though some things never change, for instance, there are always more customers than fresh produce.
President’s Message

by Gary Ingram

We had our annual meeting in January via Zoom. I think it was our best annual meeting ever.

South Whidbey Tilth depends on your donations to allow us to carry out our mission. During 2020, members and supporters donated substantial amounts of cash and volunteer hours. Thank you all.

We have two new council members this year, Don Krafft and Sarah Kirkconnell. They are replacing leaving council members Andrée Linton and Lynae Slinden. We all want to thank Andrée and Lynae for serving on the council, in addition to the outstanding volunteer work they continue to do for South Whidbey Tilth.

We have several projects going forward and a couple of new ones. Volunteer members are organizing and building a seed exchange kiosk, and we are in the early stages of having a scholarship fund. We also have a serious winter drainage problem affecting the driveway that is being addressed.

Spring is here and the serious work begins.

Chef Looking for Produce

South End Kitchen’s Trap Landry is looking for any kind of food he can use in his meals. He especially welcomes Napa cabbage and scallions. He’s also looking for people who have Japanese ume trees he can harvest. He vends from the South Whidbey Tilth kitchen Mondays through Wednesdays. You can see the menu at www.southendkitchen.net. Call Trap at 425-238-0762 or email sendkitchen@gmail.com.

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.

2021 COUNCIL OF TRUSTEES AND OFFICES

President: Gary Ingram ………………….206-718-8938 president@southwhidbeytilth.org
Vice President: Anza Muenchow………206-794-3443 anzam@whidbey.net
Finance: Edward Hueneke …………………..360-499-1682 edgrant012@gmail.com
Secretary: Janet Richards ………………….425-361-9242 janetri9@outlook.com
Membership, CR & Dev: Prescott………360-682-8642 membership@southwhidbeytilth.org
Education: Don Krafft …………………….408-595-3070 education@southwhidbeytilth.org
Land Steward: Ida Gianopulos………..503-730-0199 landsteward@southwhidbeytilth.org
Market: Sarah Kirkconnell………………253-709-5463 ssvisen@yahoo.com

PROJECT SERVICES

Native Landscape: J.C. May…………………360-331-1004 mayoj45@gmail.com
Community Garden: Ida Gianopulos 503-730-0199 landsteward@southwhidbeytilth.org
Community Produce: Molly Quade………………comm.produce@southwhidbeytilth.org
Webmaster/Email: Marc Wilson……….360-579-2890 info@southwhidbeytilth.org
Newsletter editor: Janet Richards………425-361-9242 janetri9@outlook.com

CONTRACT SERVICES

Market Manager: Kirstin Clauson…………360-395-8842 market@southwhidbeytilth.org
Bookkeeper: Open, please contact Edward Hueneke edgrant012@gmail.com

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 or leave a message at 360-321-0757. Membership renewals are due every June and members will be sent 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. 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, Prescott and Paula Richards.

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

Website: southwhidbeytilth.org Facebook page: facebook.com/SouthWhidbeyTilth

Physical location: 2812 Thompson Road, off State Route 525
What’s That Vegetable?

by Mary Brennan Quade

Here is a Tilth riddle for you.

Question: What is beautifully colored with swirls of dark pink and snowy white, can appear to be smaller than it is, and has long, green hair in the summer?

Answer: Why, it is a variety of the lowly beet, called the mangel.

History shows evidence of mangels being used by the Greeks as early as 500 BCE, although they may have originated in the Middle East and travelled via the Silk Road. The Romans carried them north in trade and to feed their stock all over Europe, including the far north. Mangels were grown extensively throughout Europe because they are fantastic fodder for livestock, including poultry, and can be stored well if kept dry.

The plant is completely palatable for humans as well, and the thick, medium-green leaves that grow above ground in early to late summer are delicious as well as nourishing. These giants possess a high sugar ratio, and even in drought periods can produce large, nutritive crops.

In the 1800s, they were introduced to America and rapidly gained a huge following. They were even carried by wagon trains because their storage qualities made them good for the journey. As farming became more automated, they fell from favor, but some smaller operations still grew them.

We experimented growing mangels last year and were incredibly pleased with the outcome. We used Baker Creek Mammoth Red Mangel Seeds, which germinated at a good rate. There are several other colors as well. We sowed directly into compost-lined rows, and side-dressed with lime to deter burrowing insects later in the season.

Germination requires a 50-degree soil temperature. As summer progressed, we noticed that below the soil surface, huge beets were forming. In fact, they are so large that by September they were emerging about two to eight inches above ground with tops up to seven inches in diameter. By November, the greens were gone, as we had allowed the chickens and ducks to feast often, along with the humans. We lightly mulched and left them to overwinter and are still harvesting them as of March 3. We find they are quite juicy even now.

Apparently mangels are being rediscovered and it does make a great deal of sense to find animal feeds we can grow to supplement grain use. Our grandparents used these in a big way, along with foraging and cracked corn because feed as we know it today was not as available and would have been too costly.

To prepare them for the hens, we simply dug them up, knocked or rinsed off the dirt clods, and cut slices or chunks before serving. It was fun to watch them go crazy with joy. When the weather was bad, or the nights longer, we placed whole mangels in the coop and let them peck away as desired. You must start offering in small amounts however, or the poultry will get diarrhea. This is due to nitrates which are present until the plant becomes dormant or is harvested and stored for a few weeks. After a short while, we gradually increased the amount we fed them and had no problems.

We plan to triple the field size this year and will make mangels available in small quantities at the Tilth Farmers’ Market. We may sell seedlings, too. If you wish to plant your own from seed, contact Baker Creek Heirloom Seeds or another seed source. Have fun growing these 10- to 20-pound monsters!
Forest fires are deadly. Long before Vancouver sailed into Puget Sound, massive fires happened on a regular basis. A mature conifer forest in northwest Washington consists mostly of Douglas fir trees, mixed with Western red cedar, hemlock and Sitka spruce. Red alder and big leaf maple trees will usually dominate a place where the conifers don’t thrive, like borders of swampy and wet areas.

Fires are horrible but the forest uses them. When fires swept through old forests, they mainly left the large and mature Douglas fir trees unharmed, but burned the younger ones and the debris on the forest floor, leaving large open areas. Most mature Douglas firs have thick bark with few low branches (that have highly flammable foliage), giving them good resistance to most fires. After a devastating fire, these old trees become the seed trees of the new forest.

This open and sunlit forest floor is the perfect opportunity for red alder (Alnus rubra), known as a pioneer species that needs sunlight to germinate its seeds and to grow. One mature alder tree can produce 15 million seeds in a year. The seeds are small with wings and they are very light. Lifted by the wind, the seeds can travel miles and will find the burned and open area. Then in the spring, small alder trees will emerge everywhere. Alders are able to reproduce as early as three years old.

The young alder trees race to the sky, seeking the sunlight. Only a few make it, growing up to 120 feet. Unlike most trees, the alder pulls nitrogen out of the air to feed itself and sends roots down into bedrock to mine the minerals it needs. The mature conifer forest has worn-out soil, but as the smaller alder trees are shaded and fall to the ground, they are eventually transformed into excellent soil. Rich in nitrogen and much needed minerals, their death adds to the new forest floor. This is the first job of the alder tree: prepare the soil for a renewed conifer forest.

In the fall, almost all deciduous broadleaf trees conserve important nutrients by breaking down chlorophyll and other substances in the leaves before dropping them. The alder tree doesn’t do that; it keeps all the good things in the leaves, including the chlorophyll, and just drops them. Deer and elk love these nutritious leaves, as do my goats. Most of these leaves get broken down by soil microorganisms over the next year, continuing to rebuild the soil.

Mature alders care for the forest in a number of ways. First, the presence of alders reduces root rot in conifers by releasing an anti-fungal chemical. Second, the amount of nitrogen provided by alders is off the charts. White nodules on the roots are the bacteria that convert the atmospheric nitrogen for the plant. If you pull out a small clover plant, you will see little white nodules about half the size of grain of rice. On the roots of a mature alder tree, the nodules can be the size of a softball. Finally, the filtered sunlight provided by the mature alder trees will protect the young conifer seedlings, allowing them to thrive. Douglas firs, for example, need shade when they are young. In the rich soil these seedlings will grow into massive evergreens, towering over the alder forest, which will then slowly die off from lack of direct sunlight, falling to the ground. This is the second job the alder tree plays: nursing the new conifers to life.

I know they don’t make a good tree for the suburbs, but we don’t live in the suburbs. I often see mixed groves of trees with alders just about everywhere on South Whidbey. My wife and I bought five acres near Greenbank 20 years ago. I believe it was clear cut in 1995 and the loggers never replanted Douglas fir like the rules require. I hate that rule and love the way nature does it. I live in a mature alder forest that is regenerating exactly as described above. It’s a haven for wildlife, especially birds. This evening, returning to our cabin after locking down the chickens for the night, I stopped to enjoy our forest: perfectly spaced conifers, some now 50 feet high or more, alder trees swaying in the evening breeze, and the owls hooting.
Farm Stand, from page 2

Last year’s design came in at a cost of $11,073. Tilth has asked the team to add more all-weather, all-season features and an information kiosk platform. Badanes estimates building costs will be higher this year due to the pandemic. Currently, we’ve raised $9,724; Goosefoot has contributed $5,000, Tulalip Cares (Tulalip Tribes Charitable Contributions Fund) donated $1,000, and individual contributions, including a Facebook Fundraising campaign, brought in the rest. Our goal is to reach at least $15,000.

Please help us reach our goal by mailing a check to South Whidbey Tilth, P.O. Box 252, Langley, Washington 98260. Put “farm stand” in the memo line. Or you may contribute online at https://southwhidbeytilth.networkforgood.com.

Any amount over the goal will go toward farm stand enhancements such as a cool room area to protect products from hot or freezing weather. Our committee is looking for advisers and volunteers who can help develop an effective system to operate the farm stand safely and securely. Contact Prescott at 360-682-8642 or prscot@whidbey.net.

Thank you to committee members Ida Gianopulos, David Prisbrey, FRed Rouge, Lynae Slinden and Kirstin Clauson for getting us this far. We’re determined to open the farm stand for business in 2021, so attention gardeners and farmers in the community; please grow enough to participate in the farm stand!

Join, Renew or Donate to Tilth’s Projects

☐ Join South Whidbey Tilth. A single household membership is $25 and $10 for each additional adult household member who wishes to join. One newsletter is emailed or mailed to each household. Please list each member’s name.

Enclose $25 (for one) + ___ (number of additional adult household members who wish to join x $10) = $__________.

Membership renewals are June of each year. If you missed this year’s date, please renew now.

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.
Kathryn’s Top Ten Book Picks

**The Earth in Her Hands: 75 Extraordinary Women Working in the World of Plants**, by Jennifer Jewell. Profiles of women doing current, innovative work across fields of horticulture. The author also does the podcast *Cultivating Place*.

**Iwigara: American Indian Ethnobotanical Traditions and Science**, by Enrique Salmon. Answers the question, what plants are the most culturally relevant and hold the most significance to North American Native peoples?


**Adventures in Eden: An Intimate Tour of the Private Gardens of Europe**, by Carolyn Mullett. This large tabletop-format book presents 50 gardens from 11 regions in Europe. The author organizes garden tours.


**The No-Till Organic Vegetable Farm: How to Start and Run a Profitable Market Garden that Builds Health in Soil, Crops and Communities**, by Daniel Mays of Frith Farm. A how-to manual for intensive, financially feasible, no-till vegetable production on a small commercial scale.


Check the online calendar at southwhidbeytilth.org/calendar for the latest updates.

**APRIL**

3 Tilth campus spring cleanup 10 a.m., landsteward@southwhidbey.org

7 Farmer’s Shadow garden discussion group 7 p.m., education@southwhidbeytilth.org

11 Market cleanup and vendor orientation 11 a.m. to 3 p.m., market@southwhidbeytilth.org

20 Tilth Council business meeting, 6 to 8 p.m. **Now the third Tuesday of every month!** Zoom meeting, president@southwhidbeytilth.org

24 Success for Your Summer Vegetable Crops, online class 10 a.m. with Anza Muenchow, education@southwhidbeytilth.org

25 Tilth Farmers’ Market Opening Day, 11 a.m. to 3 p.m. music by Danny Ward

**MAY**

2 Tilth Farmers’ Market 11 a.m. to 3 p.m.

9 Tilth Farmers’ Market 11 a.m. to 3 p.m.

12 Farmer’s Shadow garden discussion group 7 p.m., education@southwhidbeytilth.org

16 Tilth Farmers’ Market 11 a.m. to 3 p.m.

18 Tilth Council business meeting, 6 to 8 p.m. president@southwhidbeytilth.org

23 Tilth Farmers’ Market 11 a.m. to 3 p.m.

30 Tilth Farmers’ Market 11 a.m. to 3 p.m.

**JUNE**

2 Farmer’s Shadow garden discussion group 7 p.m., education@southwhidbeytilth.org

6 Tilth Farmers’ Market 11 a.m. to 3 p.m.

13 Tilth Farmers’ Market 11 a.m. to 3 p.m.

15 Tilth Council business meeting, 6 to 8 p.m. president@southwhidbeytilth.org

20 Tilth Farmers’ Market 11 a.m. to 3 p.m.

27 Tilth Farmers’ Market 11 a.m. to 3 p.m.