



South Whidbey Tilth

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

Volume 32, Number 6

December 2014/January 2015

What's the Harm in Genetically Engineered Foods?

Lori Taylor is our keynote speaker for the annual meeting on Saturday, January 17. She is speaking about the negative health effects of genetically modified foods. She is a knowledgeable nutritionist/dietitian with extensive education in both natural and conventional medicine. She describes her focus: "As a student of permaculture,



Lori Taylor will address health effects of genetically engineered foods.

I recreate systems of health that mimic Nature's resiliency. Above all, I seek to find practical and nourishing solutions for my clients. In essence, I align science with nature and heart into recommendations that make sense."

Lori is a clinical dietitian at Whidbey General Hospital specializing in oncology and gastrointestinal issues. She is the Sustainability coordinator for the hospital as well. In addition she is also a trained permaculturist, in the line of Bill Mollison, taught by Penny Livingston-Stark and James Stark of the Regenerative Design Institute in Bolinas, California.

Last spring, she was published nationally in a peer-

reviewed newsletter of the Dietitians in Integrative and Functional Medicine, a dietetic practice group of the Academy of Nutrition and Dietetics (formerly the American Dietetic Association). Click the green text to link to that paper, "[Exploring the Case Against GE Foods](#)" in the *Integrative RDN*, Spring 2014, Volume 16, Issue 4.

The public is invited to Lori's talk at 4 p.m. A suggested donation will go toward Coupeville's fledgling Farm to School program. There is no charge for Tilth members, but any donation to the cause is welcome. Check out the [Coupeville Farm to School page](#) on Facebook (click green text).

Annual Membership Meeting Is January 17

South Whidbey Tilth's annual membership meeting is at 3 p.m. on Saturday, January 17. Mark your calendar now and join us at Grigware Hall at Trinity Lutheran Church's community building in Freeland off State Route 525.

We will nominate and elect the council of trustees and share highlights of 2014 and ambitions for 2015. Bring a potluck dish to share afterwards or just come and hear nutritionist Lori Taylor speak at 4 p.m. about the negative health effects of genetically modified foods.

There will be several door prize drawings. If you want to offer a gift or service, please contact Prescott.

Bring your own eating utensils (there will be supplies for those who forget). Hot beverages and snacks will be provided. We welcome help setting up and cleaning up.

South Whidbey Tilth Council of Trustee members Prescott (president), Tom White and Jean Nelson are serving the second year of their terms. Outgoing members Edward Hueneke and Marc Wilson have agreed to stand for reelection. Please consider joining us on the council.

To learn more about the council's duties email [Prescott](#) (360-544-2278) or email [Marc Wilson](#) (360-579-2890). To review our bylaws click [South Whidbey Tilth bylaws](#) and scroll to the bottom of the page.

We welcome member participation at our regular business meetings. Join us at 6:30 p.m. on the third Thursday of each month. The next meetings are December 18 and January 15, also in Trinity Lutheran Church's community building on the highway in Freeland in the room labelled Nursery.

Spotlight on Tilth Gardens

South Whidbey Tilth is in the spotlight for December on the Whidbey [ECO-Net website](#). We are members of this umbrella network of individuals and organizations on Whidbey Island working to save Puget Sound. Whidbey ECO-Net is one of a dozen ECO-Nets throughout the Sound that collaborate on a comprehensive vision to recover the vitality of our waters by engaging the public in understanding the issues facing our unique body of water. The "ECO" represents environmental education, communication and outreach.

South Whidbey Tilth's spotlight focus is gardens. Represented on the page are our community gardens with pea patches, Lesedi Farm, Veterans Service Corps and Calyx Community Art's School Children's Garden.



Giving Tree Ornaments at Bayview Cash Store

Please visit the Bayview Cash Store this month to purchase an ornament from the tree. Each ornament benefits a nonprofit organization. South



Whidbey Tilth's ornament this year is a seed packet of arugula or white Russian kale. The suggested donation is \$5. The seed was grown and saved by Eric Conn of Full Cycle Farm.

Global Giving Market at Langley Methodist December 14

Sunday from 11 a.m. to 1 p.m. please visit the Global Giving Market at Langley United Methodist Church. South Whidbey Tilth will have a small table, shared with the Red Cross. We'll have a display of our projects as well as items for sale including the latest edition of the Seattle Tilth *Maritime Northwest Garden Guide* at \$16 and Tilth Farmers' Market shopping bags at \$8 each. Both prices include tax. This is another opportunity to renew your membership or to make a donation to Tilth.

Market Conference

The Washington State Farmers Market Association's 2015 Annual Conference is February 6 to 8 in Olympia. To learn more visit the [Washington State Farmers' Market website](#), call 206-706-5198 or email the [office](#). Register by January 10 for the best rates.

Scholarships are available for farmers and market managers. The scholarship application is available online and due by Monday, December 22.

South Whidbey Tilth offers some assistance to any member interested in attending, if s/he is committed to helping with our Farmers' Market operation this season.



WHAT IS TILTH?

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

South Whidbey Tilth Association is a nonprofit corporation and a chapter of Washington Tilth Association.

MISSION

Washington Tilth Association is an educational and research association, the purpose of which is to support and promote biologically sound and socially equitable agriculture.

South Whidbey Tilth Association is a diverse network of people working cooperatively within our organization and in the community. 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.

2014 COUNCIL OF TRUSTEES AND OFFICES

President: Prescott..... 360-544-2278 *email president*
Finance: Edward Hueneke 360-331-5806 *email treasurer*
Secretary: Jean Nelson..... 360-331-5191 *email secretary*
Membership: Marc Wilson..... 360-579-2890 *email membership chair*
Education:
Land Stewardship: Kirsten Clauson.. 360-579-4738 *email land steward chair*
Market: Tom White 360-331-6062 *email farmers' market chair*

PROJECT LEADERS

Native Landscape: J.C. May 360-331-1004 *email native landscape leader*
Education chair: Michael Seraphinoff 360-544-2278 *email education chair*
Community Garden: Kirsten Clauson 360-579-4738 *email land steward*
Webmaster/Email: Marc Wilson..... 360-579-2890 *email electronic communications*

CONTRACT SERVICES

Market manager: market@southwhidbeytilth.org
Newsletter editor: Prescott..... 360-544-2278 *email newsletter editor*
Bookkeeper: Jeanne Celeste..... 360-331-6135 *email bookkeeper*

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, one per household. To update membership information, contact Marc Wilson at 360579-2890 or email [member database](#) or visit swtilthmembership.yolasite.com.

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. Submissions of letters, articles, book reviews and photos are encouraged. 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.

THE DEADLINE FOR SUBMISSIONS TO THE FEBRUARY/MARCH ISSUE IS FEBRUARY 1

Newsletter committee: A.T. Birmingham-Young, Michael Seraphinoff, Gary Ingram, Stevie Linton, Prescott and Marc Wilson.

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.

HOW TO CONTACT US

Mail to: South Whidbey Tilth
PO Box 252, Langley WA 98260
Phone: 360-544-2278
Email: [info \(at\) South Whidbey Tilth \(dot\) org](mailto:info@SouthWhidbeyTilth.org)
Website: www.southwhidbeytilth.org
Facebook page: www.facebook.com/SouthWhidbeyTilth
Physical location: 2812 Thompson Road, off SR 525

Season of Giving

The South Whidbey Tilth Council of Trustees mailed its annual fundraising appeal in early December. Thank you to those who are able to be generous. Those who have let your membership lapse, take this opportunity to rejoin us.

Beginning early in 2015, Tilth is only a decade away from completing land payments for the land on Thompson Road. A member has just made a generous offer of \$450, if, and only if, two others pledge to do the same in 2015. The sum is the amount of Tilth's monthly land payment. If you are willing to match this offer, email South Whidbey Tilth or contact a council member listed on page 2.

South Whidbey Tilth Holiday Party

Come gather with the Tilth community and celebrate the solstice with a holiday potluck dinner and white elephant gift exchange on Saturday, December 20. The party starts at 5 p.m. with dinner beginning about 5:30. Please bring a main or side dish with six to eight servings (or more) and a label with the ingredients used.



Also bring a used item from your home (no purchases) for our white

elephant gift exchange. It can be a book, a gag, a piece of art, anything. Wrap it so it is not obvious what it is. We will draw numbers and then each person, in turn, can choose a gift or trade for an already picked gift. You may also want to bring some thoughts about yourself, our community and our world. You will have time to share them or write them down and burn them to the solstice fire we will have burning out back.

We will gather at Maha Farm, 4328 Glendale Road in Clinton. Email Marc with any questions or call 360-579-2890. An R.S.V.P. is helpful, but we welcome latecomers!

Calyx Puts Its Garden to Bed and Asks You to Recycle Your Christmas Tree!

by Lisa Kois, Director, Calyx Community Arts School

The Calyx School has been busy in the Children's Garden this fall, putting the garden to bed for the winter. The children have delved into concepts such as *healthy soil*, *we are what we eat*, *our connection to the ecosystem around us*, and *the changes of the season*. They have considered how plants and animals store away the sweetness of summer and how the earth renews itself, and how we do too. Calyx's garden time has been led by Sarah Gillett and Sumer Mungarro-Eberhart. Calyx will be taking a break from Tilth for the winter quarter, but will be back at the end of March for the busy work of spring.

In the meantime, Calyx is planning a Christmas tree recycling fundraiser and asks the community to *Help Calyx Help the Earth* by recycling your Christmas trees for a donation of \$5 or more. You can bring your Christmas trees — picked clean of ornaments and decorations — to South Whidbey Tilth at 2812 Thompson Road any time between the Saturdays of December 27 and January 10. Drop your tree, leave your donation in the donation box and know that your tree will be turned into wood chips that will nourish the Children's Garden.

Calyx wants to give a shout out to everyone who bought tickets for Calyx's Chicken Tractor Raffle! Thanks for supporting Calyx's scholarship fund. And congratulations Dana Lyons on your new chicken tractor.

Keep up with us on [Calyx's blog](#) or look for us on [our Facebook page](#). Click the green text.

Winter Projects at the Campus

A lot was accomplished at the first work party following the close of the market season on Saturday November 1. The sandbox and pizza oven were covered, the picnic tables and children's toys stored out of the weather. Inside the pavilion the refrigerator has been cleaned. The market signs and bamboo poles are put away. We also moved the filing cabinet from the custodial room to the classroom. All the recycling and trash was taken to Island Recycling. The unclaimed lost-and-found items have gone to the thrift shops.

At the November 15 work party the fire extinguishers in the exposed market booths were stored, garden hoses were gathered. Fuel was drained from the big red tiller for the winter. The water line to the upper meadow and the lines into the market were drained and closed off. A procedure to protect the water lines from freezing temperatures was reviewed just in time for the first freeze in mid-November.

Thank you to Michael Seraphinoff, Jean Nelson, Pete Little, Linda Good and Island Recycling. The South Whidbey Tilth Sustainability Campus should be in good shape through the winter.

Two of the largest Garry oak plots in the upper meadow were weeded and mulched by a crew on November 22. Mark Fessler made clam chowder and Barbara Kolar made squash-cheese

pitás and brownies for us. Thanks to Jody Crane, Cheryl and Chuck Lowe, Pete Little, Donita Crosby, Greg and Diane Stone.

Just before the second big freeze at the end of November, Pete Little wrapped exposed pipes in the pump house and covered several water outlet boxes with chips.



Pictured above, a crew clears invasive weeds from around Garry oaks. Below is a finished mulched plot.



Whole-Farm Revenue Protection Insurance Roll-Out

Jo Lynne Seuffer, Risk Management Specialist, U.S. Department of Agriculture/Risk Management Agency, Spokane Regional Office serving Alaska, Idaho, Oregon, Washington

SPOKANE, Washington, December 9, 2014 — U.S. Department of Agriculture's (USDA) Risk Management Agency (RMA) announced the release of the Whole-Farm Revenue Protection (WFRP) program for the 2015 crop year. The 2014 Farm Bill gave RMA broad flexibility to implement a new whole-farm crop insurance policy.

The WFRP combines two popular and well-known plans of insurance in the Pacific Northwest, Adjusted Gross Revenue Pilot (AGR) and Adjusted Gross Revenue-Lite (AGR-Lite).

"AGR and AGR-Lite policies have proven to be successful risk management tools for Pacific Northwest farmers," said Ben Thiel, Director of RMA's Spokane Regional Office. "WFRP combines the two programs and includes enhancements to coverage levels and whole farm subsidies, making this form of crop insurance more affordable to producers."

Policy enhancements include an expanded range of coverage levels, coverage for replanting, provisions that increase coverage for expanding operations, a higher maximum amount of coverage and the inclusion of market readiness costs in the coverage. WFRP is tailored for any farm with up to \$8.5 million in insured revenue, including farms with specialty or organic commodities (both crops and livestock).

WFRP is available in 45 states, including Alaska, Idaho, Oregon and Washington. The whole-farm premium subsidy

is available to farms with two or more commodities that meet minimum diversification requirements. Producers can purchase WFRP in conjunction with individual crop policies as long as those policies are at a buy-up coverage level.

See RMA's whole farm web page for additional details.

Sales closing date for WFRP is March 15, 2015 for the 2015 crop year. Interested producers and current policyholders are encouraged to visit with a crop insurance agent to learn how WFRP may fit within their farm's risk management needs. Growers must make all of their decisions on crop insurance coverage on or before the sales closing date.

Federal crop insurance policies are sold and delivered solely through private crop insurance companies and agents. A list of crop insurance agents is available at all USDA service centers or on the [RMA website](#), click green text.

Note: *Ellen Gray*, of Washington Sustainable Food and Farming Network (WSFFN) writes, "The Farm Bill actually did have some good things in it this year and one of them is making one insurance policy for the entire farm rather than getting insurance crop by crop."

"Please let me know if you are going to participate in this whole farm insurance protection. WSFFN advocated for this type of insurance in the Farm Bill and I want to know if the program implementation makes sense and is working for our farmers. The intent was to encourage farm diversity by providing insurance for entire farms, not just crop-specific insurance."

Talking about Dirt: Soil Biology and Its Web of Life



by Anza Muenchow

It seems that winter is not an exciting time to talk about horticulture. So, let's talk dirt. I really mean SOIL, which is the basis of all good horticulture experiences. There is no better way to predict the success of your garden than by knowing the soil type and nutrient content of your soil.

Almost everyone knows soil is made up of sand, silt and clay in varying proportions. In fact, on Whidbey Island you can have predominantly sandy soil just a few meters away from a predominantly clay soil. Those ancient glaciers did leave us a mixed pile of rock and soil. The particular combination of these soil components can dictate which class of plants thrive and which ones struggle to survive.

For more information about your soil, try putting a cup of your garden soil in a quart jar, fill with water and shake well. By the next day, the soil will settle into a few layers at the bottom of the jar. The sand will lie at the bottom of the jar then the silt and the clay above that. Organic matter tends to float above the soil layers. Try this at different depths and in different locations around your garden. You will have a rough guess of what your soil challenges will be.

Having your soil tested in a lab can give you more info about your soil texture and soil nutrient content. The accuracy is dependent on your sampling technique, where and how you selected the sample to send the lab. The cheapest and simplest soil testing lab still seems to be at the University of Massachusetts, Amherst where they specialize in helping backyard gardeners. There may be more local labs offering this service, but the universities here in the west offer test results for which you need a specialist to decipher.

For growing the best food crops, any local soil structure will benefit from add-

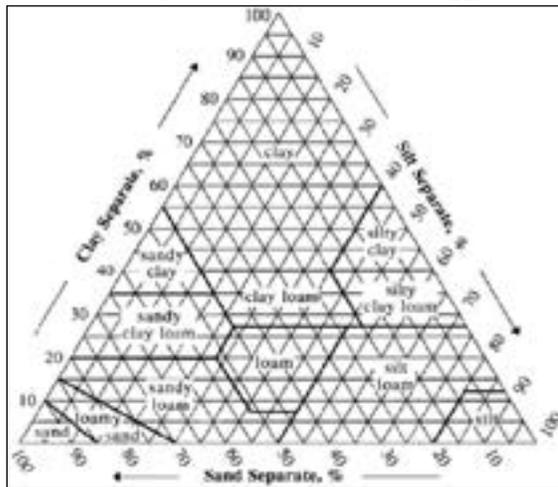
ing four to six inches of compost every year. A sandy soil will drain well and can give you a great crop of long, straight carrots. But it doesn't hold nutrients and benefits from extra compost.

Too much clay or silt in the soil will not allow enough pores for air and water. Clay has a plate microstructure and has electrically positive and negative charges, allowing it to hold on to the nutrients in the soil. Clay can also bind to itself when it is dry, becoming impervious to water and air. Remember that good soil needs air to support root

production. Because nitrogen (N) is so water soluble, most gardens need nitrogen in the spring to replace what has washed away in the winter rains, especially for any leafy greens. The exception would be legumes like peas which have colonies of bacteria on their roots that incorporate nitrogen from the air into a form that the plant can use. Phosphorus (P) remains in soil longer, but cool temps prevent the plants from taking phosphorous in, which would limit their growth. Potassium in the soil is mainly in the form of insoluble minerals. Potassium (K) is vital for protein synthesis (i.e., plant growth) and for disease resistance. Its insoluble nature requires the plant to develop complex systems to transport it to all cells in the plants.

There is so much more to learn about soil physics and soil chemistry. The exciting part for me is the biology of soil. The primary reason for all the added compost and organic matter is to support the microorganisms and life of the soil. A handful of rich soil contains a million living organisms, all of which are helping to break down the soil particles and eating each other and pooping out the nutrients your plants need to flourish. Though crudely described, this is the gist of a whole world surrounding the root zones in our gardens. From fungi and bacteria to worms and rodents, the soil food web is rich and diverse. Watch the changes from winter to spring as the soil becomes enlivened with microbes, worms, nematodes, fungi, arthropods, and all that is soil life. Each of these soil critters are digesting organic and inorganic materials and making the soil richer for the plants next spring.

Get to know your soil intimately and it will be your best friend in the garden. So happy gardening to you all in 2015 and keep your hands in the dirt.



Soil grid showing how the types of soil will separate in a jar.

growth. Increase aeration and add compost to create good structure.

How do you encourage good tilth (aka soil structure or friability)? Build raised beds, incorporate lots of organic matter and never step on or compress the root zone of your crops.

Considering soil fertility, plants require a neutral (6.8 to 7) pH and these macronutrients for growth: nitrogen, phosphorus and potassium (N-P-K), the main fertilizer ingredients. Soil tests will tell how much of these and some of the other micronutrients you will need for good veg-

2015 Gardening Class Ideas

Planning for the annual gardening class series is underway. We're looking for folks to teach a class. What do you want to learn about? Is a class each month good? Would a series of weekly classes be better?

To join the education committee, to teach a class or to make a suggestion, email Michael.Seraphinoff or call 360-544-2278.

Washington and Oregon Tilth Celebrate 40 Years

by Michael Seraphinoff

Prescott, Anza Muenchow and I were the South Whidbey Tilth participants in this regional Tilth conference, *T-40*, the 40th anniversary of the first, held in Spokane in 1974. The venue was a hotel in Vancouver, Washington, so that members of both Washington and Oregon Tilth could share the event. Some 400 people took part.

Tilth Producers of Washington includes farmers and producers from all over Washington State. It holds a conference each November. This year it incorporated *T-40* into its program.

For those of you who have never had the opportunity to attend a Tilth Producers conference, I encourage you to do so. The program follows a familiar pattern. Many attendees arrive on Friday and take part in a one-day workshop on a specific theme. This year the themes were “Growing for Nutrition” and a “Meet the Experts” technical assistance fair. Other people arrive Friday evening or Saturday morning, check into the conference and get their hotel room in preparation for the main conference.

The main conference workshops begin on Saturday morning and run through Sunday afternoon. Participants can choose from a list of over six hour-and-a-half workshops running simultaneously in a series of six sessions during the entire conference. So, in all, there are 30 or more workshops from which to choose and the opportunity to attend as many as a dozen of them during the conference.

The typical cost for participation in one of the annual Tilth Producers conferences is somewhere between \$100 to \$300, depending on several options, including hotel rooms, meals, etc. and whether one qualifies for certain discounts as a student, volunteer and the like. It’s always worth the price tag.

Themes of workshops cover a wide range of topics. One presenter may talk about beneficial insects, while another discusses urban farming, and someone else might present on innovative ways to grow apples organically.

Attendees usually also pay for a set of delicious organic

meals for the duration of the conference. This includes a formal banquet meal on Saturday evening, followed by live music and dancing and/or viewing new feature documentary films on issues in agriculture. There is a trade fair at every conference in which vendors offer their wares or services, ranging from seed companies to herbal tincture makers, to farm tool manufacturers to advocacy groups. I staffed South Whidbey Tilth’s educational display with informational brochures.

The Saturday conference begins with a keynote speaker. This year it was Raj Patel, an academic, food activist, journalist and author of the acclaimed agricultural work, *Stuffed and Starved: The Hidden Battle for the World Food System*. He spoke about how farmers benefit through exchanges of knowledge and information. He cited examples from around the globe of how peer-to-peer networks can be facilitated.

There was also a major presentation to the entire conference at the Saturday banquet by Miles McEvoy, a pioneer who implemented the Washington State organic certification program and is now deputy administrator of the National Organic Program of the U.S. Department of Agriculture (USDA) in Washington, D.C.

The conference ended with a capnote address by Mary Berry, daughter of agricultural writer and activist Wendell Berry, who is also an active farmer and director of The Berry Center in Kentucky.

Postscript by Prescott— I attended several workshops and collected handouts to share with our membership. These include:

- **Drip and Micro-irrigation for Small-scale Growers** with Howard Stenn — I wanted to expand my knowledge for South Whidbey Tilth’s project.
- **Integrating Permaculture into Farming Systems** with Michael Pilarsky, Andrew Millison and Don Tipping — it was a good refresher for me, especially the keyline cultivation pattern technique to take water from valleys to ridges in arid conditions. Lots of nice phrases, such as, “the problem is the solution.”
- **Food and Farming Policy Briefings: All You Need to Know to Advocate in 2015** with Ellen Gray of Washington Sustainable Food and Farming Network, Ariana Taylor Stanley and Miles McEvoy of the USDA National Organic Program — it’s always helpful to hear experts explain the ins and outs of the National Organic Program.
- **Farm-to-School: Reasons, Rules and Realities** with Tricia Kovacs of Washington State Department of Agriculture, Jim McGreevy of Cloudview EcoFarm, and Joan Qazi of Wenatchee Valley College.
- **Farm Financing** with Lisa Smith of Enterprise for Equity, Nancy Iscovitz of Human Links Foundation and Vianna Phillips of Kiva Zip — these presenters covered a wide range of innovative funding strategies from microloans to crowd funding concepts.

Earn Sustainable Agriculture Degrees at Local Colleges

The Sustainable Agriculture Education (SAGE) Collaborative offers classes focusing on urban farming, small farm agriculture and bioregional food systems at three Puget Sound area colleges.

- **Edmonds Community College** — Urban Farming
- **Skagit Valley College** — Small Farm Agriculture
- **Seattle Central College** — Bioregional Food Systems

Here is just a sampling of some of the Winter quarter class offerings: agroecology, soil science and conservation, small farm agriculture business planning, greenhouse production, and fruit and vegetable production.

President's message: Do Only What You Can



by Prescott, South Whidbey Tilth president

South Whidbey Tilth has so much potential to change our food systems. The lifeblood of this group is its volunteers, but we are each limited by our personal intentions and obligations.

I want to encourage you to get involved in any way you can. Make a commitment to spend four hours month helping Tilth. You may fall in love with a particular activity and spend more time than you expected. On the other hand, life may throw you a curve ball, such as a health problem or the

opportunity for a dream trip, and you may need to step away from a Tilth activity. That's just fine. We can only do what we can manage.

We need three more people to join the council of trustees. Please consider making this commitment. Come to the annual membership meeting at 3 p.m. on Saturday, January 17. Join us at our regular business meetings (December 18 and January 15) or sign up to help with the Farmers' Market, adopt an area to landscape, assist with the education programs or just come with an idea.

Organic Farm School Accepting Applications

Interested in becoming an organic farmer? The Organic Farm School (OFS) at Greenbank Farm trains aspiring farmers to run successful small-scale organic farms. During the full-time, seven-and-a-half month program, students spend a third of their time participating in weekly classes and field trainings, going on biweekly field trips to other farms and writing a personal farm business plan. Students spend the balance of their time co-managing the eight-acre OFS student farm, which focuses on market-scale production of organic vegetables, seed crops, and cover crops, with berries, poultry, lambs, and bees incorporated as well. With this skill and knowledge base, graduates are able to minimize their risk and maximize their success as they enter the growing field of sustainable farming.

For more information or to apply, please visit the [Greenbank Farm School website](#).

South Whidbey Does It First

by Christine Williams, Grange Food News, December 5, 2014

Chartwells School Dining Service manages food services for all school districts on Whidbey Island. On May 25, 2014, the South Whidbey School District became the first in the nation to fulfill the rigorous Chartwells School Garden Guidelines for delivering school garden-produce to a Chartwells managed food service.

Cary Peterson told me she found the guidelines on the Chartwells website and decided that she would find a way for the school garden to comply, in spite of the fact that nobody had ever done it before, and she has succeeded. Congratulations to Cary and all of the people involved in this ground breaking effort. It's a great model and inspiration for other school gardens.

Editor's Note: *Whidbey Life Magazine* published a wonderful description about the South Whidbey School District Garden Program, "big WHOOP!" by Dianna MacLeod on November 26, 2014. Look it up on the [Whidbey Life website](#).

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 use PayPal or a credit card to join or donate online through the [South Whidbey Tilth membership renewal site](#).

CALENDAR

DECEMBER

- 18 Business meeting of South Whidbey Tilth**, Thursday, 6:30 p.m. at Trinity Lutheran community building, Nursery
- 20 Tilth Holiday Party**, Saturday, 5 p.m. at Maha Farm, page [page 3](#)

JANUARY

- 15 Business meeting of South Whidbey Tilth**, Thursday, 6:30 p.m. at Trinity Lutheran community building, Nursery
- 17 Annual Membership Meeting of South Whidbey Tilth**, Saturday, 3 to 6 p.m., Trinity Lutheran Church in Grigware Hall, [page 1](#)
- 30 Dr. Temple Grandin, *The Way I See It***, Friday, 7 p.m. at the Everett Civic Auditorium; \$25 tickets at [Brown Paper tickets](#)
- 31 Country Living Expo and Cattlemen's Winterschool**, Saturday, Stanwood High School; see the [Washington State University website](#)
- 31 Whidbey Conservation District Annual Native Barefoot Plant Sale deadline**, see the [Conservation District website](#)

FEBRUARY

- 1 Tilth February/March newsletter deadline**, please send articles, suggestions, pictures to [Prescott, newsletter editor](#)

- 5 to 6 Organicology, *the Study of a Sustainable Food Future***, Portland, Oregon; register by January 16, on the [Organicology website](#)
- 6 to 8 Washington State Farmers' Markets Annual Conference**, Olympia, Washington, [page 2](#)
- 7 Sound Waters, 20th Anniversary**, Saturday, South Whidbey High School; keynote speaker John Delaney, *Our Global Ocean – The Ultimate Planetary Life Support System*, registration begins January 4, gift certificates available now from the [Island County Beachwatchers' website](#)
- 19 Business meeting of South Whidbey Tilth**, Thursday, 6:30 p.m. at Trinity Lutheran community building, Nursery
- 21 Women in Agriculture**, Saturday, WSU, check out the nearest location on the [Washington State University website](#)

LOOKING FOR AGICULTURE-RELATED EVENTS? Check the [Whidbey Farm and Food News blog](#), for a full calendar of listings. Or sign up for the *Grange Food News* distributed by email. Contact [Christine Williams](#).



SOUTH WHIDBEY TILTH ASSOCIATION

A Nonprofit Corporation and a Chapter of Washington Tilth
 Post Office Box 252
 Langley, Washington 98260
www.southwhidbeytilth.org

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