Collaboration Is Key to Farm and Ecosystem Interests

The former Northwest Regional Director of the American Farmland Trust, Don Stuart, is speaking at 2:30 p.m. on Sunday, March 22 at the Greenbank Farm about his book, Barnyards and Birkenstocks: Why Farmers and Environmentalists Need Each Other.

Stuart describes the political deadlock between farmers and environmental activists. Farmers are concerned about losing farm lands and environmentalists worry about damage to ecosystems. His book artfully and practically outlines strategies for both parties to collaborate for win-win solutions.

Island County has been struggling with this very issue as the Comprehensive Plan is being updated to identify fragile ecosystems, preserve wildlife corridors and protect farm land.

This event is free and the book may be purchased at the event and from the Greenbank Farm Store. Published by the Washington State University Press in the U.S., the book is a paperback, 288 pages, with illustrations, map, notes, bibliography and an index, costing $28.95.

Sharon Dunn, a member of both Tilth and the Greenbank Farm Board, heard Stuart speak about this message at Town Hall in Seattle last November. The program is being hosted by the Whidbey Camano Land Trust and the Greenbank Farm.

A special welcome to the eight new students who begin training in the Greenbank Farm School follows the program. Watch for more details.

Incredible Gardening Program

The training for Island County Master Gardeners is beginning late February. There is still time to apply before the deadline on Tuesday, February 17.

This is an extensive online and classroom course. You will become well versed in all things horticultural at the end of the 175 hours of instruction. The class includes lots of information about soils, botany, plant identification, perennials, vegetables, orchards, berries, plant pathology, weed management, entomology, pesticide concerns, rain gardens, irrigation and much more. This is an amazing adult education opportunity.

There is room for another half dozen students for the 2015 class. Most of the hands-on classes will be in Central Whidbey, with a few in North Whidbey and one in South Whidbey. The cost for the course is $300 with $100 being refunded after successfully completing the course and 85 volunteer hours. Please email Anza Muenchow or call the Washington State University Master Gardener office in Coupeville at 360-240-5527.

Pruning Fruit Trees

Saturday, February 14 Gary Ingram taught a class about fruit tree pruning for maximum fruit production at the South Whidbey Tilth Sustainability Campus. Gary discussed the best times to prune different types of trees, organic pest and disease control and fertilization, tree selection for maximum fruit production and tree health. Ingram guided the pruning of most of the fruit trees.

A big thank you to Megan, Kyle, Rob and Lovejoy who stayed afterward and helped mulch the trees.

Hope for the Flowers Author

Please welcome Trina Paulus, sustainable agriculture activist and author of the internationally best selling book, Hope for the Flowers. The program is tentatively set for March 3 or 4 at 7 p.m. at the Trinity Lutheran Church annex in Grigware Hall, preceded by a 6 p.m. potluck.

Her book was translated into 13 languages and continues to be in print after 40 years. Paulus is a lifelong activist promoting sustainable agriculture and fighting pesticides, genetically modified organisms and other environmental problems. She is working on a new book that has to do with the importance of worms and butterflies. As an elder in the activist community she has a great deal to share from her life’s work.

Trina Paulus currently serves as vice president of both the Cornucopia Network of New Jersey and the Central Rocky Mountain Permaculture Institute. She raises several hundred Monarch butterflies each summer to increase the population and encourage others to personally experience the miracle of transformation. Visit the Hope for the Flowers website.
President’s Message: Integrity
by Prescott, president

The theme of the fall 2014 fundraising letter focused on the meaning of integrity and particularly that of our South Whidbey Tilth community. My favorite sentences in that letter were, “Integrity creates a sense of togetherness and belonging when applied to persons in community. Integrity forms the basis for a relationship in which people exercise a sense of responsibility and accountability toward one another. Regarding food, we share a commitment to wholesome food and what went into bringing it to the table.”

The annual meeting on January 17 represented this focus, finishing with a potluck of fine food and fellowship.

Most of all we were inspired by Whidbey General Hospital’s nutritionist, Lori Taylor. She spoke about the harm caused by inadequately tested genetically modified organisms (GMOs) in food.

Most interesting to me were her well-researched points about what is left out of the GMO debate. She sites GMO Myths and Truths, 2nd ed., available at Earth Open Source.org. It is a not-for-profit organization dedicated to assuring the sustainability, security, and safety of the global food system.

The most helpful portion of her talk noted how each of us can learn more and diplomatically have a conversation with our friends and our lawmakers.

To see Lori’s presentation, “What’s the Harm in Genetically Modified Foods?”, find it on the South Whidbey Tilth website as either a Microsoft PowerPoint file or as a movie; select the “About Tilth” page and scroll down to “Gardening and Education.”

Lori asked that her honorarium and any donations at the door be used toward the fledging Coupeville Farm-to-School program. Donations at the door were $67, a fine sum to present to another valuable project in our extended community.
Lesedi Farm Prepares for Another Season at Tilth

by Dorcas Young

As a farmer, the 2014 season was great, especially the weather. South Whidbey Tilth was on the 2014 Whidbey Island Farm Tour and Lesedi Farm was glad to be a featured attraction. I was impressed that some of the travelers that came were students. When they saw the tall stalks of green millet inside the greenhouse, they asked, “How much does it take to grow things and make food?” I told them that I have to harvest, thresh and then grind the grains into flour to make bread or mash.

The year 2015 seems to be upon us and as weather progresses, we can only anticipate having a great season — whatever it brings. Having an open mind is the optimum health enhancer. Eating local foods is a community builder. I am grateful to be a part of Whidbey Island. To me, it is a village of supportive and health-conscious people, who make my life here profound and full of appreciation. Many of my customers are friends and I love it when they just stop by to chat. I love meeting and talking to people.

I have just started to till in organic horse manure from Jerry Lloyd. Jerry knows what he feeds his horses is pesticide free and not genetically modified. By partnering with other farmers, we can be assured that our vegetables are grown without pesticides. Non-GMO seed is for our good health and the wellness of our kids and community.

Our farm stand at Tilth will run all year around, please check out what is available by April and May.

Tilth’s Community Garden Contacts and Tips

Dorcas Young is South Whidbey Tilth’s chair of the land stewardship committee this year. She has a well-balanced team to help her manage the grounds and the facilities. Her committee members include Linda Good, Jean Nelson, Pete Little and J.C. May.

The mild winter weather has most of us itching to dig in the dirt. Linda Good has volunteered to be the point person for Tilth community gardeners who have questions about their pea patch plots, compost and worm bin use, the watering schedule, garden tiller use, access to the garden shed and more. She and Dorcas will have the community garden land-use agreements ready to distribute. The agreements must be signed and turned in with payment. Copies of the agreement will be on the website. For questions to Linda Good, email her by clicking on the green text or call 360-221-6439.

Tilth has a soil pH meter for members to borrow. It is in the classroom building with a sign-out sheet. Just leave your name, date and contact information. The meter should be poked in the ground in different areas of your garden. It’s surprising how acidity and alkalinity vary from one area to another in a relatively small garden. Using the pH meter helps determine where to plant crops. Strawberries prefer acidic soil, most vegetables prefer slightly acidic soil (6 to 7.0), minerals dissolve in acidic water making them available to roots. Depending on your garden plan you may need to add phosphorous to soil which has too much acidity. Winter rains on sandy soil cause the soil to become more acid. It’s no surprise that most gardens in the Pacific Northwest need to be “sweetened” by adding phosphorous, such as lime or rock phosphate. Lime increases pH (alkalinity) and adds calcium to soil. Whidbey generally has very acidic soils and so we need to add lots of lime for a new garden, eventually adding more every two to three years. If your garden soil is chronically acidic, consider applying rock phosphate in the fall. It is a very slow-release compound.


Available through South Whidbey Tilth, this new edition was released April 2014. The 128-page guide includes monthly garden almanacs with a quick list of plants that can be sown and harvested each month, a recipe and a monthly set of chores, year-at-a-glance planting calendars, updated vegetable variety lists and resources, garden planning and design ideas, fall and winter gardening information, recent developments in urban agriculture, a comprehensive index and new illustrations and book design.

$16 includes tax
Tilth Farmers’ Market Plans Move Ahead for May 3

The South Whidbey Tilth Farmers’ Market orientation meeting was February 12. Tilth market committee chair Tom White put together a vital committee including Britt and Eric Conn, Brian Kenney and Edward Hueneke. They’ve worked out a promotion strategy, updated the vendor policy, addressed various permits and more.

The policy, rules and agreement have been approved by the Council of Trustees by an email vote February 10. They are posted on the market page of the Tilth website.

Since no market manager has been hired at this time, the committee is suggesting each vendor sign up for several weeks to be market manager-of-the-day. The task includes assigning booths to new vendors, distributing and collecting commission envelopes, directing set up and clean up of the grounds. Tom will be checking the market manager email regularly.

New vendors are encouraged to take advantage of the first-time-free policy allowing a new vendor to sell once without paying the $5 space fee, just the 10 percent commission. Additionally, no vendor who sells $50 or less pays a commission.

The season fee for a selling space is still $35 for all season. However any vendor who signs up before April 22 pays only $25.

We plan to have better signage for customers using Sustainable Nutrition Assistance Program (SNAP) cards. Tilth has the means to process cards and will provide vendors with instructions.

Calling Market Musicians

As we prepare for gardening season, let’s sing “The Garden Song,” by David Mallett.

Now is the time for musicians to contact Linda Good 360-221-6439, if they want to perform at the Farmers’ Market in 2015, as she is coordinating the schedule.

On opening day, May 3, we hope to have a Maypole winding as we’ve done for the past several years.

Also think ahead for the early summer Sixth Annual South Whidbey Acoustic Music Festival, organized by Russell Clepper.

Music events are posted on the South Whidbey Tilth Farmers’ Market Google calendar. It is accessible from the Tilth website on the Market page, the Tilth Farmers’ Market Facebook page and/or the South Whidbey Tilth Facebook page. Here are some tips for musicians interested in performing:

The market is open 26 Sundays this year, from May 3 to October 25.

Musicians are urged to arrive in time to set up and be ready to play from 11 a.m. to 2 p.m. with 10- or 20-minute breaks as needed and are entitled to complimentary hot beverages from the Laughing Cat in the pavilion.

Tilth contributes $25 per week to the performance fund. Customers are encouraged to leave tips, and vendors may voluntarily offer produce, products or cash tips. Sales of audio recordings and other materials by musicians is encouraged.

Musicians have a 10-foot-by-10-foot canopy to perform under. It has sides for rain protection, but can be a problem in windy conditions. We have two 12-volt battery-operated amplifiers, two microphones and two mic stands. There is also a 120-volt (AC) outdoor plug with two sockets on the east pillar of the pavilion and two sockets inside the custodial room of the restroom building, plus lots of extension cords.

If a musician is ill and can’t perform, s/he must email the Market (click green text). On performance day, if running late or ill, the musician must contact Prescott, 360-544-2278 or Tom White, 360-381-0012.

American Society of Composers, Authors and Publishers (ASCAP) mandates all music played at the South Whidbey Tilth Farmers’ Market be of the musician’s own authorship or in the public domain, unless the musician has her or his own permit.

Annual Meeting Election

Most of the same people are continuing on South Whidbey Tilth’s governing council. Welcome to Dorcas Young and Michael Seraphinoff. Edward Hueneke and Marc Wilson agreed to run for another two-year term. We did not get a candidate for Vice President, but hope to fill that position soon. Please contact a council member if you are interested.

Position 1 – Prescott, President (2014-2016)
Position 4 – Tom White, market chair (2014-2016)
Position 6 – Open, vice president (2015-2016)
Position 7 – Marc Wilson, membership, community relations, development (2015-2017)
Tilth Educational Activities in Progress this Year

by Michael Seraphinoff, education committee

I have been an educator for most of my adult life, ever since receiving my first teaching certification back in 1974 to teach English as a Second Language to foreign-born children in the Detroit Public Schools. I later went on to teach here on Whidbey Island at Skagit Valley College, and I am still earning part of my living as an educator for the International Baccalaureate Organization. But I consider the education work that I have been involved in since 1982 through our local Tilth group every bit as important, if not more important, than the academic subjects I have taught elsewhere. For what could be more important than knowledge about the food that we eat every day?

This subject is so important that it serves as the basis for the creation of organizations such as our own. As the masthead on this newsletter states, we are an organization “serving farmers, gardeners and consumers interested in environmentally sound, sustainable and socially equitable agriculture.” And among our most important services to those groups is our work to educate one another and our community about all aspects of what we have come to call “environmentally sound, sustainable and socially equitable agriculture.”

So once again this year, some of us have met to plan out a series of workshops and classes that promote our education in this important sphere of human life, and I have agreed to continue on as Tilth council member responsible for organizing our program of education. Here is what we have come up with so far this year:

Classes are $8 for Tilth members and $15 for nonmembers. Volunteers attend free.

Our first class will be on fruit tree pruning and taught by Gary Ingram on Saturday, February 14, from 11 a.m. to 1 p.m.

On Sunday, March 15, Anza Muenchow is teaching a class about seedlings. Starting and growing them and how and when to transplant them out in the garden. The class is noon to 2 p.m. Anza will have materials for sale.

In April we will have a class on getting started in your garden on Whidbey Island. Marc Wilson will teach this class and the date will be announced later, most likely a Sunday afternoon. Marc will focus on soil building and site preparation and garden mapping for future crop rotation.

In May, during our Farmers’ Market, Marc will present a class on water in the garden. Irrigation methods and materials. Eric Conn will offer a class on seed saving.

In June, again during Market time, we hope to have J.C. May, once again, present a class on the identification and control of noxious weeds. This might also be a good month to have a class on vermiculture.

In July, Anza Muenchow, with help from others, will likely present a program on beneficial insects in the garden. This is also a good month to have a class on winter gardening, since this is the month to begin planting crops that you hope will overwinter.

August will likely be focused on our group’s participation in the Whidbey Island Area Fair. Tilth has an educational display and helps steward the Agriculture Department with the Deer Lagoon Grange, Whidbey Island Conservation District, Whidbees and others.

September we plan to have a seed exchange program. If accepted to be on this year’s Whidbey Island Farm Tour, we’ll have several classes during the tour weekend of September 12 and 13, as we did last year.

October is a good month for a mushroom program. It’s also the right time to plant garlic, so a program about garlic is in order.

The details for all of these still need to be worked out. So watch for future developments, and if you would like to participate, help teach a class or assist in the set up or further planning, please let us know. See our contact information on page 2.

2015 Whidbey Island Gardening Workshop

Registration is now open for the Saturday, March 7 Whidbey Island Gardening workshop by the Washington State University Island County Master Gardeners. There are 44 classes held at the Oak Harbor High School on 950 Northwest Second Avenue. The cost is $40, or $45 at the door. Preregistration closes March 1 at 11 p.m. To register visit the Whidbey Gardening Workshop website or call 360-240-5527.

The keynote address begins at 9 a.m. featuring Nick Bond, the KUOW-FM weather man, whose talk is titled, “Changing Climate and the Gardener — What Can We Expect?”

South Whidbey Tilth will have an exhibit with Seattle Tilth Maritime Northwest Garden Guides for sale. Tilth member Anza Muenchow is teaching a class at 10:45 a.m., The Low Maintenance Kitchen Garden, with techniques to grow more vegetables in the kitchen garden. This includes the use of raised beds, soil management and how to extend their growing season with low maintenance, sustainable practices.
Tilth Film Night Is the Story of Seeds on March 24

Open Sesame — the Story of Seeds by M. Sean Kaminsky is the Tilth Film Night feature on Tuesday, March 24. Join us at the home of Melissa Young and Mark Dworkin in Clinton. Bring a potluck dish to share at 6 p.m. and we will watch the film about 7. It’s helpful if you R.S.V.P. to Mark or Melissa in advance. Call 360-341-1269 or email by selecting the name in green text. There is a small charge for this viewing, about $1.

This documentary explores the importance of seed diversity and why heirloom varieties are at risk when a crop is contaminated by GMO pollen or affected by climate change. Seeds were once saved and shared in common, but increasingly patent laws limit seed availability and concentrate power in the hands of a few multinational corporations. According to the Food and Agriculture Organization of the United Nations, approximately 90 percent of the fruit and vegetable varieties that existed 100 years ago no longer exist today.

More Movies Around

Forks over Knives

Those who missed seeing Forks over Knives have an opportunity to catch it at 7 p.m. on Friday, February 27 at the Unitarian Universalist Congregation, on SR 525, about two miles north of Freeland.

This film, acclaimed by medical experts, has helped ignite a food-as-medicine revolution. Backed by scientific research, the film presents a radical but convincing case that modern diseases can be prevented, halted, and often reversed. It has been viewed by millions and become one of the most influential documentaries of our time. A panel of medical and agricultural experts will answer questions afterwards.

Cowspiracy

Whidbey Institute staff members Marnie Jones and Kimi Hoover are bringing Cowspiracy: the Sustainability Secret to the Clyde Theatre in Langley at 1 p.m. on Saturday, February 28. The viewing is free.

The filmmaker Kip Andersen posits that animal agriculture is the leading cause of deforestation, water consumption and pollution, and is responsible for more greenhouse gases than the transportation industry... and virtually every other environmental ill. As Andersen approaches leaders in the environmental movement, he increasingly uncovers what appears to be an intentional refusal to discuss the issue of animal agriculture.

To juice-up the conversation, check out the review, “LA Chef’s movie review, Cowspiracy, a pile of imitation vegan b.s.” by Stephen Zwick in the September 21, 2014 online publication of the Examiner.com.

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**2014 Donors**

Thank you our donors who made generous gifts throughout 2014.

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New IRS Incentive

Nonprofit hospitals can now claim tax credit for sponsoring programs that reduce the cost of fruits and vegetables at farmers markets, grocery stores and schools. “Proper nutrition” is now listed as a health need.

Most of the nation’s hospitals are nonprofit and, in the past, fulfilled most of the Community Health Needs Assessment criteria by covering treatment of low-income patients. Since the Affordable Care Act was implemented that cost is expected to decline.

Now’s the time to ask Whidbey General Hospital, a nonprofit hospital, to sponsor our Island’s farmers’ markets with a fruit and vegetable prescription program.

South Whidbey Tilth Income and Expenses

The charts illustrate how South Whidbey Tilth received and used its income in 2014.

**Income 2014 $21,983**
- General donations $3,741
- Tractor donation sale $4,000
- Annual letter $2,788
- Events/raffles $549
- Membership $2,900
- Newsletter ads $24
- Grants $1,156
- Classes $224
- Market $4,268
- Laughing Cat $687
- Book & bag sales $455
- Community garden plots $446
- Laced Farm $150
- Native Plant Stewards $450
- Interest income $142

**Expenses 2014 $17,981**
- Administrative-fixed $2,788
- Administrative-variable $606
- Fundraising $1,962
- Newsletter production $1,617
- Education $729
- Market $2,660
- Facilities & Maintenance $2,219
- Land Payment $5,400

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 also authorize publication of my/our name(s) as a donor.

Name___________________________________________________ Email ________________________________
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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 at swtilthmembership.yolasite.com.
FEBRUARY
17 deadline to be a Master Gardener, see page 1
19 Business meeting of South Whidbey Tilth, Thursday, 6:30 p.m. at Trinity Lutheran community building, Nursery
21 Women in Agriculture, Saturday, WSU, Mount Vernon
21 Year of the Ram, Chinese New Year, Saturday, noon to 2 p.m. with the Safety Pin Café, see page 8
23 Access to Capital for Business Development workshop, Tuesday, 9 a.m. to 4:30 p.m., Skagit Fairground, Mount Vernon; for farmers and food related businesses to meet people/agencies who can make loans of $5K to $1M or provide technical assistance in business development; register with Northwest Agriculture Business Center (click green text)
27 Forks over Knives, Friday, 7 p.m. at the Unitarian Universalist Congregation
28 Native Plant pickup for orders with Whidbey Island Conservation District, Saturday, 9:30 a.m., Greenbank Farm.
28 Cowspiracy, Saturday, 1 p.m. at the Clyde Theatre

MARCH
3 or 4 Hope for the Flowers author, Trina Paulus, speaks, 7 p.m., preceded by a potluck at 6 p.m. in Grigware Hall at Trinity Lutheran Church’s annex, Freeland
7 Whidbey Island Gardening Workshop, 9 a.m. to 5 p.m., Oak Harbor High School
7 Chickens 101 with Bill McInvaille of Burr Oak, Saturday at Bayview Farm and Garden
15 Starting seeds class with Anza Muenchow, Sunday, Noon to 2 p.m., South Whidbey Tilth Sustainability Campus
19 Business meeting of South Whidbey Tilth, Thursday, 6:30 p.m. at Trinity Lutheran community building, Nursery
22 Barnyards to Birkenstocks, by Don Stuart, Sunday, 2:30 p.m. at Greenbank Farm, see page 1
24 Open Sesame: the Story of Seeds, Tuesday, 6 p.m. potluck, 7 p.m. film, see page 6

APRIL
1 Tilth April/May newsletter deadline, please send articles, suggestions, pictures to the editor, Prescott
16 Business meeting of South Whidbey Tilth, Thursday, 6:30 p.m. at Trinity Lutheran community building, Nursery

Looking for agriculture-related events? Check the Whidbey Island Farm and Food News blog, for a full calendar of listings. Or sign up for the Grange Food News distributed by email. Email Christine Williams.