



South Whidbey Tilth

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

Volume 33, Number 3

June/July 2015

Farmers' Market Is Full of Produce, Crafts and Events

It's been a berry season at the market since May; new potatoes are already showing up with some vendors. The usual greens and salad ingredients are abundant too. Meet our farmers: Frank Parente and Sally Nelson of Gourmet Organics, Eric and Britt Conn of Full Cycle Farm, Tom White of Tom's Market Garden, Brian Kenney of DoReMi Farm, Dorcas Young of Lesedi Foods and Farm, Anza Muenchow, Marc Wilson and Fred Rouge of Maha Farm and Forest, Molly Jacobson and her family of Blackberry Moon, Hayton Farms Berries, Michael Seraphinoff of Nettle Hollow. Michael and Eric often sell elder farmer Dean Campbell's produce too.

Jody Crane, the tomato and flower lady, is now also selling darling children's sun hats. Louise Holloway Stanley is selling her homegrown produce, plus embroidered berets, hand-painted gift cards, masks and more. Melanie Sceva of Mullberry Hill Alpacas can be seen spinning and selling scarves and roving — when she's not at a horse show. Wendy Ferrier has also been spinning at nearly every market. Kirstin Clauson of the Herbal Workshop is vending her handmade soaps with Nancy Cherry's washcloths.

Two new vendors joined our ranks this season. Kristy Faure of 4K Expedition, knits a wide range of items from half gloves

to device holders. Kimberly Robinson of Bloom Your Day has air plants (*bromeliads*) presented in attractive holders assembled from shells, beach glass and such.

New vendors are welcome to check out the market, paying no space fee for the first visit. All vendors pay no sales commissions for sales of \$50 or less. Download the application



Dorcas Young and Jody Crane are both farmer vendors at Tilth's market.

Farmers' Market, see page 5

Acoustic Music Festival at June 28 Market

Get ready for the Sixth Annual South Whidbey Acoustic Music Festival (SWAM), themed *Eve's Turn*, because of the all-female lineup, on Sunday, June 28. The show schedule is:

- 11 a.m. – **Morris Zick Duo** with Kimmer Morris and Debbie Zick on violin and mandolin
- 12 p.m. – **Joann Quintana Band**, featuring Quintana's original songs
- 1 p.m. – **Siri Bardarson**, cellist and singer/songwriter
- 2 p.m. – **Gloria Ferry-Brennan**, violinist
- 3 p.m. – **Toni Talia Marcus**, violinist and composer
- 4 p.m. – **Beverly Graham**, singer/songwriter

Expect surprise performances and appearances throughout the day. Tightrope artist Molly Quade has a new act. This year she performs as a mime and, perhaps, on her unicycle while playing a melodica (the grass may be too lumpy for that particular feat). Bob Effertz may appear with his multicolored parachute for games.

Children have a playhouse, sandbox and wading pool to play in while parents visit, shop and listen to the music. Con-



cessions and cold drinks are available all day.

The event takes place during the Tilth Farmers' Market and some vendors will continue selling until closing at 5 p.m. There will be ice chests and refrigeration available at the market to

Music Festival, see page 4

Fair Days Are August 6 to 9



Whidbey Island Area Fair
August 6-9, 2015

Hare-raising and **A**mazing is the theme of this year's Whidbey Island Area Fair, held in Langley. South Whidbey Tilth will share stewardship duties with the Deer Lagoon Grange in the Agriculture Department.

Besides submitting your finest fruits, nuts, herbs, honey, compost, grains and vegetables for the exhibit, we could use your help with:

- cleaning the Burrier building before and after
- registering entries from 1 to 7 p.m. on Tuesday, August 4
- judging entries that same day
- arranging the room and awarding ribbons, August 4 and 5
- stewarding the department, choose a three-hour shift August 6 through 9

Also South Whidbey Tilth is preparing an educational exhibit to be ready by Saturday, August 1. Our display this year demonstrates how garden supply retailers can promote healthy pest and fertilizer products. We welcome anyone willing to help plan and create our display.

Scarecrows and Garden Critters, people or animal, are now nonpremium events. A rosette will be awarded for the best scarecrow. Peoples' Choice awards for the Garden Critters with the most votes from fairgoers Thursday, Friday and Saturday during the fair will be given before noon Sunday, August 9. Entry awards are provided by South Whidbey Kiwanis.

Deer Lagoon Grange is holding its annual Garden Critter workshop at the South Whidbey Tilth Farmers' Market on Sunday, August 2. Bring your children, grandchildren and friends for a creative and fun time.

Get more information on the *Whidbey Island Area Fair* website. Download the premium books for both open class and 4-H and get your online registration set up.



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.

2015 COUNCIL OF TRUSTEES AND OFFICES

President: Prescott.....360-544-2278 *Tilth president*
Vice President: OPEN
Finance: Edward Hueneke360-331-5806 *Tilth treasurer*
Secretary: Jean Nelson360-331-5191 *Tilth secretary*
Membership: Marc Wilson.....360-579-2890 *Tilth membership*
Education: Michael Seraphinoff360-5442278 *Tilth education*
Land Stewardship: Dorcas Young..360-331-4064 *Tilth land steward*
Market:

PROJECT LEADERS

Native Landscape: J.C. May.....360-331-1004 *Tilth native landscape*
Community Garden: Linda Good ...360-221-6439 *Tilth pea patches*
Webmaster/Email: Marc Wilson.....360-579-2890 *Tilth email/website*

CONTRACT SERVICES

Market manager:*Tilth Farmers' Market*
Newsletter editor: Prescott.....360-544-2278 *Tilth newsletter editor*
Bookkeeper: Jeanne Celeste.....360-331-6135 *Tilth 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*.

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.

DEADLINE FOR SUBMISSIONS TO THE AUGUST/SEPTEMBER ISSUE IS JULY 20

Newsletter committee: A.T. Birmingham-Young, Michael Seraphinoff, 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*
Website: *www.southwhidbeytilth.org*
Facebook page: *www.facebook.com/SouthWhidbeyTilth*
Physical location: 2812 Thompson Road, off SR 525

Classes at South Whidbey Tilth this Summer

by Michael Seraphinoff, education coordinator

South Whidbey Tilth is once again offering a series of programs on aspects of sustainable and organic agriculture and related subjects. This year we are offering most programs in the Rose booth classroom on the Tilth land at Thompson Road. And most programs are taking place during the Farmers' Market on Sundays.

Typically programs have a small fee: \$8 for Tilth members and \$15 for non-members. It is best if you contact the education coordinator and preregister, but some drop-ins will be accommodated.

For more information, contact Tilth Education Coordinator **Michael Seraphinoff** at 360-544-2278. Here are some upcoming programs. Let me know what you want to learn about for a future class.

Seed Saving

A seed saving class with Eric Conn, scheduled for June 14, was cancelled due to too few signups.

Invasive Weed Identification and Control

Certain nonnative plants cause problems here. Islanders are invited to join us on the South Whidbey Tilth land located at 2812 Thompson Road and SR 525 for a workshop on some of these problem plants and what local landowners can do to control them on Sunday, July 5, from 1 to 2:30 p.m.

There will be a classroom session followed by a chance to see various invasive plants and learn hands-on methods to safely and effectively remove them, using methods that do not involve the use of environmentally harmful chemicals often used to control plant problems.

Tilth resident expert on such control, J.C. May, will share his knowledge and answer any questions. He will also demonstrate how he controls such plants on the Tilth 11-acre parcel, using certain sites where they are growing, and using a variety of methods to control or eradicate them with appropriate

equipment. He will discuss common invasive plants such as Himalaya Blackberry, Scots broom, Canada thistle, yellow tansy, English ivy and holly and poison hemlock.

These plants can be harmful in a number of ways. Some grow so aggressively that they can crowd out the native landscape that provides food as well as nesting places and habitat for wildlife. Some can take over pastures, and yellow tansy is toxic to domestic grazing livestock. Ivy can choke and kill trees. Most are on the county noxious weed list, requiring landowner control.

Save Water and Time with Slow Release Irrigation

Save time moving hoses and sprinklers and save water too. Set up a slow-release drip irrigation system and put the water on the soil, not in the air. A drip irrigation system is simple, but requires thinking about the watering coverage according to the needs of the plants. Some sites and plants require more or less water than others. There are many different types of emitters, including drip tape, drip tubing, soaker hoses, turbulent emitters, misters, each with lower and higher water flows. Additionally, you will want to divide your watering areas into zones, each with its own characteristics. Your soil type, the plant type, mulching, and more will help you select the right coverage for your plants.

On Saturday, July 11 from 10 a.m. to noon, join Marc Wilson, organic farmer and South Whidbey Tilth instructor, and Rob Hallbauer, Whidbey Island Conservation District Natural Resource Planner to learn about design options, installation, and maintenance of drip irrigation systems.

This FREE workshop will include a hands-on demonstration of system installation. It is also held at the South Whidbey Tilth Sustainability Campus, 2812 Thompson Road.

The workshop is cosponsored by South Whidbey Tilth and Whidbey Island Conservation District. For more information email **Rob Hallbauer** (click green text) or call 360-678-4708.



NOW AVAILABLE
at the South Whidbey Tilth Farmers' Market in the Hospitality Booth

**New Edition Seattle Tilth
Martime Northwest Garden Guide**

Available through South Whidbey Tilth, this new edition was released April 2014. The 128-page guide includes monthly garden almanacs that include 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

Mushrooms

Early notice, Ida Gianopulos will be offering a mushroom identification class sometime in September, after the fall rains return and the mushrooms with them.

Insects Abound on the Tilth Sustainability Campus

by Anza Muenchow, WSU Island County Master Gardener coordinator

A big thank you to South Whidbey Tilth for allowing the Washington State University (WSU) Master Gardener (MG) training class to use the facilities on May 30. Our final class of 2015 was about entomology by Sharon Collman from Snohomish County Extension Service.



www.whatsthatbug.com/2009/07/29/syrphid-fly-larvae-eat-oleander-aphids
Syrphid fly larvae are predators in the family *Syrphidae* that are feeding on the aphids. The adult flies are pollinating insects.

County Extension Service.

Sharon is a wonderful educator and presented an exceptional class on insects and arthropods. Besides all the information on life

stages and classifications, we had a great time collecting bugs on the Tilth campus. I was surprised that in just 15 minutes we were able to collect such a diverse group of insects, including many beneficial insects such as syrphid fly adults and larva, ladybug adults and larva, ground beetles, and several types of wasps and bees. (All were released after observations). We also found parasitized caterpillars, parasitized aphids, numerous spiders, saw fly larva and lots of cool critters.

After the class, we enjoyed a graduation luncheon to celebrate the nine students, who are now official Master Gardeners beginning to serve Island County. Several longtime Island County Master Gardeners joined us for lunch and toasted the new crew finishing the WSU MG course. For more information about becoming a Master Gardener in Island County, email [Anza Muenchow](mailto:Anza.Muenchow) or call 360-678-2343.

Music Festival, from page 1

keep your produce fresh while you enjoy the day.

Chef Edward has his famous roasted potatoes, eggs, hot dogs from Three Sisters and Seven Generations, basil burgers, sockeye salmon wrap, stir-fried greens and more. Lesedi Food and Farm is vending samosas, drinks and more.

Festival organizer, Russell Clepper, welcomes volunteers and may be [emailed](#) (click green) or call 360-632-0593:

- help with sound
- work the donation jar(s) throughout the day
- help with parking
- take pictures or sketch
- help with setup, cleanup and breakdown

Check out the festival developments on the [South Whidbey Acoustic Music Festival's Facebook page](#).

Guest market vendors are welcome the day of the event. See the agreement form on the [South Whidbey Tilth](#) website.

Rocket Mass Heaters Weekend Workshop

Rocket mass heaters may be the most comfortable, sustainable and inexpensive heating option for a conventional home. They produce no smoke or creosote (no risk of chimney fires), create less CO₂ than natural gas fireplaces, and users report heating their homes using one-quarter to one-tenth the fuel of conventional wood stoves. Additionally, rocket mass heaters require less time and effort to operate or maintain than regular wood stoves and provide long-lasting heat. These heaters provide a comfortable and sustainable form of heating and can be inexpensively built by the average do-it-yourselfer.

Register now (\$250) to learn all the details at a hands-on

workshop from 5 p.m. Friday, July 10 to 3 p.m. July 12. Build one from scratch for the 21 Acres' new greenhouse using inexpensive and readily available materials. The workshop is led by professional educators and leading experts Ernie and Erica Wisner. Contact Tyler Morrison for details and information at 21acres.org or call 425-481-1500.

Clay Oven Workshop

Eli Adadow built the clay oven Tilth uses to roast vegetables and make pizza. He is offering three workshops this summer: June 27 to 29, July 10 to 12 and July 31 to August 2. Learn about sourcing, testing and using local materials and more. Workshops start Friday evening with tea, nibbles and meet and greet. Work on the oven begins Saturday morning and ends Sunday afternoon. Lunch is included both days. The cost is \$200 per adult, \$100 for youth 12 to 17 and free for children under 12 accompanied by an adult.

Email [Eli](#) for information, locations and to sign up at 360-320-3527.



Eli Adadow photo

The well-used clay oven at the South Whidbey Tilth's Sustainability Campus looked like this when it was first built.



Farmers' Market, page 1

and agreement from South Whidbey Tilth's website or email the *market manager*, click green text, it's hyperlinked.

Concessions

Dorcas Young of Lesedi Food and Farm has both produce and concessions from the food she raises on the quarter-acre she leases from Tilth. Her farm stand is open every day until 6 p.m. Other growers may add to the wares in the farm stand. Contact Dorcas at 360-941-8503.



Edward Hueneke of Good Food vends from the pavilion kitchen. He uses his homegrown produce and also produce purchased from market farmers. This year he has incorporated Engle beef and hot dogs from both Seven Generations and Three Sisters into his elegant entrées.

The Laughing Cat beverage bar has hot and iced organic coffee and tea, lemonade, juice boxes and sodas. It is run by Tilth volunteers as a fundraiser and an amenity to the market. Volunteers Christina Kahn and Prescott welcome others to learn the system and work an hour or three. A big thank you to Judy Kaplan, Lynae Slinden, Michael Seraphinoff and Annapoorne Colangelo for coming in. Volunteers can work in the hospitality booth describing what South Whidbey Tilth does, providing tour maps of the campus; and selling market shopping bags, Seattle Tilth *Maritime Northwest Garden Guide* books and memberships to South Whidbey Tilth. If you come early or find yourself staying later, consider helping with setup and cleanup of the market area.

Food purchasing assistance

At the South Whidbey Tilth Farmers' Market, there are now eight vendors authorized to accept the Farmers' Market Nutrition Program (FMNP) coupons. Look for the blue and yellow signs. The coupons are available to low-income mothers and senior citizens and must be used between June and the end of October. Check with the Senior Center at Bayview or the social services office for eligibility.



Supplemental Nutrition Assistance Program (SNAP) cards (formerly food stamps) are accepted through the Farmers' Market itself.

Live music and events

In July singer and songwriter Sommer Harris returns to perform her original music both July 5 and 19. Sommer graduated from South Whidbey High School and will be a senior at Quest University in British Columbia, Canada.

Also on July 5 is the invasive weed workshop with J.C.

May from 1 to 2:30 p.m., see details on page 3.

The Safety Pin Café pitches its storytelling tent for the first time



Emory Lundgard photo

Customers enjoy a relaxed atmosphere on a pleasant summer day at the Tilth market.

this season. Join Mokihana Calizar and Pete Little at the South Whidbey Tilth Farmers' Market, July 12 from 11 a.m. to 1 p.m. Come fragrance-free, be part of *A Gathering of Animals* — help retell a wonderful tale about the twelve animals of the Chinese Zodiac. Meet up with other dragons, goats, bunnies, oxen, roosters, pigs, dogs, monkeys, horses, rats, tigers, rams. See how all these progress in this Year of the Green Goat/Sheep/Ram. Mokihana and Pete bring the café back to the market August 9 and September 13.

Saxophonist Danny Ward brings his smooth sounds to the market on July 26, August 27, September 27 and October 25.

On August 2 Deer Lagoon Grange members offer their annual garden creature workshop for children in preparation for the fair, now called the Whidbey Island Area Fair.

On August 9 Kevin Lungren, president of the Whidbey Island Fishing Club, will offer tips on casting and beach fishing, everything you need to know to be legal. This is the year for big pink salmon runs.

Check the calendar on the South Whidbey Tilth website on the market page often for updates.

Our Wonderful New Problem

Prescott photo

Danielle Olyvea Christian performed songs accompanying herself on the piano at the June 14 Farmers' Market. The piano was donated, delivered, repaired and tuned by Dean Petrich. It sits on the pavilion porch for the summer, but what shall we do with the piano when the weather changes?



Mobile Poultry Processing Unit Displayed at Forum

by Christine Williams, Grange Food News

On May 11, the Whidbey Island Conservation District held a public forum with some wonderful information. One highlight was the Northwest Agriculture Business Center's (NABC) mobile poultry [or rabbit] processing unit. A poultry producer who wants to sell up to 20,000 fresh or frozen birds to restaurants, retail stores, consumers etc., must have a poultry processors license, then can contract with NABC to have the birds done by the people on the truck. It's not economical to have less than 200 done, there's a \$400 minimum. If a group of individuals, each with their own batch of birds, wants to use the system, they can do a community kill at a designated site, but the birds would be for home use only and may not be sold. The big issue here is that somebody would need to organize an event like this and all the Cornish Cross broilers [for example] would have to be approximately the same age, which means planning starts before the broiler chicks are ordered and truck availability is assured. Apparently, people who used to raise birds and quit, are doing it again, now that the truck is available. You can only get your friends and family to help you out once on a big chicken processing event, even if you are using the rented NABC equipment which is kept in the Country Store in Oak Harbor. The Mobile Unit starts to look more attractive every day.

[To learn more about using the mobile processing unit call

360-336-3727 or visit the [NABC website](#).]

Note from the author: *Grange Food News* is a newsletter that I write about food and farming on Whidbey. It grew out of the Food Basics classes held at the Deer Lagoon Grange. Anybody can get on the list, it's free, just email me, [Chris Williams](#). If you want to put something in about an event or something wanted or for sale that is food or farming related, that too is free but it is my decision whether to include it. Please give as much advance notice as possible because this newsletter goes out on an irregular schedule. Some events may appear in multiple issues, other events may appear only once.

Editor's note: Permission to use this story was granted by Christine Williams.



Prescott photos

The enormous mobile processing truck has multiple compartments to prepare freshly-killed poultry for the freezer, including defeathering and packaging sections.

Rhubarb Disease

by Michael Seraphinoff

A number of us have noticed a serious decline in the production and health of our rhubarb. At least four Tilth members have seen problems with their plants in recent times. The chief culprit is a disease known as crown rot. It is caused by the fungus, *phytophthora*, which attacks the root system, results in poor growth and a rot at the base of the growing stalks. Plants eventually die off. Several sources recommend that plants that exhibit disease be removed and destroyed, as soon as the rot is noticed. This will prevent the spread of the crown rot. Rhubarb thrives in well-drained soil. Let us know about your own experiences or knowledge of this plant disease.



from *The Rhubarb Compendium*, www.rhubarbinfo.com/propagating, is licensed under a Creative Commons Attribution-Share Alike 3.0 United States License

Pacific Rim's Seed Challenge

The Prairie Seed Challenge is back for 2015 at the Pacific Rim Institute in Coupeville. Join a volunteer initiative that provides critical seed for native prairie restoration. Collecting native seeds is easy and we will train you.

1. Sign up to be on the 2015 Prairie Seed Challenge volunteer list by emailing [Jennifer](#).
2. Watch for weekly emails that list scheduled collection times.
3. Come out as often as you can from now until Labor Day.
4. Rack up your hours as you compete for special prizes.

Come on your own or come as a group. Prizes will be awarded for the top three individuals with the most hours logged. To find out more, please contact us right away. Collecting has already started.

Make an Island at Tilth

Storyteller and teacher Mokihana Calizar and her husband, Pete Little, open the door to The Safety Pin Café, where story is at the heart of service, and expand the menu for their community. The tables are set to welcome their community to a journey based on *na waiwai Hawaii*, Hawaiian values.

**Open House
Potluck
Friday, July 10
Noon
no charge**



Weekly noontime gatherings including a potluck lunch begin Friday, July 10 in the pavilion on the South Whidbey Tilth Campus. The cost is \$10 per class.

The first Friday gathering is an open house, free to the public at noon on Friday, July 10.

Please come *fragrance-free* and join Mokihana and Pete in a blessing 'oli (chant), welcoming the ancestors, and giving thanks to this place and the people of this island community. Get to know Mokihana and Pete, and the style of our engagements. Have some fun, ask questions, and help us *make island*.

These summer gatherings/classes prepare us for a three-day webinar style conference with lunar calendar practitioners across the Pacific, September 25 to 27, 2015. The 'Aimalama Lunar Conference will bring together peoples of *Hawai'i* and the Pacific who are revitalizing lunar practices to share lunar methodologies with one another and build a regional community of practice.

For class information and registration, read the *Ho'omoku* blog.

HO'OMOKU, *let's make island*, is the name of the gathering place where the stories, words, and long-enduring practices of *Kanaka Maoli* (Native Hawaiian) will be shared in small groups. Slowly, beginning in small ways, Mokihana will teach the practice of *Makua O'o* (elder in training).

Mokihana and Pete build on their work to create fragrance-free spaces, on pesticide-free land... and grow this gathering place.

Embedded in the meaning of the word *HO'OMOKU* are the core values of the word, and the vision for this program. Over time we will teach and learn the practice of:

- Malama* (care for the ocean, water, land and relationships)
- '*Olelo* (words, speech, story, language)
- Kilo kuleana* (observation skills and personal responsibility)
- Ulu* (growth, expansion, thriving, interconnectivity)



Mokihana Calizar shares stories and chants at the Tilth Farmers' Market.

Calyx Summer Camps Begin June 29

Calyx Community Arts School is holding its summer camps primarily at the South Whidbey State Park this year. Originally director Lisa Kois arranged for the camps to be at South Whidbey Tilth, as they have been for the past several years. When South Whidbey State Park announced it was closed to camping this summer out of concern that brittle old tree limbs might fall on sleeping campers, Kois and fellow teachers decided to hold their camp days at the park. Three days out of four each week children stay at the park, and every Thursday children come to Tilth to work in their garden, keeping the same schedule they do in spring and summer during the regular school year.

Calyx Nature Camps are four weeks from June 29 to July 23, Monday through Thursday from 9:30 a.m. to 2:30 p.m. The fee is \$180 per week. The theme for the first week is *Animal Nations*, second is *Aquatic Nation*, third is *Standing Nation* and the last week is *Star Nation*.

For more information and to register, contact Lisa Kois at

Sumer Mungarro-Eberhart has led the redesign work on the Calyx Community Children's Garden at Tilth. Be sure to stop by and admire its many features. The Calyx chickens are back too, patrolling the garden perimeter for pests.



360-331-4811 or 917-859-4522. Check the *Calyx Community Arts School's* blog and visit its *Facebook page* (click green to connect).

Save the Date: The Annual Sustainability Banquet Is September 3

Each year South Whidbey Tilth holds a party to celebrate its volunteers and supporters and to enjoy locally grown, healthy food.

With the plethora of local farmers' markets it's become tricky to settle on a good date that doesn't impact our members who sell at markets from Mukilteo to Oak Harbor. Tilth's council of trustees has settled on the early evening of Thursday, September 3 for this year's party.

Annapoorne Colangelo has stepped up to be the lead coordinator of this event, assisted by Marc Wilson, membership chair. They are looking for helpers to plan and execute this fun event. There will be music, campus tours and food.

There will also be a raffle to raise money to offset the party expenses and to fund South Whidbey Tilth operations.

President's message: Farmers' Market Improvements

by Prescott, president

So far this year, sales at the South Whidbey Tilth Farmers' Market have been lukewarm. Gross sales are about \$1,500 less than last year and \$1,000 more than 2013. After some discussions by the market committee and the council, we decided to manage the market with rotating volunteers. Vendors and Tilth members have stepped forward and done a good job of handling marketing and administrative duties, especially Tom White, Michael Seraphinoff, Brian Kenney and Edward Hueneke, but the market has suffered without the focus of a market manager. We are working to improve this situation and welcome your ideas.

Market vendors and customers will soon have access to wifi at the market. This will allow vendors with smartphones to accept credit and debit cards for purchases.

Stay tuned to new developments by checking the South Whidbey Tilth website and the Facebook pages for both the Tilth Farmers' Market and Tilth itself. The addresses are on page 2 of this newsletter. Better yet, be sure we have a current email address for you so you receive regular updates. Email **Marc Wilson, membership chair.**



Prescott photo

Pictured here is a scene from the 2013 Sustainability Banquet.

If you have something you would like to donate to the raffle, please contact the team. Vivian Stembridge and Linda Good are working on the raffle and would appreciate help.

To work with this team, please email **Annapoorne** or call 360-579-3735. Marc can be contacted at 360-579-2890 or email **South Whidbey Tilth.**

Swarming for Healthy Bees

Internationally, Saturday, May 23 was the March Against Monsanto event. On South Whidbey, we swarmed.

Dressed in black and wearing big letters saying SWARM AGAINST MONSANTO, South Whidbey Tilth and the Whidbees (Whidbey Island Beekeepers Association) members gathered at Bayview to protest the use of neonicotinoids found to seriously harm honeybees. Artist and beekeeper Linda Beaumont and Tilth member Jody Crane hatched and implemented the idea. The following morning Sue Ellen White and Ziva Naphtali, members of both organizations, presented a teach-in about honeybees at the South Whidbey Tilth Farmers' Market. Jody gave away borage plants, a popular flower for bees.



Clancy Dunnigan photo

Beekeepers and farmers line the highway to protest the chemical industry's use of bee-killing pesticides on May 23.



Prescott photo

Sue Ellen White, left, discusses beekeeping materials with a visitor during the teach-in about bees at the Tilth Farmers' Market. Ziva Naphtali, center, talks with Linda Beaumont on the right.

Renaissance Market at the Greenbank Farm's Fair

Calling all farmers and artisans! Saturday, July 25 is a one-day festival celebrating the renaissance in contemporary local artisans and farming and the original European Renaissance. Proceeds will also raise support for the Greenbank Farm. Organizers have reached out to South Whidbey Tilth to contribute to the spirit as market vendors.

Festival events will feature local talent demonstrating and exhibiting historical and contemporary agriculture, equestrian, arts and sciences, music, crafts, literature, juggling, theater, costumes, cooking, beverage making, children's activities and more.

If you can help as an exhibitor, demonstrator, vendor or volunteer to help organize and facilitate, email [Jerry Lloyd](mailto:Jerry.Lloyd@greenbankfarm.com) or call him at 206-730-2519..



from www.greenbankfarm.com

Dressed in European Renaissance style clothing, participants proceed up the hill at the Greenbank Farm.

Old Iron and Antique Tractor Meet on Farm Tour

Tilth is on the Whidbey Island Farm Tour again during the weekend of September 12 and 13. One of the highlights last year was the Antique Tractor Meet organized by Jim Lux.

Jim is willing to do it again for the Saturday of the tour, but is expanding the venue to pre-1959 cars as well as old tractors. Jim has already enlisted the cooperation of Jerry Lubinski of Whoa Mule Farm, who is involved with the local old car group. He expects eight to 10 cars.

If you have a pre-1959 vehicle, including a motorcycle, or an old tractor, please consider spending the Saturday, September 12 at Tilth. Email [Jim Lux](mailto:Jim.Lux@whidbeyfarmtour.com) as soon as possible or call 360-321-4221.

We are looking for workshop presenters during the two-day event as well as for helpers. Bugabay will do a vermiculture workshop and is donating a small worm bin to be raffled during the weekend. Help is welcome to layout overflow

parking, vend concessions and serve as greeters.

For more information email [Prescott](mailto:Prescott@whidbeyfarmtour.com) or call 360-544-2278. Download a map for the tour at the [Whidbey Island Farm Tour](http://WhidbeyIslandFarmTour.com) website.



Prescott photo

Last year's lineup of antique tractors at the South Whidbey Tilth Sustainability Campus. The first tractor has a unique camper attached outfitted by Jeff Holtby.

Join, Renew or Donate to Tilth's Projects

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

I am interested in volunteering: event planning, gardening or landscaping, other

I/we also want to make a \$ _____ donation to help with the goals of South Whidbey Tilth, a nonprofit corporation, EIN #91-1456495. Contact me about estate donations to South Whidbey Tilth's Sustaining Fund.

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

Name _____ Email _____

Name _____ Email _____

Name _____ Email _____

Mailing address _____ Town _____ Zip _____

Phone _____ Mobile _____ I want to receive: email updates newsletter online

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

CALENDAR

JUNE

28 South Whidbey Acoustic Music Festival, 11 a.m to 5 p.m

JULY

5 Controlling invasive weeds, Sunday, 1 to 2:30 p.m.

5 Sommer Harris performs at the Tilth Market

10 HO'OMOKU Open House, Friday, noon, see [page 7](#)

11 Irrigation class, Saturday, 10 to noon, see [page 3](#)

12 Safety Pin Café, Sunday, 11 to 1 at the Tilth Market

16 Cook for a Cause, benefits Coupeville School Gardens Program, Thursday, 5:30 to 8 p.m., email [Laura Luginbill](#); 360-678-7939 or 330-763-0299

16 Business Meeting of South Whidbey Tilth, Thursday, 6:30 p.m. at Tilth Sustainability Campus

19 Sommer Harris performs at the Tilth Market

20 Tilth August/September newsletter deadline, please send articles, suggestions, pictures to [Prescott](#)

25 Renaissance Fair, Saturday at the Greenbank Farm, see [page 9](#)

26 Danny Ward performs at the Tilth Market

AUGUST

2 Garden Critter workshop, Sunday at Tilth Market by Deer Lagoon Grange

4 Enter perishables at the Whidbey Island Area Fair, Tuesday, 1 to 7 p.m., see [page 2](#)

6 to 9 Whidbey Island Area Fair, 9:30 a.m., Thursday through Sunday

9 Safety Pin Café, Sunday, 11 to 1 at the Tilth Market

9 Fishing Tips with Kevin Lungren, 11 to 2 at Tilth Market

16 Wag'n' Walk 2015, Sunday, 11 a.m. to 3 p.m. at Greenbank Farm, application due July 15; **Tilth volunteer needed**, contact [South Whidbey Tilth](#)

20 Business Meeting of South Whidbey Tilth, Thursday, 6:30 p.m. at Tilth Sustainability Campus

SEPTEMBER

3 Tilth Sustainability Banquet, Thursday

12 to 13 Whidbey Island Farm Tour, 10 a.m. to 4 p.m.

12 to 19 Washington Organic Week

17 Business Meeting of South Whidbey Tilth, Thursday, 6:30 p.m. at Trinity Lutheran annex

ONGOING

Work day at the South Whidbey Tilth Sustainability Campus, Saturdays, 11 a.m. to 2 p.m. Bring a sandwich for noon break, [email for information](#)

Tilth Farmers' Market every Sunday, 11 a.m. to 2 p.m., check the [South Whidbey Tilth website for details](#)

SAVE THE DATE

November 13 to 15 Tilth Producers Conference, Building Tilth: Fields, Farmers, and Community, Spokane

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