



South Whidbey Tilth

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

Volume 36, Number 1

Winter 2017–2018

Annual Membership Meeting to Focus on Fermentation

Saturday, January 20 is South Whidbey Tilth's annual membership meeting from 3:30 to 6:30 p.m. in Grigware Hall in Trinity Lutheran Church's community building, 18341 State Route 525 in Freeland. This free program is open to the public and includes a talk about fermentation, a fermentation-themed raffle, council elections and a potluck.

Come at 3:30 to buy raffle tickets and look over the selection of prizes. At 4 p.m. Washington State University (WSU) faculty member Brianna "Bri" Ewing will talk about the cider program and the research and education opportunities at the Mount Vernon Northwest Research and Education Center (NWREC) and at WSU as a whole. Ewing teaches a few undergraduate courses and will cover what WSU has to offer in the Food Science degree programs. The main part of her program is about the basics of what cider is and its current state in the marketplace. She also will explain a little about the Organic Agriculture major, the Everett 2+2 model, the Everett campus itself and future plans and goals. There will be time for questions.



Brianna Ewing, WSU Clinical Assistant Professor, SFS, is the featured speaker.

After the presentation, nominations will be accepted for the South Whidbey Tilth Council of Trustees, including the president and three other positions.

A potluck dinner follows and short presentations from each Tilth council committee. Please bring a dish to share and your own dishes and eating utensils. There will be complementary beverages. The raffle drawing is also during the potluck.

We could use volunteers to provide or solicit items or experiences to be raffled, preferably, but not necessarily, with a fermentation theme. Email Prescott (click green text) or call 360-682-8642 to help or donate. To date we have handmade soap by The Herbal Workshop



A fruit grinder processes apples at the "Sensory Analysis of Fruit Wines and Ciders" workshop last August at NWREC.

and a \$25 gift certificate from Glendale Shepherd. Tickets are \$2 each or three for \$5.

Nominations Welcome to the 2018 Council of Trustees

On even years, South Whidbey Tilth members elect a president and three others (positions 2, 4 and 6) to the governing council of trustees.

Qualifications include membership in South Whidbey Tilth for at least a year plus active engagement in an activity or committee. The bylaws are more specific and may be found on the "About" page on the South Whidbey Tilth website, www.southwhidbeytilth.org/about.html, or leave a message at 360-321-0757 to get a copy.

Fred Rouge and Ida Gianopulos have agreed to stand for election again. The nominating committee is still looking for

nominations for a president and at least one more position.

The roles and talents most needed on the council are president, vice president, secretary and market committee chair. All the committees welcome members to help plan and promote the multiple activities we offer and strive to improve.

Trustees who will be serving the second year of their terms are finance chair Edward Hueneke, position 3; membership, community relations and development chair Andréa Linton, position 5 and education chair Angie Hart, position 7. Contact any of these trustees (contact information is on page 2 of this

Board Nominations on page 2

Board Nominations, from page 2

newsletter) to learn what they do and how to help them. Positions 3, 5, 7 and 8 will be elected in 2019.

Consider joining the council by nominating yourself or someone you respect. Michael Seraphinoff is heading the nominating committee with input from Andréa Linton and Prescott. He may be reached at mjseraph@whidbey.net or call/text him at 360-544-2278.



Like Us on Social Media

Are you a Facebook user? If so please follow us on our Facebook pages. There is one for the market, South Whidbey Tilth Farmers' Market, and one for simply South Whidbey Tilth that focuses more on educational events and activities. We also have Instagram accounts. In this fast-paced world, social media is a good way to get new information out quickly.

We are also working to redesign our webpage, www.southwhidbeytilth.org, with an interactive blog component. It can be a fun place to exchange gardening information.



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

South Whidbey Tilth Association is an educational association, the purpose of which is to support and promote biologically sound and socially equitable agriculture. Our commitment is to advocate, study and teach agricultural practices consistent with stewardship of the natural world. We promote and demonstrate principles and practices of sustainable agriculture, as well as cultivate a variety of opportunities for local market gardeners and farmers. South Whidbey Tilth is a 501(c)(3) nonprofit corporation. Donations are fully tax deductible to the extent allowed by law.

2017 COUNCIL OF TRUSTEES AND OFFICES

President: Prescott360-682-8642 president@southwhidbeytilth.org
Vice President: Fred Rouge 646-573-6132 fred4x4@hotmail.com
Finance: Edward Hueneke360-331-5806 edgrant012@gmail.com
Secretary: OPEN
Membership, PR & Dev.: Andréa Linton .360-221-1310 andrea@whidbey.com
Education: Angie Hart707-498-9086 education@southwhidbeytilth.org
Land Stewardship: Ida Gianopulos.503-730-0199 ijg4@humboldt.edu
Market: Judy Kaplanpeacefuljudyone@gmail.com

PROJECT LEADERS

Native Landscape: J.C. May360-331-1004 majic45@gmail.com
Community Garden: Ida Gianopulos 503-730-0199 ijg4@humboldt.edu
Webmaster/Email: Marc Wilson.....360-579-2890 info@southwhidbeytilth.org

CONTRACT SERVICES

Market Manager: 360-321-0757 market@southwhidbeytilth.org
Newsletter Editor: Prescott360-682-8642 prscot@whidbey.net
Bookkeeper: Jeanne Celeste..... 360-331-6135 bookkeeper@southwhidbeytilth.org

MEMBERSHIP

South Whidbey Tilth membership is \$25 annually. Additional people in a household may join for \$10 each. The newsletters can be received by email or by USPS mail, one per household. To update membership information, contact Vivian at vivian2b4@gmail.com or leave a message at 360-321-0757.

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 NEXT ISSUE IS FEBRUARY 9

Newsletter committee: A.T. Birmingham-Young, Stevie Linton, Prescott, Paula Richards and Andréa Linton.

ADVERTISING RATES IN THE NEWSLETTER

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

HOW TO CONTACT US

Mail to: South Whidbey Tilth
PO Box 252, Langley WA 98260
Phone: 360-321-0757
Email: info@southwhidbeytilth.org
Website: www.southwhidbeytilth.org
Facebook page: www.facebook.com/SouthWhidbeyTilth
Physical location: 2812 Thompson Road, off SR 525



South Whidbey Tilth Holiday Party

Come gather with the Tilth community for a holiday potluck dinner and white elephant gift exchange on Saturday, December 30. The party will be at Maha Farm in Clinton and starts at 3:30 p.m.

Edward Heu-neke, astride his white elephant gift, has a somewhat-bemuse expression.

South Whidbey Tilth members and their guests are invited. Please bring a beverage, main or side dish with 6 to 8 servings (or more), label the ingredients and bring your own eating utensils. Also bring an item for our white elephant gift exchange that is no more than a \$10 value (or it can be something

you just received and can't use). 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. There'll be games, conversation and time to share intentions for the new year. We'll plan to take a group photo and send it to Emma, last summer's intern.

We'll be at Maha Farm on 4328 Glendale Road. Call Marc or Anza with any questions at 360-579-2890 or email at info@southwhidbeytilth.org. An R.S.V.P. is helpful, but we welcome latecomers. Reach out to an older member and carpool if possible.

Financial Gifts Will Put Tilth on Solid Ground

In early December the Tilth Council of Trustees mailed out the annual fundraising letter to engage our members and supporters with stories of 2017 and plans for the future. As of press date we've received nearly \$3,000.

Our expenses as of November 30, 2017 came to \$15,800, about \$4,000 over what was budgeted. After operating the 11 acres on Thompson Road for over 17 years, it's no wonder

some things needed replacing, such as the kitchen stove and the batteries that power the 12-volt kitchen lights. This year our costs for an apprentice/intern will be higher.

Thank you to everyone who has responded so generously to our annual appeal. If you misplaced it, you can find it on the [South Whidbey Tilth website](#) (click green text for hyperlink).

Seeking the 2018 Sustainability Apprentice

In 2018, South Whidbey Tilth is collaborating in the *Grow Whidbey*, apprenticeship program with Good Cheer and South Whidbey School Farms to provide opportunities to train the next generation of farmers and teachers who will meet the challenges of food insecurity, children's connection with healthy food, and the sustainable cultivation of our agricultural lands. Five interns will be selected, with one to be placed at Tilth. Last season our Sustainability intern, Emma Geiger, managed our Farmers' Market, helped promote our market

and educational events, learned to grow her own vegetables and more. Angie Hart had a similar experience in 2016.

Anyone interested in applying for the South Whidbey Tilth position can find the job description and application process on the [South Whidbey Tilth website](#). The position is open until filled. The apprentices each receive a \$400/month stipend, The apprentice's host family receives \$200/month. In addition expenses for classes and field trips will be covered. Donations toward this program would be most helpful.

Maintaining the Highway Right of Way

South Whidbey Tilth has an agreement with the Washington State Department of Transportation (WSDOT) to maintain the vegetation along both sides of the right of way along our border on State Route 525. By our manual management of invasive plants and trees that obstruct visibility, the WSDOT agrees to not apply chemical sprays. This year and last year we turned the trees into cash, offering them for the holidays in exchange for a donation. We received \$417 during the first four Saturdays this December. We were also able to give trees to Good Cheer to distribute.

Thank you to those who helped on Saturdays and during the Thursday work parties when we took out alder, Scot's Broom and the Douglas fir. Volunteer workers were Tom Vincent, Tom Grant, Paula and Janet Richards, Pete Little, Judy Kaplan and Michael Seraphinoff.





WSU Organic Agriculture Systems Program

Are you interested in furthering your education in the field of organic agriculture? The new Washington State University (WSU) Everett campus and WSU Extension Island County are offering classes in WSU's Organic Agriculture Systems program. Using the two-way interactive live video conferencing system, you can skip the ferry ride and take accredited WSU classes right here in Coupeville.

Two programs are offered:

- An 18 credit Certificate in Organic Agriculture: css.wsu.edu/undergraduate/certificate-options/undergraduate-certificate-in-organic-agriculture/
- A four-year degree program: afs.wsu.edu/majors/organic-ag-systems/

For more details on classes and admissions, visit cahnrs.wsu.edu/about/org-ag. The websites may not have all of the current information available, so if you have questions, please contact Loren Imes, Master Gardener and Food Systems Programs Coordinator, for assistance.

Financial aid and scholarships are available. For more information, visit everett.wsu.edu/applying-for-financial-aid/. If you are a veteran, there may also be additional financial benefits available. Visit va.wsu.edu/ for more information.

This announcement was sent by **Loren Imes**, Master Gardener and Food Systems Programs Coordinator, WSU Extension Island County; 360-678-2343.

Cultivating Success – Agricultural Entrepreneurship and Business Planning



The second course in the Washington State University (WSU) Cultivating Success series gives students an introduction into business planning, licensing and marketing for small farms. Whether you are an established farmer seeking to expand your product line or are a beginning producer interested in developing the business side of your farm, this class will assist you in creating your plan.

Course presenters include successful local producers and business planning and marketing specialists with expertise in helping small businesses succeed. Topics will include licensing and permitting, market analysis and trends, marketing, branding, personnel planning, financial planning, insurance, and more. Participants will develop a business plan as part of the final project. This is a multi-county collaborative course offered through presentations, video conference, in-class activities and two additional field days to learn about different styles of successful

small farm marketing.

The course will be held on Thursdays 6 to 8:30 p.m. from January 4 to March 15. It will also be offered via video conference with in-class activities at the WSU Extension Island County office at 406 North Main Street in Coupeville. The class size is limited and prepaid registration is required. The cost is \$260 per farm for up to three people. This course is taught in collaboration with Skagit Valley College ENVAG 271.

Register though **Brown Paper Tickets**, WSU Cultivating Success, (click green text for the hot link).

Course facilitators are Kate Smith, Kate Seymour and Loren Imes. Imes is the WSU Island County Master Gardener and Food Systems Coordinator. He has an extensive background in farming and has worked hard to make this course available to Island County this year.

Caretakers Observe and Adapt



Pete Little and Mokihana Calizar are dwelling on the Tilth land this winter. The campus is always open for normal and special activities. Visitors are welcome to walk dogs, enjoy the trails and gardens or use the restroom. The entry gate is secured each evening for some privacy.

Pete and Mokihana are also teaching us what to expect for Tilth's long-range vision of having a permanent caretaker on the land. Pete is proving to be his handyman self by

monitoring for frozen pipes and repairing odds and ends. They are tracking their water and electrical use as well. Moki often pops out with a hot cup of tea or soup for volunteers doing assorted projects on the campus. Please remember to come fragrance-free so as not to aggravate the relatively clean air.

Mokihana explains, "We are a pair of makua o'o (elders in training) who live from a small golden wagon because we also live with Environmental Illness — we must be mobile, like birds. To adapt to the reality of the environment changing, we kilo (notice), re-cord (over time) and make changes (adapt). Living on the "Prairie Front," South Whidbey Tilth, we live in rhythm with the land and resident Wild Ones including the Plant Nation."



Mokihana keeps two blogs to record life on the South Whidbey Tilth Sustainability Campus. Check them at www.vardofortwo2.blogspot.com and www.kilofromtheprairiefront.blogspot.com.

Editorial: Our Tilth's Future Explored

editorial by longtime Tilth member and volunteer, Michael Seraphinoff



It has been said that the only constant is change. South Whidbey Tilth has undergone considerable change since its inception in 1982, almost 36 years ago. An older generation of members has passed on, another generation has carried on, aged and ought to be passing on much of the responsibility to a younger

generation today.

As most of you are aware, I initiated a series of conversations about Tilth's future, with an emphasis on the future of our Farmers' Market. I posed the hard question: should we let go of the market with its modest sales and customer base? The response has been a surprisingly strong, no. That it is a dear Tilth activity to many people. And so, there is a survey being prepared to ask members how they would like to see our market function in the future.

However, a more fundamental question must be answered in the positive. Do we have the active volunteers and the financial resources to continue and even expand our efforts? A fine fundraising letter, the excellent work of a team of council members, is out and being read as I write this. Will it lead to financial solvency, an ability to continue to pay our bills and

make needed or desired purchases? We will see.

A similar call is out for members to step up and take on roles of responsibility on Tilth's council and committees. Our nominating committee has been poring over the membership list and asking people with particular skills and experience to step up to fill our needs.

We have the good fortune of former market managers Lynae Slinden and Kirstin Clauson offering their expertise to the all-important market committee. Land stewardship is in good hands with Ida at the helm these days. She will hopefully have some solid support from a number of members. Angie, heading the education committee, has some new help from Janet Richards, but could use more. Finance, in our ever more complex organization, will remain challenging. Fortunately, Edward Hueneke, with his years of knowledge and experience, remains in his post as treasurer, but he also could use some committee support. Outgoing president Prescott's extensive institutional memory appears best tapped as secretary in the coming year. However, the complexity of the president's duties and responsibilities is such that our committee, at this time, has concluded that no one in our chapter presently has the experience and skills to competently fill this role. If no one

Climate Change: Our Call to Conversion



The Greening Congregations Collaborative* is hosting four two-hour conversations to explore the personal and community responses to climate change that is already evident. For more information or to obtain and pre-read the \$2 booklet that will guide the conversations, email [Diane Shiner](mailto:Diane.Shiner). The booklet may also be obtained from the greening congregations collaborative representative of the faith community you are a member of. No one needs to belong to a faith community to par-

ticipate. All are welcome to one or all conversations.

- **Session One: Our Earth Community**
Monday, January 8, 3 p.m. at Saint Hubert Catholic in Langley
- **Session Two: The Science of Climate Change**
Monday, January 15 at 3 p.m. at St. Augustine in the Woods in Freeland
- **Session Three: Ecological Conversion**
Monday, January 22 at 3 p.m. at Unitarian Universalist Congregation in Freeland
- **Session Four: Eco-imagining Our Emerging Future**
Monday, January 29 at 3 p.m. at Unity of Whidbey in Langley

* *Coupeville United Methodist, Friends Meeting, Langley United Methodist, St Augustine's Episcopal, St Hubert's Catholic, Trinity Lutheran, Unitarian Universalist, Unity*



Earth and Ocean Month Planning Begins

Earth Day Festivities will be at Bayview Corner this year on April 21 or 22. The entire month of April will again be full of earth and ocean awareness activities. The Greening Congregations Collaborative is hosting Kathleen Dean Moore and musician Rachelle McCabe to present *A Call to Life* at the Whidbey Island Center for the Arts. Moore is a philosopher, writer, and environmental activist from Oregon State University. We are looking for a Tilth representative to serve on the Earth and Ocean Month planning committee. Please email Prescott or call 360-682-8642, if you can help. A meeting is planned by Sami Postma, events coordinator for Goosefoot, at the Bayview Cash Store on Friday, January 12.

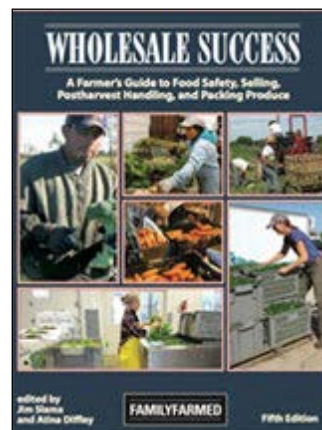
Wholesale Success Workshops — Not Just for Wholesalers

Market vendors, here's an opportunity to excel at the farmers' markets you sell at by attending a Wholesale Success workshop. The Washington State Department of Agriculture's Small Farm and Direct Marketing program is offering workshops in districts around the state. These events will provide definitive training to build the capacity of farmers at all scales to sell into markets of choice and tap the demand for locally grown fruits and vegetables. Participants learn strategies to become more efficient and profitable.

Learn about:

- Business and crop planning
- Working with wholesale buyers
- Post-harvest handling
- Building successful relationships
- Packing and grading
- Marketing tips and tricks

Participating farmers will receive a free copy of the *Wholesale Success* manual, normally a \$70 value. This manual is over 300 pages and newly updated in its fifth print-



ing. *Wholesale Success* covers up-to-date best practices information on food safety, post-harvest handling, packing, business management, marketing and crop-specific profiles for over 100 crops.

Register for this Northwest Washington event at bit.ly/2AMNWNi. This workshop is Tuesday, January 16 and hosted by *Sno-Valley Tilth*. Another workshop for the Northwest region is

Thursday, March 1, and hosted by *Cloud Mountain Farm Center*.

For more information email [Katie Lynd](mailto:Katie.Lynd) or call 206-256-6110. The website is agr.wa.gov/Marketing/Regional/RegionalMarkets.aspx.

Biochar Demonstration Was Delicious



On the frosty morning of October 14, Tom Vincent loaded vegetation debris into a small metal barrel (retort). The retort with tiny air holes was sealed and placed inside an outer barrel (kiln). Those assembled at 9 a.m. helped prepare the biochar kiln, a top-lit up-draft stove, by adding fuel. The fuel was lit from the top and, once the fire was burning well, covered. Tom explained that the smoke from the top should appear as clear, shimmering air. The burn was estimated to take about two-hours.

Tom then pulled out a frying pan, duck eggs and foil-wrapped bread and potatoes to make everyone breakfast. Oh my!

Cooking was interrupted occasionally to tweak the fire so the emissions remained clear. After all, this process is a trial-and-error kind of thing. Around midday, Tom, tossed water around the burner to cool it down. Then pulled out the retort to find lovely glass-like, crunchy charcoal. Good for an artist or for its intended use — to mix into soil as an amendment. The porous structure of biochar acts as a giant sponge, holding on to nutrients that would otherwise wash away. Several pea patch plots at Tilth have had biochar mixed into the soil as a demonstration. To follow Tom's exploration of biochar and other functional farming experiments, visit his blog, *Tinker's Blessing* (click on green text for hot link).



Photos, top to bottom:

Lighting Biochar stove: Janet and Paula Richards assist Tom Vincent to light the kiln which contains the retort loaded with material to be made into biochar.

Breakfast: Tom cooked up scrambled duck eggs and baked potatoes on the biochar stove.

Mixing into compost: This bucket of worm castings has biochar mixed in ready to add to a garden bed.



Biomass to Biochar — the Kiln Is Available

The South Whidbey Tilth biochar kiln is up and running! The two-barrel retort system is easy to assemble, simple to use, and best of all, portable. Tilth member Tom Vincent has volunteered to transport the kiln to your place, set it up and give a lesson in its use. Any Tilth members interested in trying it out and learning about biochar as a supercharged soil amendment can email Tom at singledoubt@gmail.com.

Got biomass you can't compost?
Don't take it to the dump. Turn it into biochar!



Freeland Farm Seeds Available

Deep Harvest Seeds has entered the world of e-commerce and has Whidbey Island-grown seeds for sale online. There are nearly 80 varieties of certified-organic, non-GMO and open-pollinated seeds for sale. You can check it out at www.deepharvestfarm.com.

Co-owner Annie Jespersion says, "You'll see what seeds we grow, information about the importance of organic seed, shiny farm photos and some other fun stuff."

She adds, "We're still working out a few minor glitches, so definitely feel free to let me know if you encounter any difficulties or web oddities when trying to purchase seed. We are heading out on vacation for a few weeks and will begin shipping orders out at the beginning of February."

Tilth to Participate in Community Seed Swap

On Tuesday, February 17 a Community Seed Swap is being planned as part of the weekly five-week Northwest Gardening Series at the Coupeville Library. South Whidbey Tilth has been invited to bring saved seeds and share information. Nathaniel Talbot or Annie Jespersen from Deep Harvest Farm and Wilbur Purdue from Prairie Bottom Farm speak about the importance of local seed saving, open-pollinated varieties and a simple “how-to to save seed.” Slow Food Whidbey Island has information to share as well. Please contact *Angie Hart, Tilth education chair*, if you would like help Tilth work on this program.

Kathryn O’Brien, library staff, is organizing the class series in partnership with the WSU Master Gardeners to begin February 13. There will be a class every Tuesday afternoon at 1 p.m.

Full Day Training Intensives

Vendors and committee members of the South Whidbey Tilth Farmers’ Market can learn a lot at this in-depth training on effective market organization and management. It’s a series of one-day workshops for market organizers and free for WSFMA member markets — which we are. On Saturday, February 10 and Monday, March 12 at the Renton Community Center in Renton. Register and learn more at wafarmersmarkets.org/training-opportunities. Contact *Judy Kaplan, market committee chair*, for carpool options. There is no multiday conference in 2018.

Editorial, from page 5

steps up with leadership qualities and understanding of our organization, we propose a rotating chair for meetings in the coming year so that all council members can get a chance to take on some of the duties of the president. Perhaps, in a year, a council member who shows an aptitude and fuller awareness of the complex responsibilities involved might step into this post.

We will likely have to make a hard choice in the near future, to either hire a paid director to manage the complex demands of our nonprofit with its hundred-thousand-plus dollars in property and programs, or step back and divest ourselves of much of our property by turning ownership over to a nonprofit with the resources to manage this responsibility.

A best case scenario in the coming years is that our community honors our efforts with energy and generosity to such an extent that old projects can be maintained and new ones launched. A worst case scenario is that we become the Tilth chapter we were back in 1982, with no land base for a farmers market or farming and gardening, and with minimal bank accounts. There is some appeal to a group that essentially does little more than meet in one another’s living rooms once in a while and talks about our gardens. This would not be the end of the world, but we would no longer be an organization with aspirations. Please consider, if and how you might make a contribution to a much more meaningful future for our chapter.

New Everett Market Looking for Producers

Kate Johnson who ran Tipsy Gourmet in Langley now works for Farms & Market to be located in the Grand Avenue Marketplace at 2900 Grand Avenue in Everett. She says it is currently looking for locally-produced, value-added products.

As described on its website, Farms & Market is an innovative, farm-based kitchen and café that will offer regional fresh produce and prepared foods to take-out or to enjoy, seated with local beers and wine. Farms & Market will be open year-round and the grand opening is slated for early 2018.

Contact the general manager, *Alicia Moreno*.



Gardeners, Get Ready! Sneak Preview...

2018 Whidbey
Gardening
Workshop

March 3, 2018

Choose from over 50 Classes
5 Mix and Match Learning Tracks
32 New Classes!

Garden Design — Gardening Basics
Ornamentals — Sustainability —
Vegetable and Fruit Gardening

Get Your Sneak Peek at the Classes
Website is Open NOW
whidbeygardeningworkshop.org
(Registration will open at 8 am
on January 14)

Master Gardener
Program
WASHINGTON STATE UNIVERSITY
ISLAND COUNTY

Special Guest &
Keynote Speaker
Dan Hinkley

Internationally recognized
plantsman, author,
plant collector
and lecturer.

“From There to Here:
Perennials, Shrubs, Vines
and Trees for the
Maritime West”

Presented by the Island County Master Gardener Foundation



New Schedule for Tilth Membership Renewals

At the October 19 business meeting the South Whidbey Tilth Council of Trustees approved the membership committee’s proposal to change membership renewals to a once-a-year system. Committee chair Andréa Linton and members Marc Wilson and Vivian Stembridge stated it would be a better use of volunteer time to combine renewal notices into a single, yearly membership drive.

It was decided to target the Summer Solstice as the time frame for the annual membership. This is the time when

Tilth is most visible to its members. It would not interfere with the year-end donation drive or the preparation for the market opening.

The committee is currently developing a strategy for a fair transition to this new single-date yearly membership. The transition will accommodate those who joined or renewed their membership several months or more earlier than Summer Solstice 2018. In the meantime, don’t hesitate to renew or become a new member.

Join Us or Renew and Choose a Project

MEMBERSHIP 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) = \$_____

COMMITTEE AND PROJECT OPPORTUNITIES

I want to join the Council of Trustees and am interested in serving as _____

Education ___ I can teach a class about _____
 ___ I want to help plan programs and lectures

Development: I can help with the following ___ grant writing, ___ data entry, ___ planning, ___ coordinating an event _____; I will help with events like raffles, plant sales, Laughing Cat, etc.

Land Stewardship ___ I am knowledgeable about county codes, ___ I can help with landscaping
 ___ I want to help with _____
 I have the following skills: ___plumbing, ___electrical, ___ carpentry, ___ other _____

Market ___ I want to join the Market Committee, ___ I’m interested in building a booth with someone
 I am also a Tilth market vendor I wish to be a Tilth market vendor, send me more information.

Membership and Community Relations ___ I am interested in writing for the newsletter or doing promotions, ___ developing social events for members, ___ helping with mailings, ___ joining the committee to plan, ___ website development or maintenance, ___ social media posting, ___ photo archive

I can contribute ___ hours a month, on weekdays (list days) _____ weekends _____

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

DECEMBER

- 30 Holiday Party**, Saturday, 3:30 p.m. for members and guests; Maha Farm on 4328 Glendale Road; R.S.V.P. 360-579-2890 or email info@southwhidbeytilth.org
- 30 Registration opens for Sound Waters University** on February 3; soundwaterstewards.org/sw; closes January 24

JANUARY

- 4 Cultivating Success class** series begins, Thursdays, 6 to 8:30 p.m. in Coupeville; continues through March 15, see page 4
- 8 Whidbey Island Grown Association potluck**, Monday at 6:30 p.m., Nordic Lodge, 63 Jacobs Rd., Coupeville
- 14 Registration opens for Whidbey Gardening Workshop** March 3, 2018, www.whidbeygardeningworkshop.org
- 16 Wholesale Success Workshop**, Tuesday in Carnation, agr.wa.gov/Marketing/Regional/RegionalMarkets.aspx
- 18 Business Meeting**, Thursday, 6 p.m. at Trinity Lutheran Church community building in the nursery; all members are welcome to participate
- 19 to 20 Cascadia Grains Conference**, Olympia, Friday–hands-on field trips, Saturday – keynote speaker June Russell of GrowNYC
- 20 Tilth Annual Membership Meeting**, Saturday, 3:30 p.m. at Trinity Lutheran Church community building in Grigware Hall; speaker, potluck and raffle
- 27 Country Living Expo and Cattlemen's Winter**

School, Stanwood High School

- 27 Hands-On Pie Making Class**, Saturday, 1 to 3:30 p.m. with Heidi Hammer, maker of Wild Crow Pies, Langley Middle School Kitchen, contact Slow Food Whidbey Island (SFWI), kathy46@whidbey.com, to reserve; cost \$30 for SFWI members and \$35 for non-members.
- 31 Garden Discussion Group**, Wednesday, 7 to 8:30 p.m. in the classroom of the old Bayview School, using *Seattle Tilth Maritime Northwest Garden Guide*, contact: education@southwhidbeytilth.org

FEBRUARY

- 3 Sound Waters** — a one-day university filled with 60 informative classes and presentations about the natural world and the fragile environment of the Salish Sea, South Whidbey High School
- 9 Tilth newsletter deadline**, send photos, articles, suggestions the *editor*
- 15 Business Meeting, Thursday, 6 p.m. (tentative date)** at Trinity Lutheran Church community building in the nursery; all members are welcome to participate
- 17 Community Seed Swap**, Coupeville Library, 1 p.m. with Tilth, Slow Food, Deep Harvest Farm, Prairie Bottom Farm

ONGOING

- Thursday Work Party**, 10 a.m. to 4 p.m. at South Whidbey Tilth Campus, call for specifics, 360-321-0757

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