



South Whidbey Tilth

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

Volume 32, Number 4

August/September 2014

Sprucing Up for the Farm Tour

The Ninth Annual Whidbey Island Farm Tour is from 10 a.m. to 4 p.m. both Saturday, September 20 and Sunday, September 21. South Whidbey Tilth is on it along with 14 other farms. Thanks to generous sponsors, visitors can take the tour for free. Go to the [Whidbey Island Farm Tour](#) website to learn more (click on green text). There is a downloadable map to help guide visitors throughout the weekend. There are copies of the tour map at the Tilth Farmers' Market in the hospitality booth too. Be sure to pick one up.

During both days of the Whidbey Island Farm Tour, Tilth members are needed on the campus to greet visitors, pass out self-guided-tour maps, serve refreshments, direct traffic, take photographs and keep track of Farm Tour surveys*.

A schedule of classes is planned including: plant propagation with cuttings by Anza Muenchow and mushroom cultivation by Travis Todd. Do you have a presentation to offer?

Lesedi Farm's high tunnel hoop house and garden is open for viewing Saturday after 2 p.m. and all day Sunday. The Farmers' Market is open as usual on Sunday from 11 a.m. to 2 p.m., but vendors are encouraged to stay an hour or so longer. The Laughing Cat will offer concessions both days. Hopefully the wood-fired cob oven will be churning out delicious pizzas too.

Before the tour, we need to make and post signs, rope off restricted or hazardous areas, clean the rest rooms and install more drip irrigation. Come to a planning meeting at South Whidbey Tilth at 6:30 p.m. on Tuesday, August 26. If you can't make it and want to help, contact [Prescott](#) (click on green

text for email) or call 360-544-2278 or to get involved. Visit the [South Whidbey Tilth page](#) on the farm tour site.

*The Whidbey Island Farm Tour receives money from Island County's Two Percent Hotel/Motel Tax for Tourism Promotion. The tour, as a whole, asks each farm to distribute and collect the surveys.



Dorcas Young, Lesedi Farm, will conduct tours of her quarter-acre incubator farm on the Tilth campus. She has a four-year land use agreement with South Whidbey Tilth to erect this high tunnel hoop house. She obtained funds for the hoop house from the Natural Resource Conservation Service.

It's Late Summer at the Market, Vendors Are Busy

Thanks to some very hot days, produce is ripening a bit early. Now is a chance for ripe tomatoes, garlic, onions and, soon, winter squash at the South Whidbey Tilth Farmers' Market. Gross sales are about \$3,000 above last year at this time.

Music and food add to the ambience of the market, and we ran the sprinkler during hot weather to keep the grass green and children happy.



Kirsten Clauson photo

Produce display from DoReMi Farm

August 17, Kevin Lungren of the Whidbey Island Fishin' Club brings fishing and crabbing tips from 11 a.m. to 1:30 p.m. He's ready to share techniques, answer questions and make suggestions. Lungren is president of the South Whidbey Fishin' Club which meets at 6:30 p.m. on the first Thursday of each month at the M-Bar-C Ranch.

When the scheduled musicians

Market events , see page 5

Food Delivery by Sea

The Salish Sea Trading Cooperative is presenting a program to the South Whidbey Yacht Club about its marine transporta 6049 Cascara Way

Clinton WA 98236 tion service of local products. The program is Wednesday, August 20 at the Deer Lagoon Grange, 5142 Bayview Road, Langley. The program begins at 7:15 p.m. preceded by “sips ‘n chips” at 6:30 and a business meeting at 7 p.m. The public is welcome.

The Salish Sea Trading Cooperative is passionately interested in good food, local products and developing a new infrastructure that relies far less on petroleum and far more on community and innovation.

The cooperative is sailing over Finnriver cider, its first contract. They are actively negotiating with other local businesses to provide them with low-carbon transport. Its business plan is exploring test routes to Whidbey Island and Bainbridge Island for this season.

Agriculture Was Well Supported at the Fair

South Whidbey Tilth teamed up with Deer Lagoon Grange, Island County Conservation District, Whidbees and Washington State University Island County Extension Service to show off local agriculture. Under the leadership of the Grange’s Chuck Prochaska, volunteers from both the Grange and Tilth stepped up to clean the Burrier building, accept and judge entries and organize entries with ribbons before the Whidbey Island Area Fair even opened.

Agriculture supported, see page 3

President’s Message

by Prescott, president

The next business meeting of the Tilth Council of Trustees is September 18, Thursday at 6:30 p.m. We’ll be back at Trinity Lutheran’s community building in the Nursery classroom. Every member is welcome to join us and participate. The business meeting minutes are on *our website*; select “About Tilth” and scroll to the bottom.



WHAT IS TILTH?

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

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

MISSION

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

South Whidbey Tilth Association is a diverse network of people working cooperatively within our organization and in the community. Our commitment is to advocate, study and teach agricultural practices consistent with stewardship of the natural world. We promote and demonstrate principles and practices of sustainable agriculture, as well as cultivate a variety of opportunities for local market gardeners and farmers.

2014 COUNCIL OF TRUSTEES AND OFFICES

President: Prescott..... 360-544-2278 *email president*
 Finance/Funding: Edward Hueneke . 360-331-5806 *email treasurer*
 Secretary: Jean Nelson..... 360-331-5191 *email secretary*
 Membership: Marc Wilson..... 360-579-2890 *email membership chair*
 Education:
 Land Stewardship: Kirsten Clauson.. 360-579-1820 *email land steward chair*
 Market: Tom White 360-331-6062 *email farmers’ market chair*

PROJECT LEADERS

Native Landscape: J.C. May 360-331-1004 *email native landscape leader*
 Education chair: Michael Seraphinoff 360-544-2278 *email education chair*
 Community Garden: Kirsten Clauson 360-579-1820 *email land steward*
 Webmaster/Email: Marc Wilson..... 360-579-2890 *email electronic communications*

CONTRACT SERVICES

Market manager: Kirsten Clauson 360-579-1820 *market@southwhidbeytilth.org*
 Newsletter editor: Prescott..... 360-544-2278 *email newsletter editor*
 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 Gary Ingram at 360-222-3207 or email *member database* or visit *swtilthmembership.yolasite.com*.

ABOUT THE NEWSLETTER

The South Whidbey Tilth newsletter is a bimonthly publication of South Whidbey Tilth Association. The primary purpose of this publication is to foster communication among our membership and friends with information about our mission and our organization, including meeting minutes and project reports. A newsletter subscription is \$25. Submissions of letters, articles, book reviews and photos are encouraged. The editorial committee reserves the right to edit for clarity, style and concision. Advertising and opinions in this newsletter are not necessarily the policy of the South Whidbey Tilth Association.

THE DEADLINE FOR SUBMISSIONS TO THE OCTOBER/NOVEMBER ISSUE IS OCTOBER 1

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

ADVERTISING RATES IN THE NEWSLETTER

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

HOW TO CONTACT US

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

Sustaining Our Agricultural Community by Sharing Local Food and Drink on August 20

Celebrate the harvest and South Whidbey Tilth at the 2014 Sustainability Banquet on Wednesday, August 20. Watch for your invitation in the mail and let us know if you can come by August 15. Dinner is at 6:15 p.m. followed by raffle drawings at 7. Come at 5 for campus tours or 5:30 to socialize and explore the raffle prizes while enjoying the music of the Morris-Zick Duo. This is our eighth year holding a summer party to thank our member volunteers and supporters; and to enjoy each other's company. There will be a special main dish prepared by Edward Hueneke (to be determined), plus potluck dishes of local food. Each household attending, please bring a side-dish to share — preferably something from your garden or farm or a local farm. Bring your own local beverage if you can. Alcohol is fine as we have a banquet license. Tilth will provide lemonade, water, tea and coffee. Please bring your own dishes and cutlery to reduce waste.

R.S.V.P. to Janella Riegel at 360-221-8354 (even after August 15) or email [South Whidbey Tilth](mailto:SouthWhidbeyTilth@gmail.com). Tell us how many are in your party and if you plan to arrive by 5 p.m. for a tour. The party is in the Farmers' Market area of the Tilth Sustainability Campus, 2812 Thompson Road about two miles from Freeland and half a mile from Bayview Corner.

Marc Wilson, our membership committee chair, is coordinating this project, and he could use more help. We could use flowers for the tables. Let him know if you can help with any particular task below.

- 10 a.m. load chairs and tables borrowed from Saint Peters Lutheran in Clinton
- 3:30 p.m. start the barbecue fire or set up tables and chairs
- 4:30 to 6:15 p.m. greet guests, sell raffle tickets, set up and serve beverages, assist with food preparation, arrange raffle items, etc.
- 7 p.m. raffle prize runners
- 8 p.m. cleanup, wash dishes, separate recycling, collect trash and feed the worm bin.

Agriculture supported, from page 2

Tilth member Pam Nodus did a wonderful job finding enough Tilth volunteers to help the Grange steward the department during the fair.

Special thanks to Tilth members Jean and Phil Nelson, Andréa Linton, Michael Seraphinoff, Mari Nosal, Janella Riegel, Anza Muenchow, Nate Duffy and Marc Wilson for pre-fair setup. Most of these volunteers served as stewards, as did Linda and Leonard Good, Bliss Knorpp, Warner Scheyer, Louise Holloway Stanley, Ted Stanley, Ziva Naphtali, Gayle Austin and John Lee.

This year the Garden Critters were not eligible for premium points. The South Whidbey Kiwanis contributed \$75 so that each entry received a dollar and the remainder went for the Peoples' Choice award.



Debbie Zick and Kimmer Morris perform mandolin and violin tunes at the Sustainability Banquet.

Share Your Talents — Donate to the Raffle

It's become a tradition to collect 15 to 20 items to raffle at the Sustainability Banquet. Please contact **Marc Wilson** if you have an item, a service or a gift certificate to donate. He will provide our nonprofit organization tax information for you. He needs to know the approximate value too. Raffle tickets are one dollar or buy five and get one free. Each prize will have a container to hold as many tickets as you wish to add to increase your chances of winning that prize. Contact **Marc** by email or call 360-579-2890.

Prizes donated as of press time:

- Yellow, handwoven, child's blanket, machine washable and dryable, from Wendy Ferrier
- Walnut-wood bowl, turned on a lathe, by Ed Severinghaus
- Bag of onions from Maha Farm
- Bag of garlic from Maha Farm
- *Whidbey Island: Reflections on People and the Land*, by Elizabeth Guss, Janice O'Mahony and Mary Richards, donated by Marc Wilson



Tilth earned a blue ribbon for its educational exhibit at the Fair. Michael Seraphinoff researched factory farming and found information and illustrations to use describing the health and environmental benefits of raising food on small farms. The display also had handouts about local farms on Whidbey Island and the Puget Sound region. The exhibit is now on display during the Tilth Farmers' Market.

Calyx Summer Camps at Tilth Were Amazing

by Sarah Gillett, Calyx lead teacher

Calyx Community Arts School had four weeks of summer camps at Tilth in July. What an amazing time we had! Children and mentors enjoyed exploring the wonders of the South Whidbey Tilth Sustainability Campus in summer. We spotted eagles, hawks and herons soaring overhead. We played a great variety of games in the sunshine and meandered through the trees in the forest. And we enjoyed the abundance of our children’s garden. One of Calyx’s values includes connecting children to how food grows and to how to grow it. So part of our camp snack each day came from the garden. We harvested carrots, lettuce, herbs and peas. We dug up potatoes and pulled onions to make roasted veggies. We made kale chips. The children loved the work of watering and harvesting and eating the food from the garden.

We also incorporated many different forms of creative art, from wind chimes to animal puppets, sky art to ribbon dancing. We had several visiting mentor/artists come and share their skills and talents — musicians, storytellers and dancers all came and wove their magic among us. We also worked on repainting the chicken tractor. Check out our whimsically decorated chicken tractor that is being raffled off at the Tilth Farmers’



Market Halloween Party. The chicken tractor is designed and built by Leonard Good.



Above, Calyx students show off bowls of big potatoes harvested from their garden at Tilth. On the left children are clowning with some onions they grew.

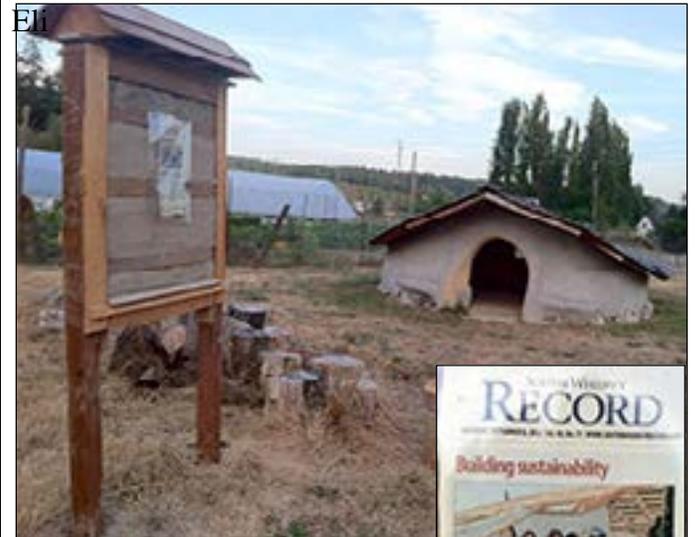
Calyx is now registering for its year-round learning program. For more information about Calyx’s two and four-day programs and afterschool programs, call Lisa Kois at 360-331-1826 or 917-859-4522.



Calyx students have been repainting and decorating this chicken tractor. It is a mobile coop on wheels and includes an accessible nesting box. It allows chickens to range freely, yet be protected from predators, while they fertilize the soil. Proceeds from ticket sales go to a scholarship fund for future students. Tickets are on sale by Calyx parents and children for \$2 each or \$5 for three at the Tilth Farmers’ Market. The drawing is Sunday, October 26 at South Whidbey Tilth Halloween Party and final Farmers’ Market of 2014.

LOOKING FOR AGICULTURE-RELATED EVENTS? Check the blog, *Whidbey Farm & Food News* for a full calendar of listings. Or sign up for the *Grange Food News* distributed by email by contacting *Christine Williams*.

Kiosk Tells Playhouse Story



Eli Adadow directed the cob playhouse construction on the South Whidbey Tilth Sustainability Campus two years ago. This year he added a kiosk to tell the story about the playhouse. Posted on the kiosk is the 2012 front-cover story in the *South Whidbey Record*. See the inset on the right. Take a look when you come to Tilth.



Early Bird Registration for T40 Conference



Tilth Producers' 40th anniversary conference, T40, has opened its early registration. This opportunity expires September 1. T40 will be held at the Hilton in Vancouver Washington, November 7 to 9. For conference details, registration and information about volunteering and scholarships, go to the [Tilth Producers of Washington website](#).

The Tilth Producers conference is the region's premier opportunity to join fellow farmers to learn, network and share stories and knowledge from the season just completed, while gaining insight to help make the following year even more successful. Join more than 700 farmers, researchers, advocates and organic industry representatives who will convene for three days of educational and networking events focused on organic and sustainable agriculture.

This anniversary year conference promises to be better than ever as we celebrate Tilth's history with event partner, Oregon Tilth, and others who have been part of the Tilth story.

Market events, from page 1

canceled for their August 17 performance, **Danny Ward** agreed to return for the second week in a row. He will be our musical treat for the **September 14 market** also.

August 24 is an open mic when the market opens, until **David Locke** arrives at 12:15 p.m. to provide his accordion magic. **Travis Todd is doing a mushroom cultivation** demonstration, possibly on this date or the next week (not known at press time).

Sunday, August 31 is the day before Labor Day and **composting is the featured program**. Janet Hall, director of the Island County Extension Service Waste Wise program will teach two half-hour classes, oriented to beginners. Yard waste composting is at 11:30 a.m. followed by food waste composting at 12:15 p.m. Bring lots of questions. Music that day is by our acoustic guitar maestro, **Quinn Fitzpatrick**.

September 7 is about music, and clowning. Ash Devine and Barbara Dunn, team up for a very fun musical performance. Ash sings original work, plays ukelele and is known for her therapeutic clowning work. Barbara is a versatile singer and songwriter, who performs with her guitar and also does therapeutic music work.

Kym Saephan is the pavilion chef on September 7, serving her well-known Southeast Asian cuisine, as she did last season. Kym is filling in while Edward is away for a benefit golf match. Dorcas Young of Lesedi African Foods continues her popular soups, somosas and kabobs each week.

On September 21 (Farm Tour day) **Mokihana Calazar opens her virtual Safety Pin Café** "... telling stories that hold life together" with songs and cultural treasures. Learn more by visiting the [Safety Pin Café blog](#). Moki says she's finally

We'll honor the progress of the organic movement in our region from its nascent beginnings in the early 1970s to today's successful national organic program. Raj Patel is the keynote speaker Saturday morning. Patel gained acclaim for his 2008 book, *Stuffed and Starved: The Hidden Battle for the World Food System*. His most recent book, *The Value of Nothing*, was a New York Times bestseller. Raj is currently working on a documentary about the global food system with award-winning director Steve James.

On Sunday afternoon, T40 capnote speaker is Mary Berry, Executive Director of the Berry Center, active Kentucky farmer and daughter of Wendell Berry, who inspired the movement to form Tilth organizations over 40 years ago.

Whidbey Islanders, please contact [Prescott](#) or [Michael Seraphinoff](#) if you plan attend and want to carpool or share accommodations, 360-544-2278.

Halloween Party and Holiday Bazaar Is October 26

It's time to start planning the last market of the season, Sunday, October 26. Start preparing your costume, what you'd like to put on the bon fire, special activities and more. The last outdoor market of the season is an occasion to celebrate. Please give your ideas to the market committee chair, [Tom White](#), and market manager, [Kirsten Clausen](#), when you shop. They'd be especially happy if you'd help with the planning.

finished all her stories and plans to continue with another **Safety Pin Café on Sunday, October 19**.

Musicians and presenters, we have three Sundays coming up that need to be filled with the best local talent we have. Contact our music coordinator Linda Good if you can perform on September 28, October 5 or 12. Her email is llgood@langleywa.com.

Educational programs are welcome too. Ida Gianopolus presented a fascinating talk about native bees on August 3. Email [Market Manager Kirsten Clauson](#), to arrange a presentation. The classroom is a sheltered space ideal for focused presentations.

For the most current events check the calendar on the [South Whidbey Tilth website](#), or on the [market page](#) of the website. Updates are also on Tilth's Facebook pages for both the [organization](#) and the [Farmers' Market vendors](#).

The U.S. Bans GMOs, Bee-Killing Pesticides in All Wildlife Refuges

by Todd Woody, TakePart senior editor for environment and wildlife, published July 31, 2014, www.takepart.com/article/2014/07/16/good-news-bees-government-bans-pesticide-use-wildlife-refuges



Don Emmert/Getty Images photo

The Fish and Wildlife Service (FWS) will phase out genetically engineered (GE) crops and neonicotinoids by 2016.

The U.S. government is creating a safe place for bees in national wildlife refuges by phasing out the use of genetically modified crops and an agricultural pesticide implicated in the mass die-off of pollinators.

The U.S. Fish and Wildlife Service's National Wildlife Refuge System manages 150 million acres across the country. By January 2016, the agency will ban the use of neonicotinoids, widely used nerve poisons that a growing number of scientific studies have shown are harmful to bees, birds, mammals, and fish. Neonicotinoids, also called neonics, can be sprayed on crops, but most often the seeds are coated with the pesticide so that the poison spreads throughout every part of the plant as it grows, including the pollen and nectar that pollinators such as bees and butterflies eat.

"We have determined that prophylactic use, such as a seed treatment, of the neonicotinoid pesticides that can distribute systemically in a plant and can affect a broad spectrum of non-target species is not consistent with Service policy," James Kurth, chief of the National Wildlife Refuge System, wrote in a July 17 memo.

The move follows a regional wildlife chief's decision on July 9 to ban neonics in Washington, Oregon, Idaho, Hawaii, and the Pacific Islands by 2016.

The nationwide ban, however, goes further, as it also prohibits the use of genetically modified seeds to grow crops to feed wildlife.

The nationwide ban, however, goes further, as it also prohibits the use of genetically modified seeds to grow crops to feed wildlife.

A FWS spokesperson declined to comment on why the agency was banning genetically modified organisms (GMOs) in wildlife refuges.

But in his memo, Kurth cited existing agency policy. "We do not use genetically modified organisms in refuge management unless we determine their use is essential to accomplishing refuge purpose(s)," he wrote. "We have demonstrated our ability to successfully accomplish refuge purposes over the past two years without using genetically modified crops, therefore it is no longer [necessary] to say their use is essential to meet wildlife management objectives."

GMOs have not been linked directly to the bee die-off. But the dominance of GMO crops has led to the widespread use of pesticides such as neonicotinoids and industrial farming practices that biologists believe are harming other pollinators, such as the monarch butterfly.

Neonicotinoids account for 40 percent of the global pesticide market and are used to treat most corn and soybean crops in the U.S.

"We are gratified that the Fish and Wildlife Service has finally concluded that industrial agriculture, with GE crops and powerful pesticides, is both bad for wildlife and inappropriate on refuge lands," Jeff Ruch, executive director of Public Employees for Environmental Responsibility, said in a statement.

Note: thank you to Annapoorne Colangelo for submitting this news article.

Watch for Black Leg on Brassicas

A very serious situation has taken place in the Willamette Valley in Oregon that involves a disease commonly referred to as black leg (*Phoma lingam*).

Spots can develop on infected leaves, stems, petioles, or pods, and stem cankers can develop after the fungus spreads to the stems. The pale, irregular spots become ashy gray with scattered black dots. Stem lesions usually develop near the soil line, are elongated and may have a purple border, and may extend below the soil surface, causing a black rot of the lower stem.

This pathogen can be carried and spread via seed. Five counties in northwestern Washington produce brassica seed. Several cash and cover crops (seed produced in Oregon) could have potentially been infected. *Brassicaceae* plants that can be infected include species of *brassica* (e.g., broccoli, Brussels sprouts, cabbage, canola, cauliflower, various Chinese brassica vegetables, collard, kale, mizuna, mustard, oilseed rape, oilseed turnip rape, rutabaga, turnip, etc.), *Sinapis* (white and yellow mustard), and *Raphanus* (daikon and radish). Several wild species exist that may be infected by *P. lingam* including *Descurainia* (tansy mustard), *Sisymbrium* (hedge mustard) and *Thlaspi* (pennycress). Keep an eye out for symptomatic plants.

More information can be found in the Washington State University (WSU) Whatcom County newsletter, *Whatcom Ag Monthly*, Volume 3, Issue 5, June 16, 2014 issue. Find it at whatcom.wsu.edu/ag/newsletter.html. Report any symptoms to WSU Island County Extension Service at 360-240-5558.

Basic Septic System Classes

Learn everything you've always wanted to know about septic systems but were afraid to ask. Island County Public Health and Washington State University Island County Extension Service are offering a class series, Septic 101 and 201.

Attend Septic 101 to learn how to protect your septic system and avoid costly repairs or failures. Septic 201 involves how to inspect a conventional gravity or pressure system. To get certified you must successfully complete both classes and pay the \$25 certification fee.

Septic 101 is being offered from 6:30 to 8 p.m. on Thursday, September 25 at Bayview Senior Center across from Bayview Shopping Center.

It is also being offered in the Oak Harbor Library on Tuesday, September 9.

Attend any septic class in September for a chance to win a \$100 rebate for a professional inspection or the professional installation of lids and risers. To learn more and to register, call 360-678-7910 or go to the [Island County Septic Training website](http://www.islandcountyseptic.com).

Pledges Requested for International Seed Exchange

The source of our planet’s food is under threat. Ten agro-chemical firms own 73 percent of the commercial seed market, and as many as 93 percent of seed varieties have gone extinct. In the US alone 85 percent of apple varieties have disappeared.

Monsanto and other large seed companies are privatizing the genesis of nature. And this corporate takeover is decimating sustainable farming, destroying the diversity of our crops, and making them vulnerable to diseases that could threaten our food security.

But farmers are resisting, saving seeds in banks and barns across the world. Now they have devised a revolutionary project — the first ever, nonprofit “eBay” of seed where any farmer, anywhere can source a wide variety of plants cheaper than the genetically modified seeds from chemical companies. This global online store could re-flood the market with all kinds of seeds and slowly break the monopoly that is putting our food future at risk!

This could be the most innovative agricultural idea in decades and the best way to stop Monsanto. But chemical companies often bully and sue those that get in their way, and farmers are calling on us to support them. If enough is raised now, the money will go to build the online site, support seed storing in key countries, finance marketing and advertising and fund the legal defense to fight back. To help kickstart this program go to the [avaaz website at *secure.avaaz.org/en/seed_exchange_donate_loc*](http://avaaz.org/en/seed_exchange_donate_loc).

This petition to fund a seed exchange is being promoted by AVAAZ, an online activist network. Avaaz means “voice” in several European, Middle Eastern and Asian languages. It was launched in 2007 with a simple democratic mission: organize citizens of all nations to close the gap between the world we have and the world most people everywhere want.

Note: thank you to Marianne Edain for sharing this article.

Survey to Assess Organic Seed Use and More

The Organic Seed Alliance is conducting a national seed survey. The purpose is to assess certified organic crop producers’ attitudes and perceptions regarding organic seed, and to better understand current organic seed usage. Even if you currently do not use organic seed, please respond to this survey.

Your responses are voluntary and will be held confidential by Organic Seed Alliance. Your responses will not be identified by individual or farm. All responses will be compiled and analyzed as a group.

To access the survey online, follow this link: www.surveymonkey.com/s/C65C86M

This national survey is only conducted every five years to monitor organic seed availability and use, challenges in sourcing organic seed, and organic plant breeding needs, among other topics that inform the organic community’s understanding of the barriers and opportunities in improving organic seed systems in the U.S.

Thank you for taking 20 minutes to respond to this vital national assessment. The deadline for responding is October 3, 2014.

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 + ___ (number of additional household members x \$10) = \$_____

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

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

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

Name _____ Email _____

Name _____ Email _____

Name _____ Email _____

Mailing address _____ Town _____ Zip _____

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

Please mail to: South Whidbey Tilth Association, P.O. Box 252, Langley, Washington 98260 or use PayPal or a credit card to join or donate online at swtilthmembership.yolasite.com.

CALENDAR

AUGUST

- 17 Jazz saxophonist **Danny Ward**, Sunday, 11 a.m. to 2 p.m. at Tilth Farmers' Market
- 17 Fishing tips with **Kevin Lundgren**, Sunday, 11 to 1:30 p.m. at Tilth Farmers' Market
- 20 Tilth Member Sustainability Banquet, Wednesday, 5:30 p.m. at the Tilth Sustainability Campus; bring your own local beverage and/or side dish
- 24 Accordion magic with **David Locke**, Sunday, 12:15 to 2 p.m. at Tilth Farmers' Market
- 26 Farm Tour planning meeting for Tilth site, Tuesday, 6:30 p.m. at the Tilth Sustainability Campus
- 31 Composting basics, Sunday, two classes at Tilth Farmers' Market, see details on [page 5](#)
- 31 **Quinn Fitzpatrick** performs acoustic guitar Sunday, 11 a.m. to 2 p.m. at Tilth Farmers' Market

SEPTEMBER

- 7 **Ash Devine and Barbara Dunn** perform music with humor, Sunday, 11 a.m. to 2 p.m. at Tilth Farmers' Market
- 14 Jazz saxophonist **Danny Ward**, Sunday, 11 a.m. to 2 p.m. at Tilth Farmers' Market
- 18 Business meeting of South Whidbey Tilth, Thursday, 6:30 p.m. at Trinity Lutheran community building, Nursery
- 20 to 21 Whidbey Island Farm Tour, Saturday and Sunday, see [page 1](#)

- 21 Safety Pin Café, Sunday, 1 a.m. to 2 p.m. at Tilth Farmers' Market
- 25 Septic 101 class, Thursday, 6:30 to 8 p.m. at Bayview Senior Center
- 28 Fifth Annual Taste of Whidbey, Sunday, 1 to 4 p.m. at the Greenbank Farm; a Slow Food Whidbey Island event featuring the best of local, seasonal food and beverage; experience the tastes of over 15 local chefs, vintners and brewers; tickets are \$30 in advance (\$35 at door), admit one and include 10 tastes (extras: \$2 per taste, at event), available now at www.brownpapertickets.com and locally

OCTOBER

- 1 Tilth October-November newsletter deadline, please send articles, suggestions, pictures to [Prescott, editor](#)
- 16 Business meeting of South Whidbey Tilth, Thursday, 6:30 p.m. at Trinity Lutheran community building, Nursery
- 19 Safety Pin Café, Sunday, 1 a.m. to 2 p.m. at Tilth Farmers' Market
- 26 Calyx Scholarship Chicken Tractor Raffle drawing, Sunday during the last outdoor market of the season

NOVEMBER

- 7 to 9, Tilth's 40th Anniversary Conference, Vancouver, Washington; www.tilthproducers.org

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