Sheep to Shawl: Six Sundays of Fiber at the Market

by Molly Petersons, flyingfennel@gmail.com

The revitalized Sunday Tilth Farmer’s Market is planning a Sheep to Shawl event this summer: on the second Sunday of each month we’ll complete another step, beginning in May and continuing until October from 11 a.m. to 2 p.m. (3 hours) for a total of six Sundays of fiber.

We’ll begin with sheep shearing, the first step in obtaining local wool for your fiberwork. On May 13, a local shearer, Constance Wiseman, will demonstrate how Whidbey sheep are shorn each spring, producing raw fleeces for local handspinners and felters. After Constance completes the shearing, hand spinners will sort the fleece, discarding parts that are too dirty or have too much vegetable matter — straw, weeds and seeds. The discarded wool can be an effective mulch around fruit trees. You’ll also see Whidbey alpaca and llama fleece, maybe even mohair from goats, at each stage of our summer fiber event. We also have several fleeces kindly donated by Joyce Mark Your Calendars

Second Sundays

May 13  Shearing
June 10  Washing and Dyeing
July 8  Carding
August 12  Spinning
September 9  Weaving, Knitting and Crocheting
October 14  Finishing Garments

Tilth and Friends of Friends Cosponsor Plant Sale

Donations welcome, work days Wednesdays and Saturdays 1:30 to 4:00 p.m.

Pick up some extraordinary plants for the yard or garden on Sunday, May 20 from 11 a.m. to 2 p.m. at South Whidbey Tilth during its Farmers’ Market at 2812 Thompson Road off SR 525.

The event benefits both the Friends of Friends Medical Support Fund and South Whidbey Tilth.

This year both nonprofit organizations are cosponsoring the sale to mutually benefit each other.

Each year superb home gardeners and gardening businesses donate an incredible variety of healthy plants. Volunteers diligently pot and label plants and arrange them on the welcoming green lawn of the Tilth campus. Trees, shrubs, sturdy perennials and annuals are laid out for pleasant wandering and consideration. Gardening experts are on hand with advice about the care and feeding of plants. While people plant shop, the Tilth Farmers’ Market is also open with vegetable starts, fresh farm produce, crafts and brunch concessions.

The Muse and eye, with guest

Benefit Plant Sale, see page 7
Organic Coffee Orders Benefit All

by Prescott

Now that the South Whidbey Tilth Farmers’ Market is open on Sundays from 11 a.m. to 2 p.m., fresh packages of coffee beans may be ordered and picked up there at the Laughing Cat beverage bar in the pavilion. I prefer that you preorder so that your coffee is fresh. By ordering in bulk, we all save money. I plan to order every two or three weeks for Café Mam organic coffee through Royal Blue Organics in Eugene, Oregon. I will email a notice when I plan to order. Contact me if you are not on the list or if you wish to be removed from that list.

Please order in five or two-and-a-half pound bags and note regular or decaffeinated, whole or ground beans. Tilth charges $44 for a five pound bag of regular, whole bean coffee and $48.50 for decaffeinated, whole beans. To have the coffee shipped ground, add an additional 30¢ per pound. Two-and-a-half pound bags of coffee are $22 for regular whole beans and $24.25 for decaffeinated whole beans. Coffee sales benefit South Whidbey Tilth’s operations and programs. The coffee is shade grown by the indigenous Mam people of the Sierra Madres in Mexico. Purchasing this coffee also benefits the Mam community, the Madres in Mexico. Purchasing this coffee supports these programs. The coffee is shade grown by South Whidbey Tilth’s operation and rated whole beans. Coffee sales benefit the organization, including meeting minutes and project reports. A newsletter subscription among our membership and friends with information about our mission and our Tilth Association. The primary purpose of this publication is to foster communication and opinion 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.

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Thank you to Gary Ingram for managing the organic coffee orders this past winter.

Volunteer Needs at Tilth

- Adopt a bed to tidy and cultivate
- Market set up, clean up and hospitality
- Backyard Wildlife Fair planning
- Plan Island County Fair exhibit
- Plan Field-to-Table Feast

Please contact President Linda Good

WHAT IS TILTH?

Tilth (tilth) n. [fr OE Tiihian = 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.

2012 COUNCIL OF TRUSTEES

President: Linda Good 360-221-6439 email president
Finance/Funding: Edward Hueneke 360-331-5806 email treasurer
Secretary: VACANT
Membership: Gary Ingram 360-331-0373 email membership chair
Education: Eric Conn 360-321-2805 email education chair
Land Stewardship: Anza Muenchow 360-579-2890 email land steward
Market: Annapoorne Colangelo 360-579-3735 email market chair

WASHINGTON TILTH REPRESENTATIVE AND ALTERNATE

Prescott 360-544-2278 email Washington Tilth board rep

PROJECT LEADERS

Native Landscape: JC May 360-331-1004 email JC
Water manager: Bob Wendt 360-579-5844 email Tilth water manager
Community Garden: Anza Muenchow 360-579-2890 email community garden coordinator
Webmaster/Email: Marc Wilson 360-579-2890 email webmaster

CONTRACT SERVICES

Market manager: Lynae Slinden 360-341-4456 email market manager
Newsletter editor: Prescott 360-544-2278 email newsletter editor
Bookkeeper: Jeanne Celeste 360-331-6135 email 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, email Gary Ingram or call 360-221-3207 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 JULY/AUGUST ISSUE IS JUNE 15

ADVERTISING RATES IN THE NEWSLETTER

Full page $70, half page $40, quarter page $22 and eighth page $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: 360-579-2892
Email: info(at)southwhidbeytilth(dot)org
Website: www.southwhidbeytilth.org
Physical location: 2812 Thompson Road, off SR 525
It’s Time to Start Squash, Easy to Grow and Delicious
by Anza Muenchow

We’ve had another cool wet spring. There have, however, been a few teaser sunny days that remind us that our typical warm, dry summer is on the way.

For your warm season crops, the time to begin outdoor planting is after Mother’s Day. So, to get going early, start some of your squash indoors now. This will allow you to set them out in late May just in the place where they will thrive. Plant squash seeds in clean 4-inch square pots using a good seed starting mix (not just garden soil). Keep the soil temperature above 65 for a quick germination (four to five days). When you see the seeds sprouting move them to under a bright light or the sunniest window. When you have at least two true leaves, not just the seed cotyledons, begin to harden them off before transplanting outside. I recommend setting them out in the day and bringing in at night for a few days, then leave them out in the pot for a day or two. When you are ready to transplant to the garden, space the plants far enough apart so they won’t be crowded when they are full size. You may want to use a sheet of plastic or cardboard weed barrier around the transplants to prevent the earliest weeds because the squash stems are scratchy and weeding them is not fun. After a month, squash will compete well against most weeds as they shade the soil so well. Often, just using a thick layer of weed-free mulch will be enough to prevent weeds, and it increases available nutrients in the soil.

There are many types of squash to choose from these days. I love most summer squash, especially zucchini, crookneck and the tromboncino variety. Delicata winter squash has been a new favorite, because the skin is edible and it does store well for several months. Winter squash includes all those that can be stored. I will mention that winter squash can be eaten when green or unripe, especially the table or acorn types. I do love roasting them. But the sugars on winter squash will develop best if they have the full growing season and are stored for at least a month. Provide a cool, dry, dark storage space and wipe any dirt off squash while checking for damage to the skins. They won’t store well if they are scratched or have any insect holes.

Squash is considered one of the easier crops to grow. Most squash doesn’t need much nitrogen. The nitrogen causes too much leaf growth and impedes fruit setting on the vine. Do not attempt to save the seeds unless you have hand pollinated and restricted bees who carry pollen among all this family of plants (including cucumbers). All these plants cross-pollinate too easily.

On summer squash, the first blossoms you will probably notice will be the male blossoms. These usually have longer stems and are delicious stuffed with a cheese and bread crumb mixture and fried lightly in olive oil. The later blossoms are the female ones that are shorter and will form the fruit. These blossoms are bee pollinated so provide some bee-attracting flowers in the area to get early pollination and fruiting. Harvest summer squash regularly at the size you like. Picking the fruits will signal to the plant to continue to set more fruit. Expect a dozen or so fruits from each plant. Remove those giant lost or forgotten squashes off the plant as soon as you notice them, as they will send a signal to the plant to die sooner.

The problem disease for squash in our area is powdery mildew. The spores of this fungus can build up in the soil or home compost and shorten the life of your plants. Practice good hygiene and remove diseased plant material far from your garden. Cut off and discard any early leaves with the grey powdery look. Remember to give the plant adequate water, but avoid getting the leaves wet. I have found that younger plants can resist this disease, so I generally make a second planting of summer squash by direct seeding into the garden in mid-June. I have found that there are also fewer slugs that time of the year cruising at night and devouring the baby seedlings. But those few younger zucchini plants will bear more reliably in September and even October, if we have a dry fall and I keep the soil moist.

Too much zucchini? Never, in my book. I pick them young, I freeze them and I pickle them (like bread and butter pickles). My friends do appreciate any extra I can offer them. Our family enjoys stuffed zucchini if I let a few get bigger. When freezing them, slice and blanch first in boiling water for a scant minute, then immerse in ice water. Drain well before packing in your favorite freezer containers in a size that you will readily use in your winter recipes.

Did I mention my new favorite summer squash, Tromboncino? This “zucchini” plant has a trailing form (not a bush) and the fruit is long and buttery tasting. I especially like transplanting these next to my peas at the beginning of June and encouraging them to climb the trellises after the peas are spent. The long zucchini-type fruits will be straighter and cleaner on the trellis. Pick these just before the bulge begins to form at the blossom end of the fruits.

Happy harvests to you all.

Congratulations to India Rassner-Donour whose Guess-the-Seedling scorecard was drawn on Earth Day for the seedlings Anza prepared for our booth.
Calyx Kids Are Studying Bees and Raising Chickens

by Lisa Kois, Calyx cocomordinator

“Isn’t it funny how a bear likes honey? Buzz! Buzz! Buzz! I wonder why he does,” the Calyx kids chant lines from Winnie the Pooh as they march over to take a look at the new bee boxes at Tilth, and choose the one that will be the Calyx bee box. One child points out that bees measure potential hive spaces before moving in. Another talks about the dance that bees do to communicate directions to a new source of pollen or nectar. Calyx has been studying bees to prepare for the arrival of the bees. The initial fear of the bees quickly melted away as the kids sat quietly and observed the bees’ pollen laden bodies flying slow and low as they returned to the hive one unseasonably warm February day. Today, the kids talk excitedly about their bees as they head over to visit and feed the new chickens — renamed Pooh, Piglet, Roo and Kanga. Winnie the Pooh and friends are clearly on the minds of all the kids as they go about their work at Calyx, work that weaves together science, math, literacy, sustainability and the arts.

Calyx is looking ahead to its six-week summer program, July 2 to August 9 from Monday through Thursday, 9 a.m. to 2 p.m. The summer program will be structured as a series of distinct but linked week-long sessions. Families can register for one week, for six weeks, or for any combination in between. More information is available at the Calyx website and blog or by calling 360-331-1323.

Sheep to Shawl, from page 1

Fossek of Langley. You’ve probably enjoyed watching her lambs gamboling in the fields each spring.

The next step will begin on June 10, the second Sunday, when we carefully wash the sorted fleeces, removing dirt, dust, and some of the lanolin from the wool fiber. The wash water can be reused on ornamental plants, adding some nutrients to the soil. We will also dye some of the fleece with simple acid dyes. These dyes are some of the least toxic; the dye bath can usually be exhausted, meaning that all of the dye is absorbed by the fiber, so no dye is discarded with the dye bath. We’ll spread the clean fleece out in the sun (there will be sun in June, right?) to dry and await the next second Sunday of our Sheep to Shawl events.

On July 8 the local handspinners will arrive with their carders, flickers and combs to prepare the fiber for spinning. Some may even spin the fiber directly from the locks of fleece. We’ll blend some of the dyed fiber in with the natural colored fleece to prepare the fibers for interesting colorways in handspun yarns.

On August 12, the second Sunday in August, spinners will bring their spinning wheels, and maybe even a handspindle or two, to show you how the fleece that was still on the sheep or alpaca in May is transformed into beautiful yarns. Felters will be here too, to make use of the clean fibers. We’ll begin dying fleece and yarns with natural dyes in August, and will continue into September with the coloring of yarns. If we are lucky, we’ll have some locally grown indigo to color our handspun yarns a magical blue.

We expect to begin weaving, knitting and crocheting as soon as the yarns are ready, so that in September and October you’ll begin to see the final products.

On that second Sunday in September, September 9, watch as a weaver warps a loom with the handspun yarns produced the month before. Knitters and crocheters will also be producing beautiful shawls from the handspun yarns of the summer’s events.

By October 14, the second Sunday in October, you’ll see a handwoven shawl being removed from the loom. We’ll show how to bind edges and make fringes. Knitters and crocheters will demonstrate joining, blocking, and adding buttons or other closures.

Throughout the summer of demonstrations we hope to have limited amounts of the fleece products for sale at the market — raw fleece in May, clean fiber in June, dyed fibers in July, handspun yarns in August, September and October, and finished handspun shawls, scarves, etc. in September and October.

President’s Corner

by Linda Good

Earth Day, April 22, Leonard and I celebrate our fiftieth anniversary. We’ll have our party August 22, at Freeland Hall, when our daughter Nancye and family can attend. We invite all our Tilth friends.

In April we celebrated by attending the Traditions of Macedonia at the Northwest Language Academy, which involved longtime Tilth members Michael Seraphinoff and Prescott.

In other news, the Tilth market committee chair Annapoorne announced the hiring of Lynae Slinden as market manager.

Eric Conn has an ambitious project underway raising organic corn in the demonstration garden, in cooperation with the Organic Seed Alliance. Anza Muenchow completed arrangements with Dorcas Young for her four-year lease of some Tilth land for a high tunnel greenhouse and compost facility.

At our April meeting Jim Lux spoke to us about Mechanized Farming and Sustainability. We’re looking forward to a market season with more vendors, and let’s all help Tilth by buying raffle tickets for the June 17 anniversary celebration!
Introducing Lynae Slinden, Tilth Market Manager

In February I returned to Whidbey Island after serving in Ukraine for two years as a Peace Corps volunteer. My assignment took me to the heartland of Ukraine’s steppe, where people work and live their lives connected to the land. Many survive on what they produce on their “dachas” and public markets were a way of life. My early childhood was on a farm in rural Minnesota, pre and early teens were in central California where I picked peaches and apricots, cut grapes for raisins, and helped my mother with her huge gardens. Food production has always been part of my life.

After graduating from high school here in Washington State, I served in the military as an x-ray tech, graduated from the University of Washington with a BA in geography/environmental studies and an MPA in public administration. I’ve worked as an x-ray/ultrasound tech, a city planner, a small business owner/operator and been an elected port commissioner. My home has been on Whidbey Island since 1987 and my daughter attended school here, graduating in 1998. She attended Western Washington University and now lives and works as a school teacher in Seattle.

I look forward to working with the South Whidbey Tilth Farmers’ Market as manager because I believe Tilth has remained true to its values over the past 30 years of its existence. Many people have contributed to the mission of Tilth over the years. It is with appreciation for what they have accomplished that I join those who continue with that tradition. I see it as a place where healthy food is produced in harmony with the environment and community and look forward to seeing it grow and flourish. If you have ideas, questions, or comments, you can contact me Sundays at the market or by home email or the farmers’ market email address.

To your health!
Lynae Slinden, Retired Peace Corp Volunteer – Ukraine

It’s Farmers’ Market Season on Sunday at Tilth

Opening day of the South Whidbey Tilth Farmers’ Market on Sunday, April 29 was chilly and cloudy but attracted about 200 customers. The weather was beautiful for the May 6 annual May Pole weaving at the market. Thank you to Anza Muenchow for providing the leafy alder pole and ribbons.

Customers may expect to see lots of new vendors this season as there is no charge to set up, only a 10 percent commission on sales up to $200. Produce vendors are participating in the Farmers’ Market Nutrition Program for mothers and seniors to begin in June. Supplemental Nutrition Assistance Program (SNAP) cards are welcome. Before arriving, potential vendors should email the market manager Lynae Slinden or call 360-341-4456.

Eric Conn of Full Cycle Farm has an abundance of fresh produce such as bok choi, salad mix, lettuce, shitake mushrooms, kale raab, radishes, baby turnips, green garlic, green onions and fresh herbs. He’ll be bringing lots of fruit and vegetable starts for customers’ home gardens. He has packaged his own Whidbey-adapted garden seed to sell. He also has tasty baked goods.

Frank Parente and Sally Nelson of Gourmet Organics have asparagus! They also have their usual abundance of kale and chard. Later this spring expect spinach, strawberries and much more. Frank’s how-to book about growing garlic can be found at their booth, plus Sally’s jams and jellies, baked doggie-bone biscuits, garlic braids and more.

Antonia Palkovic of Molly’s Island Garden not only has a rich variety of produce, but she has gorgeous tulips and other fresh flowers. John Petersons continues to bake outdoor oven-fired bread to sell — fresh.

Michael Seraphinoff of Nettle Hollow has rhubarb galore and more from his organic garden at the Greenbank Farm. He is now selling fresh farm, legally-licensed eggs from Gary Ingram and Pam Nodus’ farm and continues to offer veteran farmer Dean Campbell’s extraordinary fruits and vegetables.

Anza Muenchow and her interns at Maha Farm and Forest have lots of vegetable starts, early greens and promise of much more.

Sherrie and Bob Wendt of Frontier Nursery have lots of nursery and bedding plant stock as well as stone sculpture.

Ginny Kuehn as Cotton Gin returns with her colorful potholders, plus pin cushions and quilted coasters. She plans to have her popular clothespin bags too.

Wendy Ferrier of Thistledown Handwork offers handmade hats, scarves, hobo gloves, slippers and yarn. Her son, Andrew, supplies her with his original Chinese calligraphy cards. She also has various roving and washed Whidbey Island wool available by request.

Louise Holloway Stanley is back with original art pieces and hand-felted items and plants, such as sunflowers and more.

Paul and Tinker Iddins of Iddins Woodworks plan to bring Paul’s rustic cedar wares to the market as well as Tinker’s work.
Food and Music on Sundays at the Market

The market area is an ideal family picnic spot for Sunday brunch.

Kym Saephan of Whidbey Rice is vending from the kitchen this season offering an eggs and potato breakfast, hot dogs, a fragrant chicken curry and more. She also has biscotti and scones to go with the Laughing Cat’s hot coffee, tea and hot chocolate.

The Laughing Cat provides hospitality, information and funds for Tilth, selling hot beverages and organic juice boxes and cold sodas, plus specially ordered coffee beans. Prescott and Christina Kahn are looking for volunteers to help take orders, wash dishes, brew coffee and manage the hospitality table. Click here to email Prescott or call 360-544-2278.

Kim McJury of the Leftover Queen will occasionally vend from the kitchen, also serving such dishes as panini and soups from market produce.

Calyx children and their parents have been present at the market raising funds for their community arts school program. The first week they served cups of chilled nettle-mint tea. They are also selling mini pizzas baked in the cob oven and offering face painting.

Musical entertainment is being arranged again by Linda Good. Opening day market visitors enjoyed the versatility of Steve Showell, Joanne Rouse and daughter Kendra. May 6 Linda Good performed Maypole tunes with Louise Holloway-Stanley, Blaine England, Linda Murray and some of the Calyx School children.

On Sunday, May 20, Sarah Dial Primrose and Russell Clepper perform original acoustic music as the Muse and eye with guest artist, Russell’s daughter, Emilie Clepper. She is visiting from Quebec and will provide extra harmony vocals and guitar and will perform some of her own original folk/country/jazz-tinged songs as well. Russell describes his own music style as “flatland folk and vague country.”

May 27, Quinn Fitzpatrick brings his intricate acoustic guitar skills to the market. He is performing every month this season and will have original recordings for sale also.

Danny Ward is also returning for monthly jazz performances, beginning June 17.

Remember to tip these hardworking musicians generously. Vendors are contributing produce and wares. To perform at the Tilth market, click to email Linda Good or call 360-221-6439.

Music Festival Returns

The third annual South Whidbey Tilth music festival is Sunday, June 24 from 11 a.m. to 4 p.m. during the Farmers’ Market and beyond.

Featured artists are the Muse and eye, Karin Blaine, Quinn Fitzgerald, Blaine England, Talia Marcus and the Waldorf School music students.

Help raise sponsorship funds, prepare promotional posters and press releases, secure sound systems, provide overnight housing, prepare food, arrange activities and more. Please click to email Russell Clepper.

There is also an informal gathering Saturday, June 23 to set up the stage and share music.

Farmers’ Market, from page 5

and photography. However Paul had a setback during the April 15 market cleanup. Before anyone knew it he had been whisked off to University of Washington Hospital to have a torn aorta repaired. All is well, but Paul must rest. There will be a work party to erect his booth.

Jane Wilson of Jane’s Originals is set up with loads of her clever hats, bags and more made of recycled material.

Melanie Sceva of Mulberry Hill Alpacas has fiber and hand-painted silks for sale. She and Wendy Ferrier are always spinning yarn at the market.

New vendors are Don Miller of Delicate Light Photography who displays original photographs of nature and human-interest subjects exploring life and universe. He handcrafts the frames for his work with Northwest woods and natural materials.

Kirsten Clausen of the Herbal Workshop started the season with just soaps, but expects to have herbs in a few weeks. The first week she had Chamomile Oatmeal, Geranium Bay, Cinnamon Scrub, Spearmint Poppy Seed and Rosemary Lavender. The first week in May she added Sweet Licorice and Fresh Citrus. As of May 13 she plans to add Ginger/Ylang Ylang and Patchouli soaps and the following week Lavender and more.

Sharon Babcock of StringaBeadSewaSeam is selling handcraft ed items like aprons, breast-feeding cover ups, quilts, doll clothes for Barbie® and other dolls, plus handcrafted jewelry and cards.

Linda Morgen of Lindolls and More makes unique handmade dolls, both knitted and felted.

Watch the South Whidbey Tilth Farmers’ Market evolve on Facebook. Go there and like us!
Cake and Raffle Celebration on Sunday, June 17

South Whidbey Tilth is 30 years old on June 19, the date it formed as a chapter of Washington Tilth in 1982 at the Greenbank Clubhouse. Join us Sunday, June 17 for cake and raffle prize drawings on Sunday, June 17. The drawing for each prize begins at 1 p.m.

Tickets for 12 prizes, including a chicken tractor, have been on sale since January. Raffle tickets may still be purchased at the hospitality table by the Farmers’ Market entrance. A volunteer to help promote tickets sales is most welcome every Sunday until the drawing.

A list of prizes is on the back of each ticket. Be sure to mark the ticket stub with your prize preference. The winner of each prize will be drawn from a container specially designated for that prize. Those with tickets to sell, please turn in your stubs and money to Linda Good prior to the drawing.

The prizes are:
• Handcrafted chicken tractor, valued at $300
• Gift certificate for yoga classes, by Annapoorne Colangelo (4 group sessions or one individual session), value $50
• Children’s grab bag (one of two, full of toys), value $5
• Children’s grab bag (two of two, full of toys), value $5
• Farmhouse Flowers gift certificate, value $35
• Massage from Robyn Jones
• Mandolin lesson, half an hour, from Debbie Zick, value $25
• Maritime Northwest Garden Guide from South Whidbey Tilth, value $15
• Scarf made in Tibet from Music for the Eyes Rugs & Art, value $29
• Aromatherapy massage oil and other goodies from Living Green, value $30
• Gift certificate for healing session from Karina Epifano
• Gift certificate for $10 discount for a South Whidbey Tilth Community Garden plot.

Save the date: Annual Field-to-Table Feast, Thursday August 9; continuing the 30th anniversary celebration. Help us plan or donate to the next raffle.

Benefit Plant Sale, from page 1

artist Emilie Clepper, perform original acoustic music. Sarah Dial Primrose and Russell Clepper are the Muse and eye.

Plant sale purchase is by donation. Each year the community nonprofit Friends of Friends Medical Support Fund raises its funds from South Whidbey residents, churches, organizations and businesses to help pay medical bills that South Whidbey residents cannot afford. With rising health care costs, job layoffs and reduced availability of public funds, the work of Friends of Friends is more important than ever in making this a caring community.

Donations of healthy plants for the sale are needed and welcome. If possible, please pot them up and deliver them to the Tilth Sustainability Campus at 2812 Thompson Road. The potting and plant collection area is south of the restroom near the market. Please include the plant name, the donor’s name and contact information. The last date to drop off plants is 1:30 to 4 p.m. on Saturday, May 19.

Join us for work parties from 1:30 to 4 p.m. on Wednesdays and Saturdays. For more information or to help, click to email Annapoorne Colangelo or call her at 360-579-3735; also email Prescott or call 360-544-2278.

For more information about the Friends of Friends Medical Support Fund, visit its website.

Sweet Corn Variety Trial

This year South Whidbey Tilth will be conducting a sweet corn variety trial in collaboration with the Organic Seed Alliance. The purpose of this research project is to help organic growers by developing better varieties that are high quality and grow well in our environment.

As part of the Northern Organic Vegetable Improvement Collaborative (NOVIC), a new open-pollinated sweet corn variety has been developed for good cool soil germination and good sweet flavor. This new variety will be compared to existing varieties used here in the Northwest, and the results will be compared to results from other parts of the country to see how this variety performs in different regions. There are a number of different criteria that the varieties will be judged by, such as cold tolerance, taste, earliness, etc. We will be trialing 10 different varieties, on 1,000 square feet of land in the community farming area on the Tilth campus.

This project needs volunteers! If you would like to help plant, weed, water, and then taste, please click to email education committee chair Eric Conn or call him at 360-321-2805. Community gardeners are especially encouraged to participate, since planting corn in the pea patch plots would interfere with the purity of the trial varieties. To learn more about NOVIC or the Organic Seed Alliance, please check out their website.
The South Whidbey Tilth Association business meeting was called to order by President Linda Good on Thursday, March 8 at about 6 p.m. following a potluck dinner at Trinity Lutheran Church’s community building.

Attendance — President Linda Good; council members Edward Hueneke, Annapoorne and Eric Conn and general member Prescott. Council member Gary Ingram and Anza Muenchow had each notified the council members of their intended absence due to urgent farm and family business.

Minutes — The minutes from the February 9, 2012, business meeting were reviewed and approved as published in the March/April South Whidbey Tilth Newsletter.

Calyx — Linda read the following report from Lisa Kois.

Insure — As of March 6, Calyx is insured! Thanks for the board’s patience.

Whidbey Island Garden Tour (Wigt) Grant for a Children’s Art Garden: Last week, we received a clarification from the Wigt. The Wigt funds cannot be used for a hoop house. This came in response to a sentence in the January/February newsletter. This is not a problem. The grant is small and there are plenty of other things to use it on. We do still need funds. Have any come in for the children’s garden in response to the article and plea in the last newsletter?

Children’s Garden Planning: The kids have started to develop a plan for the garden. The next step is to get input from the adults. Anza is the lead on this.

Summer camps: Calyx is looking ahead to the summer and proposes an expanded summer program that includes a combination of the Calyx year-round program and summer camps (one to two-week, hands-on learning programs organized around themes and open to a broader range of ages).

Classroom: In looking ahead to the summer and fall, we propose that we restart discussions about building a classroom/one-room schoolhouse on the Tilth campus. This week, we met with Eli Adadoy and Tom Giffin to begin to explore the feasibility of a natural building project. We discussed a number of different possibilities. Calyx’s needs include a large enough space (we are not sure of the square footage) with electricity, water and a toilet onsite (if possible, a composting toilet). Is Tilth interested in a classroom on the campus? If so, has Tilth explored the feasibility of different sites and/or have a site in mind? Would Tilth be able to contribute any funds or contribute to fundraising efforts for a building? How should we proceed? Because of the permitting process, time is of the essence. Perhaps we should have a meeting in the coming week to talk about whether and how to proceed?

Market committee report — Prescott distributed the revised 2012 vendor policy and agreement to council members. She and Annapoorne reported the market hours are 11 a.m. to 2 p.m. this year and there is a new safety section in the policy. Molly Petersen provided the revisions accepted by the market committee.

There will be a vendor orientation at 6:30 p.m. on Monday, March 12 at Trinity Lutheran’s community building. The market committee is soliciting a market manager to be paid $15/week and ten percent of the commissions each week.

Edward reported he had submitted the Temporary Use Permit application, costing $436. This is expected to be the last time for this expense as the Planning Department is proposing a change to allow seasonal farmers’ markets in a rural zone.

Treasurer’s report — Edward reported the total amount received for the 2011 fundrais- ing solicitation letter was about $2,905 and came from about 36 sources. The year before, the income came from the same number of sources but totaled nearly as much.

Education committee report — Eric reported the student turnout to the homesteading class series was low. A discussion followed as to why the low attendance. Gary’s pruning workshop followed the highly attended extension service’s pruning workshop. The same may be said of several others. Eric suggested more collaboration with other organizations in the future and possibly holding one class a month rather than so many in a three-week series.

Eric was a presenter in a seed-growing workshop at the Greenbank Farm. He said Farm Training Instructor Sebastian Aquilar has submitted a grant for a $30,000 seed threshing machine. Sebastian asked Eric, as a seed grower and member of Tilth, to endorse an educational grant request to the Sustainable Path grant committee. The grant is for three educational workshops at the Greenbank Farm. Tilth is being asked to offer some acreage for trial seed growing.

Action item: The Tilth Council of Trustees moved to endorse the educational grant to Sustainable Path grant committee, pending approval by Anza Muenchow, land steward committee chair.

Land stewardship committee — Project with Dorcas and Matt Young have a high likelihood of receiving a National Resource and Conservation Service (NRCS) eqip grant for a 2,000 square foot high tunnel greenhouse and compost facility. They’d planned to do it at the Greenbank Farm, but they need a four-year lease. The Port of Coupeville has not committed to renewing the farm management group’s contract beyond 2014. The Youngs asked if Tilth would be amenable to an agreement as a site for the operation. The Youngs are open to making some of the facility available to Calyx. Prescott reported she would be attending the meeting with the grant administrator on Friday, March 9 and would be on hand to lead a tour on the Tilth site as well. She requested from the council a resolution in support of Tilth as a backup site for the Young’s proposal.

Action item: The motion was loosely formed to state South Whidbey Tilth is open to exploring with Dorcas and Matt Young the feasibility of a high tunnel hoop house on its campus per the terms of their grant application. Four approved and one abstained.

Speaker Jim Lux in April — Linda announced that Jim Lux plans a lecture about sustainability at the Thursday, April 12 general meeting. After discussion it was
South Whidbey Tilth is governed by a council of trustees. The 2012 council is pictured here. From the left is Eric Conn, President Linda Good, Gary Ingram, Anza Muenchow, Edward Hueneke and Annapoorne Colangelo.

March meeting, from page 8
decided to invite the public to a 7 p.m. program. The potluck will be at 5 p.m. followed by a business meeting from 5:30 to 7:00. Jim will be asked to speak for 50 minutes and allow 10 minutes for questions. Marc Wilson will be asked to send around an announcement to the Tilth member list. Jim will be asked to provide more details about his presentation.

Backyard Wildlife Habitat Fair — Friends of Freeland and several other organizations are planning this as a first annual event on Saturday, June 2. Meg Wingard, an organizer and neighbor of Edward’s, is asking Tilth to participate. She suggests Tilth do a mini-farmers’ market. Annapoorne will take the matter to the market committee.

Eco-Net Grant — Edward reminded everyone about the $300 Tilth will receive to present an educational program to children from kindergarten to grade 12. He will re-email a notice of the training event to both Anza and Eric. The Puget Sound Education Summit is a free event to be held Friday, March 16 at Camp Casey. It will be focused on bringing together K-12 teachers/educators and local Eco-Net organizations. The day will include some all-group sessions, as well as a range of breakout sessions. There will be one specific strand of the Summit for Eco-Net members, offered by Suzi Wong Swint and Cara Ianni of Snohomish County, both Eco-Net members, with deep experience working with K-12 schools.

Adjournment — Linda called to adjourn the meeting at about 7:30 p.m.

Business Meeting, April 12
by Edward Hueneke

Prior to the regular business meeting Jim Lux gave a presentation regarding sustainability, the history of mechanization of food production, and the scale of mechanization necessary for local food production.

The regular business meeting of South Whidbey Tilth was called to order at 7 p.m. by President Linda Good on Thursday, April 12, 2012, at Trinity Lutheran Church’s Grigware Hall. Council trustees present were Edward Hueneke, Gary Ingram, Eric Conn, Annapoorne Colangelo and Anza Muenchow. Also present were Prescott, JC May, Lisa Kois and Lynae Slinden. The minutes from the March 2012 business meeting were unanimously approved.

Finance — South Whidbey Tilth has been notified by Island County that this year’s Temporary Operating Permit will be good for ten years or until the code is rewritten.

A committee will meet to write a contract to clarify aspects of Tilth’s relationship with Calyx school.

Membership — Prescott asked for assistance setting up Earth Day activities Saturday and Sunday, April 21 and 22.

Education — There will be an open house for Calyx Community Arts School at the Tilth campus Friday, April 20 from 1 to 3 p.m. and Friday, May 11 from 3 to 5 p.m. to meet the teachers and organizers.

Tilth’s participation in a seed trial being conducted by the Organic Seed Alliance. The goal of the project is to find improved varieties of non-genetically modified organism (GMO) crops suited for northern climates.

Land Stewardship — The Tilth land committee and Matt and Dorcas Young have tentatively reached an agreement for a four-year lease allowing the Youngs to erect a high tunnel hoop house and propagate organic produce.

There will be a land committee meeting Wednesday, April 25 at Anza’s house.

Market — Annapoorne reported Lynae Slinden has been selected to be Tilth’s market manager. A contract was unanimously approved after discussing the market budget. Discussion regarding vendor selling spaces and arrangements continue to proceed. Annapoorne will coordinate the yearly Friends of Friends plant sale. She asked for help digging, potting and transporting the donated plants.

Next meeting — The next South Whidbey Tilth business meeting will be held May 10, 2012, at Trinity Lutheran Church’s Grigware Hall. The meeting is preceded by a potluck at 5:30 p.m. Every Tilth member is welcome to participate in the potluck and attend the meeting. These minutes will be reviewed for approval at that meeting.

Join Us or Renew

- I/we want to join South Whidbey Tilth. There are ___ adults in my household who would like to have voting rights.
  (Enclose $25 annual dues for a single membership and $10 for each additional person. One newsletter is mailed to each household.)

- 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 the South Whidbey Tilth Sustaining Fund.

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

- As donors I/we want to receive the newsletter. (The newsletter is available for donations of $25 or more.)

Name(s) ________________________________ Phone ____________________
Mailing address _________________________________________________________ Zip ____________________
email ____________________________________________ 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 to renew or donate online, select here.
MAY
10 Business Meeting, South Whidbey Tilth, 6 p.m., Thursday, preceded by potluck 5:30 at Trinity Lutheran Grigware Hall
13 Sheep to Shawl at Tilth Farmers’ Market, sheep shearing by Constance Wiseman, see page 1
20 Plant Sale to Benefit Friends of Friends Medical Support and Tilth, see page 1
20 The Muse and eye perform with guest Emilie Clepper at Tilth market
22 Fishing for Food, Part 2 (Part 1 was May 8), 7 p.m. on Tuesday at Deer Lagoon Grange; no cost. Jerry Shimek will explain how to deal with the freshly caught fish and how to prepare it for preservation or cooking
27 Quinn Fitzpatrick performs acoustic guitar at Tilth market, Sunday

JUNE
2 Backyard Wildlife Habitat Fair, 10 a.m. to 4 p.m., Saturday at the Freeland Park, wildlifefair.wordpress.com; help with Tilth’s display, call 360-544-2278
3 Taste of Whidbey, 3 to 5 p.m., Sunday, Freeland Hall, $25; SFWIContact@gmail.com
10 Sheep to Shawl at Tilth Farmers’ Market, washing and dying, see page 1

ADDRESS SERVICE REQUESTED
The date on your address label is your membership expiration date. Please renew with coupon on page 9.

14 Business meeting, South Whidbey Tilth, 6 p.m., Thursday, preceded by potluck 5:30, Tilth campus
15 Deadline for July/August newsletter, email Prescott or call 360-544-2278
17 Raffle drawing for chicken tractor and more, 1 p.m. Saturday at the market, see page 7
17 Danny Ward, performs saxophone at Tilth market
23 Whidbey Island Garden tour, 10 a.m. to 4 p.m., click the green to visit its website for more information
24 Tilth Music Festival, 11 a.m. to 4 p.m., Sunday, see page 6

JULY
8 Sheep to Shawl at Tilth Farmers’ Market, carding fiber
12 Business meeting, South Whidbey Tilth, 6 p.m., Thursday, preceded by potluck 5:30, Tilth campus
23 Vegetable Variety Trial Farm Walk, Monday from 12:30 to 2:30 p.m., Greenbank Farm Ag Training Center

AUGUST
9 Field-to-Table Feast, Thursday evening
16–19 Island County Fair, Langley

ONGOING
Sunday South Whidbey Tilth Farmers’ Market, 11 a.m. to 2 p.m., 2812 Thompson Road of SR 525
Thursday Workdays at the Tilth Sustainability Campus, 11 a.m.