



South Whidbey Tilt

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

Volume 32, Number 5

October/November 2014

Tilth Market Celebrates the Season October 26

October 26 is the last day of the 2014 Farmers' Market season for South Whidbey Tilt. To celebrate, the market will be open an extra hour, from 11 a.m. to 3 p.m. Join us for the Calyx chicken tractor raffle, Dean Petrich with children's games, live music and prepared food from Lesedi Farm, The Left-over Queen and drinks at the Laughing Cat and a bake sale. Of course, there will also be lots of farm-fresh produce, gorgeous flowers, and artisan products for gifts this holiday season.



David Welton photo

Lynnda Scofield as a spooky bride welcomes market visitors to last year's Halloween party and end-of-the-season market.

to 1:30 to conduct children's games with the giant parachute, teach juggling to older children and adults, and maybe folk dancing and other games. He has fifty pianos to give away before the rain damages them.

Expect to see vendors in costume. There will be complementary popcorn and apple drinks. Gather around the fire pit to keep warm and enjoy the last lazy outdoor market before Daylight Savings Time changes.

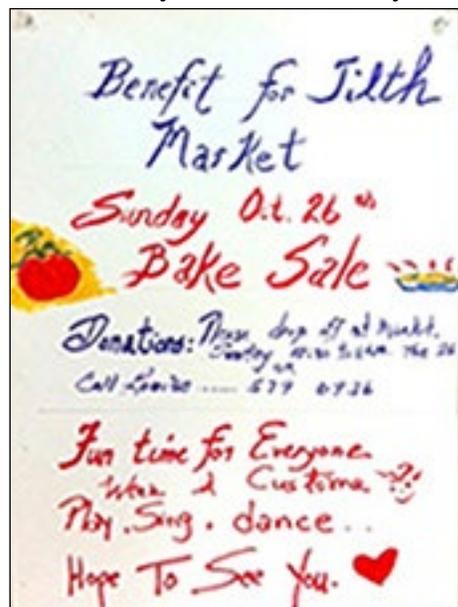
A special bake sale benefits the Tilth Farmers' Market operation. Expect lots of goodies to eat or take away. Email [Louise Holloway Stanley](mailto:Louise.Holloway.Stanley@tilth.org) about donations or call her at 360-579-6736.

Listen to Peter Lawlor on the melodeon at 11 a.m., followed by Island Strings and Whidbey Ukulele 'O hula Kani-kapila at noon.

Get your tickets for the raffle to benefit Calyx Community Arts School before the winner is drawn at 1 p.m. Buy tickets for \$2 each or three tickets for \$5. The chicken tractor is a mobile home for a small flock of chickens. It is enclosed to protect the flock from predators, but it is mounted on wheels so the chicken manure can fertilize a garden area as it is moved. And the chickens are assured of varied, fresh greens as the unit is moved from area to area.

Dean Petrich, aka Deano the Clown, visits from 11:30

The market is located on the South Whidbey Tilt campus at 2812 Thompson Road, off Hwy. 525, between Bayview and Freeland. The market is a member of the Washington State Farmers' Markets Association. It accepts SNAP cards and FMNP coupons. For information about vending email [Market Manager Kirsten Clauson](mailto:MarketManager@tilth.org) or call 360-395-8842.



Louise Holloway Stanley poster

Goodies may be brought to the market between 10:30 and 11 a.m. for the bake sale to benefit the South Whidbey Tilt Farmers' Market. Contact Louise Holloway Stanley at 360-579-6736.

Pre-winter Cleanup Day Is November 1

Saturday, November 1 is the time for general grounds cleanup before freezing weather comes. Members, friends, community gardeners and market vendors, please join in to clean up the market area, the pea patches, and grounds. Join us from 10 a.m. to 2 p.m. There will be hot drinks and treats. Bring a sack lunch and wear warm, waterproof clothing and work gloves.

Cleanup day, see page 3

Find Us Online

Did you know you can view a year's worth of South Whidbey Tilth newsletters on the website at www.southwhidbeytilth.org? Scroll down to the links at the bottom of the page. Click the issue you want and it will open as a portable file document (PDF) on your computer. It is also the same version that members receive who prefer an online version. Any text that is colored green is hyperlinked. In other words, when you click that green-colored phrase, the designated website or email address opens on your browser or email program.

The business meeting minutes since June 2014 are now posted on the website as well. Select "About Tilth" from the menu and scroll to the bottom of the page. The amended bylaws are available there too.

We also have a [South Whidbey Tilth Facebook](#) page. Watch for current events there and please "like" us.

Coffee Sales

Tilth will continue to special order organic coffee through the winter and early spring with Royal Blue Organics, roaster and distributor of Café Mam fair trade, shade-grown coffee. Tilth has a wholesale account and by ordering large amounts, customers can buy the coffee cheaper and Tilth makes a small amount as well. Royal Blue Organics is based in Eugene, Oregon and donates a percentage of its sales to Northwest Alternatives to Pesticides.

Tilth member [Gary Ingram](#) will be doing the monthly ordering until the Farmers' Market opens next spring. If you are not already on the coffee ordering email list, please send him an email (click green text).

In October this year, the company raised its prices slightly. The cost is now:

- five-pound bag, whole bean regular \$44
- five-pound bag, whole bean, decaf \$45.25
- 2.5-pound bag, whole bean, regular \$23
- 2.5-pound bag, whole bean, decaf \$25.75
- 12 oz. can of whole bean, regular \$9.50
- 12 oz. can of whole bean, decaf \$10.50
- 16 oz. can of ground, regular \$12.25
- 16 oz. can of ground, decaf \$13.25

When you order please specify the bag size, if by can, the roast or blend, whether you want whole bean or ground (25¢ per pound ground; specify the grind, i.e. fine, medium, etc.), decaffeinated or regular. For more information visit [Café Mam's website](#).



WHAT IS TILTH?

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

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

MISSION

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

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

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 [email bookkeeper](#)

MEMBERSHIP

South Whidbey Tilth membership is \$25 annually. Additional people in a household may join for \$10 each. The newsletters can be received by email or by USPS mail, one per household. To update membership information, contact Marc Wilson at 360-579-2890 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. 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 DECEMBER/JANUARY ISSUE IS DECEMBER 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](mailto:info(at)SouthWhidbeyTilth(dot)org)
 Website: www.southwhidbeytilth.org
 Facebook page: www.facebook.com/SouthWhidbeyTilth
 Physical location: 2812 Thompson Road, off SR 525

It's Garlic Planting Time – but Mind the Weather



by Anza Muenchow, *Maha Farm and Forest*

As we progress to fall, I feel the urge to plant the garlic for next summer. The one year I missed planting garlic still haunts me. Garlic is such a stalwart crop, so simple and pest resistant. But timing is the important factor. In our wonderful maritime climate, plant garlic at the end of

October or early November. If you are late and the weather is mild, you can plant up to Thanksgiving time.

This deep-rooted crop likes well-drained soil, preferring raised beds. Check the pH of your soil to keep it above 6.8. You can add lime as you prepare the planting area. Add compost and/or a balanced fertilizer, but don't add fertilizer with high nitrogen. The nitrogen will wash out of the soil with winter rains and be unavailable when the garlic needs it to grow in the spring. Now, select your favorite varieties: hard neck or soft neck, purples or whites, early or late season. There are so many and, to tell the truth, I like them all about the same. I guess I like a diverse mix. Just make sure you have clean, disease-free bulbs. If they look patchy-grey or black or are soft and wrinkled, do not plant them. There are some nasty soil-borne diseases that attack garlic and can live in your soil for years.

Separate the bulbs into the cloves, eat the small cloves and only plant the large ones. These will give you the best chance for getting large bulbs next year. Plant these cloves at least two to three inches deep, allowing eight to 10 inches between plants. I always plant in a diagonal or "cookie sheet" pattern. In a typical three-foot-wide bed I plant four across, then three across, then four across, proceeding down the whole bed. My expert garlic growing friend recommends covering the beds with a light straw "blanket" though I haven't tested this technique against just leaving the beds uncovered. I worry about slugs who love straw at my farm, but slugs don't bother garlic.

In the spring you will need to fertilize the garlic with high nitrogen, like fish fertilizer or maybe blood meal. Keep your garlic beds weeded as this crop does not compete well with any weeds. Optimally we weed only once, but maybe twice in an area with heavy weed pressure. In June, watch for the garlic scapes (flowering part of plant) if you have planted the varieties that grow scapes, and remove these scapes when they begin to curl. The hard neck types do have delicious scapes, which we chop and use in salads and stir-fries. I pickled the scapes one year and they were delicious when served at our Thanksgiving feast.

In June, about the time our rains typically stop, you will

need to stop watering the garlic. This is one of the reasons I love the garlic crop. The roots are so deep, they get enough water and I don't need to add more. I am not going to predict the rain next spring or summer, so just keep an eye on your crop. In our area, more often garlic is compromised by too much water rather than too little.

One of the most important steps is to know when to harvest your garlic. Watch for the older leaves to yellow. When

three or four leaves are dying off, wiggle the garlic stalk and feel the resistance. If it is beginning to weaken, dig up the bulb and check

that it is full yet not splitting. If you miss the timing of your harvest and the bulbs are splitting, they will not store well. Dig out the garlic plants and hang them in a warm, dark, well-ventilated area. Don't clean off



the dirt till the plants are dry, maybe four weeks after hanging. The bulbs continue to swell as they hang. When dry, clean well and inspect for damaged bulbs. Eat those first. The soft-neck varieties can last for six months, though the hard-neck ones should be eaten in three to four months. Keeping them cool, dark and dry will preserve them the longest.

Happy eating to you all. Enjoy your home-grown garlic.

Cleanup day, from page 1

Tools are helpful, but there is a supply at the Tilth Sustainability Campus at 2812 Thompson Road.

Some tasks:

- coil watering hoses and store inside the garden storage shed
- move picnic tables under cover
- stow children's toys in an empty market booth
- cover the sandbox with metal panels
- protect the pizza oven from rain
- move or secure trash cans so the wind doesn't blow them away
- clean the refrigerator inside the pavilion
- clear clutter and trash from all buildings
- haul trash, recycling and broken stuff to Island Recycling
- check and service the battery bank by the pavilion
- general weeding and mulching is always welcome
- prepare irrigation apparatus in gardens and orchard for winter
- cover exposed outdoor faucets
- continue the vole/rabbit fencing around the community gardens with hardware cloth.

For information or to schedule a time that fits your schedule, email Prescott. Work days will be scheduled on subsequent days if all these tasks are not completed.

Remembering Alice Cash Howell

by Prescott

She was attentive, modest and dedicated. Alice Cash Howell was a contributing member of South Whidbey Tilth since 2002. She passed away on August 8, 2014 at the age of 91. About 2009, she responded to one of our annual fundraising letters, saying she was making a donation but could not continue to be a member because of her age and limitations. In the spring of 2010, with her daughter Cathie Hosley's help, she donated her well-

cared-for eight horsepower Briggs and Stratton tiller to Tilth. It continues to be used in the South Whidbey Tilth Community Garden. Her obituary was published in the Saturday, October 18, 2014 *South Whidbey Record*. There are two memorial events in her honor, one in Monroe and one on Whidbey. The Whidbey celebration of her life is 2 p.m. on Saturday, November 1 at Saint Peter's Lutheran Church, 6309 Wilson Place in Clinton.

Add Your Farm to USDA Online Farm Directories

On Saturday, September 6 this year, Anne Alonzo, head of the US Department of Agriculture's (USDA's) Agricultural Marketing Service, announced that the department is developing three new directories in an effort to better connect farmers and buyers, and enhance awareness of available local food sources. The *Community-Supported Agriculture (CSA) Enterprise Directory* will list farms or farm networks that offer delivery of locally-grown products; the *Food Hub Directory* will provide information on businesses or organizations that can organize the marketing of products to multiple buyers from multiple producers; and the *On-Farm Market Directory* will list farms with on-premise sales.

There is no cost to be listed in any of the three new USDA directories, and it is easy and quick to update and keep information (e.g., new hours, new products) fresh. Once enough listings are received the pages will go live. List your farm today to help speed the process along!

USDA is currently requesting that managers and owners of local food entities enter their business information in the new directories. All CSAs, food hubs and farm markets owners/managers need to do is go to the [USDA Local Food Directory website](#), then click on "Add or Update a Listing," and then click on CSA, Food Hub or On-Farm Market.

Food System Consortium

Marc Wilson of Maha Farm and Forest has also been representing South Whidbey Tilth at the Whidbey Island Food System Consortium meetings, which grew out of meetings of the Whidbey Island Friends of Food and Farming. Marc reported on that event in the June/July issue of the *South Whidbey Tilth Newsletter*, page 3. The take-away points from the latest meeting on September 25 were:

- There is a serious need for more affordable land for farmers to purchase or lease;
- Agri-tourism and hospitality-based businesses can be a key factor in the success of our local food system and economy;
- Island County code and planning staff should be more supportive of local agriculture and hospitality businesses because of this positive economic impact;
- Education around the true cost of local versus mass-produced food, both monetary and health-wise, is becoming increasingly necessary; and
- If you are interested in becoming involved with the Whidbey Island Grown Brand and have ideas about how best to continue with the brand's development, please contact [Judy Feldman, executive director](#).

Sailing Local Goods

by Linda Good, immediate past-president of South Whidbey Tilth

Tilth members would have been interested in the South Whidbey Yacht Club presentation August 20.

Kathy Pelish, of the worker-owned Salish Sea Trading Cooperative, talked about its mission: *Moving goods without petroleum, from ship to shore, sailing local goods and more.*

Founded in 2010, the sailor-owned, nonprofit cooperative is patiently revitalizing sail transport as an intelligent and creative response to climate change, peak oil and other resource constraints.

Pelish referred to the Transition Whidbey group (now inactive) and Sustainable Communities ALL Over Puget Sound (SCALLOPS). The Cooperative is a member of Seattle Good Business Network, Ballard Chamber of Commerce and Shareable Network.

The cooperative has several boats, including a Cal 25 and a 40-foot Valiant. It is now renovating a cargo boat.

One of their goals is to "re-skill" by teaching young people to sail and to learn how to run the electric engines it hopes to have on the sailboats. The Salish Sea Trading Cooperative's first paying customer was Finnriver Cider. Now it is taking grain from Sequim to Ballard to supply breweries and then beer back across to the islands and Olympic Peninsula. Several times, Pelish mentioned the Mosquito Fleet as being a model for their cooperative. She answered lots of questions from yacht club members.

More information can be found on the [Salish Sea Trading Cooperative website](#).

Act for the Right to Label Foods

On Election Day Colorado and Oregon each have a ballot measure to require labeling of genetically modified organisms (GMO) in food. Some members of the food industry are putting lots of money into confusing voters about these measures. An upcoming meeting of the National Organic Standards Board may allow more and more synthetics into organic labeling. And now it wants to weaken the sunset clause requiring a five-year review of such synthetics. Educate yourself and join the boycott against corporations which act against the public's right to know. Learn about the boycott on the [Organic Consumers website](#), "Payback Time! Boycott the Brands that Helped Kill Prop 37."

An Invitation to Serve South Whidbey Tilth

Are you ready to serve on the South Whidbey Tilth Council? We need your help in making our organization successful, including using your skills for planning, fundraising, finance and education. Marc Wilson and Prescott will head the nominating committee which will organize the election of the council at the 2015 annual meeting. And we need your help. There are many of us members that support Tilth's projects, including the market, the community gardens, the landscaping, the environmental restoration and the education. Please take another step and nominate yourself or suggest someone that you think should be on our council.

Continuing on the council next year will be President Prescott and members Tom White and Jean Nelson. Current members Edward Hueneke and Marc Wilson indicated that they would like to serve another two-year term. More

Represent Us at ECO-Net

Are you looking for an opportunity to network with a wider community of people working to improve in the natural world? Whidbey's Education, Communication and Outreach Network (ECO-Net) may be that opportunity. South Whidbey Tilth welcomes someone to be our representative.

Whidbey ECO-Net is a collaboration of nonprofits, government and educational institutions working together on water quality issues on Whidbey Island. Please visit its [Whidbey ECO-Net website](#) for more information. The meetings begin at 9 a.m. on the third Wednesday of every other month at the Pacific Rim Environmental Institute. The next meeting is November 19. If you are interested, please [email Prescott](#) or call 360-544-2278.

Food and Farm Shorts for Tilth's Film Night

by Michael Seraphinoff, education committee

Tilth film nights have begun again this fall. We have settled on the second Thursday of the month, starting with a potluck dinner at 6 p.m. and film showing by 7 p.m.

Melissa Young and Mark Dworkin, who graciously host these showings at their home in Clinton, did a search of film DVDs in their archives. They've selected the following short films for the Thursday, November 13 evening.

Hidden Bounty of Marin: Farm Families in Transition, this 27-minute documentary made in 2008 brings into sharp focus the lives and work of nine farming and ranching families, capturing the depth of their commitment and passion. Preview a few trailers on [Vimeo](#).

The Meatrix, is a five minute amusing short about industrial meat production.

A TEDTalk by Allan Savory, *How to Fight Desertification and Reverse Climate Change*, is a 22-minute presentation filmed in 2013. The lecture describes the process of entrap-

information is available by talking to any council member, reading our newsletters (especially the December/January issue from earlier this year), the bylaws and the minutes, all available online. And please, come to our business meetings and participate.

Our next business meetings are on Thursday, November 20 and Thursday, December 18 at 6:30 p.m. See page 2 of this newsletter for each council member's contact information. Help sustain us in our mission to support sustainable farming with your ideas, energy and time.

Marlene on the Move

Longtime member Marlene Will moved to Rochester, New York in late August. She is living with her daughter, Diana, and family. Marlene's wit and wisdom will be greatly missed. She and her late husband, Eric, contributed so much to South Whidbey Tilth. Marlene served on the finance committee, but may be best known for her sense of humor, such as marketing lettuce trees, which she claimed was a sales tactic for a lettuce plant gone to seed. She still sends many of us funny pictures and essays from the Internet.



Marlene Will with daughter Diana at Maxwellton Beach Park to watch the sunset over the boat launch Eric Will helped build. Marlene and Eric had a lifelong tradition of watching the sun set.

ping greenhouse gases in grasslands, and the role of carefully managed herds of hoofed animals.

Mark and Melissa's archives also contain a keynote talk by one of the early activist farmers of the Tilth Association, Woody Dercy. The address was for the 30th Tilth Anniversary conference in 2004. Tilth chapters in the Northwest are celebrating the 40th Tilth Anniversary this November 2014 in Portland, Oregon.

Other film offerings include a piece from a Bioneers Conference in 2005 at the Whidbey Institute called *You Are Where You Eat* (31 minutes) and a Slow Food DVD about Terra Madre.

Annapoone Colangelo has also offered a film about genetically modified organisms, *GMO OMG*. Perhaps this would be a good choice for December 11.

So mark your calendar for the second Thursdays, join us for some stimulating viewing and post-film discussion. An R.S.V.P. is helpful to our hosts. Call 360-341-1269 or email [Melissa Young](#) or [Mark Dworkin](#).

Farm Tour Highlights

by Prescott

The South Whidbey Tilth Sustainability Campus was one of the 16 stops on the 2014 Whidbey Island Farm Tour. We counted a total of 509 visitors that weekend. Jim Lux engaged an amazing number of antique tractor buffs on Saturday by organizing fellow tractor owners who managed to get their unique machines to Tilth.

The experience turned out better than we hoped. The Whidbey Island Conservation District provided laminated signage and even laminated some of our custom signs directing visitors around the campus.

Special credit goes to Kirsten Clauson and Marc Wilson, who worked closely with me and made the whole project come together.

The turnout of volunteers was very heartening. Michael Seraphinoff, my husband, fired up the cob pizza oven and helped customers make and bake their pizzas. He also sold produce both days and helped post the signage.

Anza Muenchow presented a workshop about plant propagation from cuttings on both days, helped sell Maha Farm produce and helped guide visitors. Kirsten Clauson demonstrated soap making Saturday. On Sunday Mokihana Calizar mesmerized a crowd with her stories from the Safety Pin Café.

We had a mini Farmers' Market Saturday and the main market Sunday.

In addition to vendors Michael Seraphinoff, Marc Wilson and Anza Muenchow, Brian Kenney, Amy Eames (of Through the Reading Glass), Jody Crane (with her flowers) sold both days.



Dorcas Young (wearing a hat) impressed visitors touring her quarter-acre incubator farm at Tilth. Visitors toured in the high tunnel hoop house, tasted food and purchased produce both Farm Tour days.

Thank you to all the volunteers who helped greet visitors, work in the kitchen and more. They are Judy Kaplan, Mari Nosal, Wendy Ferrier, Kym Saephan, Louise Holloway Stanley, Pete Little, Lynda Milasich, Gayle Austin, Lynae Slinden, Sheila Mohn and Christina Kahn.

Marc Wilson, Mari Nosal and Louise Holloway Stanley greet visitors. Marc holds one of the campus tour maps.



Antique tractors drew many visitors Saturday.

Tent Caterpillar Egg-case Pick-off Contest

To avoid Tent Caterpillar damage to trees on the South Whidbey Tilth Sustainability Campus next summer, we're launching a contest. Bring a container and move through the 11-acre campus picking the egg cases off the trees the caterpillar prefers — apple and alder trees and roses. Leave the container with your name and contact number on the lower shelf of the table on the pavilion porch. The person who collects the most by November 29 wins a new shopping bag. For details [email Prescott](mailto:Prescott), or come to a pre-winter cleanup day Saturday, November 1, 15, 22 or 29.

New Shopping Bags

Tilth is selling a more affordable shopping bag with the South Whidbey Tilth logo on one side and Rob Schouten Farmers' Market painting on the other. The bags may be purchased for \$8. Come to the Farmers' Market, a cleanup day or email [South Whidbey Tilth](mailto:SouthWhidbeyTilth) (click green text).

Also, there is one more bag of the higher quality and capacity for \$18.

President’s Message

Growing Food and Learning as the Climate Changes



by Prescott, president

This first year of my term as president of this organization has given me so much gratitude for the amazing people who count themselves as members. So many of you express concern about where your food comes from and act to improve the health of the planet using conscious growing techniques — often by trial and error.

It’s been a remarkable growing season with warm days and moderate night-time conditions. We grew quantities of zucchini squash this year. If the plants weren’t harvested every two or three days, we’d have enormous gourd-like cudgels. The tomatoes also finally took off. Usually we just enjoy broccoli and kale, both suited to the low heat units typical of the Pacific Northwest. Most of October has been unseasonably warm — a nice thing for farming, but unsettling because it may be an indicator of a change in the climate. There were no extremes in high and low temperatures this year as we’ve seen in recent years, just a uniformity of slightly higher temperatures daily.

Dorcas Young’s high tunnel hoop house and garden have literally bloomed. She can now grow the food she knows from her native Botswana. The balmy year helped, but it’s her very hard work that makes it happen.

As their hard work does for other farmers who vend at the Tilth Farmers’ Market, who came with abundant produce and flowers. People like Tom White, Eric Conn, Frank Parante, Sally Nelson, Michael Seraphinoff, Brian Kenney, Jody Crane, Dean Campbell, Marc Wilson, Anza Muenchow and Molly Jacobson.

In preparation for drier conditions, South Whidbey Tilth’s main focus this year was to implement water conservation

techniques on the South Whidbey Tilth Sustainability Campus. We had a master water meter installed and several pea patches have the manifolds and drip irrigation started. We’ll continue those installations next spring.

Have you visited the community gardens? When you do you’ll appreciate the variety of gardening styles and abundant production. In the main garden are Jean Nelson, Laura and Ian Patterson, Kirsten Clauson, Ida Gianopolis, John Lee, Julie Antetomaso and her father, Mike. Linda and Leonard Good have maintained a pea patch for many years and even have a grape arbor. Mark and Betsy Gmerek hold the title for having gardened at Tilth the longest. The children’s garden is a special spot for learning, thanks to the teachers and parents of the Calyx Community Arts School. The children have a chicken run around the perimeter of one side.

In the garden annex below the main garden, Trevor and Amy Anderson have a beautifully designed irrigation system installed in their pea patch. The annex also includes the pea patches of Mari Nosal, the Veterans’ Service Corps, and Janella Riegel and John Moreland.

pH Meter Available

The South Whidbey Tilth soil pH meter, reported missing in the April/May issue of this newsletter, has been found. It is safely stored in the Rose building classroom with a sign-out sheet for borrowers, so it doesn’t go missing again. The meter can be used to find how much dolomite lime to add to your garden after the winter rains have made the soil too acidic. Contact the land steward or any council member to borrow it.

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

OCTOBER

26 Calyx Scholarship Chicken Tractor Raffle drawing,
Sunday during the last outdoor market of the season

NOVEMBER

1 Pre-winter cleanup, Saturday, 10 a.m. to 2 p.m. at the
Tilth campus

1 Endless Summer Farmstand, Rosehip Farm, Prairie
Bottom and Willowood Farms offer a selection of
storage crops at Rosehip Farm, Coupeville; email
Rosehip Farm to learn about preordering or call 360-
678-3577

7 to 9, Tilth's 40th Anniversary Conference, Vancouver,
Washington

13 Tilth Film Night, Thursday, 6 p.m. potluck, 7 p.m. film,
see page 5

15 Pre-winter cleanup continues, Saturday, 10 a.m. to
noon at the Tilth campus

20 Business meeting of South Whidbey Tilth, Thursday,
6:30 p.m. at Trinity Lutheran community building, Nursery

22 Pre-winter cleanup continues, Saturday, 10 a.m. to
noon at the Tilth campus

29 Pre-winter cleanup continues, Saturday, 10 a.m. to
noon at Tilth campus

29 Tent caterpillar egg-case-pickoff contest winner an-
nounced at noon at the Tilth campus

DECEMBER

1 Tilth December-January newsletter deadline, please
send articles, suggestions, pictures to **Prescott**

11 Tilth Film Night, GMO-OMG, Thursday, 6 p.m. potluck,
7 p.m. film, see page 5

18 Business meeting of South Whidbey Tilth, Thursday,
6:30 p.m. at Trinity Lutheran community building, Nursery

Tilth Holiday Party, weekend evening TBA at Maha Farm
4328 Glendale, Clinton

JANUARY

18 Business meeting of South Whidbey Tilth, Thursday,
6:30 p.m. at Trinity Lutheran community building, Nursery

Annual Membership Meeting and Elections, Saturday 20
or Sunday 21, 3 p.m. TBA

SAVE THE DATE

**February 6 to 8 Washington State Farmers' Markets Asso-
ciation Conference,** Olympia; registration opens Novem-
ber, scholarships; click green for website

LOOKING FOR AGICULTURE-RELATED EVENTS? Check
the *Whidbey Island Farm and Food News blog*, for a full
calendar of listings. Or sign up for the *Grange Food News*
distributed by email by *Christine Williams* (click green text).

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SOUTH WHIDBEY TILTH ASSOCIATION

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