



KEYSTONE FOREST AND FARM PRESERVE

## FROM OUR PRESIDENT

Tuesday, April 22<sup>nd</sup> is Earth Day. What will your “Earth Action” be? Please consider buying from local farmers, ranchers, and food producers. It’s simple, cost-effective, and what we need to do to ensure that the people who provide us with our food and who are facing uncertain times can succeed and continue to support our island. Visit our local farmers markets, the Whidbey Island Grown Cooperative (WIG) hub, farmstands, and our stores that stock locally-grown products. Your purchase can positively impact our island.

Thank you!

**Karen Meyer**

Slow Food Whidbey Island Board President

*“The act of eating is very political. You buy from the right people, and you support the right network of farmers and suppliers who care about the land and what they put in the food.”*

*~ Alice Waters*

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## FORWARD THINKING

### **Our Agricultural Future – It’s Up to All of Us**

The ARCIC is continuing its efforts to advocate, educate, and build connections to support local farmers, ranchers, food processors and other agricultural entities in Island County. Please visit [agresourcesic.com](http://agresourcesic.com) to learn more about ARCIC and look for the upcoming Goosefoot May newsletter at [goosefoot.org](http://goosefoot.org) for a full update on ARCIC’s activities.



# GIVING THANKS

## Mukilteo Coffee Roasters Event

Passion and science came to mind during our tour at Mukilteo Coffee Roasters. Owner, Beth Smith, told us about the history of her business and the philosophy behind sourcing sustainably-grown coffee directly from farmers. We enjoyed the heady aroma of roasting beans and came away with the awareness that Beth and her team are passionate about what they do and are dedicated to providing the consumer with coffee mindfully sourced and produced with care. As one attendee commented, “this coffee is intentional.”

Following our tour, we enjoyed Mukilteo Coffee Roasters coffee and delicious pastries provided by Coffee At Dawn. We met Dawn Pinaud, owner of Coffee At Dawn, and she shared the story of how she and Beth met and their mutual business philosophy of always providing the very best products and service. These two women are truly impacting our community in a positive way!

Thank you, Beth and Dawn, for an inspiring morning. Thank you to our attendees who helped make the event memorable. We hope you always enjoy your coffee in your new red mugs!



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## AROUND WHIDBEY



## Organic Farm School

Visit the Organic Farm School website—[organicfarmschool.org](http://organicfarmschool.org)—to find out more about what’s happening on the farm!



## Educational “Farmer’s Shadow” Food Growing Series

**April 1, 7:00 p.m.**

Join Anza Muenchow in a discussion about soil amendments and timing your plantings. As always, time will be available for questions and other discussions. If you are not on the distribution list and would like to receive the Zoom link, please contact Anza at [education@southwhidbeytilth.org](mailto:education@southwhidbeytilth.org).



## Slow Food Whidbey Island Volunteers Needed

It’s spring and what better time to donate your time to Slow Food Whidbey Island. As our chapter digs in to provide support to our local farmers, ranchers and food producers, we are asking the community for help. Please email us at [info.sfwi@gmail.com](mailto:info.sfwi@gmail.com) and we’ll get together and talk about how you can help!



## Whidbey Island Grown Cooperative

Visit Whidbey Island Grown Cooperative (WIG)—[whidbeyislandgrown.com](http://whidbeyislandgrown.com)—to help support a viable local food system that promotes a resilient, healthy, and sustainable community.

# CONNECT WITH US



## Become a Member

Visit [slowfoodusa.org](http://slowfoodusa.org)  
(indicate WA-Whidbey Island chapter)



## Become a Volunteer

Email [info.sfw@gmail.com](mailto:info.sfw@gmail.com)



## Donate

Mail check to:  
Slow Food Whidbey Island  
P.O. Box 1545, Freeland, WA 98249

## Visit Slow Food Whidbey Island



[slowfoodwhidbeyisland.org](http://slowfoodwhidbeyisland.org)



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