



GIVE BIG SUPPORT

local farmers.

"I'm an optimist. I'm hopeful." ~ Alice Waters

FROM OUR PRESIDENT

Slow Food Whidbey Island is once again teaming up with Goosefoot to offer Whidbey Island farmers an opportunity to apply for our Farm Funding Program. With funds from this program, we are hoping to give farmers what they need to address climate mitigation, extend the growing season, and improve and increase production.

Now more than ever it is imperative we support our local farmers. Whidbey Island has a rich agricultural heritage, and it is essential for our way of life on this island. We're all in this together and we need your help to ensure our sustainable farming future. Please consider making a donation for this year's Farm Funding Program. To learn more, email us at info.sfwi@gmail.com. Any amount can positively impact our community!

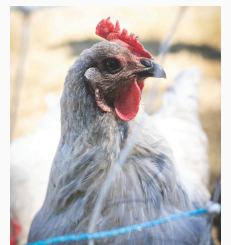
Karen Meyer

Slow Food Whidbey Island Board President

WORDS TO LIVE BY

Island Grown Impact

Read more about the impact our Farm Funding Program has on Whidbey Island by visiting whidbeylifemagazine.org/island-grown-impact/.



LOCALLY GROWN

2025 Farm Funding Program

Our 2024 program was a success, and we were able to fund four Whidbey Island farms. If you or a farmer you know would like to apply for funds through this program, please send an email to SFWI Board President, Karen Meyer, at karenm.sfw@gmail.com. Please indicate what you need and the estimated cost. Emails must be received by May 31st, and funding determination will be made in June.

Slow Food Whidbey Island received many generous donations directed to the 2024 Farm Funding Program. To make a donation for this year's program so we can continue to support local farmers, please email us at info.sfw@gmail.com for information. Thank you for supporting Slow Food Whidbey Island!



AROUND WHIDBEY



Organic Farm School

Visit the Organic Farm School website—organicfarmschool.org—to find out more about what's happening on the farm! Also check out the recently launched OFS substack—organicfarmschool.substack.com/p/tiny-beginnings.

AROUND WHIDBEY **Continued**



Educational “Farmer’s Shadow” Food Growing Series

May 6, 7:00 p.m.

Join Anza Muenchow in a discussion about hardening off and planting out your warm season crops.

June 3, 7:00 p.m.

Join Anza Muenchow in a discussion about the cucumber and squash family of crops and what they need to flourish.

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.



South Whidbey Tilth

South Whidbey Tilth Annual Farm and Garden Tour

June 29

Limited tickets available at the Tilth Market on Sundays in June.



Whidbey Island Grown Cooperative

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

TAKING TIME TO SMELL THE ROSES

Please note that the Slow Food Whidbey Island newsletter team will be on vacation in May, so there will be **no June newsletter**.



CONNECT WITH US



Become a Member

Visit slowfoodusa.org
(indicate WA-Whidbey Island chapter)



Become a Volunteer

Email info.sfwi@gmail.com



Donate

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

Visit Slow Food Whidbey Island



slowfoodwhidbeyisland.org



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