



FROM OUR PRESIDENT

With a continuing focus on the message of providing good, clean and fair food for our island community, we invite you to a talk by Andrew Tuttle and Mary Marshall, co-founders of Edge Perma and Redtail Edge Design, and co-stewards of Pragtree Farm in Arlington, WA. With over a decade of experience in regenerative agriculture and ecological design, Andrew and Mary are at the forefront of reimagining how people learn about farming. See below for details about the talk.

“Farming is a profession of hope.”
~ Author Brian Brett

In April, you will have an opportunity to renew or start your Slow Food membership during our Give What You Can Days that will coincide with Earth Day 2026! We will send an email in April with details.

We are excited to continue our Farm Funding Program this year and will soon be sharing information about this year’s application process.

Starting with this issue, we will be producing four newsletters in 2026. Being a small team, we’re finding we just don’t have the resources to create a monthly newsletter. Be on the lookout for a newsletter in May, August, and November!

Thank you for continuing to be a part of our Slow Food Whidbey Island community!

Karen Meyer

Slow Food Whidbey Island Board President



SLOW FOOD HAPPENINGS

The Future of Food: Edge Perma Co-founders Andrew Tuttle and Mary Marshall

Sunday, March 1st, 2026, 2:00 p.m. | Bayview Cash Store Meeting Room

Please join Slow Food Whidbey Island and South Whidbey Tilth for a talk by Andrew and Mary as they share their expertise on regenerative agriculture, virtual farm education, and the future of food. We are very proud that they are coming to Whidbey to talk about the reimagining of how people learn to farm.



Through their design firm, Redtail Edge Design, they craft climate-resilient farm and landscape plans that integrate agroforestry, water-harvesting systems, and ecological restoration practices. At Pragtree Farm—a historic hub of the Pacific Northwest organic farming movement—they are revitalizing the land as an educational center, research site, and living demonstration of regenerative systems in action.

Through Edge Perma, Andrew and Mary are developing the world's most advanced virtual farm tours, merging high-resolution drone mapping, 3D models, 360° walkthroughs, and immersive storytelling to make farm education accessible to learners everywhere. Their work is helping bridge the gap between farms and classrooms, inspiring future farmers and strengthening food systems worldwide. As inspiring speakers, they regularly present at farm and sustainability conferences across the United States, sharing their expertise on regenerative agriculture, virtual education, and the future of food.

To learn more about Edge Perma, please visit edgeperma.com.

There is no cost to attend. Space is limited. To reserve your spot for this inspiring talk, email Slow Food Whidbey Island at karenm.sfwi@gmail.com.



South Whidbey Tilth

AROUND WHIDBEY



Educational “Farmer’s Shadow” Food Growing Series First Tuesday of Every Month | 7:00 p.m.

Join Anza Muenchow the first Tuesday evening of every month for a discussion about growing food. As always, time will be available for questions and other discussions. Please contact Anza at education@southwhidbeytilth.org to learn more about each class, be added to the distribution list, and if you would like to receive the Zoom link.



Organic Farm School

Visit the Organic Farm School website—organicfarmschool.org—to find out more about what’s happening on the farm!



Whidbey Island Grown Cooperative (WIGC) Food Hub Bucks

Be sure to apply for the Food Hub Bucks Program to have \$25 monthly credits added to your WIGC account! Visit whidbeyislandgrown.com/food-hub-bucks to learn how you can apply for Food Hub Bucks.

CONNECT WITH US



Donate

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



Become a Volunteer

Email info.sfwi@gmail.com to learn more about becoming a volunteer.



Visit Slow Food Whidbey Island

Visit slowfoodwhidbeyisland.org to learn more about our mission and programs.



Become a Member

To become a Slow Food Whidbey Island member, go to slowfoodusa.org and indicate WA-Whidbey Island chapter.