



FROM OUR PRESIDENT

It will soon be summer—blue skies and warmer days!

We are teaming up with Emily Wilder of Salinity Seafood & More for a talk about oysters. Whether or not you have waterfront property, you will enjoy this informative event. Details are below.

Slow Food Whidbey Island is proud to again be offering funding through our Farm Funding Program. Application details are below. Please consider donating to Slow Food Whidbey Island to support this program.

Thank you, Slow Food Whidbey Island community!

Karen Meyer

Slow Food Whidbey Island Board President

“Keep your face always toward the sunshine - and shadows will fall behind you.”

~ Walt Whitman

SLOW FOOD HAPPENINGS

Creating Community with the Whidbey Oyster Network

Sunday, June 7, 2026, 2:00 p.m. | Bayview Cash Store Meeting Room

Curious about oysters on Whidbey Island? Join Emily Wilder of Salinity Seafood & More to explore oyster life cycles, ecological benefits, and sustainable farming by local small-scale growers. Learn how oysters filter water, support marine life, why the native Olympia oyster matters, and how to find fresh, safe-to-eat oysters.



SLOW FOOD HAPPENINGS **Continued**

Discover how to get involved with shellfish gardening with the new Whidbey Oyster Network—whether you have waterfront property, know neighbors with beach access, or just want to help. Emily will cover oyster shell recycling, safe storage and curing for restoration, and the planned 2027 islandwide project that will collect shells and track curing for use in wild oyster restoration projects by the Puget Sound Restoration Fund. In the meantime, shells are being saved for art and educational projects!

Emily will demonstrate shucking techniques using empty shells and provide informative handouts with oyster resources. No live oysters will be served.

There is no cost to attend. Space is limited. To reserve your spot, email Slow Food Whidbey Island at info.sfw@gmail.com.

LOCALLY GROWN

2026 Farm Funding Program

For two years, Slow Food Whidbey Island has been providing funding to local Whidbey Island farms, and we are now accepting applications for 2026. 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.

To apply for funds, please send an email indicating what you need and the estimated cost to info.sfw@gmail.com. Emails must be received by May 31st. Funding requests must be limited to \$500.

To donate to this year's Farm Funding Program so we can continue to support local farmers, please send an email to info.sfw@gmail.com for instructions.

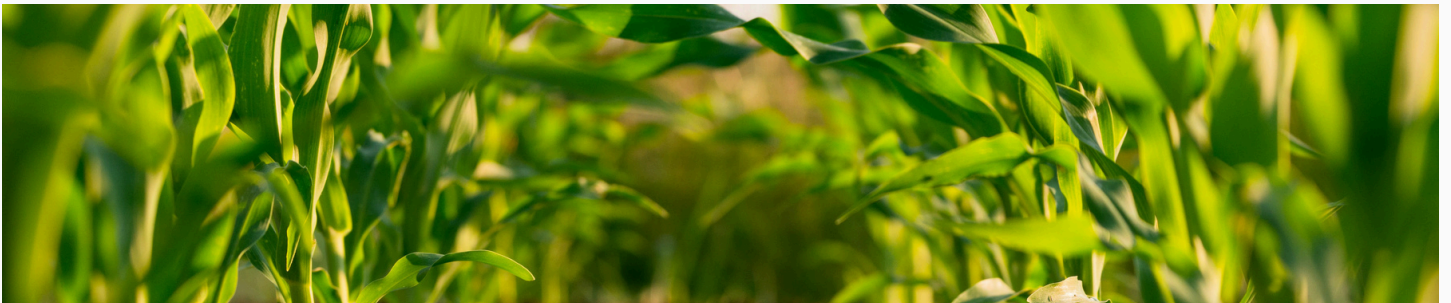


GIVING THANKS

Conversation with Edge Perma and Redtail Edge Design Co-founder Andrew Tuttle

Thank you to all who attended Andrew's talk. It was a memorable afternoon learning about regenerative farming and the future of food! Thank you, Andrew, for taking the time to tell us about your farm and farm design firm. It was inspiring and gave us all a lot to think about in terms of the future of farming on Whidbey!

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@southwhidbeyilth.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!

AROUND WHIDBEY *Continued*



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.sfw@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.