

SJI GRANGE #966

GROWERS, MAKERS, AND KEEPERS WORKING TOGETHER FOR
MUTUAL BENEFIT AND COMMUNITY BUILDING

The Kitchen Is Cookin’!

By Deb Nolan

Eggs, Onions, and Instant Pot
April 5, 4pm (prior to monthly meeting)



Come dye eggs using onion skins and fresh leaves to create a design, and use the onions themselves to

make a delicious French Onion Soup using an instant pot, for our pre meeting dinner. Contact Deb Nolan to reserve a spot at Debnolan@rockisland.com

April 19 Potluck theme: Rhubarb

Grange members, get ready to share your best rhubarb recipe! Think shrubs, Chicken Tagine, or Rhubarb Oat Shortcakes. At 5pm Nancy Best will be preparing her Rhubarb and Mint Chutney in our beautiful Grange kitchen!



Other upcoming events:
Sourdough Bread Workshop with Pam Stewart, owner of the former, much-



loved Cafe Demeter. Stay tuned for a date in April. Class will focus on starters—their care and feeding—and how to use them.

Yes, there should be warm bread at the end, too!



San Juan Island Grange #966 is a grassroots, non-partisan advocacy group supporting a resilient community on San Juan Island.

The Grange serves San Juan Islanders with legislative programs and community activities, such as talent and craft contests, scholarships, and more. You don't have to be a farmer to belong, though many are. Our elected officers are volunteers, and our "work" is done through committees. The heart of our mission is fostering community well-being, and we enjoy gathering to celebrate this.

We are a 501(c)(8) organization, accepting donations towards our programs and to maintain Grange Hall, in downtown Friday Harbor.

Officers of San Juan Island Grange #966 may be found at sanjuangrange.org/officers.html

Our bylaws and resolutions may be found at sanjuangrange.org/structure.html

San Juan Island Grange #966
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Repair Fair a Hit

By Anita Barreca

Thanks to Marc Santos and Ally Rugge's organizational skills, the first annual Repair Fair was a smashing success! Even though it was held on Super Bowl Sunday, we had a steady stream of visitors. Marc counted 58 customers who brought in their broken lamps, torn tee shirts, and holey socks.

Eight "stations" were created around Grange Hall, including Alchemy Arts Center hosting indigo dyeing and screen-printing a brilliant design for tee shirts.

The Fellow Shop was busy repairing lamps, chairs, and stools, among other items.

A bike repair station was busy in the entry way. And the Grange hosted two sewing stations, as well as leather repair, sock darning, and some Japanese boro and sashiko mending. Francie Hansen was there to help repurpose those spare textiles into art.

We all had a great time. Customers wanted to know if we would have more of these events. I hope to put together a directory so islanders can know where to go to have their items repaired and hopefully learn to repair for themselves. End result: fewer items in the landfill, fewer new purchases needed.

See page 8 for more Repair Fair photos



Letter from the President

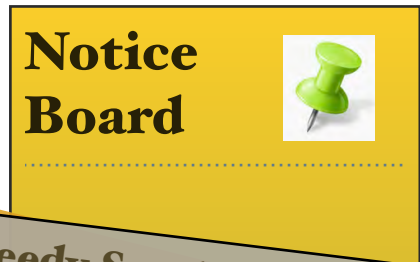
San Juan Island Grangers, take a bow. The State of Our Grange is strong. We have come back from the COVID shutdowns in a big way, with a lot of new members, programs, and celebrations. We now have the largest membership in Washington State, and each month we take in even more members. Applicants have found it easy to apply online at www.sanjuangrange.org/membership. Hint: if you have not already done so, it's not too late for you current members to renew your memberships and pay your annual dues at the above link.

We have started up several new programs. The first annual Repair Fair and the first Seedy Sunday were successes, showing off the organizational abilities of our Agricultural Support, Program, and Mutual Assistance committees. We are again hosting community meals, with good turnouts at the first two Third Thursday Potlucks. The Monday Night Contra Dance is back, with an ever changing lineup of musicians and dancers each week.

Rentals are booming, with the Grange Hall rental calendar filling up to pre-COVID levels. More programs, performances, celebrations, and meetings are enjoying the comforts of our little Grange. The kitchen is seeing regular use by caterers, bakers, and caramel makers. Remember, Grangers get rental discounts. Check out renting the hall or kitchen at www.sanjuangrange.org/reservations. And have a look at other Granger discounts at www.sanjuangrange.org/membership

And Grangers, you should feel especially proud of the newsletter you are now reading. Editor Candace Jagel and her team are doing a great job. Back issues may be found at www.sanjuangrange.org/newsletters. By the way, we are still looking for a good name for this newsletter.

Roger Ellison, 2023 President



Seedy Sunday Seed Swap, March 19, 2-4pm at Grange Hall
 Free vegetable, herb, and flower seeds!
 and
 2pm-2:30pm: *Seed-Saving for the Home Gardener* with Eliza Habegger, manager of the Salish Seeds Project for the San Juan County Land Bank.

Renew your Grange membership now!
 Renewal is easy on the Grange website. Just go to <https://www.sanjuangrange.org/membership.html>



Seedy Sunday—Seed Swap, March 19, 2-4pm at Grange Hall

Free veggie, herb, and flower seeds

2:00–2:30pm: *Seed-Saving for the Home Gardener* with **Eliza Habegger**, manager of the Salish Seeds Project for the San Juan County Land Bank. Eliza will cover the basics of harvesting, drying, and storing seeds at home. She'll bring seed to share from her own home garden: heirloom “McNaught” or “Waldron” kale, and the wonderful native wildflower sea-blush.

What to bring:

Yourself: seeds to exchange are not required

Seeds: Excess seeds—bought or saved; vegetable, herb, or flower; open pollinated or hybrid—labeled with as much of the following as possible: common name, variety, year collected, where grown and by whom, plus any extra useful information

Envelopes to take your seeds home

Bring your friend. Bring your seeds. Go home with your friend's seeds.



The Grange Exchange

The Exchange is the “Classified” section of the newsletter.

Contact Deirdre Morris to post anything you would like to buy, sell, borrow, trade, or give away at d2morris@gmail.com

To re-list an item, contact Candace at snowberryfarm@rockisland.com

Cute Coop!

Free for the hauling:
Portable chicken coop with indoor and outdoor spaces, two nest boxes, and room for three or four chickens.

Dimensions: 97" L x 37 1/2" W x 45" H.

Contact Jill Patten at (206) 228-0918 or jillgentlew@gmail.com for more information.



GRUB FARMING FOR POULTRY FEED

By Elaine Kendall

Wouldn't it be great if we could access a protein source that was up to 10 times more efficient and sustainable than current farming allows? Black soldier flies and

mealworms could add significantly to the protein content of locally sourced poultry feed (another on-going Grange project).



This month, let's talk about black soldier flies (BSF). Next month: mealworms.

These little critters are pretty amazing. BSF don't bite or sting, are totally disinterested in people, and don't transmit any diseases. BSF grubs can consume twice their weight *every day!* In the two weeks they spend as larva, they grow from a speck to nearly an inch long and



increase their weight by a factor of 10,000. And, they happily eat kitchen waste and a cornucopia of other substances that we consider waste. Their high levels of

protein (51%), fat (34%), and calcium (8%) can be a substantial addition to poultry feed.

Infrastructure for small scale production of BSF is simple and inexpensive. When the larvae are ready, they very helpfully "self harvest" by crawling out of their bin and falling into a bucket. Any liquid from their compost feast can be collected and used as fertilizer.

These flies are cold sensitive and, because of our cooler climate, we need to be aware of temperatures. BSF can be kept in a dormant state for the winter (at around 50°F). Larvae need temperatures between 77°F and 86°F for optimal growth.



A San Juan Island Grange #966 Project

COOPERATIVE DAIRY PROCESSING FOR SAN JUAN ISLAND PROJECT VOLUNTEERS NEEDED

Local milk for local folks

Help build a cooperative dairy processing facility on San Juan Island!

All volunteers are welcome. Give as much or as little of your time as you like!

Next steps

- Negotiate lease for dairy processing facility site
- Renovate existing structure
- Create the cooperative
- Draft dairy operational protocols
- Apply for WSDA dairy processing license
- Fundraise



The San Juan Island Dairy Cooperative

Mission: To enable dairy livestock owners on San Juan Island (SJI) to process raw milk and other dairy products cooperatively and to sell these products to the public

Goals:

- Create a central, shared, WSDA-licensed dairy processing facility on SJI to serve island dairy farms (cow, goat, and sheep)
- Allow island dairy farmers to focus on livestock and dairy production on their farms without each needing to build a dairy processing facility



Continued on next page

A San Juan Island Grange #966 Project



Preliminary Budget Items

Capital:

- Septic (graywater)
- Building renovation
- Permitting (building permit and WSDA license)
- Equipment and furnishings (sinks, tables, fridge, pasteurizer?)

Operational:

- Personnel (facility manager, marketing manager, cheesemaker?)
- Facility operational costs (supplies, maintenance, etc.)

Potential Funding Sources

- Grange
- SJI community at large
- FARM Fund
- San Juan Island Community Foundation
- WA State grants
- USDA Value-Added Producer Grant

- Enable cooperative marketing of dairy products
- Facilitate fundraising and grant funding for the project

Marketing: Dairy products produced by the cooperative could be sold through the San Juan Island Food Coop and the San Juan Islands Food Hub and at island farmstands.

Questions? Ideas? Volunteer? Contact Candace at (360) 622 6495 (cell) or snowberryfarm@rockisland.com



More from the Repair Fair...



And don't forget...



