

SJI GRANGE #966

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



It is all too easy to plant more seeds than needed each year, but don't stop! Instead, donate your extra starts of vegetables, flowers, and herbs to the **Spring Plant Sale!** Divide perennials, and bring those too! Bedding plants, bulbs, vines, and berries...all are welcome. Please share details and recommendations about any unusual varieties you bring.

Proceeds will support the Grange Seed Bank and Seed Library.

At 3pm, Amanda Zee will present *Soil Microbes and Soil Health*—an introduction to the function and importance of soil microbes in plant health, as well as basic principles to maintain and grow these microbes in your garden soil.



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
P.O. Box 2013
Friday Harbor, WA 98250
(360) 378 6632

admin@sanjuangrange.org

rentals@sanjuangrange.org

facebook.com/SJIGrange966

WSU Extension Food Preservation Workshop

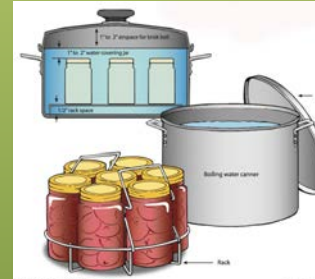
**Wednesday, May 10
at Grange Hall**

**11am-12pm—Water-
bath canning**

**12-1pm—Pressure
canning**

1:30-2:30pm—Pickling and fermentation

**2:30-4pm—Freezing, drying, storage,
and reducing food waste**



REGISTER at



[https://
www.eventbrite.com/e/
wsu-san-juan-food-
preservation-
tickets-604093127807](https://www.eventbrite.com/e/wsusanjuanfoodpreservation-tickets-604093127807)



Letter from the President

The National Grange of the Order of Patrons of Husbandry, better known as The Grange, was started in part to relieve the isolation and loneliness of the 19th century farm family through social activities and also to improve the economic lot of the farmer through cooperation. Grange halls became hubs of social life for many rural communities. Grange cooperatives were set up to "cut out the middleman." Political initiatives were launched to fight monopolist "robber barons."

Other organizations joined in the effort, developing into the Populist Movement—an agrarian groundswell that included farmers, suffragists, labor organizers, and other grassroots activists working together to break down the huge disparities in wealth and power of the Gilded Age.

Populist gains, along with those won during the Progressive and New Deal eras, began to be eroded in the 1980s and now we find ourselves once again in a Gilded Age. Although a national movement is needed to re-level the playing field, we do not have to wait to work on improving our lot here on our island.

The current socio-economic system wants us to act as individual consumers, but we can often make gains by teaming up with other regular folks. Let's work together to improve conditions for ourselves and serve as models of success for others.

At a recent meeting of the SJI Grange Membership Committee, we started working on a plan to encourage and facilitate more interaction among our members—more social activities, more economic cooperation, and more working together. We are at the beginning of that process. Who knows where it will lead?

Roger Ellison, 2023 President

GROWERS' CIRCLE COFFEE HOUR

AT THE GRANGE HALL
EVERY WEDNESDAY MORNING AT 8 AM

Currently via Zoom. Email roger.thorbush@gmail.com for the link.




OPEN TO ALL WHO ARE INTERESTED IN LOCAL FOOD AND LOCAL FIBER. COFFEE PROVIDED. TEA AS WELL, SOMETIMES.

FREE!  SAN JUAN ISLAND GRANGE #966

THE GRANGE IS NONPARTISAN AND SO IS THIS EVENT. ALL ARE WELCOME.

Notice Board



**Island Chicks—
First Come
First Served!**



More island-grown chicks are on the way. Let Elaine know if you would like to reserve yours at elainemkendall@yahoo.com No counting before they are hatched!

It's rhubarb season!
The Third Thursday Potluck will again celebrate this tart and tasty treat.



Charging Towards Energy Independence

By Roger Ellison and Bill Severson

San Juan Island Grange is excited to announce the installation of a Level 2 Electric Vehicle Charger in front of Grange Hall. This will be the first EV charger on a public street in Friday Harbor and the first charger to be powered by solar panels!

When the Town replaced the sidewalk in front of the hall, they put in an electrical conduit to make installation easier for us. The charger has arrived and is now awaiting a permit from the town.

Our plan is to offer charging services at no cost to the user. We estimate that this public service will cost the Grange about \$90 per month, a price we are happy to pay to be part of the transition away from fossil fuels. A nearby sign will solicit donations via an online payment system for those who want to contribute to the project.



Working together to find solutions to looming climate and energy crises, that's the island way!



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

Friday Harbor Film Festival

Each month through September, the festival will offer *Best of the Fest*, featuring award-winning documentaries and a livestream Q&A. Programs begin at 7pm. Some are at the San Juan Island Library; others are at San Juan Island Grange Hall. Here's the schedule:

The Boys Who Said No! – June 23, Grange Hall

Short Film Showcase – July 21, SJI Library

Let There Be Drums – August 11, Grange Hall

Alan Magee: art is not a solace – September 8, SJI Library

Details about the films in the series are available at fhff.org

What to do with those roosters?

By Elaine Kendall

As we come to rely more on our own local production of chickens, we inevitably bump into the issue of what to do with the fifty percent or so of birds that will be roosters. Even if we find someone locally with the sharp eyes and patience to sex chicks, one way or another those boys will be eliminated from the flock—either as new hatchlings or as young roosters.

If you enjoy eating chicken, the choice is simple. Roosters make wonderful soup stock, with tender and tasty meat. Here are some of the basics on how to turn a rooster into a tasty and nutritious meal.

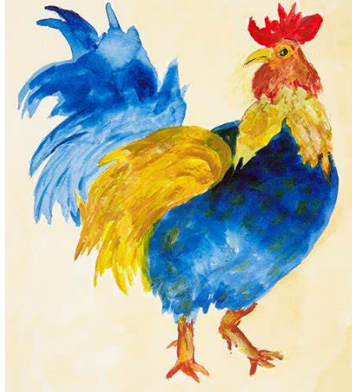
Your prepared rooster should be allowed to sit, refrigerated for up to five days. That way, he will be far more tender.

Put the bird in a stock pot or crock pot and cover with water.

Allow him to simmer for 6 hours or so. Take him out of the pot and remove the meat. Save the bones.

At this point you can use the meat or keep it to put back in the soup stock when it is finished.

Put the bones back into the liquid and simmer for another 12 to 24 hours. You can add herbs and vegetables that you'll remove with the bones at the end of this process. Strain the soup and discard the bones. You will end up with a highly



Blue rooster by Jacques Pépin



nutritious and delicious soup stock that you can use in multiple ways.

Success with Sourdough!

By Deb Nolan

Pam Stewart, owner of the former, much-loved Cafe Demeter, gifted Grangers a class on making her famous sourdough bread. The class focused on starters—how to feed and use them. We used two different recipes and learned the pros and cons of each.



Everyone got their hands in the dough and we all took home a round loaf of bread ready to bake, together with some of Pam’s own sourdough starter. It was a convivial and educational morning.

Thank you for sharing your tips and tricks, Pam Pam.





WSU EXTENSION
San Juan Extension and
San Juan Island Grange #966
Present:

FOOD PRESERVATION WORKSHOP



MAY 10TH AT THE SAN JUAN GRANGE, 11AM



Learn to safely preserve the harvest! Join WSU Food Preservation Instructor Jennie Goforth for a full day featuring four classes to learn the basics of water bath canning, pressure canning, pickling and fermentation, freezing, drying, and microclimate storage. 11am-4pm, for more details please visit the registration page.

**WSU STAFF
JENNIE GOFORTH**

**TO REGISTER: USE CODE OR LINK
[HTTPS://WWW.EVENTBRITE.COM/E/WSU-SAN-JUAN-FOOD-PRESERVATION-TICKETS-604092917177](https://www.eventbrite.com/e/wsusan-juan-food-preservation-tickets-604092917177)**



questions? j.bryan-goforth@wsu.edu



Taking Stock— A Grafting Workshop with Kwiaht

By John Latimer

Kwiaht sponsored an informative and productive fruit tree grafting workshop on April 26 at Grange Hall. Kwiaht botanist Madrona Murphy provided fruit tree scion cuttings and taught the group how to graft fruit trees for the home orchard. Some attendees even brought scions from their own trees and grafted them onto new rootstock. It's a very technical process, so it was helpful to have a professional walk us through the steps.

A big thank you to Madrona and Kwiaht and to WSDA for the Specialty Crop Block Grant that made the workshop possible. The grant is enabling Kwiaht to study island heritage fruit for specialty cider production. Madrona is available to visit old orchards and to help identify varieties, help folks obtain and graft heritage varieties, and provide technical support for maintaining heritage trees.

If you'd like more information about Kwiaht or to reach Madrona, visit their website at www.kwiaht.org

